

Electric blues musician Seth Walker to perform

ASTORIA — Fort George Brewery will welcome a performance by Seth Walker at 8 p.m. Sunday, Jan. 29. The show is open to all ages, and there is no cover.

In September, Walker released his most successful album to date, “Gotta Get Back.” Not only was it widely praised, it debuted at No. 6 on the Billboard Blues Album Chart.

When setting out to record “Gotta Get Back,” Walker had one goal: to return to the roots of why he started playing music in the first place. Produced by Jano Rix of The Wood Brothers, “Gotta Get Back” features Walker’s sister and parents on the record’s sweeping string parts, all of which were arranged by his father.

Throughout his career spanning over two decades, Walker has had the pleasure of calling North Carolina, Nash-



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Seth Walker will perform Jan. 29 at the Fort George.

ville, Austin, New York City and New Orleans home, and each city’s musical influence can be heard throughout the album.

While travel and movement are recurring themes throughout the record, the heart and soul of the album lies in the idea of home and family, of looking to the past in order to find your way into the future.

Astoria Sunday Market hosts open house for young entrepreneurs

ASTORIA — Astoria Sunday Market and Clatsop County 4-H invite kids in grades K-12 and their families to its annual Open House for the Young Entrepreneurs / Market Biz Kidz program.

The Open House will take place at 6 p.m. Monday, Jan. 30 at the 4-H Club House, located across from the Clatsop County Fairgrounds on Walluski Loop. The Biz Kidz program offers young entrepreneurs an opportunity to become vendors at Astoria Sunday Market.

The Open House is an opportunity to meet other Biz Kidz and learn about the free Boot Camp for Young Entrepreneurs.

The Boot Camp, set for 10 a.m. to 4 p.m. March 11 at the

4-H Club House, is basic training to become a vendor and is designed to prepare kids for selling their own products at the market. Boot Camp is free thanks to a donation by Recology Western Oregon. Any child age 5 to 18 in Clatsop County is eligible. Registration is required and can be found at www.AstoriaSundayMarket.com or by calling 503-325-1010 or emailing AstoriaSundayMarket@charter.net

During Boot Camp, young entrepreneurs will be guided through the process to become a vendor, including developing a product, salesmanship, designing a display and planning a budget. The day is full of hands-on activities. Participants must create or grow something to sell at the market.

Stout month gears up at Fort George

ASTORIA — It started with a simple enough idea: Take a versatile, yet underappreciated style of beer like stout, brew as many as your boss will allow, and put them on tap all at once. This was the idea Jack Harris, co-founder of Fort George Brewery, had over 20 years ago as a young brewer working for McMenamins Cornelius Pass Roadhouse.

“Nobody else was doing it,” Harris explains. “I certainly wasn’t paying any attention to marketing or filling niches; it was sort of dumb luck on my part that folks really responded to the idea of celebrating a variety of stouts during the cold, dark days of February.”

Throughout the years, as he moved from town to town, he took the stouts with him. “It’s the people I’ve worked with since then that have taken the idea and run with it. That’s what makes Stout Month such a big deal,” he continues. “It gets more sophisticated, elaborate and popular every year.”

And now that he has his own brewery, February at Fort George is forever dedicated to Stout Month, a 28-day celebration of the darker ales. Taps will pour

invitingly black, overflowing with new stout releases each week, and all centered around the darkest single-day stout festival in the world — the Festival of Dark Arts.

Release the stouts

Sit down for a heady pour, or test your tongue on a blind stout taster tray. New stouts are on tap every week — with 19 alone from Fort George this year.

- Released Feb. 1: oatmeal stout May The Oats Be With You; PB&J stout Tuesday’s Lunch; Coffee Girl, brewed with Brazilian Santa Luzia coffee beans from Coava Coffee Roasters; Russian imperial stout From Astoria with Love; fig and oatmeal stout Voluptas; bourbon barrel aged Russian imperial stout Matryoshka; and Matryoshka with Cocoa Nibs (plus a bottle release).

- Released Feb. 8: bourbon barrel apple pie stout All Seeing Pie; Mexican chocolate stout Viva La Stout; and Polish’s Black Walnut Stout.

- Released Feb. 15: plum and black tea stout Kaiju Stout; Keg Nog, a milk stout spiced with nutmeg, cinnamon, and vanilla beans; and Barrel Aged May The Oats



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The Festival of Dark Arts takes place Saturday, Feb. 18.

Be With You — aged in Four Roses bourbon barrels.

- Released Feb. 19: Matryoshka with Cocoa Nibs & Raspberries (plus a bottle release); Subtle Hyperbole, a stout with Candy Cap mushrooms, molasses, graham crackers and cinnamon; and Dark Matter, an oatmeal stout aged in pinot noir and bourbon barrels.

- Released Feb. 22: root beer stout Nostalgia Trip, with sassafras, sarsaparilla, cinnamon sticks and vanilla bean; Kentucky Girl (which is the Coffee Girl stout aged in Kentucky bourbon barrels); and dry Irish stout Itsy Bitsy.

Matryoshka with Cocoa Nibs will be available in 500ml bottles on Feb. 1, the second release from the

Sweet Virginia Series bottle project. That’s followed by Matryoshka with Cocoa Nibs & Raspberries on Feb. 19. All three Matryoshka stouts will be on tap in the Lovell Taproom that day. Bottled variations of Matryoshka are limited and available only at the brewery.

Carnival of stouts

Voted by Willamette Week Oregon Beer Awards as the Best Beer Festival in 2016, the Festival of Dark Arts is much more than a stout fest. It’s a full sensory immersion into art, craft, music and macabre entertainment, with over 60 rare stouts all over the Fort George block. The event will sell out, but you can check festivalofdarkarts.com for full ticket, stout and entertainment information.

This year’s festival takes place from 2 to 10 p.m. Feb. 18 at Fort George Brewery. Entertainment will include a Dark Art Gallery, glass blowing, iron forge, tattoo artists, ice sculptor, fire dancers, contortionists and more. Live music will be provided by Hillstomp, 1939 Ensemble, Ryan Sollee, Máscaras, Three for Silver and more.

Learn about the travels of David Douglas

ILWACO, Wash. — In the 19th century, David Douglas’s multiple trips to the mouth of the Columbia River and north up the Washington coast were dogged by stormy weather, unclear pathways and personal illness. At the same time, they yielded some of his most prized natural history observations and warmest personal relationships with local people.

The next Salty Talks presentation will illustrate some of those connections. Spokane, Washington, naturalist and writer Jack Nisbet



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Jack Nisbet will speak about David Douglas at the next Salty Talks on Feb. 1.

will give the talk “I Do Not Go Alone”: Traveling from Young’s Bay to Gray’s Harbor with David Douglas, 1825-27.” The talk is free and will take place at 6:30

p.m. Wednesday, Feb. 1 at the Salt Pub & Hotel, located at 147 Howerton Ave.

Nisbet’s books explore the human and natural history of the Intermountain West. His focus on Douglas resulted in his 2010 biography “The Collector.” His book “David Douglas: A Naturalist at Work” is an illustrated collection of essays that aims to connect Douglas’s vision of the Northwest landscape to what we see today.

“Jack Nisbet peels back the landscapes of the Northwest to uncover layers of

meaning in unexpected places. He encourages us to look with a new, but also eons-old, light on mountains and rivers, traditional cultures and more recent settlers,” said Peter Stark, author of “Astoria: John Jacob Astor and Thomas Jefferson’s Lost Pacific Empire.”

Salty Talks are in partnership with the SALT Pub & Hotel, Columbia Pacific Heritage Museum, Washington State Parks and Recreation Commission, Lewis and Clark National Historical Park, with support from Friends of Columbia River Gateway, and the Port of Ilwaco.