

IN BRIEF

Arrest made in Warrenton vandalism spree

Warrenton police arrested a 40-year-old man for vandalizing a city park and other property with five teenagers.

The spray-painted graffiti was found in July at Warrenton City Park on a dugout and on a large Conex box used for storage. There was also graffiti on the pedestrian ramp leading to the S.E. Second Street kayak dock.

Police identified Brandon Gillette as the adult suspected in the vandalism.

Police are still investigating, but believe they have found everybody involved in the crime.

Coast Guard tows tuna boat into port

NEWPORT — Coast Guard crew members aboard three separate vessels towed a 50-foot tuna fishing boat 116 miles over four days into Yaquina Bay on Wednesday.

The 41-ton Ruby Lily, carrying three crew members and 6 tons of albacore tuna, reported a stuck rudder to the Coast Guard on Sunday evening. A bait tank bolted to a compartment below deck prevented the boat's crew from working on the steering gear to straighten the rudder.

The 110-foot Coast Guard cutter Orcas left Astoria on Monday morning, reached the Ruby Lily later in the day and began to tow. The strain of the stuck rudder eventually broke the metal towing bridle. The crew of the Orcas used a backup nylon bridle, which eventually broke 93 miles from the coast.

The 52-foot motor Lifeboat Victory launched from Station Yaquina Bay on Monday night and arrived Tuesday morning to assist. A crew member of the Ruby Lily attached a winch to the stuck rudder, which the crew of the Victory then pulled straight.

The crew of the Victory then towed the Ruby Lily 13 hours to the Yaquina Bay Bar, where they were relieved by the crew of a 47-foot motor lifeboat, who towed the fishing boat into the marina early Wednesday. The Coast Guard reported no injuries.

"Responding to incidents that far from shore is a monumental task for a lifeboat crew and the team displayed exceptional fortitude, endurance, and a bit of ingenuity during their 24-hour tow," Lt. Cmdr. Scott McGrew, search and rescue coordinator for the Coast Guard's District 13, said in a news release.

Thresher shark washes ashore in Manzanita

A thresher shark that washed ashore in Manzanita on Wednesday afternoon died shortly afterward.

Tiffany Boothe, of the Seaside Aquarium, described the shark as a nearly 9 foot female between 4 and 5 years old.

The aquarium recovers dead sharks that wash ashore and allows students in local schools to perform necropsies, Boothe said.

The sharks are more commonly found off the California coast.

Boothe said it was the first thresher shark to wash ashore in the area in more than 10 years.

— The Astorian



Tiffany Boothe/
Seaside Aquarium

DEATH

July 29, 2019

HOUK, Joyce Jean, 75, of Astoria, died in Portland. Caldwell's Luce-Layton Mortuary of Astoria is in charge of the arrangements.

PUBLIC MEETINGS

MONDAY
Astoria City Council,
7 p.m., City Hall, 1095
Duane St.

TUESDAY
Seaside Community Center Commission,
10:30 a.m., Bob Chisholm Center, 1225 Avenue A.
Port of Astoria Commission, 4 p.m., Port Offices, 10 Pier 1 Suite 209.
Seaside Library Board, 4:30 p.m., Seaside Library, 1131 Broadway.

Clatsop Care Health District Board, 5 p.m., Clatsop Care Health and Rehabilitation, 646 16th St., Astoria.

Astoria Planning Commission, 6 p.m., City Hall, 1095 Duane St.
Miles Crossing Sanitary Sewer District Board, 6 p.m., 34583 U.S. Highway 101 Business.
Seaside Planning Commission, 7 p.m., City Hall, 989 Broadway.

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OPENING DAY FOR BUOY 10



Katie Frankowicz/The Astorian

Fishermen head out of the Hammond Marina on the opening day of the Buoy 10 recreational salmon fishery on the Columbia River on Thursday.

Researchers still dream of bacon-like seaweed

Path to success is proving difficult

By TOM BANSE
Northwest News Network

Oregon State University created something of a sensation back in 2015 when researchers announced they discovered and patented "seaweed that tastes like bacon." Four years later, the hard work of commercialization continues, but guilt-free bacon from the sea remains elusive.

The common name for this red seaweed (*Palmaria mollis*) is dulse. In 2015, scores of stories flashed around the globe, such as "Dulse: The new, sustainable superfood." Headline writers crowed about "the next big thing," "the new kale," "the magical bacon unicorn of vegetables," or combined it all in one: "Move Over, Kale: Dulse is the Superfood of the Future."

For now, kale growers need not be worried. The path to commercial success for farmed dulse is proving difficult and long despite the enviable publicity.

"I think the good news is that things haven't stopped," said Chris Langdon, aquaculture researcher at Oregon State's Hatfield Marine Science Center. "There's still a lot of excitement out there."

Langdon said two companies have licensed the fast-growing strain of seaweed bred in his lab. The startup Oregon Dulse leased space from the Port of Bandon to set up a shore-side seaweed farm using tanks open to the sun. Oregon Sea Farms is similarly active in Port Orford.

Oregon Dulse said it has a second, larger growing facility coming on line soon at the Port of Garibaldi. Company president Chuck Toombs said that would enable an estimated production next year of 300,000 pounds of dulse.

"People are demanding more plant protein and we're going to be able to supply that," Toombs said. "We really are what the world needs."



Tom Banse/Northwest News Network

Dulse is the common name for a seaweed that has hints of bacon taste when cooked.

With their initial production, both companies are focusing on fresh seaweed sales to gourmet restaurants. Chefs typically use the reddish-brown dulse as an ingredient to add briny pizzaz to a dish.

So does the seaweed really taste like bacon? Postdoctoral researcher Matt Hawkyard offered visitors a handful fresh out of

'I ALWAYS TELL PEOPLE IT HAS NOTES OF BACON IN THE SAME WAY THAT WINE HAS NOTES OF CHOCOLATE — TRYING TO TAMP DOWN EXPECTATIONS A LITTLE BIT.'

Matt Hawkyard | postdoctoral researcher

the lab tanks in Newport. It resembled red-leaf lettuce with a little more chewiness and crunch — and with a predominantly salty and savory flavor.

"I always tell people it has notes of bacon in the same way that wine has notes of chocolate — trying to tamp down expectations a little bit," Hawkyard said.

The commercial seaweed farmers in Oregon are

not positioning the product as a bacon substitute, either, rather as an eco-friendly sea vegetable rich in vitamins, minerals and protein.

Culinary testing performed by Oregon State in Portland in 2015 found the strongest bacon flavor came out when fresh dulse was smoked, pan-fried or deep-fried.

"It has a lot of poten-

Administration awarded Oregon State a three-year grant to try to develop less expensive methods of growing dulse. Langdon is a co-principal investigator on that project alongside a chemical engineering professor. The testing involves cultivating the nutritious seaweed on flat, mesh panels submerged in tanks on land and in coastal saltwater.

Separately, Langdon said his lab collaborated with a Japanese university on a mouse experiment to study possible anti-obesity properties of dulse. The published results showed improved metabolism in overweight mice who were fed a small supplement of powdered dulse.

In other parts of the world, dulse has been harvested in the wild for a long time on a small scale. Specialty food companies based in New England and eastern Canada sell dried dulse online or through natural food stores for use as a garnish, nutritional supplement or spice.

Oregon State researchers originally got involved with Pacific dulse well over a decade ago with an entirely different focus. They worked on whether the red seaweed could be used as food for farmed abalone.

Last year, the National Oceanic and Atmospheric



The Clatsop Care Center Auxiliary, and the staff and residents of Clatsop Care would like to offer our thanks and appreciation to those who helped make our recent car wash a success.

U.S. Coast Guard, Air Station, Law Enforcement: Matt, Kyle, Destiny & Craig. Tongue Point Job Corp, M.A. teacher and students: Robin, Chloe, Paris, Ryan; Hannah. In addition, we would like to thank Safeway, Costco, Cash & Carry and Walmart for their contributions. And Thank You to You, the public, for your donations and support of Clatsop Care!

Volunteer Pick of the Week

Willow

Adult Tabby & Tortoiseshell Blend

The epitome of summer's benevolence, she sets a gentle pace with unhurried grace.

Read about Willow on Petfinder.com

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