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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 takj with Jennifer Burns Bright. Sponsored by Oregon Humanities, this program will take place at 6 p.m. Wednesday, April 12 at the Astoria Public Library, located at 450 10th St.

In this conversation, Bright will help participants explore



SUBMITTED PHOTO Jennifer Burns Bright will speak about seafood in Oregon on Wednesday, April 12 at the Astoria Public Library.

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 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

