

What's your favorite scary movie?

Staying in on Halloween doesn't mean you can't get your spook on. Coast Weekend rounded up experts from local video stores to offer some more recent film recommendations guaranteed to horrify your home theaters. This is Part Two of Two.

By RYAN HUME

The Conjuring (2013)

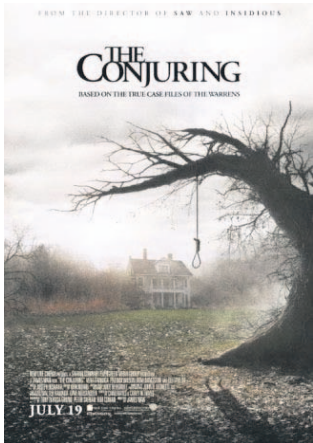
Rated R

Recommended by Jenna Johnston

Video Depot

575 S. Roosevelt Drive, Seaside
503-738-6095

The takeaway: This James Wan-directed horror flick is based on



a case of the Warrens, the real-life paranormal investigators whose media-hyped forays into the supernatural (they were one of the first on the scene of what would become known as the Amityville haunting, which spawned its own film franchise) got a lot of ink in the '60s and '70s. Here, the Warrens are played soberly by Patrick Wilson and Vera Farmiga, but the real attraction are the elaborate tricks and supernatural scenarios that pump fresh blood into the haunted house genre.

Recommended for: Anyone looking for a classic ghost story in 1970s wardrobe with some fresh chills thrown in. Surround sound is a plus.

1408 (2007)

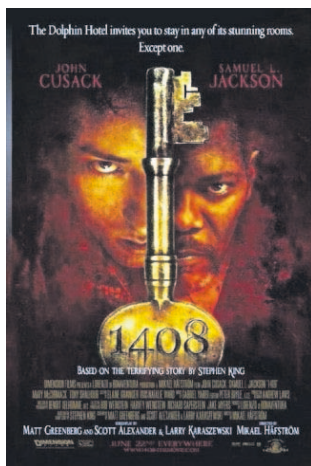
Rated PG-13

Recommended by Larry Gresham

Nehalem Bay Video

733 Manzanita Ave., Manzanita
503-368-5538

The takeaway: As the current season of FX's "American Horror Story"



ry" would like to remind us, it's not just houses that can be haunted; hotels too can have terrible pasts and a penchant for undoing their occupants. This chiller, based on a short story by Stephen King, stars John Cusack as a failed novelist who has turned to debunking haunted places for a paycheck. Samuel L. Jackson offers some atmosphere in the first act as the stern harbinger and hotel manager who implores Cusack's Mike Enslin to not check in to the infamous room. But once the door shuts, this is Cusack's show as he encounters all manner of psychological spooks.

Recommend for: You don't have to be old enough to remember the boom box scene in "Say Anything" to enjoy this well-paced genre entry.

~ a wicked ~

Wild Side

Story and photos by
Lynette Rae McAdams

Hydnellum peckii Bleeding Hydnellum

The soaking rains and heavy autumn mists so common to our coastline bring with them an abundance of fungi each year. Some are delectable treasures, prized by chefs and local foragers; others are deadly and poisonous. While the Bleeding Hydnellum won't kill you, it's not considered an edible mushroom (meaning: It tastes horrible, and will likely upset your stomach). That said, coming across one in the woods is still a pure delight.

Known commonly as the Red-juice Tooth or Strawberries and Cream, this mushroom's most prominent feature lies in the beads of blood-red droplets that emerge from the fresh cap.

Lovers of pine and spruce forests, they spring up from the ground within piles of tree needles and are very tough and fibrous. The underside of the cap has tooth-like spines (instead of gills or a spongy spore base), and as this species matures, its pale pink center becomes dark, almost black, in color.

Fiber artists adore this mushroom for its ability to dye yarn; when harvested properly, it yields marvelous shades of blue and green.

Araneus diadematus The Cross orbweaver spider

Perhaps the most common spider to appear in Northwest gardens, the Cross orbweaver is actually indigenous to Northern Europe and likely arrived to North America during the age of

exploration. Typically orange-brown or light yellow, it can also be dark gray, but its distinguishing characteristic is the mottled markings across its back, which are always accompanied by five or more white dots, forming what looks like a cross.

The females are the largest and most noticeable of these spiders, making a strong presence in gardens, open fields, and in the eaves of buildings from late summer through fall. Known for her beautiful, intricate webs, the orbweaver exudes spider silk from three pairs of "spinnerets" located at the tip of her abdomen. By day, she waits at the center of her web or at a nearby retreat post until a flying insect becomes ensnared. Once captured, she quickly wraps it in more silk to prepare it for exsanguination. Cross spiders are said to eat their webs every night, recycling any leftover bug bodies along with the silk, which is reabsorbed by the spider and turned into a fresh web by morning.

Though quite unpleasant, the orbweaver's bite is essentially harmless to humans.

BREWERY PICKS

Coast Weekend has rounded up a few offerings from local breweries for you to check out this fall. This is Part Three of Three. Read, sip and savor. Cheers.



Photo by Dwight Caswell

North Jetty Brewing owners Erik and Michelle Svendsen with Seaview Autumn Blueberry Rye.

Picks and photos
by DWIGHT CASWELL

North Jetty Brewing

North Jetty Brewing in Seaview, Washington has two seasonal offerings. Brewer Erik Svendsen says of their Seaview Autumn Blueberry Rye, "The rye gives it some spiciness that we use to balance out the 126 pounds of blueberry puree." The beer has the aroma and some sweetness and flavor of blueberries plus caramel flavor from crystal malt. "It doesn't scream fruit beer," says Svendsen. "The blueberries are part of the whole, not out in front of it."

The other seasonal offering is the Graveyard of the Pacific Imperial Red Ale, a big beer with strong malt and caramel flavors to balance the hops. It's made in collaboration with Heathen Brewing in Vancouver, Washington.



Photo by Lynette Rae McAdams

This Bleeding Hydnellum mushroom, found in Ilwaco, Washington, is prized for its ability to dye yarn.

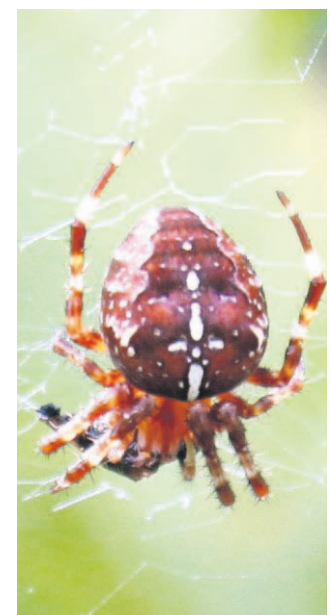


Photo by Lynette Rae McAdams

A Cross orbweaver spider in Ocean Park, Washington, prepares to feast on a fly in its web.