**PAGE 7A** 





Cowapa All League girls

SPORTS • 4A

## THE DAILY ASTORIAN

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# Port's pockets show promise

More business, slowed spending paint stronger financial picture

> By EDWARD STRATTON The Daily Astorian

n a review of the Port of Astoria's financial performance between July 1 and Sept. 15, the agency is showing promise through a combination of increased business and frugality. "We're looking pretty good," said Executive

Director Jim Knight at a quarterly budget review Tuesday.



Jim Knight

The review showed the agency earned \$635,000 after expenses in the first fiscal quarter, after budgeting for a loss of \$150,000.

Todd Kimball, an accountant with financial consulting firm CFO Selections hired to help prepare the Port for upcoming audits, boiled the \$785,000 variance down to four main factors.

The Port sold \$533,000 worth of fuel in the first quarter, about \$200,000 more than expected. Kimball said fuel sales were particularly strong at the marina, as is expected during the summer months the first fiscal quarter largely covers.

Kimball said the Skipanon Peninsula property the Port leases from the Oregon Department of State Lands and subleases to Oregon LNG (liquefied natural gas) is a big part of why the agency earned \$118,000 over budget on lease and rental income. The property was recently reclassified from urban recreational to marine industrial, skyrocketing the lease payments from \$38,000 to \$129,000 a year. Oregon LNG pays the Port, which then pays the state.

The Port spent \$233,000 less than it budgeted on projects. Kimball said the difference



Joshua Bessex/The Daily Astorian

One of the Port of Astoria's big moneymakers in the first quarter was fuel sales at the West **End Mooring Basin.** 



ABOVE: Todd Kimball, an accountant with financial consulting firm CFO Selections, said the increased lease rate paid on the Skipanon Peninsula land, (bottom right) which the Port leases from the Oregon Department of State Lands and subleases to Oregon LNG,



## Clam closure bites **business**

Shellfish expert testifies in D.C. about domoic acid

> By JORDAN NAILON For EO Media Group

LONG BEACH, Wash. — A toxic bloom of algae has been laying siege upon the West Coast for the past six months and beach communities are feeling the pinch.

In May, an outbreak of domoic acid, a naturally occurring toxin produced by marine algae, popped up off the coast and stretched from Northern California to the top of Washington. During the hot, drought plagued summer, the bloom stretched deeper into California and north all the way to Alaska.

Domoic acid infiltrates the oceanic food chain through clams, which filter the saltwater in order to feed. Predator shellfish like crabs then prey on the clams. Birds and seals naturally follow suit and the toxin is passed right along.

As a result of the domoic acid laced algae invasion, a succession

See CLAMS, Page 10A

#### Cases pile up in party barn spat

Administrative fines, Circuit Court ahead

> By R.J. MARX EO Media Group

GEARHART — Neacoxie Barn owner Shannon Smith is heading toward another day in another court.

Earlier this month, Smith successfully challenged Gearhart Municipal Court charges that she was operating a party facility in violation of Gearhart's zoning code. She still faces administrative fines from the

Now she heads to Clatsop County Circuit Court seeking to stop an injunction prohibiting future commercial activities at the barn.

The city seeks to close the barn to protect the "health, life and safety of the general public," according to legal documents filed in Circuit Court last month.

See BARN, Page 10A

### Genetically modified salmon OK'd to eat

Fish has growth hormone from Chinook salmon

By MARY CLARE **JALONICK** Associated Press

WASHINGTON — The Food and Drug Administration approved genetically modified salmon today, the first such altered animal allowed for human consumption in the United States.

The Obama administration had stalled in approving the fast-growing salmon for more than five years amid consum-

er concerns about eating genetically modified foods. But the agency said Thursday the fish is safe to eat.

In announcing the approval, the FDA said that there are "no biologically relevant differences in the nutritional profile of AquAd-

vantage Salmon compared to that of other farm-raised Atlantic salmon.'

AquAdvantage Salmon was created by the Massachusetts-based company AquaBounty. Ron Stotish, the company's CEO, said in



Stotish

statement that the fish is a "game changer that brings healthy and nutritious food to consumers in an environmentally responsible manner without damaging the ocean and other

Ron marine habitats." The fish grows twice as fast as

normal salmon, so it reaches market size more quickly. It has an added growth hormone from the Pacific Chinook salmon that allows the fish to produce growth hormone all

See SALMON, Page 10A



The Obama administration has stalled for more than five years on deciding whether to approve a fast-growing salmon.

