

## 5 Minutes with... Eric Jensen

Portland artist Eric Jensen's work can be found hanging in Morris' Fireside Restaurant in Cannon Beach. Much of it is wood-based and all done by hand, but Jensen is experienced in a variety of mediums. He studied sculpture under a master in Bali and taught sculpture himself at Portland Community College. He's also taught art to at-risk youth. He's done work for a wide range of clients, including a stone piece for the Chinook Indian Nation and a wood carving for the Oregon Museum of Science and Industry. And he's available for requests. Jensen works from a studio in his houseboat, but those interested in seeing his art can take a gander and find his contact information at ericjensenart.com.

By Dani Palmer  
Cannon Beach Gazette

**Q: Tell me a little bit about your background. How'd you get started with art?**

**A:** I was always interested in art. I was very ill when I was small and so my father encouraged me to draw. It just kind of grew over the years.

**Q: What sort of art do you do?**

**A:** I'm all over the place. I did

the halibut in Morris' Fireside Restaurant. I work in various media. Wood, ceramic, synthetics. Anything and everything.

**Q: When did you get involved with Morris' Fireside Restaurant in Cannon Beach?**

**A:** I think it was 2001. I had made the crab on the other side of the chimney here and I had it in the back of my van. I stopped by and spoke with Mr. Morris and he bought it right out of the van. I've done four things for him. He's great to work with.

**Q: How many pieces would you say you've made over the years?**

**A:** Oh golly. There's probably 44 images here in my portfolio and this is maybe half of them.

**Q: Are there any particular themes you enjoy working with?**

**A:** Not specifically. Although I get a lot of orders for animals, especially pets. I did a series of dogs hanging out of car windows in ceramic and people just loved it. Some were portraits of their dogs and some were just your basic German shepherd or weeny dog or whatever. I like abstract, I like figurative. I've always tried to diversify. I've mixed media. I did a sign with three different woods for a hair salon in Eugene. The hair was red cedar because the model was a redhead — the wife of the owner of the salon. And like many redheads, her skin was fair, so I made the face out of ash. I work in a lot of media, though, not just wood.

**Q: What sort of clients have you had? It sounds like you've**



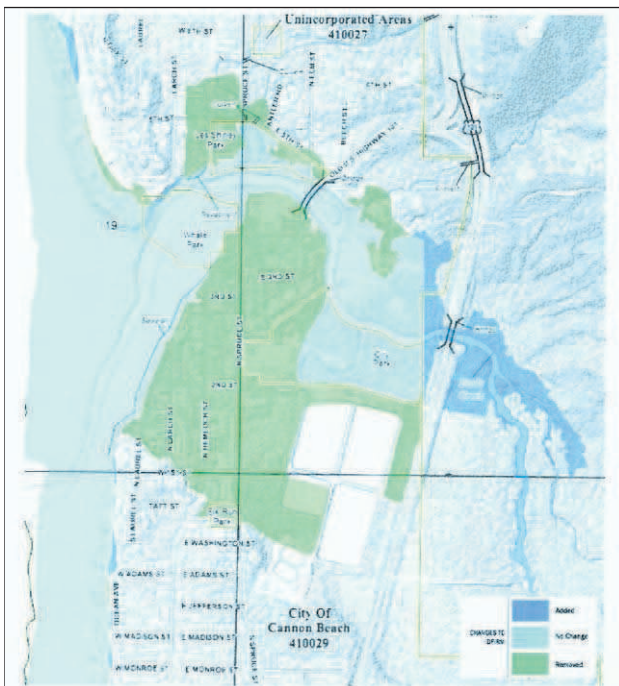
DANI PALMER/CANNON BEACH GAZETTE

Eric Jensen stands beneath one of his creations, the halibut, in Morris' Fireside Restaurant.

had everyday people for the pet projects and groups like the tribe for others.

**A:** I've done work with both the Chinook Tribe and the Warm

Springs Indian Reservation. I've done museum work. My artwork usually gets around by word of mouth. These days, I'm trying to appeal to architects.



In this FEMA flood plain map draft, Cannon Beach's downtown area would be removed from the flood plain.

## Maps to show flood risks

Maps from Page 1A

Community member Bruce Francis urged the council to move quickly on adopting a Letter of Map Revision request during an October meeting "so citizens can take advantage of the lowered rates."

### Mixed results

Not all will see benefits, however.

Those along the waterfront would likely see a 50-50 split — some insurance rates would rise and others would lower or remain the same.

Oceanfront homes are most affected by velocity flooding, caused by storm surges, as opposed

to downtown flooding, which would come from overflows in storm drains. The maps show new potential risks from velocity flooding that could negatively impact homes near the beach.

Overall, Barnes said the map changes would be "overwhelmingly good" for Cannon Beach.

FEMA's adoption process should be complete in about six months, the time it would have taken to receive approval for the letter of map revision request.

Cannon Beach will go through a local adoption process for regulatory purposes once the maps are FEMA approved, likely in the spring.

All too easily one could stroll through downtown Cannon Beach without noticing Seasons Cafe. Even right out front, Seasons doesn't necessarily shout its existence. (It's tucked away, off the main drag, behind Coastal Yarns and across from the Cannon Beach Distillery.) The service and atmosphere, too, are humble and rather nonchalant. It's only once the food is served that Seasons speaks up.

The cafe mostly does lunch, and the bright, airy, high-ceilinged, pastel-colored space is befitting of daytime dining. The lunch menu is dominated by a vast array of sandwiches, both hot and cold, along with wraps, a few salads, soups and other odds-and-ends. From the Aussie Dip (a lamb au jus) to the Traditional Reuben to the Albacore Tuna & Dill Havarti there are 25 to choose from. The gawky, goofily-endearing staff pointed me toward the hot Antipasto sandwich (\$10), which they said is among the most popular.

It was easy to see why — even before I took a bite. Served open-faced, the presentation was stunning, akin to a dense, unkempt forest underbrush. Sticks of Parmesan dripped in balsamic reduction against boldly green basil and thin strips of ham over tomatoes, salami and olive tapenade on a baguette. It was every bit as enticing as it was wild. A delightfully messy dance ensued with ev-

ery finger-licking bite. Each contained so many sensations — salty olives, savory meats, bittersweet vinegar, fresh veggies, gooey cheese and crisp crust. The Antipasto truly contained multitudes. And there were two of them, each tall, and about five inches long, overflowing with the many components. I can't recommend it enough. It's excellent.

### Whereas Seasons carries a bit of the inflated 'Cannon Beach price' at lunch, dinner was a comparative bargain.

Whereas Seasons carries a bit of the inflated "Cannon Beach price" at lunch, dinner was a comparative bargain. Part of that sliding value proposition, I imagine, is about operation. Seasons doesn't do a whole lot of dinner (it's available on weekends only) and when the restaurant does it, staff retain a similar relaxed service vibe as they do in the afternoon. To be sure: This

isn't a dig — I found Seasons' servers charming. But they are not slick, polished experts. Still, the intentions are good and the effort is there, and that's what matters most.

The Squid Ink Linguine with Steam Clams (\$17) was a delightful and refreshing left turn, not only for the black, lightly fishy squid ink pasta, but the yellow curry broth. That twang of curry is a flavor not found often enough on the North Coast. Along for the ride were plenty of clams, and again, the broth was well worth mopping up. The dish is nothing if not a successful experiment.

From the protein entrées I tried Grilled Halibut (\$21), which again was a pretty reasonable price for a good-sized filet. Very lightly seasoned with lemon and thyme, the fish itself was rather dull. But that's the nature of halibut; it's hardly overwhelming. The accompanying wild rice medley was also bland, and only worth eating when mixed with the ratatouille or the fish.

I much preferred the pastas. They're the dishes worth seeking out at dinner. Along with that Antipasto sandwich at lunch. I mean, my goodness... Don't pass it — or Seasons — by.

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## Seasons Cafe

**RATING:** ★★★★★

**LOCATION:** 255 N. Hemlock St., Cannon Beach

**PHONE:** 503-436-1159

**HOURS:** 11 a.m. to 4 p.m. Monday, Tuesday and Thursday; 11 a.m. to 8 p.m. Friday and Saturday.

**PRICE:** \$\$ – Lunch entrées hover around \$10. Dinner's a great value around \$15 to \$20

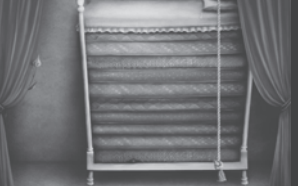
**SERVICE:** Gawky, earnest and casual

**VEGETARIAN / VEG-AN OPTIONS:** Vegetarians should be in good hands

**DRINKS:** Coffee, tea, espresso, beer and wine

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