

Food service: District had been losing \$18,000 a year

Continued from Page 1A

Wednesday was the first time the company, with its contract at stake, had made such an in-depth presentation.

Looking at food

The school board voted in February 2015 to form a committee of administrators, board members, cooks, parents and

Hoppes for an in-depth look at the food service program of Astoria and other districts.

The district had been losing on average \$18,000 a year in its food service contract with Chartwells, usually the only bidder. Daily food sales had decreased from a high point of \$274,804 in 2007-08 to \$171,725 last school year. The district has received a bump

in participation this year, after a provision in the Healthy, Hunger-Free Kids Act allowed the district to offer free breakfast and lunch to all students because of high poverty rates. "There's advantages to



Craig Hoppes



Grace Laman

having more control over what we're doing," said board member Grace Laman, a nutrition instructor at Clatsop Community College and member of the committee. "That's sort of the feeling

we're getting off of it."

The committee found it would cost the district \$764,500 in the 2016-17 school year to continue with Chartwells, compared to \$801,000 to run food service in-house. Another finding was that 164 out of 197 school districts in the state provide their own food services.

Laman said members of the

committee recommended the district go in-house. Hoppes said the district would swallow an extra \$25,000 to \$35,000 if it meant having a food service director dedicated to Astoria, as opposed to two Chartwells directors overseeing four districts.

Hoppes said the district will advertise for a food service director by Friday.



Neal Maine/For EO Media Group

A tree fell onto this car in Seaside Wednesday night.

Storm: At peak, 29,000 customers were without power

Continued from Page 1A

fired up a generator to continue a discussion on short-term rentals.

Seaside's City Manager Mark Winstanley said Seaside road crews worked through the night repairing and replacing road signs destroyed by high winds.

While the tide was high, water did not breach the Prom, according to Keith Chandler of the Seaside Aquarium. Oregon Department of Transportation crews continued road and sign repairs Thursday morning.

The power has returned to Cannon Beach but lots of trees are down, said Cannon Beach Police Chief Jason Schermerhorn.

Cannon Beach Fire and Rescue has been cutting up trees and removing them from the street, as well as cleaning up trees near houses.

In the north entrance of the city, a car was caught up in power lines around 8 p.m. The driver was advised to stay in his car until the power company arrived.

The Wayfarer restaurant reported waves coming up to the restaurant. The beach is covered with wood, said Tracy Sund, with the public works department.

Power outages

At peak, 29,000 customers

were without power because of the storm.

By late Thursday morning, about 3,000 Pacific Power customers remained without power in Warrenton and areas extending south just short of Gearhart, according to Pacific Power spokesman Tom Gauntt.

An additional 100 customers east of Astoria were also without power.

"At this hour, we are focusing our efforts on Warrenton in Clatsop County," Pacific Power's Curtis Mansfield, vice president of operations, said in a release. "The line that provides service to Warrenton sustained significant damage, and access to the facilities is in difficult-to-reach terrain. We are now at work assessing and repairing the damage to that line so we can restore service to the remaining customers."

The company expects that power will be restored sometime Thursday afternoon, he said.

In Astoria, power was restored by approximately 1 a.m. Thursday. Seaside's power was restored about 8:30 a.m.

Using Clatsop County-based crews and assistance from company crews based inland and contract crews, Pacific Power has about 50 crew members at work repairing damage caused by the windstorm.



Nayomi Holmstedt/Submitted Photo

A tree blew over DeLaura Beach Road in Warrenton, just minutes before the school bus came along to drop off students on Pine Drive, blocking traffic in and out of the neighborhood, according to Scott Holmstedt of Warrenton. City crews showed up with heavy equipment and removed the tree.

Velellas: 'There's nothing we can do to save them'

Continued from Page 1A

"Once they hit the beach, there's nothing we can do to save them," Boothe said.

However, she said there's no danger that the Velellas are dying off. "It's just a small portion of them," she said.

Also called "by-the-wind sailors," half of the Velella colony catches the wind one way, and the other half catches the wind the other way, Boothe said.

Keyser said Velellas wash up most years in large groups, but not every year. "It is not fully understood why they blow in some years and not in others."

Each Velella is a colony of hydrozoa polyyps closely related to jellyfish and anemones. The translucent, triangular "sail" on their backs help the Velellas float parallel to the shoreline in mild winds. However, when winds are too strong for the sails, Velellas end up on shore.



Alan Berner/The Seattle Times

Tucker, an olive ridley sea turtle, is being rehabilitated at the Seattle Aquarium, eating restaurant-grade anchovies, squid and shrimp. He was found in distress at chilly Cannon Beach. His natural habitat is closer to the warm waters of the Pacific off Mexico.

Turtle: He is about 15 to 20 years old

Continued from Page 1A

"Basically he turned into a piece of driftwood," said Tim Kuniholm, spokesman for the Seattle Aquarium.

Finally ocean waves carried him all the way to Cannon Beach. Too cold and spent to move, Tucker was stranded, starving and helpless on the beach. But then, his fortunes changed.

Lucky for Tucker, a beachcomber found the olive ridley sea turtle washed ashore and unmoving, and reported the turtle to local authorities, who in turn called the Seattle Aquarium, the state's only recognized turtle-rehabilitation facility. The aquarium made space for Tucker, taking him in Dec. 14.

When she first saw Tucker, Lesanna Lahner, the aquarium's full-time veterinarian, wasn't sure he was even alive. She administered the standard proof of life test for a chronically cold turtle: touching him around the eyes, to see if he would blink. Nothing. But then she pinched his tail — and he tucked it.

Tucker was named. And the rescue was on.

Tucker's internal temperature was in the mid-40s when he arrived, about half what it should be.

"He was cold stunned," Lahner said of the turtle, who is about 15 to 20 years old and weighs 75 pounds. "His organs were just in a holding pattern. When they are that cold, they are pretty much shut down. He was a particularly challenging case because he was not breathing on his own." He also had severe pneumonia.

With no ventilator suitable for an animal that breathes only twice a minute, Lahner and aquarium staff took turns pressing a bulb on a tube in his mouth to puff air into the turtle's lungs around



Alan Berner/The Seattle Times

Tucker eats four times a day, dining on restaurant-grade anchovies, shrimp and squid. The olive ridley is listed as a threatened species under the Endangered Species Act.

the clock, for a week. Then Tucker finally took his first breath on his own.

Lahner and her team also slowly warmed the turtle, raising his body temperature about 2 degrees a day, by allowing him to acclimate in a room with exposure to the outside air and a heater.

Unable to eat at first, Tucker eventually regained his appetite. On came the buffet of hand-fed, human-grade seafood: more than 2 pounds a day of anchovies, shrimp and squid. By now Tucker's eating four times a day and has gained 7 pounds.

Next for Tucker will be a trip to a hyperbaric chamber, to correct his buoyancy. Tucker is floating near the surface of the water in his baby pool, instead of staying near the bottom except to breathe, Lahner noted. That is probably because he still has micro-bubbles of air in his tissues from his stranding, which immersion in a hyperbaric chamber can correct.

Once he's swimming prop-

erly, he'll be ready for release. The plan is to fly him to San Diego to swim off into the sea at the end of the month, Lahner said.

It sounds like she'll miss him.

"Sea turtles are such special creatures; they are beautiful animals, and even though they are fairly common we don't know that much about them," Lahner said.

"They're just magical, really."

How they navigate and where they go in the open ocean, no one really knows. Males such as Tucker spend their lives alone in the open sea. Females, however, every year come ashore en masse to lay their eggs together on the same beaches.

The arribada, or arrival as it is called, is thought to boost survival of hatchlings, by overwhelming predators with sheer numbers of scrambling baby turtles hurling themselves along the sand to the sea.

However their mass arrival

to nest also has made the turtles easy pickings for poachers of both the turtles and their eggs. Once numbering in the millions, today the olive ridley sea turtle population numbers about 800,000 nesting females annually.

They are listed as a threatened species under the Endangered Species Act.

With a noble bearing, a prehistoric, reptilian face and a graceful hooked bill, Tucker has endeared himself as he's fought his way back to life. What Lahner learned in caring for him also will help the staff understand turtles better.

Caring for Tucker and releasing him back to the wild is all part of the aquarium's mission, said C.J. Casson, life-sciences director for the aquarium.

"We are here to inspire conservation of the marine environment," Casson said. "This is one more way we can do that."

More photos and a video online at <http://bit.ly/1QGzmmz>



ARE YOU LOOKING FOR A CHANGE?

The Daily Astorian is currently seeking highly-motivated, goal oriented individuals to deliver The Daily Astorian Newspaper as an independent contractor. If you're a dependable, organized, self-starter with excellent communication and customer service skills,

Please call 503-325-3211