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ONE DOLLAR

Eyes on dragonflies



Hands-on science leads to acclaim for Cain

Astoria teacher is a finalist for national award

By EDWARD STRATTON
The Daily Astorian



Lee Cain

Lee Cain, the fisheries biology teacher at Astoria High School, will soon be honored as one of the top five K-12 science teachers in Oregon.

Cain, who teaches integrated science, fisheries and marine biology, was nominated and recently named one of 10 state-level finalists in science and math for the 2015 Presidential Award for Excellence in Mathematics and Science Teaching.

See CAIN, Page 5A



Joshua Bessex/The Daily Astorian

Carla Cole, natural resources project manager with Lewis and Clark National Historical Park, shows a dragonfly larvae collected from the Yeon Pond as part of a nationwide initiative called the Dragonfly Mercury Project.

Students help national park with dragonfly mercury project

By KYLE SPURR
The Daily Astorian

Astoria High School biology students waded into the Yeon easement pond near Sunset Beach last week to collect dragonfly larvae for a National Park Service project.

The larvae, known as nymphs, were collected to determine their mercury levels, which help show overall levels in the national park ecosystems. High mercury levels could be dangerous to the dragonflies, fish, wildlife and humans.

Students worked in teams to gather the larvae out of the pond. While one student used a net to grab the nymphs, another handled them and others recorded the data and made observations.

Cole Beeson, a sophomore student, said his favorite part was scooping the larvae with the net.

"You get to get in the water," he said.

The Dragonfly Mercury Project relies on the national parks partnering with citizen scientists, such as the students, to compile the data. The students collected



Joshua Bessex/The Daily Astorian

Carla Cole shows students how to bag dragonfly larvae collected from the Yeon Pond.

See DRAGONFLIES, Page 10A

Fight against senior hunger

Lunch program is underfunded, staff stretched thin

By KATHERYN HOUGHTON
EO Media Group

ILWACO, Wash. — Because of a lack of funding, a nonprofit that serves roughly 70 Long Beach Peninsula senior citizens a day is down to one cook in the kitchen.

The Ilwaco Senior Nutrition Program, which serves hot meals to people 60 and older, is working off a budget that only covers half of their lunches. The cost of running a commercial kitchen has jumped while local financial support has dropped. State and federal programs provide some funding, but aren't intended to keep the program afloat.

Those who use the program donate what they can, but it isn't enough to cover the funding gap. There is no formal income test. Verna Oller, who bequeathed millions for a community pool, was a frequent diner. The program has a suggested donation of \$4 per person, but customers pay whatever they can afford.

See HUNGER, Page 10A

New brewery goes 'Public' in Cannon Beach

Local craft beer scene brews at Lumberyard site

By DANI PALMER
EO Media Group

CANNON BEACH—The beer scene in Cannon Beach is brewing new businesses. Ryan Snyder, owner of the Lumberyard Rotisserie and Grill, announced last week that he's transforming the restaurant into Public Coast Brewing Co., slated to open in February 2016.

"Twenty-two years ago, I was living in Las Vegas

running taps in the back bar of Holy Cow Brewery for entrepreneur and Vegas legend Tom Wisner," Snyder said. "The aroma of hops, the bright tanks and the buzz of a brewery in action left an indelible mark on me and I decided one day I'd open a brewery. Public Coast Brewing is the culmination of that lifelong dream."

Snyder unveiled his plans for the restaurant and brewery, to be located at 264 E. Third St., just days after Pelican Brewing Co. held a groundbreaking ceremony at its new Cannon Beach location on Sunset Boulevard.

The Lumberyard Brewing

Co. already exists in Arizona, so Snyder came up with a new name. Public Coast Brewing celebrates Oregon's 363 miles of public coastline, as decreed by legislature in 1967.

"As one of the only true public coastlines in America, the Oregon coast is open to everyone, and the people are warm and inviting," said Snyder, who also serves as Martin Hospitality's president. "I wanted to build a brewery that reflects that same welcoming spirit, and make craft beer that's both delicious and approachable."

Public Coast Brewing will

See BREWERY, Page 5A



Dani Palmer/EO Media Group

The Lumberyard Rotisserie and Grill is closed for renovations. When it reopens in February, it'll be Public Coast Brewing.

