



JOSHUA BESSEX — The Daily Astorian

The Main Street Tappers greet Judith Maddox Bigby, middle, and Jeanne Maddox Peterson, back, after performing at the Lady Liberty Award Luncheon in the McTavish Room of the Liberty Theater Thursday.

Awards: Both women share a great fondness for the Liberty Theater

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her to the coxswain memorialized in “The Boys in the Boat,” the best-selling book about the determined young crew from the University of Washington who won the gold medal in rowing during the 1936 Olympics in Adolf Hitler’s Berlin.

“She was the principal of the school. She was the CEO, if you will,” he said. “But she was also a member of the team and a good friend to all of us.

“She wouldn’t expect any of us to do anything that she wouldn’t do. So there she was: one day on the playground, one day — every day — in the cafeteria at lunch, at the bus stop, at the corner with the traffic patrol, in our classrooms, in the library.”

Atkinson recalls once asking Maddox Bigby whether he could have her desk chair, because, he told her, “You never use it. You never sit down. She didn’t give me the chair.”

Love the Liberty

Both women have great fondness for the Liberty Theater, which this year is celebrating its 90th anniversary and the 10th anniversary of its grand reopening.

Maddox Peterson, the eldest of the “Three J’s,” had a dance studio at the Liberty for 30 years until the furnace gave out one winter and the owner would not fix it until spring. After a few years at an old church in Astoria, she has had the Maddox Dance Studio



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Rosemary Baker-Monaghan, executive director of the Liberty Theater, speaks at the Lady Liberty Award Luncheon.

in Warrenton for the past two decades.

“The building has never lost its magic for me,” she said of the Liberty. “After being here 30 years, it’s still a home away from home. And every time I come into this building, I have a wonderful nostalgic feeling and a wonderful feeling of just being at home.

“I know that all of you here today share the love and the pride in what has happened to this building. And the magic of this building will live on forever — for decades — instilling the love of the arts, of music, of dance, in our citizens, young and older.”

Maddox Bigby said the



Liberty is the “gem of our community, the jewel of downtown Astoria, the cornerstone and treasured anchor at the corner of 12th and Commercial. It is the heart in our arts.”

The sisters had known for months they would be honored, but organizers still managed a surprise. Some of Maddox Peterson’s adult tap dance stu-



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Judith Maddox Bigby, a recipient of the Lady Liberty award, hugs Nancy Kennell, a former colleague at the Warrenton-Hammond School District, at the Lady Liberty Award Luncheon



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ABOVE: Eija Hellen Stevenson, middle, and Ramona Hunter, left, and others from the Main Street Tappers perform during the Lady Liberty Award Luncheon. LEFT: Baked Alaska catered the Lady Liberty Award Luncheon serving pan-seared ling cod for lunch.

dents, who dance with Maddox Bigby, appeared in black sequins and gold top hats to perform “One,” the finale from the musical “A Chorus Line.”

Johnson-Monaghan asked the sisters whether they were surprised. “Totally,” Maddox Bigby said. “I would have brought my tap shoes if I had known.”

Mats: ‘Sea lions average about seven to eight seconds on the platform before they leave’

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twitch in the arm touching the electrodes. Bock said the pad irritates, rather than hurts, the sea lions.

“Sea lions average about seven to eight seconds on the platform before they leave,” Bock said, showing a video from 2012 (<http://tinyurl.com/orgpzez>) of a section of a long dock in Moss Landing, Calif., covered with California sea lions.

A section of the dock between two sets of pilings includes plywood laced with electrodes. It’s activated, and sea lions empty off the section of dock.

The electrodes running down the pad create a low-voltage, direct current pulse that Bock said doesn’t hurt, but rather annoys sea lions.

Another video shows a platform on an Exxon Mobil Corp. offshore oil-drilling rig near Santa Barbara Calif.,

covered in the charged pads. One sea lion after another jumps on the platform, apparently notices the pulses and hops off.

Bock said Exxon Mobil approached Smith-Root with a problem: construction on an existing oil platform was going to damage the hearing of sea lions, who had populated the lower portions of the rig. Smith-Root successfully deployed the mats on the rig in July.

Still in progress

“They’re just still trying to develop something that would work for us,” Port of Astoria Marina Manager Janice Burke said, adding that the Port has been in contact with Smith-Root since it developed the pads for the offshore rig.

But the tests of Smith-Root’s technology performed Tuesday and Wednesday at the East End Mooring Basin didn’t work so well. Burke said nothing happened Tuesday, although the sea lions

were hesitant to get on the pad. The next day, she added, a sea lion was laying on the pad, although it might have been too dry for the electrical pulse to have a noticeable effect.

Bock said Smith-Root hopes to test the technology again at the East End Mooring Basin within the next few weeks. He estimated about \$50 to \$90 per square foot of matting, although the company is trying to come up with a less expensive variant for ports.

But how the technology will be financed is uncertain. Bock said Smith-Root is a small company that often uses grant financing for work with public entities. Burke said the Port hasn’t found any grant funding for the system, as of yet, adding that Bock has also taken the technology to Westport, Wash., for testing.

If Smith-Root can find a way to make the technology work for one port, Bock said, it can duplicate it at others.

For online updates: www.dailyastorian.com

GRAND OPENING

Ribbon Cutting, Saturday, April 11th at Noon
Join us on Saturday from Noon - 2 pm for FREE Drawings!



Owners Tracy and Margot Nye invite you to come taste their delicious, fresh Gelato and Sorbetto

Over 40 Flavors Made Fresh
Dairy Free/Vegan Options • Panini • Specialty Coffee

As part of the grand opening celebration they will donate 10% of this week’s proceeds to Food 4 Kids Seaside. Saturday, April 11th at Noon is their official Ribbon Cutting hosted by the Seaside Chamber Ambassadors. Show your support and join us to help the kids and enjoy some Gelato!

8 N. Columbia in Seaside • OPEN DAILY
Between The Crabby Oyster and Norma’s Seafood & Steak