

April 23 - 25, 2021 immersive virtual experience chefs, artists, wine experts, musicians, vendors & more

Festival Feast Dining Passport April 23 – May 9, 2021 Astoria & Warrenton restaurant trail inspired by the fest Passport Partner:



North Coast Chorale Dr. Denise Reed, Director

Lux Aeterna Messiah - Easter selections Featuring well known NCC soloists

> Fri., April 9th, 7 pm Sun., April 11th, 4 pm Sun., April 18th, 4 pm

CLC Performing Arts Center

Purchase tickets on PAC website: www.partnersforthepac.org For audience safety, online ticket sales ONLY 50 tickets per performance



David Allen, left, David Dinsmore and Ed Crawford inside Beach Fire BBQ. Allen and Dinsmore own the restaurant.



Outside Beach Fire BBQ in downtown Long Beach, Washington.

DAVE'S DO DELICIOUSNESS

Beach Fire BBQ offers a variety of delicacies

BY M.J. CODY

What do Texas and Kansas have to do with the Long Beach Peninsula? Just ask the many fans of Beach Fire BBQ.

The restaurant's staff has been creating luscious slabs of wood-fired deliciousness in downtown Long Beach since spring of 2019.

Thursdays to Sundays, Texasand Kansas-style smoked barbecue is served, along with pulled pork, chicken, sausage, and

homemade fixin's, from ranch beans to coleslaw.

"We do everything fresh daily," said co-owner David Allen. "No vacuum packing, freezing or reheating and we do it all ourselves with the exception of sausages. When I say, 'Do it all ourselves,' I mean mostly the other Dave. He's the one monitoring the smoking and doing the work. He's the one in the kitchen every day."

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If You Go

Beach Fire BBQ 612 Pacific Ave. S., Long Beach, Washington

Open 11 am. to 6 p.m. Thursday; 11 a.m. to 7 p.m. Friday and Saturday; and 11 a.m. to 4 p.m. Sunday