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Recherche offers shoulder bags made from repurposed vintage Japanese Obi fabrics.

Gallery holds trunk show

CANNON BEACH — Vintage East meets vintage West as Pamela Burkland handcrafts custom bags from Japanese Obi silks and fastens them with vintage buttons. Meet the artist and see her many one-of-a-kind purses at a trunk show at Primary Elements Gallery from 10 a.m. to 6 p.m. Saturday and Sunday, Feb. 11 and 12.

Portland artisan Burkland has been sewing since she was 7 years old. Through the years she's created children's costumes and clothing, slipcovers, draperies, curtains and, at one point, 65 percent of her own corporate-world wardrobe.

Burkland is the sole proprietor and designer of her company Recherche, which was established in 2001. She repurposes vintage sashes imported from



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Pamela Burkland is Recherche's sole proprietor and designer.

Japan, into elegant, softly padded, two-compartment shoulder bags. The bags are constructed one at a time by hand, and no two are ever exactly alike.

Primary Elements Gallery is located at 232 N. Spruce St.



What's going on in the Youngs Bay wetlands?

Researcher to share about ecosystem change at Nature Matters

ASTORIA — National Science Foundation Fellow Sarah Kidd has conducted extensive research throughout Youngs Bay on restored wetland sites, delving into how quickly — or slowly — the ecosystems of these sites have recovered from invasive plant infestations. She'll share her latest study, looking at wetland seed banks, non-native plant invasions and sea level rise at this month's Nature Matters, set for 7 p.m. Thursday, Feb. 9.

The presentation takes place at the Fort George Lovell Showroom, located at 426 14th St. The event is free and open to the public. Doors will open at 6 p.m.

Kidd, a Portland State



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National Science Foundation Fellow and Ph.D. candidate Sarah Kidd will speak at Nature Matters at 7 p.m. Feb. 9.

University Ph.D. candidate, will share findings from the last six years of research. Her recent work has focused on monitoring ecosystem change among restored and reference wetland sites throughout Youngs Bay, from mudflat to forested edge.

During her Nature

Matters presentation, she'll show the short video "Unraveling a Mystery: Wetland Restoration and Non-native Plant Invasions," which documents her latest study." The video can be accessed at this link: https://youtu.be/EHEKzh_HQtE

Her recent study focusing on Youngs Bay wetlands was funded through the National Park Service North Coast and Cascades Science Learning Network. The network encompasses seven park units located in the western half of Washington and northwestern Oregon, including Lewis and Clark National Historical Park.

As part of this project, and in the spirit of pioneering naturalists Lewis and Clark, Kidd created a wetland plant seed herbarium and curriculum for park education and outreach. Kidd collected the featured seeds

while conducting research on the effects of inundation and salinity on plant community development in tidal marshes. For this study she took seed bank samples from the Colewort Creek Restoration site at LEWI and conducted a greenhouse experiment to find out which plant species would emerge when subjected to different treatments. The seed herbarium contains all of the species she found growing in the Colewort wetland.

Nature Matters, a lively conversation about the intersection of nature and culture, takes place on the second Thursday of each month from October through May. Nature Matters is hosted by Lewis and Clark National Historical Park in partnership with the North Coast Watershed Association, the Lewis & Clark National Park Association, and Fort George Brewery.

Why aren't we eating more local seafood?

Food writer to discuss traditions, challenges of seafood in Oregon

SEASIDE — Oregonians love the wild beauty of the state's 363 miles of coastline, but finding truly local seafood can be hard, even on the coast.

The U.S. imports approximately 90 percent of its seafood and ships out nearly as much to the global market. Why aren't we eating more local seafood, especially now that preserving and distribution technologies are the most sophisticated they have ever been? Why do we consider seafood more a delicacy now than it has been in the past?

This is the focus of "Fish Tales: Traditions and Challenges of Seafood in

Oregon," a free conversation with Jennifer Burns Bright. Sponsored by Oregon Humanities, this program will take place at 7 p.m. Thursday, Feb. 16 at the Seaside Public Library, located at 1131 Broadway.

In this conversation, Bright will help participants explore our relationship with the products of the sea and cultural traditions involving fishing, eating seafood, and understanding the ocean's bounty and challenges.

Bright is a food and travel writer based in Port Orford. She recently retired from teaching at the University of Oregon, where she researched desire in 20th century literature, led a faculty research group in the emerging discipline of food studies, and won a national pedagogy award for a team-taught, interdisciplinary



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Jennifer Burns Bright will speak about seafood in Oregon on Feb. 16 at the Seaside Public Library.

class on bread. She holds a Ph.D. from the University of California at Irvine and a Master Food Preserver certification.

As a community organizer linking local producers and consumers, Bright often speaks and teaches at events.

When she's not out gathering seaweed or smoking black cod, she might be found judging culinary masterpieces or interviewing luminaries in the food world. She still misses cohosting the radio program "Food for Thought" on KLCC, Eugene's NPR affiliate. Her writing appears in *Gastronomica*, *Oregon Quarterly*, NPR's "The Salt," AAA's *Via*, and *Eugene Magazine*, among others.

Through the Conversation Project, Oregon Humanities offers free programs that engage community members in thoughtful, challenging conversations about ideas critical to Oregonian's daily lives and the state's future. For more information about this free community discussion, contact Karim Shumaker at 541-247-2741 or kshumaker@socc.edu