

SCRATCHPAD

Celebrating an abundance of fall food

By **LUCY KLEINER**
COAST WEEKEND EDITOR



Last week, I sat down with David Campiche, a longtime Coast Weekend contributor and his wife, Laurie Anderson, whose cranberry pot roast, original pumpkin pie recipes and apple pie were recently featured in this publication's dining section.

Campiche and Anderson welcomed me into their home, where we shared a four course meal prepared by the couple. Since moving to the North Coast, I have relished the opportunity to dine in and out with new connections in the area. I'm no picky eater,

and I can't recall a meal I've been served here I haven't enjoyed.

That being said, dinner at their home in Seaview was above and beyond — easily one of the best meals I've ever had. We started off with razor clam cakes, homemade cream sauce and a slice of quiche. The appetizer was followed by a savory spaghetti squash salad topped with eggplant and sliced cherry tomatoes grown in their garden. Our main plate was filled with garlic spinach pasta and tender glazed salmon. We finished our feast with Anderson's baked apple pie and tea served from the couple's quaint china collection.

There is no doubt in my mind that the meal was especially flavorful because of all the local ingredients the couple utilized.

When I asked Campiche what ingredients were grown or caught here, he replied "damn near everything, except the pasta." Nearly all the vegetables came from their garden or were grown by family near by, including the garlic and spinach used in the pasta sauce. The couple dug the razor clams themselves, and the organic eggs were purchased from a nearby friend.

The feast was a reminder of how plentiful our gardens, rivers and oceans are over here. For those who don't have the space

to garden themselves, there are numerous farms in the area that provide local, organic and flavorful produce for us to purchase from places like farmers markets and the Astoria Co-op.

The conversation was as exquisite as the food. Campiche and Anderson caught me up on local history and showed me paintings, pottery, weavings and poems from local artists. Both are artists themselves, and I again was humbled by creativity fostered in this community I now call home.



WARRENTON
180 SE Neptune Drive • 503-861-6085
(In Fred Meyer Center next to BIG 5)
HOURS: MON-FRI 10-7; SAT 10-6; SUN 11-6

Oregon's Largest  **icomfort** Retailer
LARGEST MATTRESS SELECTION • QUALITY COMFORT & SUPPORT • LOW PRICE GUARANTEE

NOV. 1ST - DEC. 2ND
PRE BLACK FRIDAY **Sale** **0% interest up to 60 months**
Don't Wait Until Black Friday! Get Unbeatable Deals NOW!!



SAVE UP TO \$600
on select iComfort® by Serta® Mattress Sets!



NEW Cooling Foam Choices
Cool
Cooler
Coolest

Introducing our latest technology designed with carbon-fiber cooling in every model.

BLACK FRIDAY SAVINGS VALID 11/6/2019 - 12/2/2019!

our coast **weekend**

ON THE COVER



Jim Unwin builds a potlatch box with hand-carved Native American emblems on each side in his studio, the Hobbit Shop, in Long Beach.

A potlatch is a feast celebrated by indigenous groups of the Pacific Northwest where gifts are given.

PHOTO BY HAILEY HOFFMAN

Coast Weekend is published every Thursday by the EO Media Group, all rights reserved. No part of this publication can be reproduced without consent of the publisher. Coast Weekend appears weekly in The Daily Astorian and the Chinook Observer.

TO SUBMIT AN ITEM

Phone: 503.325.3211 Ext. 217 or 800.781.3211

Fax: 503.325.6573

E-mail: editor@coastweekend.com

Address: P.O. Box 210 • 949 Exchange St. Astoria, OR 97103

STAFF AND CONTRIBUTORS

COAST WEEKEND EDITOR

LUCY KLEINER

CALENDAR COORDINATOR

BREE ELLIOTT

CONTRIBUTORS

DAVID CAMPICHE

KATHERINE LACAZE

BARBARA LLOYD McMICHAEL

JENNIFER NIGHTINGALE

PATRICK WEBB

To advertise in Coast Weekend, call 503-325-3211 or contact your local sales representative.

© 2019 COAST WEEKEND



Find it all online!

CoastWeekend.com

features full calendar listings, keyword search and easy sharing on social media.