

Restaurant closes, leaving wage claims

By MIKE WILLIAMS
EO Media Group

Young's Bay Restaurant closed Jan. 5 after opening in early November, leaving some former employees unhappy with the way final payroll was handled.

"Everybody's been paid," said Nick Clark, who helped run the restaurant with owner Nichole Keller. "Everybody's been taken care of, and I've got documentation."

Clark, who also owns Nature's Choice Alternative Medicine, a medical marijuana dispensary, said he and Keller closed the restaurant because of financing. The couple was interested in developing the property, including a private dock and adjacent buildings, into a recreational destination with canoe rentals and other retail. Clark said they didn't want to run a restaurant but saw it as a way to start earning revenue.

The Oregon Bureau of Labor and Industries (BOLI) has three open wage claim investigations totaling \$3,132.67 against the restaurant, said Charlie Burr, communications director.

Clark said Feb. 2 that the business received letters dated Jan. 28 from BOLI. The wage claims would be disputed because all employees have been paid, he said.

One of the three claimants includes former manager Marie Bahr, who said her final paycheck bounced several



JOSHUA BESSEX — The Daily Astorian

Young's Bay Restaurant closed Jan. 5 after opening in late November.

times. She was unwilling to accept another check. Clark paid most of what Bahr said she was owed in cash during the final week of January.

It's not everything Bahr said she's due, and it doesn't make up for the late fees and penalties she was charged because she was unable to make payments while she was trying to collect the money.

Bahr had filed a wage claim with the state earlier in January. The other claimants include former employees Terri Parsons and Ruperto David Rubio, Bahr said.

Other employees also complained of checks bouncing and unjustified termination.

Former cook Shawn Rethwill has not filed a wage claim, saying the amount he's owed is small.

"There wasn't one paycheck from there that didn't bounce or was on time," said Rethwill, who was fired Jan. 1 but disputes the justification for his termination.

Clark denies the restaurant owes him money.

"Well, when you fire employees, they get upset, but everybody's been paid," he said.

Katelyn Holmes, who waited tables at the restaurant, said her final paycheck bounced twice after she quit

Jan. 2. She worked with Clark and eventually got all the money she was owed, adding that she's not upset about the experience.

"I don't think they had run a restaurant before," she said. "I'm really not bitter. I was angry at the time, but I'm not bitter."

Things worked out even better for former hostess Arianna Buckner, who worked at Young's Bay two months and had heard of the difficulties of other employees in cashing checks.

"I always got paid on time," she said. "My checks never bounced; I never had an issue with them."

Time to nominate for CEDR awards

To promote business creation, retention and expansion in Clatsop County, Clatsop Economic Development Resources (CEDR) will recognize outstanding businesses at the annual awards reception and from 5:30 to 7:30 p.m. March 18 at the Seaside Convention Center.

CEDR, the county's primary economic development organization, is still seeking nominations by Feb. 27 of businesses in Clatsop County for awards in:

- Job Creation
- Technological or Manufacturing Advancement, or Process Innovation
- Economic Impact
- Entrepreneurship
- Service on the part of the business to the Community

Award selections will be based on merit, as demonstrated by the nomination form and letter(s) of support.

Businesses of all sizes will be given equal consideration. Businesses must maintain operations, primary or other-

wise, in Clatsop County to be eligible, and must be structured as a for-profit organization.

To nominate a business:

- Visit www.clatsoped.com and click on the nomination form link in the top right corner of each page. The form's also available at the Astoria-Warrenton, Seaside or Cannon Beach chambers of commerce, or at the CEDR office in Clatsop Community College's South County Campus at 1455 N. Roosevelt Drive in Seaside.

- Fill out the form and include at least one letter of support that describes how the nominated business demonstrates achievement in any of the categories

- Email or mail the form to sbdc@clatsopcc.edu, or mail it to the CEDR office at 1455 N. Roosevelt Seaside, OR 97138.

Be thorough, and assume the selection committee has no prior knowledge of the nominee's qualifications. Multiple busi-

nesses can be nominated for recognition, but a separate form and letter of support must be submitted for each award. Businesses may also self-nominate.

Last year, more than 120 business leaders, elected officials and supporters of CEDR were in attendance from all corners of the county. Pacific Seafoods took home the Economic Development Award; Lum's Auto the Business Service to Community Award for large businesses; Karen Emmerling from Beach Books the Business Service to the Community award for small businesses; Masudur Khan and the River Inn in Seaside the Entrepreneurship Award for large businesses; Luke Colvin and Arbor Care Tree Specialists the Entrepreneurship for small businesses; Eric Paulson and Lektro the Technological and Manufacturing Advancement Award; and Jimmy Griffin and Vince Berg of Seaside Brewing an award for their preservation of Seaside's former city hall, jail and fire station.

Pizza Hut fancies its ingredients

By EDWARD STRATTON
The Daily Astorian

WARRENTON — Seeking to boost its domestic performance, Yum! Brands, parent company of Pizza Hut, unveiled a revamp of the menu at the world's largest pizza chain late last year. With locations in Warrenton and Seaside, the restaurants employ 40 to 50 people.

"We're trying to upgrade into more modern and more health-conscious menu items," said Randall McCutcheon, a district manager for Pizza Hut locations in Tillamook, Seaside and Warrenton, along with Washington locations in Aberdeen, Shelton and Longview.

The changeover, he added, involved new machines, changes to the buildings and changes to the menu, which now includes:

- Eight new crust flavors, including honey sriracha, toasted



EDWARD STRATTON — The Daily Astorian

Pizza Hut has turned out several new eclectic varieties, dubbed its "Explore Flavor" line, including the Old Fashioned Meatbrawl (left), Giddy-Up BBQ Chicken (background) and Pretzel Piggy.

asiago, salted pretzel, fiery red pepper and a garlic buttery blend;

- Premium ingredients, such as banana peppers, Peruvian cherry peppers, fresh spinach, salami and meatballs;
- New drizzles and sauces,

including balsamic, marinara, honey sriracha, crushed tomato, barbecue, garlic Parmesan and buffalo;

- Five varieties of "Skinny Flavor" pizzas with a thinner crust coming in at

250 calories per slice or less;

- 11 new pizzas on the "Explore Flavor" menu.

The changes at Pizza Hut also include online ordering in English and Spanish through www.pizzahut.com, a modernized logo and new uniforms.

"Our response has been very good," McCutcheon said.

The changes came last year as Yum! Brands sought to turn around sagging domestic performance, including a 2-percent decline in same-store sales last year, excluding China and India.

The results seem to be positive. For its fourth-quarter earnings report, released Feb. 4, Yum! Brands reported that its Pizza Hut Division's sales increased 1 percent, driven by 2 percent unit growth and offset by a 1 percent same-store sales decline.

Yum! Brands is also the parent company of Taco Bell and KFC.

Bowpicker returns to homeport soon

By the end of the month, Bowpicker Fish & Chips could once again be serving up its bits of deep-fried tuna goodness at the corner of Duane and 17th streets.

Owners Linda and Ron

Ford took their historic gillnetter to their shop in Svensen to refurbish the exterior while the city completed a paving project at their location next to the Astoria Armory.

"We were kind of looking

like the ugly stepchild there," Linda said, adding that they're building a new canopy, repainting and otherwise sprucing up the boat. They paid for a new concrete pad at their location, where they lease land

from the city. The rest of the vacant block is used for parking for service members on the nearby U.S. Coast Guard cutters.

Updates on the Bowpicker's status are on its Twitter page.



EDWARD STRATTON — The Daily Astorian

Michael Olsen counsels individuals, couples and families out of his office in the Spexarth Building.

Making the Dollar

INTERVIEWS WITH LOCAL BUSINESSES
BY EDWARD STRATTON

Michael Olsen

Olsen Counseling

818 Commercial St., No. 307

Astoria

503-479-5531

A counselor for three years, Michael Olsen specializes in relationships, addiction, family conflict, trauma and grief. Still an intern in name because of post-graduation experience requirements, he is supervised locally by Marilyn Shultz, but is licensed to run his own practice. Sessions with Olsen average \$60 to \$80, and he's available by appointment 9 a.m. to 9 p.m. Monday through Saturday.

What do you do?

"I'm a marriage and family therapist, and I also do work with drug and alcohol addiction. So that involves seeing couples. I do work with children. That's usually the biggest family component, is parents and children. And then addiction is one person looking for help, or sometimes family members looking for help for their loved one."

How did you get into this business?

"I kind of found out I enjoy helping people. It's kind of clichéd, but I found out people usually found me easy to talk to. I went to graduate school. I have a master's degree from Texas Tech in marriage and family therapy. This is fairly new. This has only been ... about three months now. I'm new to Astoria, originally from ... long story short, Montana and Texas. We (Olsen and family) were in Newberg for a couple of years. I worked for Hazelden, a large drug and alcohol treatment center. They do a lot of national work. I worked with them for a number of years as a family counselor and then had an opportunity to move out here to Astoria. Personally, we wanted to be out here on the coast for a long time."

Who is your usual clientele?

"I think most common is a lot of couples looking for help in their relationship or marriage. And a common one, as well, is sometime individuals looking for a place to talk. The gift of therapy is not so much who I am or what my training is. It's just having a private space ... where you can tell someone else what's going on inside you. And there's no judgment; there's no weird looks. And that's kind of the magic of this experience."

What are some of the quirks or challenges of your business?

"Definitely a challenge is working with insurance companies. I don't know if you call it a quirk, but one of the things I'm constantly amazed at is the courage that people have to carry some of the burdens in their lives. It's the sort of thing when you meet someone on the street, you might not think anything special about them. But I get to sit in a place where I get to hear people's really kind of secret souls. And it's amazing, the kinds of burdens and challenges that people carry silently. It's kind of an honor, I guess."

No more factory center in the Seaside Outlets

SEASIDE — The Seaside Factory Outlet Center is undergoing a major renovation and slimming down its new name: Seaside Outlets.

"We're just overall giving it a fresh, updated aesthetic look," said Stacie Miether, manager of the outlet center.

The revamp, she said, includes painting; a new stacked-rock edifice over the existing bricks; staining the concrete for a more stone floor appearance; new lighting on the buildings and in

the parking lot; widening the entrance to the outlet center near Nike; and changing the main sign.

The project will take two to three months to complete, she said, and Seaside Outlets will hold a grand reopening in mid- to late June. By that time, she added, Seaside Outlets hopes to have two new tenants in place.

For more information on the center, visit the soon-to-be-revamped www.seaside-outlets.com

Clatsop County Property Transactions

Seller: William K. Buffum and Leslie A. Kidd

Buyers: Fileno A. Alleva and Holly N. Alleva

Address: 1680 Forest Lawn Road, Cannon Beach

Price: \$1.1 million

Sellers: James Henry Seeley Jr., and

Deborah Ann Seeley

Buyers: Michael Shea and Kelly Tweeden

Address: 256 N. Marion Ave., Gearhart

Price: \$907,500

Seller: James Sculace

Buyer: Warrenton Fiber Co.

Address: 89729 Youngs River Road, Astoria

Price: \$495,000

Seller: Leslie A. Johnston

Buyer: Dan. W. Negley

Address: 2910 Expedition Lane, Astoria

Price: \$452,000

Seller: Clatsop County Sheriff's Office

Buyer: OR Real Estate LLC

Addresses: vacant land at 600 N. Roosevelt Drive, Seaside

Price: \$424,910

Seller: Michele H. Foley

Buyer: Linda Gail Woolf

Address: 3940 Sunset Blvd., Seaside

Price: \$379,000