



BOOKS

WHAT ARE THEY READING?



The Daily Astorian invites people to submit titles of books they are reading and share a few thoughts about the work. This week, the staff of the Beach Books in Seaside shared titles of what people are reading and buying. To submit, send to news@dailyastorian.com

Book clubs in Seaside are reading:
“A Tender Struggle,” by Krista Bremer. The memoir of a California-born feminist, surfer and aspiring journalist who meets and marries a Libyan who was one of eight siblings born in an impoverished fishing village. It is a story about love, marriage, compromise, parenthood and the difference between the life one imagined and reality.

“Flight Behavior,” by Barbara Kingsolver. A young wife and mother on a failing farm in rural Tennessee experiences something she cannot explain while on the way to meet a lover. Her discovery energizes various competing factions — religious leaders, climate scientists, environmentalists, politicians — trapping her in the center of the conflict and ultimately opening up her world.

“Empty Mansions: The Mysterious Life of Huguette Clark and the Spending of a Great American Fortune,” by Bill Dedman and Paul Clark Newell Jr. Though virtually unknown today, W.A. Clark was one of the richest Americans ever — a copper baron, railroad builder, art collector, U.S. senator and world-class scoundrel. Yet his daughter and heiress Huguette became a bizarre recluse.

“Crones Don’t Whine,” by Jean Shinoda Bolen. Thirteen essays on how “crones” should live to have productive, happy aging lives.

What is selling well:
“The Girl on the Train,” by Paula Hawkins
“All the Light We Cannot See,” by Anthony Doerr
“The Goldfinch,” by Donna Tartt
“The Rosie Project,” by Graeme Simsion
“The Storied Life of A.J. Fikry,” by Gabrielle Charbonnet
“The House of Sand,” by Honey Perkel (a mystery set in Seaside)
“The Boys in the Boat,” by Daniel James Brown
“Wild,” by Cheryl Strayed

Staff Favorites:
“Natchez Burning” and “The Bone Tree,” by Greg Iles. The first two books in the trilogy featuring Natchez Mayor Penn Cage and his father, beloved family doctor Tom Cage, who is now accused of murder. Alternating between present day and the tumultuous 1960s, these are fast-paced,



Alexandra Brandon

mesmerizing thrillers. Very well written and definitely page-turners.

“Orhan’s Inheritance,” by Aline Ohanesian. When Orhan’s brilliant and eccentric Turkish grandfather, who built a dynasty out of making kilim rugs, is found dead, Orhan inherits the decades-old business. But his grandfather has left the family estate to a stranger thousands of miles away, an aging woman in a retirement home in Los Angeles. Her existence and secrecy about her past only deepen the mystery of why Orhan’s grandfather would have left their home to this Armenian woman rather than to his own family.

“The Dead Lands,” by Benjamin Percy. In a clever reimagining of the Lewis and Clark Expedition, Percy tells the story of a post-apocalyptic America ravaged by plagues and nuclear war. The pair set out to find a livable civilization west of St. Louis and end up on a perilous journey ending in Oregon.

“The Light of the World,” by Elizabeth Alexander. Esteemed poet Alexander beautifully recounts her life with Eritrean-born Fiere, an exuberantly creative painter and chef. More a love story than a tragedy, Alexander is a marvelous writer.

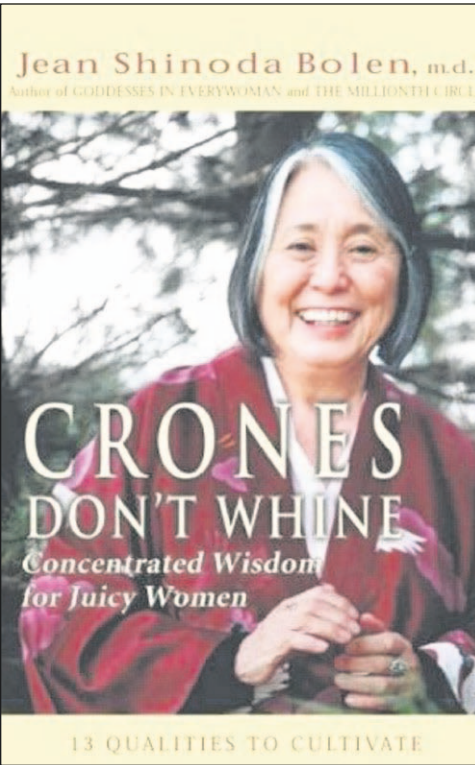
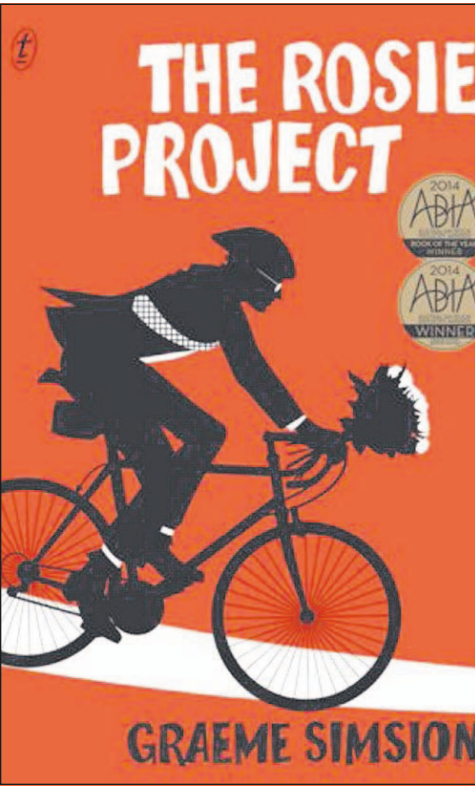


Karen Emmerling

Young Adult Favorites:
“I Will Always Write Back: How One Letter Changed Two Lives,” by Martin Ganda, Caitlin Alifrenka and Liz Welch. Caitlin never imagined when she picked a pen pal from a country she had never heard of, that she was choosing the person who would be her lifelong best friend. This is a true story of a friendship across continents that will keep you turning pages while it warms your heart and gives you hope.

“I’ll Give You the Sun,” by Jandy Nelson. The story of fraternal twins and burgeoning artists, Jude and Noah, who have become estranged. But the reason is unclear as they each tell their stories in alternating chapters and timelines — he from the age of 13 and she from the age of 16.

Juvenile Favorites:
“Vegetables in Underwear,” by Jared Chapman. Humorous look at vegetables in various unmentionables. Great for kids just getting out of diapers.
“Red: A Crayon’s Story,” by Michael Hall. Red’s factory-applied label clearly says that he is red. But despite the best efforts of his teacher, fellow crayons and art supplies, and family members, he only draws blue.
Karen Emmerling is owner of Beach Books in Seaside and Alexandra Brandon is an employee.



Traditional carbonara is luxurious delight

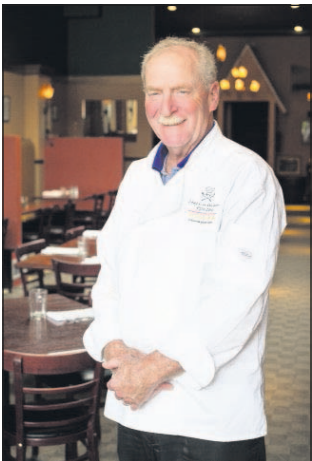


By **PETER ROSCOE**
For The Daily Astorian

“I am not of Italian descent, but I lived in Italy in 1967 and 1968. I learned most of the recipes from Italians and many of them have given me the thumbs-up for respecting the great traditions of their food. So I guess you can say I have been Italian approved.”

Carbonara is an Italian favorite not seen on menus very often. Although it is quite simple to make, if it is done slightly wrong it loses its creamy consistency and becomes grainy, so there is some skill and timing needed to turn it into a luxurious delight.

Italian culture is so hardwired to it’s food, every dish has a name and a reason for that name. Carbonara is no exception. It is a dish created by coal workers and when you see the ingredients you can imagine these hardy folks taking a break from their gnarly work and enjoying a fulfilling meal.



JOSHUA BESSEX — The Daily Astorian

Chef Peter Roscoe stands in the dining room of Fulio’s Pastaria, Tuscan Steak House and Delicatessen.

Peter Roscoe is chef-proprietor of Fulio’s Pastaria, Tuscan Steak House and Delicatessen on Astoria’s Commercial Street. Fulio’s has been open since 2003. It is the fifth Italian restaurant Roscoe has worked in or owned since 1971.

Carbonara

- Ingredients**
- 1/2 pound quality dry Spaghetti, Linguini or Bocatini pasta
 - 1/4 pound diced pancetta or bacon
 - 8 eggs (farm fresh if possible)
 - 6 ounces finely grated pecorino romano cheese
 - 6 cloves of garlic, either crushed and minced or finely sliced.
 - 2 tablespoons minced Italian parsley
 - pinch – red chili flakes
 - sea salt and fresh grated black pepper
 - Olive oil/canola blend

Technique
In a large pot, boil lightly salted water and add the dry pasta, cooking for approximately nine minutes, until al dente.
In a large skillet or frying pan, add a tablespoon or two of the oil and start browning the pancetta. It will shrink a bit as it cooks and secrete its delicious fats into the oil. As this is happening, but before it is burnt, toss in the garlic. It is OK if the garlic slightly browns, but it must not burn. Set aside until



JOSHUA BESSEX — The Daily Astorian

Carbonara is quite simple to make, but requires some skill and timing to create the perfect creamy consistency.

the pasta is done.
In a separate bowl, beat the eggs for two minutes, then add three-quarters of the cheese, the chili flakes and a bit of the salt and pepper.
When the pasta has reached the desired consistency, use a strainer to lift it out of the water and add it to the reheated pan. Make sure to add a bit of the starchy pasta water (this is where the skill and timing play) — not too much, but not too little. When the pasta,

water and pan ingredients have reheated, **TURN OFF THE HEAT** and add all the egg to the pan. Flip the pan and use a set of tongs to turn the eggs throughout the dish. If done correctly, it will reach a creamy consistency.

Add to a large serving bowl, garnish with the remaining cheese and parsley, serve with delicious bread and beverage of choice.

Enjoy. Then return to the coal mines.



While other newspapers give you less, The Daily Astorian

GIVES YOU MORE



Our new **CAPITAL BUREAU** covers the state for you

From left: Peter Wong, Hillary Borrud, Mateusz Perkowski