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## GUEST COLUMN

## Remembering a Renaissance man

**D**wight Caswell was a big man. Big in so many ways.

We walked together. Traveled down into deep canyons, both physically and metaphorically. Stood atop pueblos, crossed Death Valley, and slogged along dune tops like freemen.

Our little caravan was seeking the next camera shot, the next adventure. He carried heavy equipment, a Hasselblad camera, tripod and a bag of lenses.

Like a big-game hunter, he knew his equipment intimately; when to shoot, hold up, and race — heart pumping for the perfect photo — into the heart of the lion's den.

Dwight did a stint as our bartender in the Shelburne Pub in Seaview, Washington, before he became a pastor. He was a believer. He ministered to the souls of the less fortunate, to the sick and hungry, to his congregation and to friends.

He was guided by keen intelligence and a moral dictate. He knew right from wrong, and he never let truth fall far from the source. That is, unless to illuminate a comic relief moment or a wry joke. He liked to tease. I like to tease, and at times our combined teasing rose to an artful level, especially with our customers at the pub.

"This is my twin brother," I would say to an unsuspecting guest. He was 6-foot-4 and I languish under 5-foot-7. "But we're not identical twins," he would reply. "I got the brains, David the hair."

"Yes," I would counter, "but Dwight can't row a boat in a straight line." And on we went.

Photographing together, Dwight

DAVID  
CAMPICHE

Dwight Caswell with his camera at Teal Slough.

taught me patience. I would shoot dozens of photos of a winter storm

at Beards Hollow, Benson Beach, or somewhere in the great spread of sil-

ver waters lapping in and out of Willapa Bay. Dwight waited patiently for the right light, the right shadow, the perfect second when the topsy-turvy waves curled into a deranged ball of fury, crashing down as if to proclaim, "I'm boss here."

He had fine teachers: the legendary Brett Weston and Ansel Adams. He was a good listener, an adept student. But ultimately he was the great teacher, himself.

He loved his San Francisco 49ers. I backed the Seattle Seahawks. It was hard to lose simply because of the good-hearted retribution that rattled the walls of our living room, postgame.

"Pay up, Campiche."

"Pay up, Caswell, you cheap putz!"

"Dunce."

"Moron."

Yes, grumpy old men, happily wagging their index fingers at each other. Then we would laugh together and hug.

To the very end before his death on Friday, his courage and wit did not desert him. Nor did the twinkle in his eyes.

His wife, Rhonda, offered her steadfast support and loving presence. Moral integrity followed him like a friendly spaniel. I considered him a truth-teller, an artist, gourmet, seeker, gardener of both plants and souls.

I will miss him, my buddy. Miss his appetite, his palate. His shepherding. Pastoring with a sense of humor. A proclivity to open his heart to Jesus Christ, and, to a lesser degree, to the wisdom of the Buddha or the Dalai Lama. Or Bill Moyer. He was an open book and praised kindness and intelligence.

Kindness is as kindness does. He remains my dear friend.

*David Campiche is a potter, poet, writer and lifelong resident of the Long Beach Peninsula.*

## GUEST COLUMN

## Keeping albacore on local menus requires leadership

By DAVE GERSHMAN  
and RAY CLARKE

**S**ummer is here and family barbecues will be in full bloom, with albacore tuna being a tradition for many people in the Pacific Northwest for generations. To keep this tradition, along with the important jobs and nutrition that this valuable species provides, we need to modernize how albacore is managed.

Even though scientists estimate that the albacore tuna population is healthy, challenges exist and new threats are on the horizon, from forecast increases in local ocean temperatures to other countries that might want to increase their catch.

With their streamlined, torpedo-shaped bodies and high metabolisms, albacore tuna can swim at speeds upward of 30 mph, journeying far across the entire North Pacific. Because these fish are highly migratory, it takes international cooperation among fishing nations, through vital regional fishery management organizations.

What many believe is needed to safeguard the albacore fishery for future generations is an agreement on a management procedure, also known as a harvest strategy. A management procedure is a modern approach that involves working with all the stakeholders to set a vision for the fishery, then develop standards for assessing the fishery performance, and develop harvest control rules — which are predetermined actions to keep the fishery healthy. The process is agreeing on the rules of the game before it's played. It marries scientists, fishermen and governmental regulators to an aligned common objective.

Fortunately, setting a harvest strategy for albacore tuna has already started, but this year is critical. Considerable work has been undertaken since 2015 to identify a host of objectives, including to maximize catch while keeping a sustainable amount of albacore tuna in the North Pacific.

This also included testing what may be a hypothetical range and catch limits to see how they impact the status of the stock. This approach also tests assumptions and incorporates uncertainties about the fishery and environment. What if the stock becomes less productive because of environmental conditions in the future? What if another country ramps up its catches quickly?

The good news: With the right strategy in place, one that includes preagreed harvest control rules to keep fishing levels consistent and commensurate with population size, computer simulations show that



Luke Whittaker/Chinook Observer

Dock workers in Ilwaco unload albacore tuna in 2020.

North Pacific albacore will stay healthy.

Now, it's time for the United States to show leadership and work with other countries, such as Canada and Japan, to bring a proposal to adopt and implement a management procedure to the regional fishery management organizations, starting with the meeting of the Inter-American Tropical Tuna Commission in August and following with the Western and Cen-

tral Pacific Fisheries Commission later in the year. These two organizations share responsibility for setting fishing rules across the North Pacific, and should ideally adopt mirrored strategies to achieve a common approach to albacore that migrate across this area.

These actions also could spark the cooperation needed to make more progress in adopting a management procedure

for the southern stock of Pacific albacore that is a vitally important source of jobs and income to the United States' territory of American Samoa.

So often, the challenges facing our oceans are seen as insurmountable, and industry and conservation organizations are pitted against one another in terms of which way to go. Although there are real challenges facing the albacore fishery, sustainable management relies on a host of policies and groups working together.

We — and our organizations — agree that modernizing this fishery through the management procedure is achievable and the right step to maintain a productive fishery for years to come.

*Dave Gershman is an officer in International Association of the Ocean Foundation, a nonprofit that supports and promotes organizations dedicated to reversing the trend of destruction of ocean environments around the world.*

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## LETTERS WELCOME

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