

# Kitchen renovation leads to new classes at Tolovana Hall

By Andrew R. Tonry  
Cannon Beach Gazette

Last spring Lisa Kerr had an idea to improve Tolovana Hall: cooking classes.

But as coordinator of Tolovana Arts Colony, the nonprofit group that manages the hall and hosts a myriad of classes there, Kerr knew there wasn't nearly enough money to return the long-forgotten kitchen to functioning shape, much less to code. In search of help, she turned to Cannon Beach.

"I wrote a proposal to the city to fix the kitchen," Kerr said. "And they did it."

The construction — including a stainless steel countertop and hood, repair of a commercial-grade Wolf range, a new dishwasher, fixes in the plumbing and more — was initially expected to cost \$11,000, though Kerr said the final figures went beyond that.

"The city was incredible," Kerr added. "They were really great about getting that kitchen up to speed. I was really impressed. They did a really great job."

The renovation was completed in May.

Alongside the more technical repairs and installations, Kerr and members of the Tolovana Arts Colony board cleaned, painted and outfitted the kitchen with pots, pans, and other culinary utensils.

A little more than a year after the idea popped into



ANDREW R. TONRY PHOTO  
LaNicia Williams will preside at the first Tolovana Arts Colony cooking class.

Kerr's head, the Arts Colony is fixing to begin those cooking classes.

A series of three are planned for summer. LaNicia Williams will host the inaugural, on Friday, July 10, sharing her love of soul food. She will teach students how to make collard greens, macaroni and cheese, cornbread and her flagship fried chicken.

On Friday, July 31, Hank Johnson of Wave Crestwill delve into French cuisine, and Monday, Aug. 31, Mirian Luna will teach attendees to make tamales from scratch with limited equipment. Classes will be limited to 10 students.

Williams is particularly excited to kick off the series. Since moving to the North Coast last September, she's found kinship with the Arts



ANDREW R. TONRY PHOTO  
Lisa Kerr shows off the newly renovated kitchen at Tolovana Hall.

Colony.

"I believe in their mission and I believe in their values," Williams said. "I have connected with most of the people on the board." She's also cooked for them.

Kerr first tasted Williams's food when Williams provided food at an Arts Colony event, a cast party following a production of Teatro Milagro.

"When LaNicia catered our party everyone was in

heaven," Kerr said. "Her fried chicken is just amazing."

Similar sentiment is echoed around the North Coast, as Williams is known to show up at public events bearing trays of her fried chicken and cornbread, which she hands out freely.

The owner of Manzanita's Lighthouse bar and restaurant took one bite and invited Williams to come in and cook on Sundays. A few short weeks

in, the event has been a hit.

"They are noticing that different people are coming to the Lighthouse now that I'm there," Williams said. "People are coming to the Lighthouse from Astoria to Tillamook for my food. I sold out in two hours last Sunday."

Kerr too made the short trip south for another taste.

"I remember one night I took home some mac and cheese home from the Light-

house," Kerr said with a giggle. "I'm embarrassed to say that I took home a tub to share with the whole family and I ate the whole thing."

"I love feeding people," Williams said. "To me it's a holistic experience. When you're surrounded by good people and good food, good things happen."

For more information, visit [tolovanaartscolony.org](http://tolovanaartscolony.org), or call 503-440-0684.

## 'Local and excellent' comestibles now featured at Provisions 124

By Dani Palmer  
Cannon Beach Gazette

Wine and cheese go so well together, Steve and Maryann Sinkler decided to open a provisions store right next to their Wine Shack.

The Sinklers held a grand opening for Provisions 124 Thursday, July 9. The store features salamis, cheeses, crackers, barbecue sauces and more. "We're trying to focus as much as possible on local and excellent," co-owner Steve Sinkler said.

Provisions does feature Spanish olives, but many of the provisions, such as Jacobs Creamery cheese, Joe's Bigfoot BBQ Sauce and Sea Level Bakery cookies, are made in Oregon, Washington and California.

Sleepy Monk Coffee, based in Cannon Beach, makes a blend called the Puffin Moondance "specifically for us," Sinkler said. The coffee drinker in the family, Maryann helped with the blend's development.

Like the Wine Shack, the emphasis is on local and regional products. Before they purchased the wine



DANI PALMER/CANNON BEACH GAZETTE  
Maryann Sinkler and her husband, Steven, cut a grand opening ribbon to their new store, Provisions 124. Cannon Beach Chamber of Commerce Executive Director Court Carrier holds the ribbon steady for them.

store, much of the focus was on European brands. Now it's wines from the Pacific Northwest.

"When people come to the Pacific Northwest for vacation, they want to try something local," he said. "They really want to sample excellent Pacific Northwest wine."

The Sinklers opened the Wine Shack in 2012 and discussed opening a provisions store "for a long time," Sinkler said. "People would come into our store and

ask, 'Where's some good cheese?' We didn't know where to get it and now we're the spot for that."

Cannon Beach Chamber of Commerce Executive Director Court Carrier welcomed the new shop. He said he survived "on provisions like these" while traveling in Europe.

"This store is the epitome of what I enjoy about life when I'm traveling," Carrier added.

Provisions 124 held a soft opening on April 17 and has been running on three staff members since.

The store will be open 364 days a year, including Thanksgiving and Christmas for those wine and cookie emergencies.

The only day they'll be closed is during the Walla Walla wine tasting in Portland. Sinkler said it's a great opportunity to take the whole staff over for tasting a couple hundred wines and figuring out what to bring back.

"There's really nothing like this in the area," said CJ Johnson, who owns Clatsop Paddle Company and decided to stop by to partake in the opening.

The Wine Shack offers tastings on Saturday from 1 to 5 p.m. and Puffin on the Patio from 1:30 to 4 p.m. on Sunday. It's a time Steve Sinkler hopes

customers take for a sip of wine, a snack and just sit on the porch to enjoy it all. They always have a bottle open to sample and a cheese board on hand.

As Cannon Beach Chamber of Commerce president, Sinkler is aware of the importance of teamwork within the business community, and said he and Maryann want to work with other local businesses as "good citizens." "We

hope to be a good partner to other stores," Sinkler said. "Not try to compete with a variety of stores, but do our own thing."

A portion of proceeds from Puffin Wines go to the Haystack Rock Awareness Project, and to Clatsop Animal Assistance from Dogs Allowed Wine. Provisions 124 is open from 11 a.m. to 6 p.m. daily and located at 124 North Hemlock St.

Visit us online at  
[www.cannonbeachgazette.com](http://www.cannonbeachgazette.com)

Facebook Twitter Pinterest Instagram YouTube

**THE WINE SHACK**  
EST. 1977  
CANNON BEACH

**CANNON BEACH'S LARGEST SELECTION OF OREGON AND WASHINGTON WINE!**

**UPCOMING TASTINGS**

- July 18 • Seven of Hearts
- July 25 • D'Anu Waines
- Aug 1 • Kramer Vineyards
- Aug 8 • Anam Cara Cellars
- Aug 15 • Lujon Cellars
- Aug 22 • Angel Vine

**"Best Wine Shop on the Oregon Coast."** - Wine Julia

**Shack Hours**  
Daily • 11am to 6pm  
**Tasting Room Hours**  
Sat • 1pm to 5pm

**124 N. HEMLOCK, CANNON BEACH**  
**503.436.1100 - WWW.BEACHWINE.COM**

**Liberty's Summer Theatre**  
with  
**MISSOULA CHILDREN'S THEATRE**

**Sleeping Beauty**

**July 25**  
3 & 5:30 pm

**OPEN AUDITIONS:**  
Monday July 20<sup>th</sup> at 10 am  
Rehearsals all week long.  
\$25 charge to participate if cast

Performance Tickets  
Liberty Box Office  
502.325.5922 X55

**LIBERTY THEATER • 1203 COMMERCIAL ST • ASTORIA**

**WARREN HOUSE PUB**  
CANNON BEACH, ORE.

**SERVING LUNCH & DINNER**  
OPEN AT 11:30  
Tuesday's Open at 4pm

Delightful Beer  
Garden • Ocean View Deck  
Pool Tables • Darts  
Full Bar (including Bill's Tavern brews) but that's not all...

Smoked Pork Ribs • Steak • Seafood  
and much, much more!

**Located in SOUTH Cannon Beach**  
3301 S. Hemlock St. • Tolovana Park  
503.436.1130 • Minors Welcome

**Dining on the North Coast**

**Sweet Basil's Cafe**  
Natural • Organic • Wild

**The Wine Bar**  
light bites, tapas & more  
OPEN Wed - Sun for Lunch & Dinner

We're joining forces with Clatsop Animal Assistance and "Puppy Love" to present a weekly event  
**"Thursday Puppy Hour"** featuring \$5 glasses of Wine & Appetizers

Donations are suggested and welcome for the Clatsop Animal Shelter.

Live Music • Wine Tasting Find us on Facebook 271 N. Hemlock St., Cannon Beach 503.436.1539 • [www.cafesweetbasils.com](http://www.cafesweetbasils.com)

**NORMA'S SEAFOOD & STEAK**  
20 N. Columbia, Seaside  
503-738-4331

Since 1976 discriminating diners have sought out this Seaside landmark. There's a chalkboard fresh catchlist, exclusively natural Angus beef and a great regional wine list as well as local microbrews. From Steak & Lobster to Fish & Chips (and Chowder to die for) - this is worth the drive! 11am-10pm daily. Visit [www.normasseaside.com](http://www.normasseaside.com)

**PIG 'N PANCAKE**  
223 S Hemlock  
503-436-2851  
7AM - 3PM Daily

From hashbrown potatoes ground fresh daily and award-winning sourdough pancakes to homemade soups and clam chowder, you'll find delicious family friendly dining at the Pig 'N Pancake. Over 35 breakfast varieties and a complete lunch menu, too. Our dining area overlooks a beautiful wetland area and downtown Cannon Beach.

**TO PLACE YOUR AD HERE!**

**ONLY \$22 per issue**

Seaside Office: 503-738-5561  
Astoria Office: 503-325-3211