

Shelburne Inn celebrates 120 years

Washington's oldest continuously operating hotel holds events

SEAVIEW, Wash. — March 4, 2016 — The Shelburne Inn, Restaurant & Pub is celebrating 120 years of continuous operation in 2016. To mark the milestone, longtime owners David Campiche and Laurie Anderson are presenting a full calendar of special events for returning and new guests.

“Being key holders to a landmark inn has many rewards,” said Anderson. “We’re happy to have successfully retained the characteristic charm of the Shelburne Inn while keeping pace with the needs of today’s discerning traveler.

“We’re especially pleased to mark the 120th year of the inn’s operation with entertaining events that speak to the essence of this unique property, summarized best by our tagline, ‘The Shelburne Inn, established 1896, grounded in tradition, bound by none.’”

Toasting the occasion, a series of Wine Dinners have been planned with Arcane Cellars (March 25), William Hatcher Pinot Noir and A to Z Wineworks (May 13) and Woodhouse Wine Estates (Nov. 4).

A feast for the senses with a good cause, a Middle Eastern Dinner, complete with belly dancers, will be presented April 20, as a benefit for Syrian Refugees.

The Shelburne will partner with local craft brewery North Jetty (Sept. 16) and Seattle’s Pike Brewing Company (Oct. 28) for Beer Dinners.

An accomplished potter, Campiche’s hand-thrown tea bowls will be set for a Japanese Tea on June 26. A Hemingway Dinner (July 9) and a Jane Austen Tea (Dec. 17) are also among the mix, as are classic cocktail (May 27) and sake (June 25) tastings.

A talk about vintage lace and styles will evoke a feeling of times past at light afternoon



Submitted photo

The Shelburne Inn in Seaview, Washington, turns 120 years old in 2016.

tea on Mother’s Day (May 8). A Séance & Spirits Tasting with Ethereal Bites will invoke the inn’s infamous ghosts Oct. 29.

The Inn will continue to offer special holiday menus on Mother’s Day, Father’s Day, Christmas, and New Year’s Eve, and will participate in the Long Beach Peninsula’s Wild Mushroom Celebration, October through mid-November, by showcasing the region’s highly prized native edibles.

About the Shelburne

The Shelburne Inn was established in 1896 as a coastal retreat for city visitors.

Charles Beaver built the Victorian-style inn as his home and boarding house, gracing it with the name Shelburne after a grand hotel in Dublin, Ireland. In 1911 the building was pulled across the street by a team of horses and adjoined to another building to accommodate its increasing numbers of summer guests. During that era, visitors arrived from Portland via the side-wheeler T.J. Potter, a ferry from Astoria to Megler and the Clam Shell Railroad to one of its main stops, The Shelburne Station.

Four major phases of refurbishing have been completed to date, and the inn is listed on the National Register of

Historic Places. Campiche and Anderson have owned and operated the inn since 1977.

Today, the Shelburne Inn offers 15 antique-appointed guestrooms, all with private baths and many with private decks. A gourmet breakfast is included for overnight guests as are complimentary coffee and tea in the lobby.

The inn serves breakfast, lunch and dinner daily at the Shelburne Restaurant and Pub.

Building from local and Northwest ingredients, the restaurant menu and pub fare provide choices for both casual and fine dining. Heritage breads, pastries and desserts are prepared in the in-house bakery. The dining room is notable for its art nouveau stained-glass window, which was salvaged from a church in Morecambe, England.

With an eye on the inn’s future, Anderson and Campiche are immersing Ilwaco High School students into the hospitality industry, with a focus on the culinary arts. With a daily class at the inn, participants in the ProStart program are given hands-on instruction and experience in food preparation as well as hospitality and management training.

For additional information, call the Shelburne Inn at 360-642-2442 or email innkeeper@theshelburneinn.com

Jaime Leopold & the Short Stories play at Fort George Brewery on March 27

ASTORIA — Jaime Leopold & the Short Stories will perform at the Fort George Brewery at 8 p.m. Sunday, March 27. The brewery is located at 1483 Duane St.; the show is open to all ages, and there is no cover.

The band’s name is fitting, led by Leopold, who regales audiences with stories from his rich past as a musician and artist in the halcyon days of the 1960s. Leopold was the original bass player in the cult band Dan Hicks and the Hot Licks.

Playing all original music, Jaime Leopold & the Short Stories celebrate a wild deck of characters in the style of what the band calls American quirk: folk, country and acid memory. It’s a collaborative effort with all the band members contributing to this genre-bending music.

The band features Leopold on guitar and vocals, Jennifer “the Polish Princess” Smieja on vocals, Clark “the Reverend” Salisbury on guitar, Aaron “Gatemouth” Lowe on harmonica, J. Michael Kersey on bass, and Eugene Fred Ingram on drums.

Leopold’s songs are inspired by his early years in the Haight-Ashbury district of San Francisco as a part of the youth culture move-



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Jaime Leopold and the Short Stories will perform at the Fort George Brewery in Astoria at 8 p.m. Sunday, March 27.

ment of the day. He hung out with many legends of those times, including Allen Ginsburg, Neal Cassady and Jerry Garcia, and was present at seminal counter-culture events like the 1967 Human Be-in, Ken Kesey’s Acid Tests, The Death of Hip, and the Avalon Ballroom and Fillmore Auditorium music scene.

Leopold, totting his upright bass from his hometown of Portland to San Francisco, played in The Orkustra, a psychedelic electrified orchestra, before becoming the original and longtime bass

player for Dan Hicks and the Hot Licks. After four well-received albums with the band, he moved back to Portland, raised a family — and never stopped scribbling in his musical diary. His approach to art and life was strongly influenced by those freewheeling times.

Jaime Leopold & the Short Stories continue to bring new tales of truth and consequence to all those willing to slow down and take a listen. The group’s latest album is “Live At O’Connor’s,” a venerable Portland roadhouse.

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