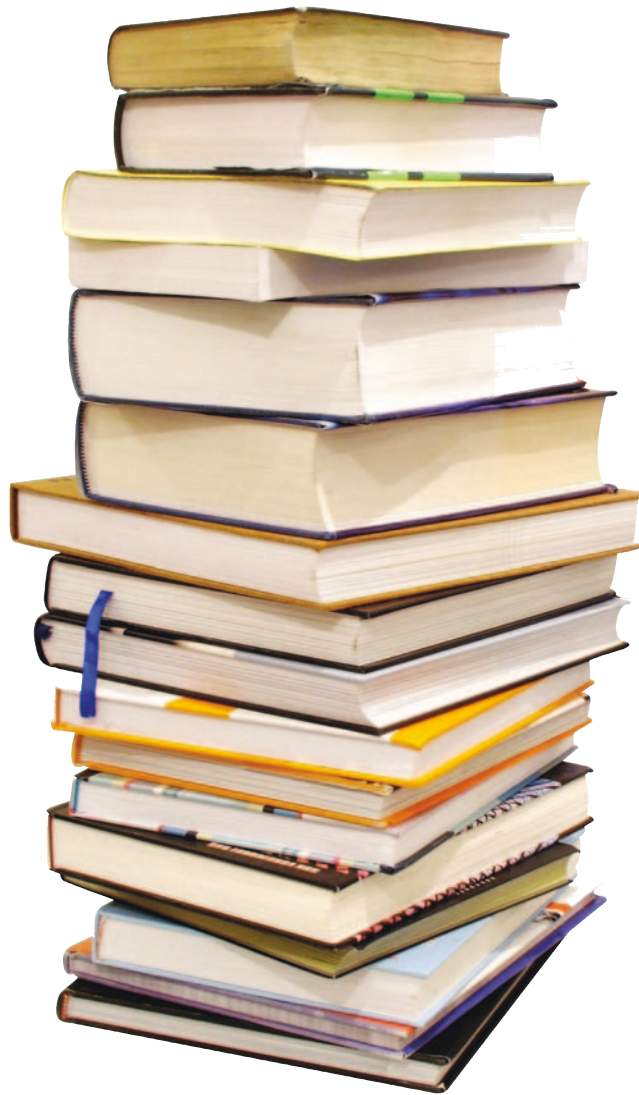


'GET LIT' at Cannon Beach book bash



Hobnob with five guest authors

By ERICK BENDEL
EO Media Group

CANNON BEACH — "Get Lit at the Beach" — that local literary love fest among accomplished authors and brazen bibliophiles (to paraphrase novelist Terry Brooks) — returns to Cannon Beach for the fourth straight year, courtesy of the Tolovana Arts Colony.

From April 10 through 12, five professional writers of fiction and nonfiction will offer readers a window into the world of wordsmithery during a series of interactive events that celebrate books, the art of storytelling and the joy of reading.

This year's guest authors — Karen Joy Fowler, Jim Lynch, Nancy Pearl, Gail Tsukiyama and Brooks himself — will discuss their work and writing lives, their inspirations and experiences, and readers can ask them questions, both publicly and privately, said Brooks, who lives in Cannon Beach.

"Get Lit" opens with an authors reception at 5 p.m. April 10 at Cannon Beach Community Hall, where attendees can snack on hors d'oeuvres and refreshments while mingling with the authors.

Saturday features morning, afternoon and evening sessions, all held at the Surfsand Resort Ballroom.

At 10 a.m., Tsukiyama will give an author talk and book signing, followed by Lynch at 11:30 a.m. After a lunch and shopping break, it will be Fowler's turn at 2:30 p.m. Then, at 6 p.m., Pearl will deliver her keynote speech during a prime rib dinner that offers a no-host bar.

The festivities culminate with a moderated question-and-answer panel beginning at 10 a.m. Sunday at the Coaster Theatre Playhouse. Coffee and treats will be served, thanks to the Cannon Beach Book Company.

Scholarships

Ten scholarships are available for high school and college students who are familiar with the authors and want to learn more about the writing process, said volunteer and sponsor Watt Childress. The scholarships cover the full cost of the event: the Friday reception, Saturday presentations and dinner, and Sunday Q-and-A.

While most scholarships have gone toward local schools and colleges, "last year, we had participants from Pacific Northwest College of Art (in Portland)," Childress said.

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Photo courtesy of Tolovana Arts Colony
Karen Joy Fowler, the author of six novels including "The Jane Austen Book Club," lives in Santa Cruz, Calif.



Photo courtesy of Tolovana Arts Colony
Gail Tsukiyama, an American novelist from San Francisco, will be a guest at this year's "Get Lit at the Beach" literary event.



Photo courtesy of Tolovana Arts Colony
Nancy Pearl, an American librarian and the author of "Book Lust" (2003), speaks about the pleasures of reading to libraries, literary organizations and community groups around the world.



Grace Lynch photo
Jim Lynch, author of three novels set in the Northwest, is a former journalist living in Olympia, Wash.



Terry Brooks, an American author of epic fantasy novels who lives in Cannon Beach, is a regular guest at "Get Lit at the Beach" and one of the book fest's founders.

Facebook photo

WHAT'S COOKING

GOURMET RECIPES FROM LOCAL CHEFS



Smoke wafts from Silver Salmon Grille

By DAMON D. HARKER
For The Daily Astorian



JOSHUA BESSEX — The Daily Astorian

I have been in the food business for more than 20 years. I started cooking and baking at home like most people, with the exception that I loved being in the kitchen.

I started in fast food in the mid-'80s which led to a lifelong career in the restaurant industry. I have held every position in the kitchen as well as in the front of the house, but my love was for the insanity of the kitchen.

I decided in the late '90s to attend Le Cordon Bleu of Portland to get a degree in culinary arts. After culinary school I worked for Matt Dueber, owner of The Bistro in Cannon Beach. Several years with Matt helped to establish my skills and creative side.

After a few odds and ends jobs, I landed with Dennis McKeown of McKeown's in Seaside. McKeown's taught me the skill of running an extremely fast-paced hot line as the wheel man.

A few years later, I arrived at The Silver Salmon in Astoria. I worked my way up through the ranks at the Silver Salmon and have been the head chef for several years. Jeff Martin has helped me to define my career and encouraged me to start playing with my food. We have ventured into specialty smoking for the restaurant which has been fun and successful. One of my favorites is the pork belly we do. So if you are downtown Astoria and smell smoke, come running to the Silver Salmon to see what's on the smoker.

Damon Harker, executive chef at the Silver Salmon Grille, outside the restaurant.

Pork Belly Sandwich

This dish is an open-faced pork belly sandwich over chimchurri cole slaw on toasted French bread.

Bacon Rub

- Pork belly
- 2 ½ pounds salt
- 2 ½ pounds brown sugar
- 1 ¼ tablespoons black pepper
- 2 ½ tablespoons cayenne
- 2 ½ tablespoons allspice
- 2 ½ tablespoons ground ginger
- 2 ½ tablespoons juniper berries
- 2 bay leaves
- 2 tablespoons curing salt or pink salt

Combine the above ingredients. Get the pork belly and cut it into 8-ounce sections. Rub the cure heavily on all sides and place on a baking sheet and let sit for three days, refrigerated. Rinse the cure off and apply your own finishing rub. Smoke for 2 to 3 hours or until internal temperature reaches 165 degrees.

Chimchurri

- 3 bunches cilantro
- 1 clove garlic
- 1 teaspoon red wine vinegar
- 1 teaspoon lemon juice
- ¼ cup olive oil
- Salt and pepper to taste

Stem the cilantro and add all but olive oil to food processor. Blend until well chopped and add olive oil. Adjust seasoning and let sit in refrigerator for 20 minutes.

Use a cole slaw of your choice. Blend half of the chimchurri with the cole slaw and spread on toasted French bread.

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