# Weeke

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Jesse Lee Falls He's paid his dues. Now he shares his music and knowledge

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## on the cover

Astoria's Maritime Memorial not only honors those who have lost their lives at sea but also, with its poignant epithets, is a monument of real life poetry.

Photo by Tayla Fick

See story on Page 12

**COAST WEEKEND EDITOR: REBECCA SEDLAK COAST WEEKEND PHOTOS:** 

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## NOTES FROM THE EDITOR It's time to spring into the garden

For me, gardening is peaceful, a way to connect with nature and a source of pride.

Sure, the weeding and watering schedule can sometimes be monotonous, but there's nothing like putting your hands in the dirt and making something grow.

Last weekend I attended the Clatsop County Master Gardeners' Spring into Gardening seminar for the first time, and the event overflowed with inspiration for gorgeous gardens.

This year's seminar focused on "Food, Glorious Food" with help from the North Coast Food Web — lucky for me, since I like to grow vegetables.

Local farmer and NCFW outreach coordinator Teresa Retzlaff and NCFW board member Kelly Huckestein presented to a standing-room-only crowd about the best vegetables to grow on the coast. The key, they said, is to choose varieties with smaller fruits and shorter growing seasons.

There are some vegetable heartbreakers out there: tomatoes, basil, peppers, melons. Big beefsteaks won't do that well, but cherry and grape tomatoes are more successful.

"We don't get that heat at

Coast Weekend welcomes comments and contributions from readers. New items for publication consideration must be submitted by 10 a.m. Tuesday, one week and two days before publication.

### To submit an item, contact Rebecca Sedlak

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end of summer," Retzlaff said. Peppers especially need hot days to develop their hot flavors. "Be prepared to do a lot of hand holding with that basil."

One melon that's known local success is the Minnesota midget, a softball-sized variety with sweet orange flesh that takes about 70 days to mature.

And, of course, other veggies are easy to grow: leafy greens like chard, lettuce, peas, broccoli and other brassicas.

Beyond the presentation on vegetables and another on soil,

craft section, food demos and tastings by the NCFW, raffles and a large section of vendors offering plants, tools, books and more. There were plenty of ornamentals as well as vegetable starts. I walked away with some leeks that are eager to get in the ground, and my friend showed off her evergreen huckleberry bush. I also picked up a jar of gooseberry jam from Watershed Garden Works, a farm and nursery from Longview. Their jams and jellies - quince, cherry, apple, pear, pepper and more — are all made from fruit grown organically on the farm.

the seminar also included a kids

Gloria's Garden Gems offered cute patio furniture and homemade birdbaths. Starvation Alley Farms, an organic cranberry farm in Long Beach, handed out juice samples.

> Skamokawa Farmstead



Rebecca Sedlak **COAST WEEKEND EDITOR** rsedlak@dailyastorian.com

Creamery, from Cathlamet, had samples of fresh goat cheese. Co-owner Vicki Allenback said the farm allows visitors in at 1 p.m. every day to help feed the goats. (I can't wait to plan my field trip; is there anything cuter than a baby animal?)



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