

Sou'wester hosts creative workshops in August

SEAVIEW — The Sou'wester Lodge (3728 J Place, Seaview, Washington) is hosting a series of workshops in August that cover writing, making clay planters and fermenting vegetables.

All classes are open to the public and support the lodge's Artist In Residency program. Students should RSVP via souwesterfrontdesk@gmail.com.

Creative nonfiction

From 10 a.m. to 2:30 p.m. Saturday, Aug. 12, Melissa Favara — a writer, educator and vintage typewriter enthusiast who lives in Portland — will lead a workshop, "Time/Travel: Experiments in Typewriting Creative Nonfiction about Place and Movement."

"Come play with vintage manual typewriters and focused creative prompts as you experiment with writing about places, travels, and the various kinds of movement you've experienced in your life," organizers said in a release. "After writing, we will work as a group to create one-of-a-kind zines in which you'll include your favorite writings from the day."

The cost is \$30, plus a \$5 material fee that should be paid directly to the instructor. Bring a pen, notebook and a sack lunch and/or snack. Tea and coffee will be provided.



Melissa Favara



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Gina Senarighi, left, and Cooper Lee Bombardier



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There's an optional meet-and-greet 7:30 p.m. Friday, Aug. 11, in the lodge.

Teens and up are welcome. The workshop is capped at 12 students.

Memoir writing

Cooper Lee Bombardier and Gina Senarighi lead "Writing Through the Cracks: Self-Forgiveness & Compassion in Memoir Writing" 10 a.m. to 3 p.m. Tuesday, Aug. 15, and again on Wednesday, Aug. 16.

"To write about pivotal events from our own lives requires a reckoning with

our pasts. How do we interrogate ourselves to get at the truth of our stories when the details do not always shine a glamorous light upon us?" press materials ask. The class will "give you tools to get vulnerable in your writing, scrutinize the past from a place of compassion, and help you to discover the story beneath your stories."

Bombardier is a Portland-based writer and visual artist. Senarighi is a communication consultant, sexuality counselor and certified relationship coach.

The cost is \$30 per



Sash Sunday

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workshop, or \$50 for both classes. If students wish to take both classes, the returning students on Wednesday would receive guided writing time. Bring pens and a notebook or paper to write in/on (a legal pad with a cardboard back is ideal). Please bring a sack lunch and/or snack. Tea and coffee will be provided.

The workshop is for students 18 and older. No more than 20 students will be admitted.

Succulent planters

Have fun clay-time ad-

ventures in a class covering DIY succulent planters and led by Jamin London Tinsel, an artist living in Portland.

The class will take place 10 a.m. to noon Monday, Aug. 21 (to make planters), noon to 3 p.m. Monday, Aug. 21, (open studio time) and 10 a.m. to noon Tuesday, Aug. 22 (to finish planters).

During this two-day workshop, students will create small succulent plant holders. They will work with non-toxic air-dry clay.

On Monday, the morning

will be spent making planters, which will need to dry overnight, and on Tuesday students will stain, paint, seal and add succulents.

The cost is \$30 with a \$5 material fee, which should be paid directly to the instructor. Wear clothes that are OK to get dirty. Bring a sack lunch and/or snack. Tea and coffee will be provided.

The workshop is geared for adults, but parent-guided children are welcome. A maximum of 15 students will be admitted.

Fermented vegetables

A workshop, "Fermented Vegetables 101," will be held 10 a.m. to 2 p.m. Saturday, Aug. 26. Sash Sunday, the owner of OlyKraut, will present the basics of vegetable ferments.

"You will each make a batch of sauerkraut and a batch of brined pickles before the day is done," organizers said. "We will go through the basic sauerkraut and pickle making process, take a little dive into the science of fermentation, and discuss why probiotics are so awesome."

Sunday will also answer questions and go over some troubleshooting for home ferments. Come with some jars and lots of questions. Sunday will bring the veggies.

The cost of the workshop is \$30, plus a \$10 material fee to be paid directly to the instructor.

Students should bring 2-quart jars with a wide mouth. Students with a sharp chopping knife should bring one. Please bring a sack lunch and/or snack. Tea and coffee will be provided.

The workshop is aimed at adults. A maximum of 15 students will be allowed.

