

Terror attacks resonate from Paris to Oregon

I was planning on delivering a nice little piece in this space on the topic of pot shops in Cannon Beach.

The column is almost done, just need to check a couple of names and numbers.

Then on Friday, I heard the news of the Paris terror attacks. Six coordinated attacks in the name of ISIS in the city center, striking at restaurants, a soccer stadium and on the streets.

"L'ère de la guerre," the French newspaper called it, "the era of war."

You don't forget where you are when you hear such news. How mundane. I was getting out of a dentist's chair in Beaverton. I read it on my smartphone.

Over the weekend, I thought why is it bothering me? Why, in Cannon Beach, at in a local newspaper do we need to write about killings 5,000 miles away? What's the local connection?

I had absolutely no intention of following up on it. So many other pressing issues to consider: our own emergency preparedness in the face of Mother Nature, a rising heroin problem in the county, economic disparity, homelessness and hunger. And holiday time is around the corner: happy moments to share with family and friends, celebrations, Christmas trees and Hanukkah lights.

But I couldn't get the killings out of my mind. The threat. The subsequent response. Our worst fears. The mind spins.

It seems like the North Coast of Oregon is about the safest place you could be in terms of terror risk. Nature is potentially far more devastating, but even a tsunami cannot inspire the dread of ISIS and their ilk.

From 9/11 to Charlie Hebdo

I have been friends with French journalist Fabienne Bizet and members of her family since 2003. We became acquainted shortly after 9/11. Both of us

CANNON SHOTS

By
R.J.
MARX



How can we separate the innocents and the terrorists?

were distraught by the World Trade Center attacks. We were also shamed by the sudden divide between our two countries. (Remember "freedom fries?")

When I visited France that year, I went to the Brittany region, where gratitude for Americans' commitment in World War II remains strong. But at the time, I was besieged by questions: What was going on in our nation? Why were we heading to war in Iraq? What was happening to our civil liberties?

The French were not just angry with George W. Bush, they were angry with me.

What had gone from France's unconditional support for the nation became a scathing indictment of American foreign policy in the Middle East.

Yet in the years to follow, the bonds between France and the United States have become closer. We share mutual shock at the assassination of Daniel Pearl and beheadings in the name of religion. Our nations share goals of peace. Our military partnerships have teamed to fight terrorist cells in Asia, Africa and the Middle East, and we both seek a denuclearized Iran. Over the past decade

and a change in administrations, we have witnessed a less hawkish U.S. foreign policy and a more hawkish French one.

January seems like a million years ago in CNN time, but it was less than a year ago that the offices of Charlie Hebdo were attacked and France's leading political cartoonists were slaughtered.

"We are Charlie" had special meaning, especially for those of us who are committed to an unfettered First Amendment.

Already we are seeing repercussions in the United States. A suspicion of foreigners is growing. Security is heightened at every level.

"I am fine, but we are all traumatized," Fabienne messaged me Tuesday. "I know the owner of one of the restaurants that was attacked.



In the documentary "Voyagers Without Trace," newlyweds Genevieve and Bernard de Colmont and their friend, Antoine de Seynes traveled from France to be the first to kayak down both the Green and Colorado rivers.

On Friday, I was truly scared she was dead."

Fabienne's friend survived. Other acquaintances were present at the Bataclan concert hall during the attacks.

"Tout ça est horrible. It makes me ill," Fabienne wrote.

Maintaining our values

The French were among the first to arrive in the Pacific Northwest: drawn by the fur trade, Étienne Lucier, Joseph Gervais and Gabriel Franchère were among the first settlers of our state. They came on boats with John Jacob Astor's crews, and accompanied Lewis and Clark on their overland explorations.

In a new movie, "Les Voyageurs Sans Trace" ("Voyagers Without Trace"), screened at the Astoria Film Festival last month, Northwest filmmaker Ian McCluskey recounted the experience of three French adventurers as they journeyed down the Colorado River in 1938. Newlyweds Genevieve and Bernard de Colmont and their friend, Antoine de Seynes traveled from France to be the first to kayak



CHRISTOPHE ENA/AP PHOTO

A woman lights candles Tuesday outside the Bataclan concert hall, which was a site of last Friday's attacks, in Paris.

visitors whom we welcome from every planet on the globe. Our sights and destinations draw artists, environmentalists and families. We rely on tourism, hospitality and mutual respect.

How can we keep an open-minded, tolerant attitude in the face of terror? How can we separate the innocents and the terrorists?

France has closed its borders and retaliated in Syria, even while memorials and vigils continue, and mourners worldwide share their grief. Governors in many states are seeking to close their doors to refugees, but our governor, Kate Brown, says Oregon will still welcome them. For our country to close our borders, abandoning the refugees would be, I think, the worst result. These families have suffered the effects of terrorism far greater than any of us.

Perhaps the hardening of our hearts is the ultimate goal of ISIS, and the foreshadow of a military conflict that can never be extinguished.

"La vie, pas la mort," my friend Fabienne posted in a memorial to a band member at Friday's concert at the Bataclan theater, where at least 89 people were killed.

"Life, not death."

Uncorked Ramblings STEVEN SINKLER

Beverage recommendations for your Thanksgiving feast

We've survived the Stormy Weather Arts Festival and Women Only Weekend and it's time to bring on the holidays.

Thanksgiving is one of my favorite holidays of the year, because the main event is centered around food! I remember waiting patiently at my grandparents' dining room table for the mashed potatoes and gravy to be passed my way. As the oldest grandchild, I never faced the indignity of sitting at the "kids table" like my younger sister and the rest of the cousins. The dinner table usually had a bottle of sparkling cider for the kids, while the adults enjoyed sparkling wine and other adult beverages.

This Thanksgiving, my family will be spread out

across the country. Marlene, my mother in law, will be in Hollywood with her sister and brother in law. My daughter, Kayla and her new husband Nick will be visiting his family in Chicago. Maryann and I will be enjoying a quiet day in Cannon Beach with our two dogs. I'll be at The Wine Shack for a couple of hours so people don't have to drink the bottle of "yellow tail" or "2 buck" their relatives brought with them. After I close the Shack, Maryann and I will enjoy a traditional Thanksgiving dinner, but in smaller quantities than in previous years.

I've put together a nice selection for you to consider for your Thanksgiving meal. First, instead of bubbly this year, start the festivi-



STEVEN SINKLER

ties with Atlas' Hard Apple Cider, from Bend. Apple cider goes nicely with turkey and the fixings. Plus, apple cider is a perfect fall drink. Packed with aromas of apple, this cider nicely balances sweet and tart, never going too far in either direction. For those of you who have friends who don't drink wine (you need new

friends) or are looking for gluten-free options, hard apple cider is a great choice.

Creamy mashed potatoes, green bean casserole and yams are they type of foods that pair nicely with chardonnay. I like the delicate oak and fruit flavors of St. Innocent "Freedom Hill" chardonnay 2013, from Salem. Oregon chardonnay keeps getting better and St. Innocent does a nice job of fermenting and aging the wine in oak barrels without oak becoming overbearing. This wine delivers classic chardonnay flavors of apple and pear, with just a hint of toast from the oak.

For the main entrée, my perfect pairing is zinfandel and my favorite local zin is Angel Vine Columbia Valley zinfandel 2012. Wine-

maker Ed Fus continues to deliver an excellent zin that is packed with fruit flavors without being jammy. On the nose, this wine offers plum, chocolate and a hint of raspberry. But, when tasting this wine, the flavors are a bit darker, with black cherry and plum presenting with a hint of smokiness. Delicious! If you are grilling your big bird this year, Angel Vine zin is a perfect wine selection for you.

My other selection to enjoy with turkey is Pudding River malbec 2013. Pudding River is located in Salem, but the malbec fruit is all Walla Walla. The first time I tried this wine, it delivered huge blueberry notes. Two years later, the blueberry notes are still in there, but they share the stage with

darker flavors of plum, blackberries and chocolate. Your turkey should be honored to be on the same table as this wine. Ok, that's a bit much, but you get the idea. This wine is delicious!

Once you've awoken from your turkey induced coma and you're ready for dessert, I recommend you try Puffin "Moondance" coffee. Puffin Moondance is a delicious medium-dark roast blend made specifically for us by Sleepy Monk Coffee Roasters, here in Cannon Beach. A cup of Moondance coffee is the perfect beverage to go with a big slice of pecan pie or apple pie.

Enjoy the holiday with your family and friends, but please don't drink and drive.

Happy Thanksgiving from The Wine Shack!

OBITUARIES



Kenneth Lloyd Bailey

Nov. 7, 1927 — Oct. 26, 2015

Ken Bailey moved to Seaside, Oregon, in 1995, where he and his wife, Nancy, operated the Guest House B&B for 12 years. He also ran Zora's Espresso for a year until major surgery forced him to sell it. Ken was a cheerful host who became friends with many. He loved to tell a good joke, to play golf and to spend time with family. He was an active volunteer with Providence Hospital Auxiliary. He moved to Nevada in 2013.

Ken learned the value of work in the Depression, and was never out of a job until he retired at age 80. After high school graduation he enlisted in

the Navy, serving the last year of World War II in the Pacific, and staying in the Reserve for several years. He attended USC on the GI Bill.

He worked primarily in the printing industry as a cross-country salesman, photographer and trainer, winning several awards. His favorite volunteer jobs were for Ronald Reagan's first presidential campaign, and Mended Hearts of the American Heart Association.

Ken is survived by his wife of Carson City; son Michael of Bend, Oregon; daughter Karen of Key West, Florida; two grandchildren; brother Norman of Roy, Utah;



Kenneth Bailey

and several nieces and nephews.

A chapel service was held Nov. 5 in Reno, followed by a military ceremony and burial at Northern Nevada Veterans Memorial Cemetery.

Darrin James Peters

Feb. 10, 1970 — Nov. 10, 2015

Darrin James Peters, the son of Larry and Nancy Peters, was born on Feb. 10, 1970, at the Willamette Falls Hospital in Oregon City. He died suddenly on Nov. 10, 2015, from cardiac arrest. He was 45 years old.

Darrin and his family moved from Eugene to Beaverton to Fairfax, Virginia, to Denver and to San Francisco before finally settling in idyllic Cannon Beach in 1982. Darrin attended Broadway Middle School, Seaside High School and Southern Oregon College in Ashland.

Darrin loved Cannon Beach — the almost overwhelming scenic beauty; the comfort of a close-knit, supportive community; the nearness of family and the comradery of many, many friends. He was also part of extended families as a cook at the Whaler, Bill's Tavern and the Warren House, which were very important to him.

Darrin enjoyed traveling, particularly during January and February when people on the Upper Left Edge tend to develop cabin fever. His travels included places

like Kenya, Tanzania, Oahu, Kauai, Costa Rica, Puerto Escondido and New Orleans. He won the grand prize at a Portland Food Show when he was cooking at the Whaler. The prize was an African safari. An April 2016 trip, with his dad, was planned for Alaska's Inside Passage.

Darrin also loved books, the old-fashioned ones that involve paper sheets and bookbinding. He probably has the second largest library in Cannon Beach. And playing games, particularly poker, was a passion. Darrin was a member of a poker group that convened once a week for years until two Cannon Beach legends, Billy Hultz and Uncle Mike Burgess, died.

As a Son of the American Legion for 22 years, Darrin volunteered for and participated in many activities at the Cannon Beach American Legion.

Darrin was a light that brightened our lives and uplifted our hearts. This is a challenging time, but memory of him is strong and full of joyous times. He's survived



Darrin Peters

by his mother Nancy, and father Larry; sister Lori and her husband, Tim; brother Larry Jr.; seven nieces and nephews: Alicia, Dylan, Britney, McKensie, Tiffany, Bennett and Raven; and six grandchildren and grandnephews: Madison, Ethan, Camden, Benjamin, Lucy and London, who was just born today, Nov. 18.

There will be a memorial for Darrin at the Cannon Beach American Legion Saturday, Nov. 21, from 3 to 5 p.m. The family suggests memorial contributions to the Clatsop County Animal Shelter.

Obituary Policy

The Cannon Beach Gazette publishes paid obituaries. The obituary can include a small photo and, for veterans, a flag symbol at no charge. The deadline for all obituaries is 9 a.m. the business day prior.

Obituaries may be edited for spelling, proper punctuation and style. Death notices and upcoming services will be published at no charge. Notices must be submitted by 9 a.m. the day of publication.

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