Northwest Artist Guild displays new art | **Run on the beach, eat chowder after**

LONG BEACH, Wash. — In honor of Father's Day, the Northwest Artist Guild will show new works at the Long Beach Train Depot this weekend.

The show will be open from noon to 6 p.m. Thursday, June 16; 10 a.m. to 4 p.m. Friday, June 17; and 10 a.m. to 6 p.m. Saturday, June 18.

An artist reception will be held from 4 to 6 p.m. Friday with cake and punch.

Artists will be in attendance to sign the back of their purchased paintings, dedicating it to whomever the buyer chooses. Prints and cards will also be available for purchase.

The guild is growing, and the selection of art is expanding to include whimsical, realistic and fantasy art, so there is something for everyone in this show.

In addition to the show at the depot, more selections are available at The Picture Attic on North Eighth Street in Long Beach.

The Northwest Artist Guild meets the first Monday of each month and is eager to accept more into its group. The membership process includes a personal interview and vetting of the work of each artist. The guild is planning a show for September at the Cove Restaurant inside the Long Beach Golf Course Clubhouse.

The Long Beach Train Depot is located 102 N.W. Third St., at the northwest corner of Third Street and Pacific Highway.



SUBMITTED PHOTO

"It Must be Spring," a watercolor by Stan Riesedel.



"Beach Kite," a watercolor by Jean Nitzel.



SUBMITTED PHOTO "Poppy Field," an acrylic by Al Betters.

SUBMITTED PHOTO "Procession," a watercolor by Betsy Toepfer.

LONG BEACH, Wash. — On Saturday, June 18 at the Bolstad beach approach, enjoy sand beneath your soles, waves breaking off your shoulder and a hot bowl of chowder beyond the finish line at the 39th Beach to Chowder 5K/10K walk/run.

This annual beach walk/ run on hard-packed sand is fun for the whole family and will help you work up an appetite for a taste of local clam chowder served at the awards ceremony.

Runners start and finish under the World's Longest Beach arch, a block from the stores, galleries, restaurants, ice cream and taffy shops of Washington's quintessential beach town. The relaxed 5K walk/ run and exhilarating 10K run promise great ocean views as well as cooling ocean breezes. Participants accompanied by dogs on leashes are permitted on the 5K course. The 10K starts at 9 a.m., and the 5K starts at 9:15 a.m.

The chowder feed, food and music start at 10:30 a.m. at Veteran's Field with



PHOTO BY CRINDALYN LYSTER

Participants take off during last year's Beach to Chowder 5k/10k & Discovery Trail Half Marathon.

door prizes drawn at 11 a.m. The Awards Ceremony will take place at 11:30 a.m. at Veteran's Field. Non-entrants can purchase chowder for \$5.

Awards will be given to runners finishing in the top three places for women and men in each of eight agegroup divisions.

All ages and levels of ability are welcome, and spectators are invited to cheer on the participants.

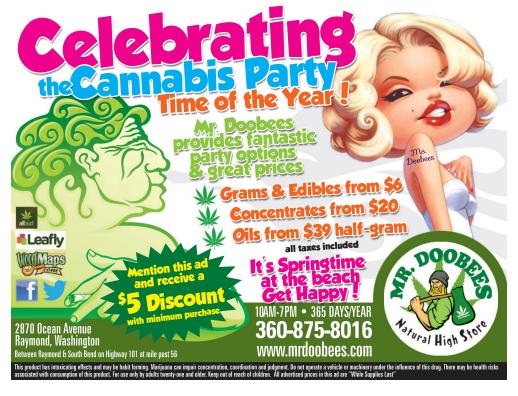
Registration fees are \$35 for the 5K or 10K with a T-shirt or \$20 without a shirt. All registrations include use of a timing chip.

Registered participants also receive tickets to the chowder feed.

Online registration closes Thursday, June 16 at midnight; visit www.beachtochowder.com

On-site registration is available the day before the race from 5:30 to 8 p.m. Friday, June 17 or on race day between 7 and 8:30 a.m. at the Long Beach Train Depot building located at Third Street N.W. and Pacific Highway North (just north of Dennis Company).

If you have questions contact beachtochowder@ gmail.com



Learn to cook real food for your dog

can share with your dog."

ASTORIA — Pet companion Aza Cody will teach Canine Cookery: The Way to Your Dog's Heart, a homemade dog food cooking class, on June 25 at the North Coast Food Web. Class takes place from 11 a.m. to 1:30 p.m.

"Pets deserve real food," says Cody. "If you eat meat, dairy, vegetables or fruit, you

Commercial dog foods can contain ingredients of unknown origin and dubious value. Canine Cookery provides simple and easy recipes to reduce reliance on processed animal products. In this class, students will

learn to design meals around a pet's condition and the

student's time and budget. Cody is a licensed pet consultant and special diet cook. She is a well-respected animal service business with over 25 years experience.

The class costs \$20 per person. Class takes place at the North Coast Food Web, located at 577 18th St. To sign up, call 503-468-0921.