



SUBMITTED PHOTO

Redmen Hall, aka, the River Life Interpretive Center / Central School

Drink wine, bid on prizes, help Redmen Hall

SKAMOKAWA, WASH. — The Friends of Skamokawa will hold its annual fundraiser, “A Cornucopia of Wines: Wine Tasting & Auction,” 6:30 to 10 p.m. Saturday, Sept. 9, at the Skamokawa Grange (18 Fairgrounds Road, Skamokawa, Washington, 98647). The doors will open at 6:30 p.m.

This is the friends group’s main fundraiser of the year; all funds are directed to the maintenance and operation of the River Life Interpretive Center/Central School/Redmen Hall.

The event draws visitors from throughout the Pacific Northwest. There will be fine wines to sample with a delectable menu prepared by Don and Kitty Speranza.

Prepare for a spirited evening of bidding on auction items, including getaways to local bed and breakfasts, paintings, ceramics, blown glass, gift baskets, river kayaking, gift certificates to local

restaurants, breweries, farmers markets and much more.

Auctioneer Brian McClain presides over the open auction with his friendly, fast-paced style. Nonalcoholic beverages will also be available.

“Here is your opportunity to help keep this beautiful building standing tall,” organizers wrote in a release.

Advance tickets are \$15 each, or two for \$25, and can be purchased at Daisy Chain Floral in Cathlamet, the Skamokawa General Store and at the River Life Interpretive Center/Central School/Redmen Hall in Skamokawa. Tickets sold at the door will be \$20 each, or two for \$30.

For questions, call 360-795-3007, email fos1894@gmail.com, or stop by the River Life Interpretive Center (1394 Washington State Route 4, Skamokawa, Washington, 98647) during open hours, noon to 4 p.m. Thursdays through Sundays.

COLUMBIA BAR

Sunshower



By RYAN HUME
FOR COAST WEEKEND

In late August, I stopped by the immense and ornate bar central to Carruthers Restaurant, as they were celebrating their one-year anniversary of bringing great food, great drink and great service to downtown Astoria.

In a year’s time Carruthers had plowed through many seasonal changes to its menu and the activity behind the bar has been no less adventurous. It was exactly a year ago that I featured the Bulleit-based Rye Witch, one of Carruthers’ first signature cocktails. Since then, David Licitra has taken over the bar menu from Laura Cherau, but the mixology shows no signs of becoming complacent anytime soon.

The Sunshower, a recent drink special, combines the heavy sweetness of dark rum with the effervescent, warm tartness of a mango/chile/finger lime shrub.

Shrubs have been all the rage lately, having appeared at the Harding Trading Co. in Cannon Beach as well as at the Seaside and Astoria outposts of Pilot House Distilling through their sis-

ter company Grumpy Dog Shrubs.

Shrubs are old-fashioned drinking vinegars which, according to the knowledgeable website Serious Eats, were popular in Colonial America as a way to preserve fruit. Shrubs usually combine fruit, vinegar, sugar, as well as herbs and spices, and tend to pack a punch that is both puckering and sweet.

The rediscovery of these syrups seems like the natural next-step evolution for any bar that prides itself on its infused spirits. While most shrubs are non-alcoholic, they are often right at

home in a cocktail.

The Sunshower essentially takes its general form from the Mojito, though here the muddled herb is basil instead of mint. The salt and pepper on the rim calms down the aggressive bite of the vinegar. This is one last splash of summer in September before the skies draw dark again.

Sunshower

1 1/2 ounces dark rum
1 ounce Mango/Chile/Finger Lime Shrub*
1 ounce fresh lime juice
Fresh basil
Salt and pepper
Ice

Wipe the lip of a cocktail glass with a slice of lime and dust the rim in salt and pepper. In the bottom of a cocktail shaker, muddle the basil with ice. Add the rum, lime juice and shrub, mix and pour into the rimmed glass.

*There are many resources online that will help you begin brewing

and stewing your own shrubs.

Some general guidance offered by David Licitra of Carruthers is to begin with equal parts fruit, vinegar and sugar and heat the mixture to just below a boil—about 190 degrees. The infusion can then be left to marinate in the fridge for between three and 30 days before being strained and is ready to use. Licitra also noted that the discarded fruit is excellent for using in chutneys.

This particular shrub combined mangos, serrano and jalapeño peppers and finger limes, which are an odd Aussie citrus that forms little pearls that look like caviar as opposed to the petals of the regular supermarket-variety limes. Regular limes would make a fine substitution.

If you are not up for waiting a week or month before trying your drinking vinegar, Grumpy Dog’s new Mandarin Habanero Shrub would make an interesting contribution to the mix.

—Recipe and advice courtesy of David Licitra, bar manager, Carruthers Restaurant, Astoria, Oregon 

Meet Award-Winning Oregon Artists



Diana Poorman
Watercolorist

Jack Allen
Cityscapes and Jigsaw Puzzles

Saturday September 9th

1-4pm

Exhibiting through September

Second Saturday Art Walks
Art Classes, Workshops, and Studio Spaces

106 3rd St. @ Marine Dr.
Astoria, Oregon 97103

503.325.4442
AstoriaArtLoft.com
AstoriaArtLoft@gmail.com



The most valuable and respected source of local news, advertising and information for our communities.

eomediagroup.com