

Businesses: ‘You live and die by relationships’

Continued from Page A1

Around Thanksgiving, Short Wave partnered with Shift + Wheeler, Gathered Bakeshop & Market and Cambium Gallery to put together a package to raffle off. Customers could make donations to indigenous or Black-led businesses and enter into the raffle.

“I moved here about two years ago from Portland and I’ve just been continuously blown away by how supportive people are and how much we help each other succeed,” Freitag said. “I love that I can turn to other established businesses for guidance and support.”

Since Short Wave carries a range of locally-made products, Freitag said visitors from out of town often come in to buy several gifts to give to people as an example of what the North Coast is like.

Freitag also prioritizes ethical and sustainable practices when choosing products.

She follows a strict set of guidelines for clothing to ensure the brands use ecologically sustainable methods, the garment makers are paid fair wages and the items are made with recyclable materials or are biodegradable.

“I put a lot of thought into how they’re made and what’s in them,” Freitag said.

EVOO

EVOO in Cannon Beach has prioritized organic, local and sustainable food since it opened 17 years ago. Co-owners Lenore Emery and her husband, chef Bob Neroni, work with a cooperative of organic farmers along the West Coast and Mexico.

“For us, local is important and fair trade is paramount important,” Neroni said. “We want to make sure producers walk the walk and talk the talk.”

Neroni and Emery talk with farmers and their staff and ask them if they’re receiving health care, a living wage and good working conditions. When buying from a larger company, like Ocean Beauty Seafoods, they verify what they’re getting is sustainable by checking with Monterey Bay Aquarium’s Seafood Watch.



Neroni said he builds relationships with the small farmers he works with.

“In our world, you live and die by relationships,” he said. “In lean times, if I have an order of just \$25 they’ll still deliver with no minimum.”

On the weekends, EVOO hosts a chef’s table where people come to dine around the bar to enjoy three entrees, conversation and community.

“We have a pulpit to really promote individuals,” Neroni said. “When I’m using ingredients, I talk about them.”

He gets tomatoes from Moon River Farm in Nehalem, olive oil from Durant Olive Mill in Dayton, grains from Bob’s Red Mill in Milwaukie, dairy products from Bennett Family Farm in Tillamook and so on.

North Coast Food Web

North Coast Food Web has aimed to help farms and food businesses get started and become profitable for the past 10 years.

Caitlin Seyfried, the programs manager, said the food web had to pivot during the coronavirus pandemic from its previous model of a cash farm stand inside its office to an online platform.

“It has skyrocketed and grown,” she said. “We started our online market in June 2020 and we’ve been able to quadruple our weekly sales since this time last year and at least double the number of vendors who can participate.”



Photos by Hailey Hoffman/The Astorian

TOP: Ari Freitag sells consignment goods from local makers at her store, Short Wave, in Astoria. ABOVE: North Coast Food Web volunteers Merianne Myers, left, and Julie Dorland organize bread, pastries and pizza dough from the Blue Scorcher Bakery & Cafe. Customers can order Blue Scorcher bread with other local goods through the food web’s online market.

Part of the nonprofit’s mission is to lower the barriers of entry for small food businesses to sell their goods. The online market provides a smaller marketplace where they can start with selling a few products per week. Customers order online and the businesses drop off the orders at the food web’s office for pickup.

Seyfried said the food web has worked with many farms in the past that have now joined the online market, including Spring Up Farm in Astoria, K Jewels Farm in Jeffers Garden and Glory B Farms in Grays River, Washington.

“The most important piece is remembering the jobs we keep here in Clatsop County are important to the health of our region,” she said. “For people who have the time

and resources to shop locally, it really helps lift everyone up. When you spend a dollar here, it stays here and it’s really impactful.”

Seyfried said there isn’t a sense of competition between businesses, but rather a cooperative effort to work together to make the North Coast a better place to live.

“When you go to a farmers market and shop directly from the farmer, you’re building a deep connection,” she said. “There’s a lot of power in building those community relationships that goes beyond what you’re eating for dinner.”

The food web will continue the online market year-round, even when the in-person component restarts, and it plans to start a delivery program so customers can receive their orders at home.

Rights of way: Large part of move comes down to liability

Continued from Page A1

The city and county received complaints from neighbors about excessive noise from chainsaws and traffic.

Berry claimed he was being personally targeted by the county, and that county officials close to the issue made the neighborhood dispute a county issue.

During a work session on the ordinance earlier this month, Commissioner Courtney Bangs expressed some disappointment that the ordinance would cover all commercial activity, even if the purpose is more of a hobby.

“Those flower stands that are on the side of the road, though they don’t create an income per se, it’s something that is part of our community out here,” said Bangs, who represents eastern Astoria to Westport.

“It’s causing a little bit of concern because then I’m also thinking about our book share bins that we have and other things that could potentially be present in a county right of way. And so I was hoping for a little bit of delineation between commercial and hobby-type situations because there’s just things out here in our unincorporated area, mine specifically, that I would be disappointed to see missing.”

“And so I guess I was just hoping for a little bit more wiggle room for folks that are just wanting to put their tulips out. They’re not looking for a profit, they’re just gardeners.”

Ted McLean, the county’s public works direc-

tor, said a large part of the move to prohibit commercial activity comes down to liability.

“There’s always a term that I’ve heard from attorneys, ‘no good deed goes unpunished,’” he said. “So if we try to do something like that in the county right of way, it could be very damaging to the county.”

Commissioner Pamela Wev said she thinks it is a combination of safety and liability.

“And I just fear that in some of these cases when someone stops along the roadway and causes some kind of a major crash, then looking at all the people involved in ownership in that radius, the county has the deepest pockets,” Wev said. “And so we are the ones who they would probably come after. And I think that’s our responsibility to protect our citizens from that kind of liability issue.”

Commissioner Lianne Thompson said, “It’s kind of like accusing the hunters of killing Bambi.”

“It’s like, ‘Ah, the county commissioners are going to do away with Girl Scout cookies and flower stands. What’s wrong with those bozos?’ So the way I look at it is if we can find a way to safely, prudently continue the activity — because you know, I like the flower stands, I just want to have it be safe. I like the Girl Scout cookies. I just want to have it be safe.”

“So if we can help people get creative about how they can continue to do it, but do it in a way that it doesn’t endanger them and others.”

County: ‘Has the benefit of a team with varied expertise on issues’

Continued from Page A1

Lobbyists from Pac/West have been attending county commission work sessions to discuss bills, answer questions and strategize.

“While the county’s membership with AOC (Association of Oregon Counties) allows the county to benefit from the reputable and effective work they do at the legislative level, it is with the understanding that this is being done for all 36 counties within the state,” Assistant County Manager Monica Steele said in an email. “Pac/West fills in to assist with niche needs and specific issues that are unique to individual counties, for example with Clatsop County this might mean issues regarding gillnet fishing, since we are the only county within the state that

has a fisheries program.

“Additionally, while Clatsop County could not ask for better elected legislators, especially with Sen. (Betsy) Johnson’s work on Ways and Means, Pac/West gives the county added capacity to review the thousands of bills and amendments introduced and to effectively prioritize and focus on the key issues. This work allows the county and legislators to focus on the most important and relevant legislation.

“Having Pac/West, who also has the experience from filling this role for other counties and entities, means Clatsop County has the benefit of a team with varied expertise on issues, including natural resources, agriculture, budget, local government and more working on our behalf with these key leaders at the Capitol.”

Gimre building: Has played host to many restaurants

Continued from Page A1

several rooms in the back they’ve contemplated leasing out to other makers.

Kathy Gimre Wolfard owns the building with her brother, Jon Gimre, who runs Gimre’s Shoes in Hillsboro. Their brother, Pete Gimre, runs the original location of Gimre’s Shoes next door on 14th Street. Gimre Wolfard said she’d taken about 30 inquiries since the departure of Albatross, all but one of them from people driving by on 14th Street.

‘WE WANTED TO DOWNSIZE AND FIT WITH THE NEW NORMAL STYLE.’

Nalinrat ‘Lily’ Sahunalu | runs Yellow Curry Cozy Thai in Seaside and opened Curry & CoCo in Astoria

“I was surprised about that,” she said. “I had advertised on Facebook Marketplace and Craigslist and a place called CoStar (Group). I had a lot of restaurants look at it, but they were so nervous about COVID.”

Nalinrat “Lily” Sahunalu, who runs Yellow Curry Cozy Thai in Seaside, opened Curry & CoCo with partner Brian Fernandez on Ninth Street near the Astoria Transfer Station in 2019. Business was

good until the coronavirus pandemic made the restaurant to-go only. The couple closed up around Christmas for a trip to Sahunalu’s home in Thailand and contemplated not reopening once their lease was up in March.

A friend told the couple about the building on 14th Street. They agreed to take over a tiny slot of a storefront about 9 feet wide and a third of the size of their old space.

“We wanted to downsize and fit with the new normal style,” Sahunalu said. “That place (on Ninth Street) was nice, but it’s too big for us in this situation. It’s better for us to be smaller and have one server and one chef, to cover the expenses we have.”

Curry & CoCo continues the culinary traditions of the building, which has played host to Albatross, Sea Breeze Fish and Chips, Rumba Grilled Sandwiches, Baked Alaska and Tokyo Teriyaki.

“My dad used to manage it before,” Gimre Wolfard said. “I remember Baked Alaska, and there was a Vietnamese place, and it was a Coffee Cup once.”

Curry & CoCo will open in April as to-go only during pandemic-related dining restrictions. Sahunalu and Fernandez, a Cuban immigrant, are still deciding whether to bring back Havana nights on Thursdays.

“I shrink a lot, but I still think that if we do good food, people will come,” Sahunalu said. “We already have people, all the customers, (checking) us on Facebook and message us about when we’ll open and come back.”



Edward Stratton/The Astorian

Nalinrat ‘Lily’ Sahunalu and partner Brian Fernandez will reopen Curry & CoCo Thai Eatery in April on 14th Street.



2020 READERS' CHOICE AWARDS

COMING SOON

WINNERS ANNOUNCED

IN THE MARCH 18TH COAST WEEKEND

WWW.DISCOVEROURCOAST.COM



Forge Your Own Path With an Adventure Loan

Now more than ever, you're ready for a vacation. Kick off your journey with a low-rate loan on the RV, boat, motorcycle, ATV, or wave runner you've always wanted.

4.74% APR*

We practice Rate Equality, so every qualified member gets the same low rate. We'll even refinance loans from other lenders so you can **save big.**

Apply Online or in a Branch Today!

For more information, text: **Adventure** to **360-351-4111**

*Annual Percentage Rate effective 3/1/2021 and subject to change. Ten year old recreational vehicle or newer. 84 month term at this rate. Extended term available at a higher rate.



85 W Marine Dr Astoria
2315 N Rosevelt Dr Seaside
1771 SE Ensign Ln Warrenton
www.tlfcu.org • 503.842.7523

 FibreFamily  ILikeTLC

WANTED

Alder and Maple Saw Logs & Standing Timber

Northwest Hardwoods • Longview, WA

Contact: John Anderson • 360-269-2500