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ONE DOLLAR

BUSINESS IS BOOMING



EDWARD STRATTON — The Daily Astorian

Earlier this month, Lisa and Gordon Clement opened Clemente's Seafood at its new location in the Pilot House Building at 175 14th St.

New, expanding businesses mean Astoria is awash in unique options

By EDWARD STRATTON
The Daily Astorian



EDWARD STRATTON — The Daily Astorian

Gordon Clement cooks some cioppino in Clemente's Seafood's new location in the Pilot House Building.



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John Gentner opened Metal Head four months ago at 1126 Marine Drive.

Every spring, businesses pop up like flowers around downtown Astoria, while the surviving perennials from winter expand or find more fertile ground.

More than 10 new businesses have opened in downtown Astoria in the first months of this year, with several more coming soon. Meanwhile, several others have relocated, expanded or changed ownership within the downtown core.

Alana Garner, director of the Astoria Downtown Historic District Association, is tasked with tracking the movement of what she estimated is more than 200 businesses downtown, including upstairs offices.

"I think Astoria is becoming a very diverse and eclectic mix of businesses and the restaurants," she said. And, each business can bring one to three employees, on average. "What I like to tell people about downtown is that downtown is like your outdoor shopping mall."

"There's something about Astoria. It sucks you in in the best way possible."

Spring arrivals

This year, the downtown association expanded the scope of the downtown core from the waterfront south to Exchange Street, and from Fifth to 17th streets, Garner said. Within that core, more

than 10 new businesses have or will soon be opening.

A growing concern

Within that core, about 20 businesses have opened, relocated and expanded. They range from smoke shops and party supply centers to clothing stores and a fish market.

On 14th Street, next to Eric Betchard's expanding restaurant Albatross, friends Staci Daniels and Sara Knighton opened Maiden Astoria, a local and regional handmade gift store. The name plays on both its offerings, from candles and soaps to bowls made from rolled magazines, and its female owners, who met during a weaving class at the Astoria Fiber Arts Academy and decided to pursue their dream of being Astoria's center for handmade gifts.

"Probably 25 to 30 percent is local," Daniels said of items made in Astoria, adding between 30 and 40 artists are showcased in the store.

Next to the Columbian Café on Marine Drive sits Metal Head, owner John Gentner's own heavy metal haven.

Gentner said he worked retail most of his life but always had a passion for heavy

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Weston taken to task for actions

Report affirms some allegations against former Port leader

By EDWARD STRATTON
The Daily Astorian

The Port of Astoria released a report Friday sustaining allegations that Mike Weston, when he was the



Mike Weston

Port's interim executive director, had broken hiring rules, been untruthful to the Port Commission, engaged in deceptive contract modifications and unethically taken a tenant's abandoned

property for his personal use. The report, performed last summer by the Local Government Personnel Institute at the request of the Port Commission chairman, also

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Keeping it in the Capitol

Bill extending transparency to Legislature dies

By HILLARY BORRUD
Capital Bureau

SALEM — Lawmakers in Salem love to repeat the quote attributed to Otto von Bismarck, that bill writing is akin to sausage making.

"I was talking to a friend and he said to me, 'if you like laws or if you like sausage, it's probably best not to see either one of them getting made,'" Rep. Ann Lininger, D-Lake Oswego, said during a committee meeting in May.

In fact, Oregon statute allows lawmakers the option to keep much of that sausage making private, thanks to an exemption to the state's public records law when the Legislature is in session. Many other states have similar provisions.

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Astoria Youth Baseball is in good hands

In his championship years with the New York Yankees, Reggie Jackson once called himself "the straw that stirs the drink."

If Reggie Jackson was the straw that stirred the Yankees, then Kati Perry Junes is the "straw that stirs the drink" for Astoria Youth Baseball.

In addition to seeking out sponsors for AYB, she organizes volunteer schedules and sets up fundraising activities.

She also keeps the concession stand stocked, runs the Astoria Youth Baseball Facebook page, holds down three other jobs, and performed at halftime of Super Bowl XLIX. (Oops, sorry — different Kati Perry. Although she probably could have, with her



looks and cool tattoos).

This Kati Perry has spent the last three years or so giving up a lot of her time and most of her spring and summer, making sure that Astoria Youth Baseball stays ahead of the game, literally.

When she's not watching her own kids play, she's working the snack shack and just making sure everything runs smoothly off the field.

With the spring season winding down and the summer "All-Stars" season heat-



Submitted Photo

Kati Perry Junes works the concession stand at last year's Majors state tournament, hosted by Astoria at Columbia Field.

ing up, so does the volunteer work for Kati Perry Junes.

"Kenny (Hageman, president of Astoria Youth Base-

ball) does a lot, and I take care of the fundraising and keep the snack shack stocked," said Junes, a longtime Astorian.

"This year was big, because we merged with Lewis & Clark (baseball). So instead of just one, we have all of Lewis & Clark to run as well.

"It was awesome to merge with Lewis & Clark," she said. "It brings in more fields to play on, and it makes our program so much stronger."

And that, she said, is the key to everything baseball in and around Astoria.

It's not so much signing up more players (although numbers are through the roof at the Minors level), it's keeping kids occupied during the spring and summer months.

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