

# Chef: Main is proudest of the people she mentored, inspired

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When Nanci and Jimella weren't busy at the restaurant, they were often leading cooking classes, making guest chef appearances or meeting with TV, radio or print media to promote the area and their approach to regional cuisine.

"People were excited about what was happening here," Main said.

## Remote challenges

Success didn't come overnight, nor did it come easy. Isolation from ingredients and unfamiliarity with food presented early challenges.

"When we first opened (The Shelburne Restaurant in 1981), there were no coastal deliveries here. Back then, we did a New York steak with peppercorn sauce and we traveled 30 miles to get green peppercorns. A lot of things you can get now, we were on the forefront. The peninsula didn't have this kind of gourmet food. People had never heard of pesto when we started."

When Nanci and Jimella opened The Shelburne in 1981, there was also some resistance to what was regarded as "gourmet food." Even though familiar fare such as fish and chips, captain's plates and chowder were on the menu, there were whispers about the wisdom of offering more novel dishes in a working-class community.

"When we took over The Ark, there was a rumor that there was dress code and we were turning people away," Main said.

"It was a challenge to overcome the stigma for the kind of food we did — people were afraid to try it at first," she said.

The experience further forged their resolve to make top-quality cuisine available to everyone, regardless of what they were wearing or what they chose to order.

"My philosophy (of dining) is people can come in in Levis, they can come in from clamming, or they can

come in all dressed up for their anniversary, and feel comfortable," Main said. "They can come in and have fish and chips or a N.Y. steak and they're treated just the same."

They formed Northwest Women's Chefs as a way to remain engaged with top chefs in Portland and Seattle. The interactions "kept us stimulated and creative," Main said.

## Local suppliers

Through the years, Main and Lucas — who died in November 2013 — celebrated the seasons and embraced local products and producers.

"All of our products came right to us," she said. "We had relationships with the fishermen and local producers because we had lived here separately years before."

"When we got The Ark, I would be in the dining room at night looking out on the bay and I would see the lights of the gillnet boats, and I would tell our customers that what they're catching will be on plates tomorrow," Main said. "Then next day, fishermen would be backing up to the loading dock with sturgeon and salmon. Then we would run across the street to Jolly Roger and come back with gallons of shucked oysters."

Many of the relationships with local farmers, fishermen and producers have spanned decades.

"Ernie Soule, who I still buy littleneck clams from, would deliver clams from Willapa Bay," she said. "That was back then and still today — I just got 30 pounds from him yesterday."

Main also has fond memories of when the first spring salmon would arrive at The Ark.

"Gary Wilson brought the first salmon through the back door and it was as shiny as a dime," Main said. "It so firm, so sweet and so beautiful. We walked through the dining room and brought the fish to each table and showed them the first spring salmon. Where else would that happen?"

## The Great Depression

In terms of sustainability and utilizing eco-friendly practices, Nanci and Jimella were ahead of their time. A lot of the herbs and vegetables once served at The Ark were grown in a garden nourished by soil amended with compost from restaurant waste, a novel concept of sustainability before the movement had truly taken root.

"What we did just came natural," Main said. "A part of our cook's job description was turning the compost."

***'I'm proud that until the end, my crew still maintains the same attention to detail and pride in their work.'***

**Nanci Main**  
Ocean Park chef

In 2003, they were the recipients of the sustainability award from the state of Washington for being pioneers in recycling and sustainability. They were also recycling at every opportunity, largely a result of both being born to parents that endured The Great Depression.

"You don't waste anything," Main said. "We used everything."

## Culinary art

Nanci and Jimella's culinary creativity was cultivated by years of research as curious customers.

"This is what chefs do when they go out to eat," Main said. "Once the food comes, first, you look at it, then you smell it. Then you try to figure

out what's in it. It's just fun to do. We did that for years before we had our own place and we educated our palate."

The practice led to creativity in the kitchen and an exploration of complementary flavors.

"When we would create something new on the menu, we would access our memory of the flavors that went together," Main said. "We would talk about what colors were on the plate and shapes of flavors."

In time, Nanci and Jimella cultivated their own culinary language.

"That's three sharp flavors and we need something round. For instance, if you have too many sharp, acidic flavors, you need something round and soft to cushion and complement it," Main said. "I miss that so much, the way we used to talk about food and create. That was the art and creative talent that we both had."

## Unforgettable experiences

Unforgettable experiences had a way of happening around the holidays. Main once served sandwiches under candlelight to a packed restaurant after a storm knocked out the power on New Year's Eve. "Sometimes it's just about the experience," she said.

Another time they nearly had to cancel a Thanksgiving dinner after accidentally setting off the fire-suppression system.

"The fans were running, then all the sudden they stopped and I heard this 'click,'" Main said. "We both knew immediately that we had 30 seconds before everything would be covered in white foam." The "click" was the fire-suppression system getting ready to engage, and starting gun for what would be a race to empty the kitchen before the food was covered in flamer retardant.

"I'll never forget the silence after the click, and knowing we only had seconds to save those damn turkeys!" Main said. The food — and Thanksgiving — were saved in the

nick of time.

## Closing the cafe

The cafe building remains for sale, and the final official day for business and staff at the cafe is coming, but it won't be the last public appearance for Main.

"On occasion I will still do pop-ups, which I will announce on the cafe Facebook page."

One event is already planned for June in honor of her father, a World War II veteran.

"The last two weeks of June, I'm doing a complimentary lunch for veterans." The buffet lunch is open to all war veterans. Main held the lunch once before and 35 veterans ranging from World War II to the Iraq War attended, she said.

## A little advice

For would-be restaurant owners looking to start a business, Main emphasized community connectedness while being mindful of customer desires.

"The backbone of your business is your locals — value and nurture them," she said. "Don't try to go too far with your food. Test it out, see what people want. If you're going to try something new, make sure people understand and want it."

Main also said to research and form alliances with other area restaurants and owners.

## Proudest accomplishment

Main has prepared meals for presidents, been featured in numerous TV, radio and personal appearances, won awards and written cookbooks, but her proudest moments are the people she mentored and inspired, and the legacy she and Lucas leave behind.

"I'm proud of the things we emphasize — value in food and community," she said.

"I'm proud that until the end, my crew still maintains the same attention to detail and pride in their work."

# Equal pay: Sen. Knopp called bipartisan bill a 'historic agreement'

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The safeguard applies to women and all other protected classes, including minorities, older people and people with disabilities. The bill also prohibits employers from asking job

candidates for wage or salary history.

Taylor and Sen. Tim Knopp, R-Bend, championed the House bill in the Senate and convened business and advocacy groups to make several changes in the legislation.

The amendment provides a phased-in effective date and removes punitive damages when employers can show they have conducted a pay equity analysis in the past three years and made progress toward equal pay.

Another concession allows unequal pay when the inequity results from an employer paying a worker more to match another employer's offer, said Sen. Betsy Johnson, D-Scappoose.

Knopp called the bipartisan bill a "historic agreement" and

a step toward closing the wage gap, which so far has remained elusive since women joined the workforce.

The House passed the original bill in March by a 36-24 vote, but must now consider the Senate's changes.



Tim Knopp

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**AB6309 Notice of Public Auction** Storage Auction CB Mini-Storage at 390 Elk Creek Rd. 6/7/17 9-11AM **Unit 205 - Mickey** **Published: June 1st, 2017**

## Legal Notices

**AB6299 IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF CLATSOP**

**In the Matter of the Estate of HENRY INGMAR KALFHOLM, Deceased.** No. 17PB03673

**NOTICE TO INTERESTED PERSONS** NOTICE IS HEREBY GIVEN THAT ELIZABETH ANN BANHOLZER and JAMES W. JARVIS have been appointed co-personal representatives in the above-referenced estate. All persons having claims against the estate are required to present them, with vouchers attached, to the attorney for the personal representative at the address listed below, within four months after the date of first publication of this notice, or the claims may be barred. All persons whose rights may be affected by the proceedings may obtain additional information from the records of the court, the personal representative, or the attorney for the personal representative.

**ATTORNEY FOR PERSONAL REPRESENTATIVE:** Michael A. Autio, OSB #91200 93750 Autio Loop, Astoria, OR 97103 Phone: (503) 325-9155

**PERSONAL REPRESENTATIVE:** Elizabeth Ann Banholzer & James W. Jarvis c/o 93750 Autio Loop, Astoria, OR 97103 Phone: (503) 325-9155

Date of first publication: May 11, 2017. **Published: May 11th, 18th, and 25th, 2017**

## AB6321 PUBLIC NOTICE CITY OF GEARHART

THE CITY OF GEARHART CITY COUNCIL WILL HOLD A PUBLIC HEARING ON WEDNESDAY, JUNE 7, 2017 AT 7:00 P.M. AT THE GEARHART CITY HALL, 698 PACIFIC WAY, GEARHART, OREGON. THE PURPOSE OF THE PUBLIC HEARING IS TO CONSIDER PROPOSED USES FOR STATE REVENUE SHARING FUND FOR FISCAL YEAR 2017/2018. CITIZENS ARE INVITED TO PROVIDE WRITTEN AND/OR ORAL COMMENTS AND SUGGESTIONS TO THE CITY COUNCIL OF PROPOSED USES OF ENTITLEMENT FUNDS.

**CHAD SWEET BUDGET OFFICER CITY ADMINISTRATOR CITY OF GEARHART PUBLISHED: MAY 18TH, 2017**

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## Legal Notices

**AB6311 OFFICIAL NOTICE OREGON DUNGENESS CRAB COMMISSION 2017-2018 PUBLIC BUDGET HEARING**

The OR. DUNGENESS CRAB COMMISSION will hold a Public Meeting/Budget Hearing from **9:00am to 4:00pm on June 5, 2017 at the Port of Charleston/R.V. Park Recreation Room located at 63402 Kingfisher Lane in Charleston, OR.** The meeting is scheduled to begin at 9 a.m.

At the meeting, any Oregon Dungeness crab fisherman in Oregon selling crab through a first purchaser has a right to be heard with respect to the proposed budget. A copy is available at the Crab Commission office in Coos Bay. The 2017/2018 budget is based on an assessment of 1% of the cash value of the raw product of Dungeness crab that is landed in Oregon.

For further information, contact the ODCC office, P.O. Box 1160, Coos Bay, OR 97420.

The meeting location is accessible to persons with disabilities. Please make any request for an interpreter for the hearing impaired or for other accommodations for persons with disabilities at least 48 hours before the meeting by contacting the ODCC office at (541) 267-5810. **Published: May 18th, 2017**

## Legal Notices

**AB6317 Notice of Public Hearing**

Notice is hereby given that the Common Council of the City of Astoria has received a request to vacate portions of the unimproved alley-ways in the vicinity of 3115 Harrison. The alley-ways are described as follows:

10 X 100 foot portion of the alley that abuts 3115 Harrison, Lot 6 Block 63, Upper Astoria (Tax Lot 8099CA10000) and a 10 X 100 foot portion of the alley that abuts undeveloped Lot 7, Block 63, Upper Astoria (Tax Lot 8099CA10100) on the south side of the alley.

A hearing for interested persons on the vacation is scheduled to be held on June 5, at 7:00 P.M., in the Council Chambers at City Hall, at which time any and all concerns shall be heard. All concerns to the proposed sale can be made orally at said public hearing or in writing and filed with the Finance Director at or prior to the time of said hearing.

This meeting is accessible to the disabled. An interpreter for the hearing impaired may be requested under the terms of ORS 192.630 by contacting Jennifer Benoit, City Manager's Office, 503-325-5824.

THE CITY OF ASTORIA **Published: May 18th and 25th, 2017**

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