

Hiking club to tour NOAA Research Station

HAMMOND — The Angora Hiking Club will meet Friday, Nov. 20 for an estuary walk and tour of the National Oceanic and Atmospheric Administration Research Station.

Interested walkers should meet at 9:30 a.m. at the Fisherman's Lighthouse Museum, located at the four-way stop in downtown Warrenton. Hikers will tour this museum, then walk a level, 3-mile path along the shoreline to the Point Adams NOAA Research Station, located in a historic building at the corner of Heceta Place.

This facility was first occupied by the U.S. Lifesaving Service in 1889. After many decades of U.S. Coast Guard service, the federal government in 1960 chose to use this location to support federal maritime missions-fishing research.

This facility now houses a team of NOAA fisheries biologists and support personnel. Their scientific work includes



Submitted photo

The Angora Hiking Club invites the public to join a walking tour to the Point Adams NOAA Research Station in Hammond.

wetland, river and ocean studies; fish, marine bird and mammal ecology; observer programs; effects of dredging; and habitat restoration.

Although the station is not typically open to the public, the Angora Hiking Club has

arranged for a facility tour.

Walkers should wear sturdy walking shoes and bring water. Membership is not required to participate. Walk leaders will be Jim and Kathleen Hudson.

If you plan to attend, call 503-861-2802.

Sign up for a cheese-making workshop

Marc Bates to lead tasting, teach class Dec. 9 in Cannon Beach

CANNON BEACH — Cheese lovers, you can sign up for an Introduction to Cheese and Cheese Making Workshop, a one-day event to be held from 9 a.m. to 5 p.m. Wednesday, Dec. 9 at the Cannon Beach Chamber of Commerce Community Hall.

The workshop includes a cheese tasting of the seven major cheese families and a hands-on session where participants work in pairs to convert milk to cheese.

The class is taught by Marc Bates, who has 48 years of experience in the industry. During this time, he managed the Washington State University Creamery and made Cougar Gold cheese. More recently, he managed the Oregon State University Creamery where he assisted with the startup and development of the Beaver Classic cheese.

Bates has taught numerous



Photo by Joshua Bessex

Marc Bates will teach an Introduction to Cheese Making Workshop Dec. 9.

cheese making short courses in Oregon, Washington, Idaho and California. He has served as an official judge for the U.S. Cheese Championship, World Cheese Championship hosted by the Wisconsin Cheese Makers Association and at competitions of the American Cheese Society.

Register for OSU Master Gardener training class

SEASIDE — Register for the Oregon State University Clatsop County Extension Service Master Gardener Program.

Applications are available online at <http://tinyurl.com/osuclatsopgarden>, at the extension office, located in Room 210 at 2001 Marine Drive in Astoria, by calling 503-325-8573, or request an application by email from Stacey Hall at stacey.hall@oregonstate.edu

The deadline for applications is Nov. 30.

Classes are held at Clatsop Community College's South County Campus in Seaside from 8:30 a.m. to 4 p.m. Wednesdays beginning Jan. 6 and ending March 23. Students will receive over 60 hours of intensive gardening education in the classroom and 60 hours of volunteer service as hands-on training. The cost is \$150

and includes a handbook.

The master gardener curriculum provides information on botany, soil management, pruning techniques, integrated pest management and more. The classes are taught by OSU Extension faculty, veteran master gardeners and experts. Students of all ages and abilities, beginners and experienced gardeners alike, are welcome.

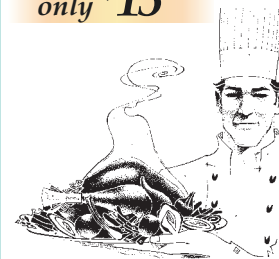
Volunteer service is a fun time spent working on projects such as the OSU Extension Master Gardener Information Line, Astoria Sunday Market or other plant clinics, as well as hands-on gardening. The remainder of students' community service may be spent on projects such as helping to develop a pet-friendly garden at the animal shelter, teaching high school students, and the Spring into Gardening and Winterizing your Garden events.



Thanksgiving

DINNER

only \$15⁰⁰



Served 11 am to 3 pm

Complete with all the fixings including coffee & pumpkin pie.

Seniors 60 & older \$12⁰⁰

Children under 10 \$5²⁵

We will close at 3:00 p.m. on Thanksgiving Day to allow our employees holiday time with their families.

We will reopen Friday morning.

Astoria

146 West Bond
503-325-3144
opens • 6 am

Seaside

323 Broadway
503-738-7243
opens • 6 am

Cannon Beach

223 Hemlock
503-436-2851
opens • 7 am

Also available at our Lincoln City and Newport locations

SUNDAY AFTERNOON



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Lucia Festival of Lights

FRIDAY, NOV. 27 • 7PM
ASTORIA HIGH SCHOOL

Refreshments by Danish Society

Scandinavian Open Dance • 8-10pm
with Jorgen, Sven & Steve,
featuring the North Coast Chorale and presenting the Astor St Opry Co. and the cast of Scrooged in Astoria

Introduction of 2016 Festival Court

DOORS OPEN 6:15PM • HOLIDAY MUSIC 6:30PM
Lucia Bride • Kaisa Johnson

ADMISSION: \$1 DONATION TO SCHOLARSHIP FUND