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COUNTRY MUSIC HITS THE CLATSOP COUNTY FAIR

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COAST RIVER BUSINESS JOURNAL • INSIDE

SPECIALTY CROPS ARE SPECIAL GUESTS



Danny Miller/The Daily Astorian

Volunteer server and Oregon Health & Science University graduate student Makena Whitaker, right, serves an appetizer to a table of dinner attendees during the Crop-Up Dinner Series on Thursday at Oregon State University Seafood Lab in Astoria.

OSU crop-up dinner showcases local grub

By EDWARD STRATTON
The Daily Astorian

For farmers like Anne and Laurel Berblinger, much of the challenge is getting Oregon's specialty crops into the hands of consumers. The family grows about 300 varieties of vegetables, fruits and herbs at Gales Meadow Farm in Gales Creek near Tillamook.

"Once they try it, they like it," Anne Berblinger said, adding her farm is starting an on-site tasting event to initiate potential customers.

The Berblingers and other local farmers got some help Thursday, when Oregon State University and the state Department of Agriculture held a "crop-up" farmers market and dinner at the university's Seafood Lab in Astoria, part of an effort to promote Oregon's bounty.

The "USDA is trying to get more of these specialty crops out into the public," said Julia Turner, an international trade manager with the Department of Agriculture.

Turner said Oregon ranks fifth in specialty crop production, including vegetables, fruits, tree nuts and

nursery crops. Along with Oregon State, her department received a specialty crop block grant from the U.S. Department of Agriculture, which they used to fund the crop-up dinners and markets for the next two summers. The grant will also fund a showcase of Oregon's specialty crops to foreign food writers at Feast, a culinary event in Portland.

Farm to fork

Diners at the event Thursday feasted on an eight-course dinner overseen by Jason Ball, a research chef with the university, and Executive Chef Jeff Graham from Fort George Brewery.

"The idea was that we work with farms as local as possible, and we do all the cooking," Ball said, adding the two chefs first figured out what they were getting, then designed the menu.

The dinner Thursday included produce from several of the farms at the pop-up market earlier, along with local seafood. Dishes ranged from confit beet salad and raw sablefish crudo to smoked salmon served with

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Danny Miller/The Daily Astorian

Food is prepared during the Crop Up Dinner Series on Thursday at Oregon State University Seafood Lab in Astoria.



Danny Miller/The Daily Astorian

Jason Ball, Oregon State University research chef, works to prepare meals for the Crop Up Dinner Series on Thursday at Oregon State University Seafood Lab.

Cancer center gets off the ground

Patients can get treatment locally through partnership

By EDWARD STRATTON
The Daily Astorian

Gathering with partners, Columbia Memorial Hospital officially broke ground Thursday on the Knight Cancer Collaborative, the hospital's partnership with Oregon Health & Science University to bring comprehensive cancer treatment to the North Coast.

The 19,000-square-foot cancer center, built on the former John Warren Field, will offer radiation therapy and imaging services, saving many local cancer patients trips to Longview, Washington, and the Portland metro area for treatment.

In 2010, Columbia Memorial CEO Erik Thorsen said, OHSU had no presence in Clatsop County, and Columbia Memorial and Dr. Sangkun "Sonny" Park's office across Exchange Street were often competing rather than working with one another. Thorsen credits former Mayor Willis Van Dusen for creating the energy to put aside differences and partner, a requirement of getting the help of OHSU.

When he was thinking of establishing a cancer center, Park said, he went around

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Brown endorses Oregon corporate tax plan

By PARIS ACHEN
Capital Bureau

SALEM — Gov. Kate Brown has announced she is endorsing a controversial corporate sales tax measure on November's ballot.

Initiative Petition 28, on track to be called Measure 97 on the ballot, levies a 2.5 percent tax on certain corporations' Oregon gross receipts exceeding \$25 million.



Gov. Kate Brown

"I have spent my career fighting to make Oregon a place where everyone can thrive, Brown said in a statement Thursday. "I support Measure 97 because there is a basic unfairness in our tax system that makes working families pay an increasing share for state and local services, including public schools, senior services, and health care. By some measures, Oregon is among the lowest in corporate taxes, and Oregonians expect everyone to pay their fair share."

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Inedible shrimp take over key oyster bed

Willapa Bay growers await permit to fight for fiscal survival

By MATT WINTERS
EO Media Group

WILLAPA BAY, Wash. — Imagine your once-profitable farm is now covered with tens of thousands of mole burrows, a desert of holes and naked dirt. Now imagine needing a government permit to control this population explosion — a permit issued and then withdrawn last year, and now once again creeping through the bureaucracy.

Transfer this scenario to Willapa Bay and substitute burrow-



Damian Mullinix/For EO Media Group

Goose Point Farm Manager Francisco Meliton sinks to his knees in a swath of tideland infested with burrowing shrimp near Tokeland.

ing shrimp for moles, and you have some idea of the anxiety gripping local oyster growers.

Last week, prominent Willapa oysterman Dave Nisbet's crew hurried to evacuate oysters from a

vital bed near the mouth of Cedar River, racing to move them before they smother and die in loose muck churned up by the prolific shrimp.

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