

Change could come to emergency preparedness committee makeup

Cannon Beach panel could restructure

By LYRA FONTAINE
The Daily Astorian

CANNON BEACH — A proposed restructure of the Cannon Beach emergency preparedness committee would make the city's emergency manager, police chief, public works director, fire chief, Community Emergency Response Team leader and Medical Reserve Corps leader permanent voting members.

But will there be enough voices for residents?

Committee chair Karolyn Adamson, who created the committee in 1999, said she strongly opposed the draft ordinance because it would reduce citizen input. "It's extremely important to keep this citizen advisory committee in effect as it is now," Adamson said. "I think citizen committees are the bedrock of democracy. People are starting to feel right now like they don't have input in this city."

Three council-appointed community members and a nonvoting City Council liaison would complete the 10-member group, which would be renamed "emergency management committee" if the proposed ordinance is approved.

At a work session last week, some members opposed the creation of one emergency management committee combining citizens and city staff. Others said bringing staff on board could benefit the committee.

Adamson said citizen involvement is key in neighborhood outreach and recovery planning, as most city



Lyra Fontaine/The Daily Astorian
Paula Vetter, left, with Les Wierson, Police Chief Jason Schermerhorn and Karolyn Adamson.

employees do not live in Cannon Beach.

City Manager and Emergency Manager Brant Kucera and Mayor Sam Steidel drafted the proposed ordinance.

"If (staff) are going to have to carry out this work, we need to have input on the work," Kucera said. "I have limited resources to do things. If we want to accomplish something, we need voices to say what we can or can't accomplish."

Different views

The committee — which provides evacuation planning, public education and advice to the council — has four community members and Cannon Beach Rural Fire Protection District Chief Matt Benedict.

"The way I see the restructuring is that it's beneficial for the committee," member Paula Vetter said. "We've gotten to a point where I think this committee needs to grow. We have a lot of great ideas but we're splintered."

Vetter said she would like the committee to have a long-

term vision, and including city staff and the fire chief could help implement the committee's ideas.

Member Herb Florer, a candidate for City Council, said a "broad, general and long-range" citizen advisory committee could coexist with the city's emergency management command structure. "We're looking at two different things that are being combined into one and not very well," he said, adding that residents will

be crucial for education and long-term planning for the months and years after an emergency. "It does take citizen involvement for recovery and resiliency."

The committee would be "dead" if the changes are made, and the new group could be too large to effectively make decisions, member Les Wierson said. He suggested splitting the committee into four divisions on emergency preparedness, incident command, emergency preparations and recovery.

"There are separate phases to disaster response," Wierson said. "You can't do everything in one committee."

Members pointed to the committee's success in creating evacuation routes and advising the council on topics like radios.

Kucera said the city's strategic planning goals include a long-term disaster recovery plan, emergency response communications and water system resiliency.

"It incorporates what all of you mentioned today," he said.

The proposed changes will be discussed again at a work session in late September.

No-tipping trend being used at more restaurants

By SARAH SKIDMORE SELL
Associated Press

PORTLAND — When the bill comes after a meal, there's no crunching numbers for the tip — just pay and go.

A small but growing number of restaurants are doing away with the tipping model that's long been the norm in the United States. It's an effort to even disparate pay among restaurant staff and offer them more predictability, as well as a means to cope with rising minimum wages and other industry changes. While restaurants that have eliminated the entrenched practice have seen mixed results — and some ended up abandoning the experiment — a number of restaurants are still trying it.

"Primarily we wanted to take the reins of compensating our employees," said Andy Fortang of Le Pigeon in Portland, which eliminated tipping in June.

Le Pigeon raised its prices an average of 20 percent and now compensates workers with a mix of base pay and a percentage of the night's food and beverage sales. Cooks, dishwashers and other "back of the house" employees got a slight pay increase, and waitstaff, bartenders and other "front of the house" staff took a small cut, but everyone shares in the success of a busy night.

"The staff in our restaurants are well-trained, intelligent individuals and they are passionate," Fortang said. "It seems fair they be paid an award for that, instead of just leaving that to someone who may or may not leave a tip."

Some restaurant owners see tipping as a flawed system. Aaron Adams, who owns the no-tips Farm Spirit in Portland, says it creates a "weird dynamic" between the customer and server. His hope is to keep raising pay so his staff can support their families and buy homes.

Consult a Professional

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Stefanie Cao
Medicare Market Manager
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Q: Why should I have my teeth cleaned twice a year?

A: For the majority of patients concerned about their dental health this is a reasonable interval. However, for many patients who struggle with plaque control, have poor brushing habits, inadequate diets, smokers, and patients with medical conditions such as diabetes a more frequent cleaning interval is recommended and appropriate. And yes, there are the few patients out there who do an amazing job of home care and can remain healthy on just an annual cleaning visit and checkup. Remember "you only have to brush and floss the teeth you want to keep!"

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Q: Why were the Spring Chinook so pale this year?

A: Because of the lack of krill in their diet. Normally the ocean area just off Cannon Beach through SW Washington is abundant with small shrimp-like crustaceans called krill. The Springers pass through this area on their way to the river and feed on the krill, which gives their meat its rich orange/red color. Recent oceanic changes have turned this area into a biologically unproductive dead zone. This same lack of krill is also believed to be the cause of the appearance of whales in the Columbia River, as they chase anchovies to replace the krill protein in their diets. The late summer and fall Chinook follow a different route, so we can expect to see nice color in the coming run.

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