

hoto by Matt L

A framed photo of Ernest Hemingway pouring a cocktail graces the wall behind the bar at the Tiki Lounge in Astoria.

A GLIMPSE INSIDE

An occasional feature by MATT LOVE

The Tiki Lounge

After the exit of an obnoxious mother-daughter tandem, I was alone in the Tiki Lounge in Astoria on a Saturday evening and tranquility reigned, finally. I love tranquility. I loathe loud voices, particularly ungrammatical ones who repeat the word "selfie."

I ordered a draft beer, and my mind drifted to Ernest Hemingway because a black and white photograph of Hemingway preparing a titanic gin and tonic decorates the back bar of the Tiki Lounge. I suspect the image originates from Papa's preposterous drunken stint in Cuba, before the revolution, Castro, the Bay of Pigs and all that. Can you believe American citizens still can't freely travel to Cuba? What a diplomatic farce! Didn't anyone tell the State Department that the Cold War ended in 1989? I want to visit Cuba. I want to drink a Cuba Libre in Havana and toast the end of communism!

Wait! Didn't I hear something about our recent normalization of relations with Cuba? Maybe someone at the Tiki knows all about it.

As I said, my mind drifted to Hemingway, a writer I haven't read in 25 years and will probably never read again. I was thinking: Suppose Ernest Hemingway visited contemporary Astoria. Where would he go for a cocktail or to get into one of his legendary public confrontations?

The Tiki, that's where, and all its crazy Polynesia décor meets Jimmy Buffet meets weirdoes meets booze meets clam chowder and ice cream from the adjacent Charlie's Chowder House.

A most curious cultural intersection regularly occurs inside the Tiki Lounge, but then again, that's the intersection required to generate good stories, such as discovering the story of why the mother and daughter were wearing identical purple dresses that revealed their ample bosoms.

I didn't get that story, but I surmised it was a funeral they had just attended.

Matt Love lives in Astoria and is the author/editor of 14 books about Oregon, including "A Nice Piece of Astoria: A Narrative Guide" and "The Great Birthright: An Oregon Novel." They are available at coastal bookstores and through www.nestuccaspitpress.com

BREWERY PICKS

The autumn equinox has come and gone, the days are getting shorter and the flavors of fall are here. With the cold, dark nights come strong, new brews meant to keep you warm and toasty. Coast Weekend has rounded up a few seasonal offerings from local breweries and good-old standbys to enjoy this fall. Read, sip and savor, then come back next week for Part Two. Cheers.

Picks and photos by DWIGHT CASWELL

Astoria Brewing Co.

The Astoria Brewing Company doesn't have a seasonal beer, but the smaller original brewery at the Wet Dog has Killer Whale Pale Ale, which you can drink while watching the humpback whales in the river. This beer is very hoppy for a pale ale, and might better be thought of as an IPA. Citrus and a bit of pine with an astringent finish. Another seasonal entry at the Wet Dog is Brewberry, a dark copper colored wheat beer made with marionberries.



Sip Wet Dog's Killer Whale Pale Ale, and look for humpback whales in the river.



Raiders of the Lost Fort, left, and Pulpit Pounder Porter are two seasonals by Buoy Beer.

Buoy Beer Co.

Inspired in some way by another Astoria brewery, one of Buoy Beer's seasonal ales is the Raiders of the Lost Fort Imperial IPA. This is a big IPA (8.7 percent alcohol) with more hops in the nose than in the taste, which is crisp, potent and slightly citrusy. The overall effect is a medium-strong, flavorful IPA.

Another seasonal entry is the Pulpit Pounder Porter. The name is an odd one. Could it be related to Obadiah Poundage, who in 1760 described this dark beer as the drink of "labouring people, porters etc." and as "racy and mellow"? Like most cold-weather brews, this one is strong, 6.5 percent, smooth and nutty with a fruity quality, and is lighter and less hopped than many porters.

Harvest time means wet hop beers. These are beers made with newly picked hops, rather than the dried hops used at other times, and the flavor is, as you might expect, crisp, lively and less bitter than other beers. In a word: unprocessed. You're tasting

something right off the vine. Buoy's entry in this category is its Fresh Hop Session IPA.





By RYAN HUME

Mushroom [maj•rum]

noun

1. any number of spongy fungi, complete with cap, stem and gills, that spread by spore and grow in soil or directly on a food supply, like tree bark

verb

2. to increase rapidly

Origin:

Circa 1440, *muscheron* arrives, followed shortly by *mosseroun* in 1450. Both are probably rooted in the Anglo-French

musherun, which comes from the Old French moisseron by way of the Late Latin mussiriōnem. There were a dozen or so spellings and variations used simultaneously before the first known spelling of mushroom appears in English in 1563.

"Russula, King Bolete, White Matsutake — Washington's Long Beach Peninsula boasts a culinary cornucopia of fungi, and the annual Wild Mushroom Celebration honors the tasty toadstools."

—wildmushroomcelebration.com, accessed Oct. 5, 2015

"Held on the Long Beach Peninsula from Oct. 1 through Nov. 15, the anticipated abundant bloom and wide variety of edible wild mushrooms will be exalted with mushroom-themed dinners, foraging and identification workshops, weekend getaways, menu specials and more."

—"Chefs, diners look forward to abundant harvest during Wild Mushroom Celebration," Coast Weekend, Oct. 1, 2015, P. 11

