

FOOD ON THE GO



From left to right, Becky Gauthier, Jared Mitchell and David Drafall sling vegan American comfort food out of DJ's Vinyl Vegan; while Andrea Mazzarella and Olaf Ydstie run Good Bowl, offering mixes of local produce, eggs, cheese and custom sauces. The two carts have formed their own little pod at the corner of 13th and Duane streets.

Photos by EDWARD STRATTON — The Daily Astorian

New food carts join standbys in Astoria

By EDWARD STRATTON  
The Daily Astorian

Craving some banh mi, lumpia, vegan Philly cheese steak or gourmet vegetable bowls?

Astoria's downtown core includes a growing number of food carts opening their windows on weekends and expanding Astoria's choices of cuisine.

Three new food carts have opened in Astoria since May, joining standbys like the El Asadero, O Falafel and Bowpicker Fish & Chips.

One of the first new arrivals this spring was Snackle Box, an ethnic food cart started by Judith Stokes, also owner of the downtown apothecary Flourine & Co.

"I love feeding people," Stokes said, adding her customers at Flourine & Co. commented on needing more options for a quick meal.

Stokes, of Filipino descent, said she also wanted to offer locals ethnic foods they would not otherwise be exposed to. Before moving to Astoria, she operated a Filipino food cart called Tita's Pista (Auntie's Feast) in Portland's Mississippi Marketplace. Stokes found a snow cone cart online and transformed it into the sky blue Snackle Box, which is open Thursday through Sunday on 11th Street.

Snackle Box offers a rotating ethnic cuisine each week. For Fourth of July weekend, it was hot dogs, potato salad; corn on the cob; red, white and blue par-faits and other patriotic fare. This weekend, Stokes said, she wants to pay tribute to the Philippines. Along with her rotating cuisine, she offers staples like fresh pork, beef and veggie lumpia, a traditional Filipino pastry.

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Judith Stokes cooks up some Fourth of July Americana fare at Snackle Box, the food cart she opened in May on 11th Street. Stokes serves rotating ethnic cuisine and staples like the traditional Filipino pastry lumpia.

FOOD CARTS/TRUCKS IN ASTORIA:

- El Asadero, Mexican, 490 W. Marine Drive.
- O Falafel, Mediterranean and Middle Eastern, 1701 Marine Drive, Astoria Sunday Market, Cannon Beach Farmers Market.
- Bowpicker Fish & Chips, 17th and Duane streets.
- Snackle Box, ethnic mix, 11th and Duane streets.
- DJ's Vinyl Vegan, vegan comfort food, 1343 13th St.
- Good Bowl, vegetarian 1343 13th St.



Food carts expand Astoria's cuisine on weekends, with anything from (clockwise from upper left) miniature doughnuts made on site at Wild Thing Foods during the Astoria Sunday Market, local produce and egg mixes at Good Bowl, the Filipino pastry lumpia at Snackle Box and a vegan take on hamburgers and other American comfort food at DJ's Vinyl Vegan.

Power outage darkens Seaside's Fourth Restaurants appear to be most adversely affected

By KATHERINE LACAZE  
EO Media Group

SEASIDE — As the renowned Seaside Fourth of July fireworks show crescendoed to a finale and then died out, the city also marked the end of a five-hour power outage that produced negative effects for some local businesses, particularly restaurants.

"It was a disaster, to put it simply," said Doug Wiese, co-owner of Dooger's Seafood and Grill.

After shutting down the restaurant about 5 p.m., Wiese kept a crew on for about two hours, hoping the power would come back. With the early closure, thousands of dollars of income



KATHERINE LACAZE — EO Media Group  
The power outage Saturday meant music planned as part of the fireworks display was missing but the show still went on. Some businesses were able to persevere through the five-hour blackout, but others had to close their doors.

was lost and people weren't able to work. Wiese estimates the restaurant lost upward of \$10,000.

The total economic impact for Seaside has yet to be calculated — some establishments were affected more than others.

As for the local businesses, their responses to the outage varied, along with how they were impacted.

"I know there were businesses that lost money. But to what level? That's tough to say," Director of Tourism Marketing Jon Rahl said, adding the biggest financial impact would be on the restaurants.

Substation failure

The holiday incident started at 4:40 p.m. Saturday when a transformer at the Seaside substation failed, accompanied by some pops and smoke that triggered a response from the Seaside Fire Department, said Tom Gauntt, a spokesman for Pacific Power.

The outage affected roughly 8,400 customers. "Pretty much all of Seaside, Gearhart and the southern part of Warrenton," Gauntt said.

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Eco-resort possible in Clatsop County

Bill heads to governor allowing alternate locations

By HILLARY BORRUD  
Capital Bureau

SALEM — A developer who planned to build an eco-resort in the Metolius River Basin said Monday he might now build the resort instead in Clatsop County.

Shane Lundgren has been looking for alternate resort locations since 2009, when state lawmakers banned destination resorts in the Metolius River Basin. Lawmakers then created a limited window for developers such as Lundgren, who had already invested in potential resort properties, to instead develop small resorts elsewhere in the state.

Lundgren said he was just beginning to think about potential locations for a resort, after working for months to secure a development extension from the Oregon Legislature.

"We haven't even really gotten out a map," said Lundgren, who is the manager of Dutch Pacific Resources, the holding company for the Metolius River Basin resort property.

Lundgren's development opportunity will likely survive thanks to a bill lawmakers passed in the waning hours of the legislative session Friday. The state would give property owners who planned to build resorts in the Metolius River Basin three more years to build elsewhere in the state, under the bill headed to Gov. Kate Brown's desk for a signature.

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Woman, city still at odds over straw

Standoff is over 9 tons of straw for landscaping

By DERRICK DePLEDGE  
The Daily Astorian

A retired physician and the city are at impasse over what to do with about 9 tons of straw the city confiscated as a fire hazard.

The city had agreed to return the straw to Jean Reitman in small batches for a landscaping project on a slope near her Niagara Avenue home. Reitman had removed invasive Himalayan blackberry and wanted to use the straw as a base for a weed and pesticide-free bank.

But Reitman called the city's offer to bring back 10 to 12 bales at a time "absurd" and warned the City Council Monday night she is considering legal action. She worries the straw, which is being held at a city yard near the Astoria Sports Complex, is ruined.

Reitman, who moved to Astoria from Southern California earlier this year, said the "complete lack of due process is my greatest concern."

Mayor Arline LaMear defended Fire Chief Ted Ames and city Public Works staff who determined the huge pile of straw was a fire hazard and in a city right-of-way.

The city seized the straw on June 26, the day before the National Weather Service issued a red flag warning for lightning. Ames had worried somebody might toss a cigarette or match and ignite the straw, putting homes and other property in danger.

"I have full confidence in our staff," LaMear said. "And if Chief Ames felt this was a fire hazard, then I think that was the right call to make."

Reitman disputes the idea that the straw bales, which she had planned to cover with industrial tarps, were a fire hazard. She said there was no need for the city to take the extreme step of removing her property.

"So it just doesn't make sense," she said. "The whole thing just doesn't make sense, from beginning to end."

City Manager Brett Estes said after the council meeting that the city is still willing to return 10 to 12 straw bales to Reitman at a time.

"She wants a larger quantity," he said.

