

Owner of Found makes a connection

All walks of life, all the time

By Eve Marx
Cannon Beach Gazette

Ann-Marie Radich established Found in midtown Cannon Beach in 2008 as a work of passion. “My passion is treasure hunting,” she said. “I love ‘finds.’ I had a bunch of artist friends who were looking for a place or new places to sell their work. That’s how this all really started.”

Found is groovy. It’s a feel-good shop. There’s art galore, but don’t call it a gallery. What you will find might be a gorgeous vintage table, hand-crafted jewelry, vintage and newly blown glassware, furniture, pottery, paintings. A big presence in the shop right now is Jim Hannen’s fishing boat glass lamps and chandeliers. A visitor can spend a long time browsing through Found perusing things like Chris Johnson’s hand-thrown pottery or Debra Carnes’ driftwood-enhanced green gourds. And how about that swell boot bench by Bryce Majors?

Radich was born and raised in Portland. She grew up spending weekends and summers at the beach. “I moved here in ‘95,” she said. “I knew I could always make a living.”

For awhile, she supported herself as a waitress. “Everyone says ‘server’ now, but I just say ‘waitress,’” Radich laughed. She said she came to the beach to surf and then just “stuck around.”

Radich gave a visitor a little history of Found’s physical space. “Back in the ‘80’s and the ‘90’s it was Café de la Mer, a French restaurant. For a while it was a coffee house called The Bald Eagle that had two different owners before, and after it was Café de la Mer. Before that it was a house. There is still an apartment upstairs.”

Ms. Radich said she’s very happy with her midtown location. “There’s good energy,” she said. “Of course the energy from Haystack Rock, but also because it just feels closer to the ocean here because what’s in front of us is less built up.”

Radich is passionate about running her own business. “It’s fantastic,” she said. “It’s a combination of different kinds of fantastic. You see all walks of life, all the time. Cannon Beach is very cosmopolitan. People visit here from all over the world. You never know who is going to walk in to your store. It’s amazing.”

Radich decided to call her shop Found because she was always finding things. “I was finding vintage things to sell, I was finding salvage to repurpose. I found things at estate sales. I found driftwood at the beach.” She said she was very close with the artist Steve McLeod, who died May 11. “Steve and Libby Pattison were very encouraging.” She said once she announced her intentions,



Ann-Marie Radich, right, with her mother, Ann, at Found in Cannon Beach.

EVE MARX PHOTO FOR CANNON BEACH GAZETTE

five artist friends came on. “Those first five were my driving force,” Radich said.

Radich spoke about Cannon Beach’s long legacy as an art community. She said she felt something pull at her heartstrings when more shops downtown began selling things that were more commercial and less local. “There seemed to be more trinket shops,” she said.

That helped her decide that Found’s credo would be to only sell things made

by local artists and artisans, “Things that were already used, things that had been up-cycled, things that have been repurposed,” Radich said. “My goal is helping restore the legacy of locally made rather than mass-produced.”

The most important thing for Radich is her connection to the artists. “It starts with meeting them, becoming friends,” she said. “Sometimes for myself, I buy and collect their work. That is

what I want to be selling in my shop, things I want for myself.”

Found has no website, but they do have a Facebook page.

“Living and working here has been wonderful,” Radich said. “It’s such a wonderful community. I love my retail neighbors.”

She said she feels she’s in a sweet spot nestled alongside the Sleepy Monk, the Irish Table and Cannon Beach Hardware & Pub-

lic House. She loves being across the street from the American Legion. “We all get along like gangbusters,” Radich said. “We’re like the wild, wild West of Cannon Beach.”

Found is located at 1287 S. Hemlock; 503-436-1812. The shop is open this summer seven days a week, 10 a.m. to 5 p.m. The store is celebrating an anniversary on Bastille Day, July 14. “Drop by for bubbles,” Radich said.

Vintner hopes to ‘Kickstart’ Winery at Manzanita

By R.J. Marx
Cannon Beach Gazette

Mark Proden wants to bring a winery to the North Coast, and he is asking for the public’s help in making his dream come true. The Portland-based winemaker, inspired by the city of Manzanita and its proximity to the Pacific Ocean, is currently in the midst of a Kickstarter campaign to help raise funds for The Winery at Manzanita.

The campaign, which began June 6 and will continue through July 8, seeks to involve the community in bringing a premier wine-making facility to the coast.

Originally from Wisconsin, Proden, 41, became interested in wine through cooking during his 11 years as an Air Force pilot and engineer, visiting the Napa and Sonoma regions in California and eventually the vineyards of the Willamette Valley. Proden said he fell in love with Oregon “the first time I came up.”

Proden began making wine in a small space in Salem and started seeking a new building in a location which he described as “inspired by nature.”

“I started going to Manzanita on my last few va-



Outdoor courtyard with firepit at The Winery at Manzanita.

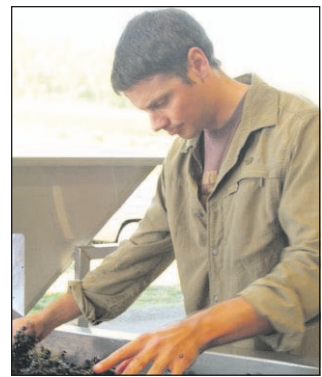
cation days from the Air Force,” Proden said. “I drove up from L.A. to Manzanita, and I thought, ‘This is such a cool little town.’ I kept going up because of my dog, Pinot. It’s a very friendly dog beach, and it’s very reminiscent of Nantucket, with cedar shingles and architecture. I thought how cool it would be to have a great winery so close to the beach.”

Proden worked with Erath Winery, and later and

in the Cubanismo and Orchard Heights tasting room, both in Salem. In 2013, he opened his own tasting room, The Portland Wine Bar in downtown Portland, just off Pioneer Courthouse Square.

Now he hopes to settle permanently in Manzanita.

Working with his good friend, Richard Cuddihy — one of the legends of Oregon wine lore and a charter member of the Oregon Wine Grower’s Association



Mark Proden of The Winery at Manzanita. Proden hopes to open his winery this fall.



Pinot, the black Labrador retriever that serves as the winery’s mascot.

— Proden responded to a sign posted on Manzanita’s main street, Laneda Avenue, stating “Imagine the possibilities!”

Cuddihy, who lived in Yamhill, died in 2014, but Proden used his inspiration to move ahead with his own dreams. Manzanita Real Estate broker Charley Lostrom helped moved the

project ahead by brokering the location close to the beach.

Upon completion, the Manzanita Winery will feature a shingled 500-square-foot tasting room, 2,000-square-foot production facility, with courtyard, grape vines and string bulb lighting. The plan calls for Adirondack chairs, fire pits, a glass roll-up garage door entrance and ocean view deck.

Proden is seeking \$55,000 through his Kickstarter program to raise funds for a de-stemmer, press, fermentation tank, barrels, commercial dishwasher, tasting room bar, chairs and wine barrel fire pits. Rewards range from a cup of coffee a day for a month to pizza parties, private candlelight dinners, picnic beach lunches, and an opportunity for an aspiring oenophile to design his or her own label.

Along with pinots, Proden urged wine lovers to sample the state’s wide range of wines, especially malbec and cabernet sauvignon. “They’re more diversified,” he said. “I think the pinot bubble has burst a bit, because Oregon is so renowned for pinot. People are still definitely ask-

ing for it. But then they’re surprised to know we can grow all these single varietals that are normally in a blend.”

He said that while some vines will be onsite at the Winery, most of the wine grapes will be grown elsewhere, in vineyards in Oregon and Washington state.

Proden said when seeking to partner with a vineyard, he looks for growing practices and sustainability. “When you get into the harvest, you’re looking at the acid, the pH and the fruit quality,” he said.

Proden will be producing the wine himself, and said he sought to market about 2,000 cases per year.

Whether the Kickstarter campaign provides the funds he needs, Proden said he plans to move ahead with the project. “I’m not ultimately relying on it, I’m pursuing it either way,” he said.

“It’s just how much I am going to get pinched,” he added with a laugh.

Construction of the building has begun, and the winery’s tasting room is expected to open this fall.

For more information, visit Kickstarter or visit thewineryatmanzanita.com.

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