

Learn how to eat your yard

Create an edible landscape at workshop

NEHALEM — Join edible plant expert, herbalist and permaculturist Marisha Auerbach at Eat Your Yard, an edible landscape design workshop taking place from 1 to 4 p.m. Saturday, March 28 at Alder Creek Farm.

Auerbach will share plant wisdom about selection, placement, and planting combinations for enhancing your garden. You can create a landscape that is beautiful and nutritious.

Learn to integrate landscape, function and plant species to design a robust, edible garden.

Bring a sketch of your landscape for personalized guidance, and get started on your way to a healthy and productive edible landscape.

Auerbach teaches classes in food productivity, seed saving, ecology and useful plants at Portland Community College, Pacific University and Oregon State University. She is a graduate of Evergreen State College, where she focused on ethnobotany, ecological agriculture and sustainability studies.

This workshop is presented by the Lower Nehalem Community Trust and the Nehalem Bay Garden Club. For members of the trust and club, cost



Submitted photo

Marisha Auerbach will lead Eat Your Yard, an edible landscape design workshop Saturday, March 28 in Nehalem.

Eat Your Yard

1 to 4 p.m. Saturday, March 28

Alder Creek Farm

35995 Underhill Lane, Nehalem

503-368-3203

\$20 members • \$25 nonmembers

\$30 at the door

is \$20. Cost for nonmembers is \$25. Cost at the door is \$30.

Alder Creek Farm is located at 35995 Underhill Lane. Space is limited; visit eventbrite.com to register now. More information can be found at www.nehalemtrust.org, or email lnct@nehalemtrust.org or call 503-368-3203.

Artist reception held for Gayle H. Seely

Fairweather House and Gallery celebrates nine years of art

SEASIDE — Celebrating its ninth year in 2015, Fairweather House and Garden, located at 612 Broadway, becomes Fairweather House and Gallery. With the name re-invention, Fairweather announces its first solo exhibit for the new spring season.

Throughout Friday, March 27, Fairweather opens a solo exhibit for local abstract artist Gayle H. Seely with bold, bright art. Complimentary champagne mimosas and sweet pastries will be served from 11 a.m. to 5 p.m.

Isaac Newton, who divided the color spectrum into seven named colors (red, orange, yellow, green, blue, indigo and violet), decided that the color-wheel should echo the seven-note musical scale. Through Seely's art there is "such liveliness in bright colors, offered, perhaps, as a true stimulant to the imagination. Through her art and story, she has the power to directly influence the soul," said Fairweather owner Denise Fairweather.

As a gallery, Fairweather will continue to reflect the eclectic collection of significant and emerging Northwest artists and will strive to serve the historic Gilbert District as a vortex of creativity, inspiration and com-



Submitted photo

"Welcome," a beaded work-in-progress by Gayle H. Seely.

mence. Fairweather offers a wide array of painting, sculpture, photography and other media from classic realism to contemporary and conceptual art.

"I create art for the love of seeing and feeling colors and shapes coming through my emotions. In expressing my internal dialogue in a concrete way, I create fresh perspectives otherwise hidden," said Seely in her artist statement.

"As a native Oregonian, my eyes are open to the natural beauty and ever-changing light surrounding me. My style developed over years of simple but profound outdoor and interior moments, expressed in an honest, straightforward and flowing way."

For information about Fairweather Home and Gallery, call 503-738-8899 or visit www.fairweatherhouseandgarden.com



Submitted photo

"Deep Blue" by Gayle H. Seely.



Submitted photo

"Colorful Nest" by Gayle H. Seely.

Artist reception

11 a.m. to 5 p.m. Friday, March 27

Fairweather House and Gallery

612 Broadway, Seaside

503-738-4003

Fort George Brewery turns 8 years old

The Cave Singers, special musical guest bring gritty folk rock

ASTORIA — Fort George Brewery turns 8 years young in March and will be celebrating it in a big way — an OMEGA way. Seattle's the Cave Singers will hold down the brewery's upstairs raised platform with an extra special guest to kick off the party at 9 p.m. Friday, March 27. Birthday partiers, 21 and older, will want to arrive early, as this will be another no cover show and will fill up quickly.

In just the second year since the expansion, Fort George's upstairs pub over-

looking the Columbia River has become one of the most unique music venues on the coast. Come out to celebrate the memories that have been made at the now iconic Fort George Brewery while toasting the memories to come.

Don't know about the Cave Singers? They play that kind of gritty folk rock that runs deep in the walls of the old 1924 Fort George building. Fresh off of playing the Crystal Ballroom in Portland, the Cave Singers groove like a juke joint and howl like a happy wolf. The

extra special guest for the opening act is no slouch as well. This ex-megabat is so special that the brewery is releasing no other information about the affair. Get there early.

March 27 will also mark the release of OMEGATEX in 22-ounce bottles direct from the source. Patrons of Fort George will be able to purchase the imperial IPA on draft and in bottles for the first time this year. This limited seasonal beer (like Vortex, only bigger) will be coming to Pacific Northwest

Birthday Party

9 p.m. Friday, March 27

Fort George Brewery

1483 Duane St., Astoria

503-325-7468

21 and over

No cover

stores in April.

Fort George Brewery + Public House is located at 1483 Duane St. For information, call 503-325-7468 or visit www.fortgeorgebrewery.com



Submitted photo

Seattle band the Cave Singers will perform at the Fort George Brewery's 8th birthday party Friday, March 27.