

Love



Valentine's Day Tea at PORT OF PLAY

Friday, Feb. 12th, 2016

11:00 a.m. - 12:30 p.m.

\$10.00 per couple!

Call (503) 325-8669 to register, or visit
www.astoriaparks.com

Father/Daughter Valentine's Day Dance

Saturday, Feb. 13th, 2016

5:30 p.m. - 7:30 p.m.

Pre-registration is strongly encouraged!

\$20.00 per couple and \$10.00 for additional child.

Call (503) 325-7275 to register, or visit
www.astoriaparks.com

VALENTINES NIGHT

- THE MOST ROMANTIC SETTING IN ASTORIA

- LOBSTER CLAW SPECIALS

- AWARD-WINNING COCKTAILS

- VINTAGE SMOLDER ON THE HI-FI

- SPECTACULAR RIVER VIEWS

4-9/COUPLES KANOOLE

8-LATE/SINGLES COCKTAIL

SOCIAL AND LITE DANCING

CLOSE SNIFFY HEAD TO HEAD GRAB

OVER COCKTAILS AND SNACKS



240 11TH ST ASTORIA OREGON 503-325-8067

GRAB BAG book shelf • glimpse • wildlife • q&a



Photo by Matt Love

Rod's Lamplighter in Seaview, Washington, is old, spacious and comfortable.

A GLIMPSE INSIDE

An occasional feature by MATT LOVE

Rod's Lamplighter

I walked into the lounge of Rod's Lamplighter in Seaview, Washington, and couldn't believe its spaciousness. Booths, tables, dart board, machines, games — this place is truly huge.

At the bar, two locals discussed firewood, amputations and Alzheimer's.

A ridiculous game show with young men wearing tank tops and young women wearing cheerleading outfits played on television. What ever happened to Gene Rayburn, "The Match Game" and boozy double entendres? Where have you gone Paul Lynde, our nation turns its lonely eyes to you?

"How old is this place?" I

asked the bartender.

"Very old," she relied.

Enough said. What else do you need to know?

I ordered a fish sandwich with tater tots even though it was Taco Tuesday. I also ordered a Buoy Beer cream ale to wash down my lunch. Around me, everything moved slowly, in mono, and I like it that way. Quietude is good for the soul and mind.

I thought to myself: I don't spend enough time on the Long Beach Peninsula. There is much to investigate in the area, such as the sign I passed on the drive to Ocean Park that read, "Goat paintings" or "Painting by goats." I can't remember which. It doesn't matter. Either way, there's a great story there. I have a feeling many great stories lurk in this part of Washington.

I've got to get out of Oregon a bit more often.

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Matt Love is the author/editor of 14 books about Oregon.

COLUMBIA BAR

Absinthe Afternoon

By RYAN HUME

I wasn't the only one to stop by Pilot House Spirits' Astoria tasting room the last Saturday in January. This was immediately following news that the local, award-winning distillery, known for producing popular brands Bar Pilot Vodka and Uncle Scary's Moonshine, was being sued for trademark infringement for the second time in as many years.

Beginning as North Coast Distillery in 2013, owner Larry Cary was forced to adopt the Pilot House moniker in 2015 following a trademark challenge from the North Coast Brewery in Eureka, California, only to find himself facing similar heat from Portland's House Spirits Distillery, makers of Aviation Gin and Oregon's largest craft distillery, a year later.

This time Cary has decided to fight the allegation in court. People were stopping by in droves to offer an encouraging word, an opinion, and, of course, to pick up a few bottles of handcrafted booze.

Cary expressed how much he appreciated the outpouring of support from the community and offered up a cocktail recipe featuring two of his popular spirits: Painted Lady Gin, a floral-forward English-style gin named in honor of Astoria's many historic Victorians, and his newest concoction, the award-winning Columbia Absinthe Verte — a real-deal absinthe, 140 proof, led by wormwood, anise and fennel.

Thanks to the extra punch of lavender and chamomile and the other botanicals lurking in the Painted Lady, this cocktail — dubbed the Absinthe

Afternoon — runs its herbs all over the palette and closely resembles an absinthe martini drink called the Absinthe Minded, minus the splash of dry vermouth. Though, who needs vermouth at the party when you are dancing with the green fairy and the Painted Lady? In the afternoon no less?

Ingredients

3 parts Painted Lady Gin
1 part Columbia Absinthe Verte
1 part Grand Marnier
Ice
Orange wheel for garnish

Directions

Pour the gin, absinthe and liqueur over ice into a cocktail shaker and shake until cold. Strain into a chilled martini glass and garnish with the orange wheel.

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—Recipe courtesy of Larry Cary, owner of Pilot House Distillery, with tasting rooms in both Astoria and Seaside

