



RAYMOND MONTGOMERY PHOTO

A Remington noiseless model

Astoria Library 'Type-in' gathers typewriter collectors

ASTORIA — The Astoria Library invites typewriter enthusiasts — from avid collectors to the casually curious — to the Astoria “Type-in,” a free event featuring displays of machines and memorabilia, story-sharing and, of course, typing.

The Type-in takes place noon to 5 p.m. Saturday, Jan. 6, at the library (450 10th St.).

Organizer Raymond Montgomery has been collecting typewriters for several years, and he regularly contributes to “The Typewriter Exchange,” a newsletter for typewriter collectors and fans.

At the Type-in, he will display selections from his collection of 160 typewriters, which date from the early 1900s through the

1970s. Montgomery will encourage people to try typing on “these mechanical beauties ... to experience their unique tactile and aural qualities.”

In addition, he hopes attendees will bring their favorite typewriter(s), and come prepared to exchange typewriter-related stories: “There will be a ‘show & tell’ aspect to the afternoon,” he promised.

The Astoria Library is guided by the mission statement: “Explore ideas, engage minds, excite imagination.”

For more information about library programs and services, contact library staff at 503-325-7323 or comments@astorialibrary.org, or visit astorialibrary.org.

BOOKMONGER

Chef Roy Choi fuses food and neighborhoods

The holiday season typically involves food, feasting and calorie overload — so this is the perfect time to devote this column to a Bellevue, Washington, publisher that focuses on promoting “food literacy from the ground up.” Readers to Eaters was founded in 2009 by husband-and-wife team Philip Lee and June Jo Lee.

Philip, born in Hong Kong and educated at UC Berkeley, had a background in New York’s magazine publishing industry before he co-founded Lee & Low Books in 1991, which has gone on to become the nation’s largest publisher of multicultural children’s books.

Philip’s work on children’s issues led him to recognize that hunger, food security, food deserts and youth obesity were all major

**“Chef Roy Choi and
the Street Food Remix”
By Jacqueline Briggs
Martin and June Jo Lee
Readers to Eaters
32 pp
\$18.95**

obstacles to a healthy childhood for way too many kids.

June, born in Korea and educated at Harvard, is a food ethnographer interested in building community and relationships through food, while also looking at “decommoditizing” what we eat and how we eat it.

Together with author Jacqueline Briggs Martin, who initiated the “Food Heroes” series for Readers to Eaters with her previous books “Farmer Will Allen and the Growing Table” and “Alice Waters and the Trip

to Delicious,” the Lees have now produced “Chef Roy Choi and the Street Food Remix.”

Although this book is aimed at readers ages 6 through 10, all ages can enjoy this upbeat biography.

Born in Korea in 1970, Roy Choi was just a toddler when his family came to the U.S. He grew up in his family’s restaurant business, where they cooked with sohn-maash — a Korean term that translates as “the flavors in our fingertips” — to convey the love and skill that go into handmade foods.

Eventually Roy became a top-flight chef himself, working in fancy restaurants in Los Angeles, cooking “for rock stars and royalty.”

But as this story shows, Roy really yearned for a more direct connection between what he cooked and the people he cooked for.

With a friend, he started a food truck business that featured the Korean cooking he loved from his childhood —

served up on a tortilla! Kogi Tacos — Choi’s mash-up of Korean and Mexican street food — became a big hit all over L.A.

The next step was to create fast-food spots “in hungry neighborhoods.” Roy wanted to provide places that served healthy and flavorful food, as well as good jobs for local folks.

Again, Roy was not only bringing together new combinations of traditional foods, he was bringing all sorts of people together, “Koreans with Latinos, kids with elders, taggers with geeks.”

Zippy illustrations by graffiti artist Man One echo the energy and vibrancy of Roy’s approach to food, and this book’s inclusion of “recipes” are really more like invitations to experiment and create concoctions that are uniquely your own.

“Chef Roy Choi and the Street Food Remix” encourages folks of all ages and stripes to come together

and connect over meals that are healthy, adventurous and delicious, thanks to a big dollop of that essential ingredient, sohn-maash.

The Bookmonger is Barbara

Lloyd McMichael, who writes this weekly column focusing on the books, authors and publishers of the Pacific Northwest. Contact her at bkmonger@nwlinc.com.

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