



ANDREW TONRY/FOR CANNON BEACH GAZETTE

A volunteer shares artwork by children celebrating the marine life of Cape Falcon.

A party heralds new Marine Reserve

Reserve has potential to benefit habitat

By Andrew R. Tonry
For Cannon Beach Gazette

After years of concerted effort the Cape Falcon Marine Reserve was officially designated Jan. 1. As such, a party was in order.

"We really wanted to have an event that helped us kick off this new marine reserve site," said Chrissy Smith, outreach coordinator for the Friends of Cape Falcon Marine Reserve. "This is a big step by the state of Oregon toward conservation."

To celebrate the group threw open the doors of the Manzanita's Grove Community House on Jan. 16, offering food, libations, music, painting and more.

"We planned on 60 people coming," said Smith. "We had near 60 people in the first 30 minutes. That's really exciting because it means people are really interested in the Marine Reserve."

Guests were treated to musical performances from Two Crows Joy, an acoustic duo of Russell James and Jane Dunkin featuring a smattering of stringed instruments, and the thundering percussion of the four-piece Tsunami Drummers.

Clam chowder, salads, coffee, beer and sugary snacks were provided by a

smattering of local businesses including Bread & Ocean Cafe, Manzanita News & Espresso, Fort George Brewery and de Garde Brewing.

Clatsop County Commissioner Lianne Thompson, a resident of Falcon Cove, said she was ecstatic about the reserve's establishment.

"It means the place I love will continue to be vital," Thompson said. "I love this place. This is what nourishes and sustains us."

Organizers used the event to raise awareness about the reserve and its rules.

"One of the biggest questions that we get is: 'Can you still clam on the beach?'" Smith said. "You can. The designation is the low tide line. You can go above the low tide line, with the exception of the rocky reefs."

Recreational line-fishing is also allowed along the shoreline.

In addition to the 12.4-square-mile reserve, which cannot be commercially fished or developed, a marine protected area is extended 7.6-square miles along the west border. In those waters, only crabbing and line-trolled salmon fishing is permitted.

Alex Lee, a member of the Lower Nehalem Watershed Council, shared her appreciation with the crowd.

"I'm pretty new to the area," said Lee, "But already I have been so impressed with the communities out here. This turnout is incred-

Cannon Beach welcomes Marine Reserve

The Cape Falcon Marine Reserve site went into effect on Jan. 1. This site is located in the ocean just off the shore of Oswald West State Park, between Falcon Cove and Manzanita, Oregon and is an area dedicated to conservation and scientific research. The Friends of Cape Falcon Marine Reserve are holding a free kick-off event for the Cape Falcon Marine Reserve on Saturday, Jan. 30 from 4:30 to 8 p.m. at the Cannon Beach Community Hall. Join in and enjoy free food, beverages, including beer from de Garde Brewing & Fort George Brewery, music from Two Crows Joy, and family-friendly activities.



ANDREW R. TONRY/CANNON BEACH GAZETTE

The Tsunami Drummers perform at the Manzanita event.

ible. The dedication is really inspiring and I hope that it continues."

For Smith and the Friends of the Falcon Cove Marine Reserve, the work isn't over — the current designation lasts only until 2023.

"The state is being practical about it," said Smith. "They will re-look at it in 2023 and ask: 'Has this been beneficial?'"

The answer to that question will be provided by studies and statistics gathered over the coming years

by Oregon State University, the Oregon Department of Fish and Wildlife, the Oregon Parks Department and others.

"The overall goal of the marine reserve is to increase the abundance and diversity of life," said Smith. "We look at it like a living laboratory."

A second kick-off event takes place in Cannon Beach, from 4:30 to 8 p.m. Saturday, Jan. 30, at Cannon Beach Community Hall, 207 N. Spruce St.

'There's no such thing as a seagull'

Don't get in the way of the northern fulmar

By Andrew R. Tonry
For Cannon Beach Gazette

"There's no such thing as a seagull," said Josh Saranpaa with a wry smile. "If you hear anyone say that, slap them across the face."

The room burst into laughter, and a cheeky member of the audience joined in the joke.

"But I saw a seagull eating a starfish," the man offered.

Why there may be no such thing as a "seagull," there are, however, many different species of gulls — laughing gulls, ivory gulls, California gulls, slaty-backed gulls and so on. Those found most often in Cannon Beach are known as northern fulmars.

One of them was in the library Jan. 13, along with three other species. They were brought by Saranpaa, the director of the Wildlife Center of the North Coast, as part of the library lecture series and in conjunction with the Haystack Rock Awareness Program. All the birds making the trip from the 100-acre refuge in Olney had been rehabilitated by staff and volunteers.

Annually, the nonprofit Wildlife Center rescues an average of 2,000 animals, mostly seabirds but also mammals like bobcats and fawns.

"We specialize in seabirds," said Saranpaa. "Cannon Beach is one of our biggest contributors, as far as seabirds go."

In 2015 some 700 charges of injured birds were taken in after calls in Cannon Beach.

Generally the center is charged with rescues, fix-

ing broken bones, curing infections and raising orphaned animals.

Legacy of Sharnelle Fee

Saranpaa began volunteering at the center at age 16. Before her death late last summer, the center's founder and director Sharnelle Fee handed the reins to Saranpaa, now 23.

"You feel needed out there," Saranpaa said of what endears him to the Wildlife Center.

Saranpaa was joined at



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The Wildlife Center's Josh Saranpaa with an American kestrel.

the lecture by Sue Stacy, a special education teacher in Seaside who has volunteered at the Wildlife Center for four years.

Together, Stacy and Saranpaa introduced four species of birds, which milled about in a cages on the Library floor.

The first, named "Grandpa," on account of his bushy, white eyebrows, was a rhinoceros auklet, a member of the puffin family.

"They are pelagic birds," Stacy said. "That means they live primarily out at sea. You would not normally see them, though they do come ashore for mating purposes." Even so, spotting a rhinoceros auklet can be difficult.

Boone as yet unopposed for District 32 seat

Boone from Page 1A

Boone said she is looking forward to working with the state's new Resiliency Officer, Derek Smith, who was appointed by Gov. Kate Brown last week.

"I'm looking forward to working with him and getting him acquainted with his new job," Boone said.

In stressing the need for higher education, Boone said: "We know that there is a direct correlation between higher education and economic advantage and I will do everything I can to ensure that Oregonians have access to higher education. Whether they want to go straight to a vocational career path or to the full academic approach, it is one of my top priorities."

Boone said she sought involvement with "part two" of the state resiliency plan, "the mass casualty and people part" of emergency preparedness efforts.

As part of a sustainable

energy platform, Boone said she seeks state funds to match federal dollars for wave energy test sites along the Coast, a program developed by an academic partnership of Oregon State University, the University of Washington and the University of Alaska, Fairbanks. "We're in hot competition with California for this," Boone said.

To bring federal research funds to Oregon, "We need to show a little skin in the game," she added.

In the Legislature's coming short session, Boone said she seeks an extension for an energy tax break to promote manure digesters which separates and recycles cow manure for fertilizer, cattle bedding and compost. Methane gas is captured and used to generate electric power.

Two digesters are in operation in Tillamook.

"I think Oregon would have more if they could get

certainty for the tax credit," Boone said.

Legislative issues ahead include setting the minimum wage and implementing a tax on corporations with revenues of \$25 million or greater.

Both these issues, she said, are driven by out-of-state interests and "federal money and big politics."

Boone said she would like to see "more transparency at that level."

"It would be nice to know where they money's coming from and who's backing these things," she said.

If elected, Boone said she would continue to pursue legislative appointments to the Emergency Preparedness and Energy committees.

Currently unopposed

Boone is currently unopposed in the May 17 Democratic primary, and Republicans have not announced a candidate.

A primary opponent would need to file by March 7.

Monday night, Boone participated in a town hall discussion on storm insurance at Tillamook Community College.

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