

# Boatyard: More than 15 people testified in favor of the boatyard

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He still finds it difficult to see a log yard and boatyard coexisting next to each other, Knight said, but throughout the committee process, the boatyard on Pier 3 will remain open.

After Knight's announcement, more than 15 people testified in favor of the boatyard, mostly in support of its continued operation; its economic impact through the money spent on repairing boats, the fish they bring in and the local businesses that service boats; and the uncer-

tain nature of log exports. They ran the gamut, from Astoria Yacht Club members, commercial fisherman and businesses like Anchorage Launch Services that use the boatyard to current and a former Port commissioner, a Port Commission candidate and concerned citizens.

Kurt Englund, president of Englund Marine & Industrial Supply, entreated the Port Commission to follow through with Knight's recommendation and keep in mind the deadline for installing treatment.

Many have been concerned

that logs have been pushing out the boatyard, part of a master plan for Pier 3 from 2001 and started in 2004. Former Port Commissioner Dan Hess, on the Port Commission when it started the boatyard, said if the Port needs more room for logs, it can put them on the new, empty dock on Pier 2 it is saving for cargo.

"We're supposed to be an economic driver for Clatsop County, not for a select few," Hess said, who tentatively accepted Port Commission Chairman John Raichl's invitation to serve on the boatyard committee.

Commissioner Bill Hunsinger volunteered to be on the committee, as did former Port Commission candidate, engineer and Cascade Yacht Works owner Mark Meade.

"I personally think the log-stripping operation should move somewhere else," Astorian Kathy Patenaude said, concerned about traffic through the boatyard and the pesticide fumigation Astoria Forest Products was doing on Pier 1 months back.

"I agree with Kathy on one thing," Port Commissioner Stephen Fulton said. "There

shouldn't be log trucks going through the boatyard."

Fulton wanted to create a motion to that effect. But Boatyard Manager Stephen Barkemeyer said the arrangement was made during the boatyard's slow season and because AFP had back-to-back ships. The practice will soon be coming to an end, he said.

"The main thing I want to say to you guys is that it doesn't have to be either or," Barkemeyer said, asking those present to make phone calls and send letters to their state and federal representa-

tives seeking grant money to help develop a new boatyard.

Contrary to previous statements, Barkemeyer said, the boatyard's been operating at a profit — but it never should have been on Pier 3. He suggested the eastern portion of the Skipanon Peninsula as a location with enough blank land and support businesses, with the Warrenton Marina nearby and too shallow of water to ever entertain logs. Next to the location is land subleased from the Port by Oregon Liquefied Natural Gas (LNG) for a possible import/export terminal.

# Food Web: Fundraising campaign will wrap up by the end of April

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and a founding member of the Food Web. She estimates there are 50 to 100 farmers in Clatsop County, operations anywhere from self-sustaining enterprises and donations to friends to selling at the Astoria Coop Grocery.

The Food Web began in 2010 to connect consumers, growers and retailers. It's done so through supporting cooking classes for children and adults; farmers markets and Community Supported Agriculture deliveries; expositions for consumers to meet farmers; and the online North Coast Food Guide.

Now the Food Web is closing in on a new headquarters and community kitchen to teach the public how to cook more at home. And for retailers, it's connecting farmers with the restaurants increasingly wanting their locally grown produce.

## Community kitchen

By the end of April, the Food Web will wrap up its "It Takes a Kitchen," fundraising campaign started in December to fund the build-out of a headquarters and community kitchen at 577 18th St.

The impetus for the campaign came after the Food Web acquired a former optometry clinic's building, with six months free rent given to set up shop, board member Marianne Myers said.

The Food Web has raised more than \$35,000 so far through online donations and its Winter Food Film Festival. With a month and a half to go, it plans to hold an online crowd-funding campaign for a final \$10,000 push.

In May, first lady Michelle Obama urged more cooking at home at a health summit in Washington, D.C. Meals cooked at home, she said, are cheaper and have less fat, sodium, cholesterol and calories than restaurant meals.

"We have at least a couple generations of people who never learned how to cook," said Food Web President Pat Milliman, co-owner of Pat's Pantry on Commercial Street.

The Food Web's planned "Lets Get Cooking" classes at the community kitchen will cover beginning skills, cooking for specific health issues, stocking the freezer with make-ahead meals, using fresh local ingredients, food preservation, baking basics and more.

The first year of classes are already funded through the Meyer Memorial Trust, which in February awarded the Food Web a \$35,000 grant. The classes run from one to eight weeks and have spaces for 12 people. Four spots in each class will be funded by a scholarship, for people who can't afford the fees, said Myers.

## Farmer-Chef Connect

Tuesday, the Food Web gathered a who's who of local farmers, chefs and other restaurateurs in a conference room at the Cannery Pier Hotel: It's second such Farmer-Chef Connect.

"There are a lot of challenges to making these connections," Retzlaff said. Many farms selling to restaurants, including hers, are new to the game, and the Food Web is trying to provide the guidelines, she said.

Farmers and restaurateurs alike talked about the need for consistency in supply and demand throughout the year. When asked to look three to five years out, both camps mentioned the need for a food hub where growers can take their product, and buyers can see what's available in a centralized clearinghouse. Kathleen Barber of Erika's Fresh Flowers in Warrenton mentioned



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Chickens walk around Gary Sunderland's Lazy Creek Farm.



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Frank Sunderland tests the water temperature before rinsing eggs in the cleaning room on the Lazy Creek Farm. The room has a full washing station, walls that can be easily cleaned, and a refrigerator to store the cleaned eggs.

Our Table Cooperative and Grocery as a possible model, a mixture of classroom space, a store and cooperative farmland.

## Baby steps

At her farm preparing plant starts Tuesday, Retzlaff said the Food Web was born of the Oregon Food Bank's FEAST (Food, Education, Agriculture Solutions Together) community organizing program, which held a conference in Astoria in 2009 to talk about building a local food system. It is planning a follow-up meeting later this year to see how the region is doing, she said.

When the Food Web started in 2010, a commercial kitchen for making value-added products, a mobile farmers market;

a regional USDA-certified slaughter facility and better connections were needed to help the local food movement.

There have already been many advances in that effort, she said, from the growth in small-scale farms to the farmers markets six days a week between Tillamook and Ilwaco, Wash. And while some goals like a food hub are still a bit beyond the capabilities of the Food Web, Retzlaff said meetings like the Farmer-Chef Connect start the conversation and establish the community need that could lead to future support.

"You have the big picture dream," Retzlaff said of the growing local food scene. "But there are steps to that."

I've told Mom the same thing three times ... but she seems to keep forgetting.

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Gary Sunderland stands outside of his house and farm in Astoria. Sunderland recently became certified to legally sell eggs to restaurants.



The North Coast Food Web is fundraising to build a headquarters and community kitchen at 577 18th St.

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