



Danny Miller/The Daily Astorian

Scott Thompson and his son, Andrew Thompson, walk past a group of their pasture-raised chickens on Friday at Blackberry Bog Farm in Astoria. Blackberry Bog Farm raises and processes chickens for Fort George Brewery.

AT FORT GEORGE, A PUSH FOR GREENER BEER

Local brewery explores paths to sustainability

By ELI STILLMAN
The Daily Astorian

Nowadays, restaurants are critiqued as thoroughly on their environmental footprint as they are on the quality of food.

To stay ahead of the curve, Fort George Brewery and Public House has hired a full-time employee to track the company's choices and put them on a greener path. Whether it's selecting local ingredients or handling waste, sustainability doesn't come without a cost and isn't achieved overnight.



Danny Miller/The Daily Astorian
Renee Johnson is the new director of sustainability at Fort George Brewery.

Renee Johnson was hired two months ago as the brewery's director of sustainability. Having worked more than two decades in recycling, Johnson is keen on what businesses can change, all the way down to individual worker habits.

"It's a little bit of a culture shift, people are coming up to ask what they can recycle and what they can throw away. With 120 employees, it can add up," she said.

With stairs taken from the Astoria Column winding to the upper level of the pub and tables made from segments of old bowling lanes, Fort

George has been integrating recycling into their business for a while. Now they are starting programs to recycle uneaten food.

Johnson explained how instead of going into the trash, leftover food scraps are collected and donated to a pig farm. Fort George has donated more than 1,000 pounds in one month to the farm.

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Danny Miller/The Daily Astorian

Scott Thompson holds out the chicken feed he gives his pasture raised chickens at Blackberry Bog Farm.



Danny Miller/The Daily Astorian

Baby chickens are illuminated by a heating lamp at Blackberry Bog Farm.

Library choice looms

Astoria nears decision to remodel or move to build at Heritage Square

By DERRICK DePLEDGE
The Daily Astorian

Armed with fresh financial data and a recommendation from the Library Board, the Astoria City Council could select the location of a new library tonight.

Mayor Arline LaMear has called a special meeting to go over six options to renovate the aging library at 10th and Exchange streets, expand into the vacant Waldorf Hotel next door, or relocate to Heritage Square. The council could also decide whether to pursue a housing component, either at the Waldorf or Heritage Square.

City staff has provided an updated financial analysis for each option and an estimate of how much a bond issue might cost an average homeowner in annual property taxes.

The Library Board in June recommended a new 18,000-square-foot library at Heritage Square east of the Garden of Surging Waves, but took no position on housing.

LaMear has said she wants the council to decide this month, and a majority of councilors, while not tipping their hands about which option they prefer, say they are ready.

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A pooch place in Seaside

Locals, visitors alike would have a place to play with their canines

By R.J. MARX
The Daily Astorian

SEASIDE — Rover may get room to roam in Seaside.

Seaside's Parks and Recreation Committee will request the conditional approval of the city's first dog park at the City Council meeting Monday. The park would be located in an "underutilized area" at the north end of the Broadway Middle School parking lot.

Approvals from the Parks and Recreation Committee, Seaside School District and Planning Commission have been delivered, Public Works Director Dale McDowell said in a letter to the council this week.

The Seaside Public Works Department and volunteers would maintain the landscaping.

The Planning Commission conditionally approved the plans at a meeting earlier this month.

The proposed dog park will provide a centrally located facility that can be used by residents and visitors, according to Planning Director Kevin Cupples.

Rund sees beauty in healthy body image

Pageant sets women up for workplace wins, opportunities

SEASIDE — Miss North Coast Tess Rund was a contestant for Miss Oregon.

The 21-year-old has used the experience to help educate young people about healthy body image. The Daily Astorian caught up with her at the Seaside Beach Run, where she represented the Miss Oregon Scholarship Program.

Q: What is your background?

A: I was raised in Knappa and graduated from Astoria

High School. I'm going to the University of Oregon. Leann and Dave Rund are my parents. Teyl is my sister. She's 25. They're my biggest supporters. They come to every event — they're awesome!

Q: What was competing in the Miss Oregon pageant like?

A: It's been so rewarding. It was my first time being in a pageant. I met a lot of new, amazing, incredible women and I learned a lot about myself and the world around me.

EVERYDAY people

Q: How is being a pageant contestant different from being a regular student?

A: The biggest thing is the interview skills that come from it. That will help us getting jobs in the future. And the scholarship opportunities are super important to me. Being a junior in college and going into senior year, that scholarship help is really needed.

Q: What are you studying in school?

A: My major is gender and women's studies. I'm taking all the classes to be an early education teacher, and I'll go to grad school after my senior year. I want to teach first grade.

Q: How does women and gender's studies fit in with your beauty pageant experience?

A: My platform is "the ideal body is your own." My goal is to educate youth about positive image and self love. My onstage question at the Miss Oregon contest — picked at random — was, "Do you think pageants cause girls to have distorted self image?"



R.J. Marx/The Daily Astorian
Tess Rund at the Seaside Beach Run, one of the volunteer activities she participates in as Miss North Coast.

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