

# Timing is Everything

## THE LAURENCE AND CLARE THOMPSON WEDDING

STORY BY HEATHER DOUGLAS ■ PHOTOS BY JULIE ADAMS



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Laurence and Clare Thompson spent their childhoods in Oregon – Jewell and Gearhart respectively – but never met. Laurence played sports against Clare’s older brother, and his mom worked at the grocery store where Clare’s mom shopped, yet they would not meet until

years later in Cannon Beach.

Clare left Gearhart in August 2009 for school in New Jersey. Meanwhile, Laurence made his way from Jewell to Portland in the fall of 2007 for culinary school. He worked in fine dining including the prestigious Bouchon in Napa Valley before making his way back to Oregon.

The Thompson’s full circle journey was complete when they both returned to the coast. “We weren’t supposed to meet until the exact moment when he was ready for me and I was ready for him,” said Clare.

Laurence was hired as a dinner chef for The Stephanie Inn in February 2014 and Clare a month later to work the front desk of the boutique hotel in Cannon Beach. It was a very small off-season new employee orientation with only one other new employee and the owner. “When we first met, Laurence and I were very ‘quippy’ and flirtatious with each other in March, but we didn’t actually get together until the following August,” said Clare.

Laurence’s timing was totally spontaneous when he proposed to Clare one cold night outside The Warren House Pub. The couple’s friends were visiting from out of town, and after dinner they all met for one last cocktail. While they walked across the parking lot Laurence gestured for Clare to stay behind. She was cold, but he convinced her to stay and look at the stars – then he proposed.

Of course their wedding plans would include an epic feast. Laurence’s ‘chef family,’ Executive Chef Josh Archibald from the Wayfarer and Executive Chef Aaron Bedard from the Stephanie Inn, coordinated el pastor & carnita tacos – a favorite of the couple. Archibald stayed up

in the pouring rain and cold the night before the wedding to smoke a whole pig. Leo Luna, Chef of Public Coast, and his wife Matha made 200 tamales with hand pressed tortillas on the grill.

The wedding was held October 6th, 2018 on Clare’s parents’ country property next to a late summer vegetable garden, under repurposed cedar columns fashioned into a pergola. Family quilts sewn by Clare’s mother, Celine, were used as a backdrop for the ceremony and later for the band “Maggie and the Kats” for the reception.

Clare’s favorite moment of the day was watching her friends and family relaxing in the sunshine. “We cut the cake on the patio; everyone was relaxing and taking photos. It was really sweet. Some of my friends used those photos for their Christmas cards this year. That was a moment where I look back and see that people were enjoying the moment and it happened the way I pictured in my head.”

“We are here because of the community we’ve created. I wanted a real wedding – not the princess thing. It wasn’t my day as a bride, but the start of a new life,” said Clare. ♥