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ONE DOLLAR

Astoria will vet hotel project

Four-story building on Columbia River

By KATIE FRANKOWICZ
The Daily Astorian

A new four-story hotel pitched for the Astoria waterfront will get a double airing Monday as developers make their case in front of two city boards.

MORE INSIDE

Port wants Astoria to designate the waterfront an enterprise zone
Page 3A

Staff reports provided to the Design Review Committee and Historic Landmarks Commission don't provide clear recommendations to approve or deny the project. Instead, the reports ask the boards to determine if the hotel meets the city's

criteria and outline several issues and questions staff believe still need to be addressed.

The staff report for the Design Review Committee outlines over a dozen such items. These include concerns that range from river views, window details, wall material and colors to signage and how the new building

See HOTEL, Page 7A

Cannon Beach may boost lodging tax

Increase could help fund visitor center

By BRENNIA VISSER
The Daily Astorian

CANNON BEACH — Hoping to improve reserves and finance a visitor center, Cannon Beach may raise the local lodging tax.

Thirty percent of the new revenue — an estimated \$140,000 next fiscal year — would go to the city's general fund. The other 70 percent — about \$385,000 — would go toward tourism promotion.

Of the tourism promotion money, \$160,000 would fund the Visitor Information Center, which is now subsidized by the general fund. The other \$220,000 would be available to invest in ideas like public art, creating an event center at the former Cannon Beach Elementary School or possibly funding portions of the Haystack Rock Awareness Program.

See LODGING TAX, Page 7A



Photos by Colin Murphey/The Daily Astorian

Lt. Nolan Gallagher examines a buoy in a storage area at the Coast Guard base at Tongue Point.

LAST CALL FOR THE BARTENDER

Coast Guard cutter Fir leaves Astoria for final time

By JACK HEFFERNAN
The Daily Astorian

After 15 years tending buoys in the Pacific Northwest, the Coast Guard cutter Fir has left Astoria for good.

The 225-foot ship is on its way to Baltimore, where it will undergo a yearlong maintenance. The Elm — another Juniper-class cutter that was based in North Carolina — will replace the Fir and is scheduled to arrive at Tongue Point in February.

Since the Fir was commissioned in 2003, the ship — known as “The Bar Tender” — has maintained 117 buoys in the Columbia River and off the Oregon and Washington state coasts.

Crew members made final preparations for the 6,000-mile journey back east, which will include the Panama Canal, before departing Monday afternoon.

“The Bar Tender makes its last call,” Chief Electrician's Mate Jack O'Brien said as the ship approached the mouth of the Columbia.

The ship's primary mission has been maintaining buoys, including some



Coast Guard crewmen pilot the cutter Fir down the Columbia River toward the Pacific Ocean.

located about 300 miles off the coast and owned by the National Oceanic and Atmospheric Administration. About 75 percent of the buoys are located in the ocean, as opposed to the river.

Buoys, which help ships navigate, vary drastically in size, and some can weigh as much as 20,000 pounds.

“If that buoy isn't there properly, that ship can run aground and now it's a search-and-rescue mission,” Lt. Nolan Gallagher said. “It's kind of out of sight, out of mind, but if there aren't any rescue missions, we know we're doing our job.”

See CUTTER, Page 7A

‘WE ARE A MULTIMISSION PLATFORM. WE CAN DO ANYTHING THE COAST GUARD REQUIRES US TO DO.’

Johnny Barefoot | boatswain's mate first class



Hannah Sievert/The Daily Astorian

Eric Jenkins is head chef at Buoy Beer.

At Buoy Beer, a nod to Bourdain

Specials in honor of the celebrity chef

By HANNAH SIEVERT
The Daily Astorian

Eric Jenkins started watching Anthony Bourdain on the celebrity chef's show, “No Reservations,” first aired on the Travel Channel in 2005.

Bourdain's best-selling memoir, “Kitchen Confidential,” reminded Jenkins of his early years as a chef at Jake's Famous Crawfish in Portland. The downtown restaurant had a “fast and crazy” envi-

ronment like the restaurants described in the book.

“I worked in kitchens that were drug-ridden,” Jenkins said. “In an atmosphere that wasn't very politically correct. His book resonated almost to a T.”

When Bourdain was found dead in France in June of an apparent suicide, Jenkins was shocked. As the head chef at Buoy Beer Co., Jenkins knew he had to do something to commemorate the man who had inspired him and so many others in the kitchen.

To honor Bourdain's life and culinary influence, Buoy Beer will offer some of his favorite dishes starting Fri-

day. All proceeds from the specials will be donated to the Seaside High School culinary arts program.

“It's a tribute to him,” Jenkins said. “Out of respect for him. To make something good come out of something so tragic.”

The specials, taken from online lists of Bourdain's favorites and past episodes of his CNN show, “Parts Unknown,” will feature dishes from the United States and countries where Bourdain documented his travels.

Buoy Beer will serve a rib-eye steak with twice-cooked

See BUOY BEER, Page 7A



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