

# Handmade and home-crafted in Cannon Beach

By Andrew Tonry  
For Cannon Beach Gazette

The inspiration for a new consignment shop in midtown, the Cottage Crafters' Collection, came, in part, from a stalwart quilter.

"I belong to the American Legion Auxiliary and we always do a craft fair," said Cottage Crafters' Collection co-owner Mary Peterson. "I've met a number of women there that are crafters."

One of those women was Jean Furchner.

"Jean makes quilts to supplement her pension and social security," said Peterson. "She sells them at craft shows. And for somebody in their 80's, going to Ilwaco or Portland and packing up your car is a lot of work."

Furchner's drive got Peterson thinking.

"If you're a jeweler or an artist there are a lot of places in Cannon Beach to sell," she said. "But there are no places for crafters."

In late November, after a year of strategizing, Peterson and co-owner Kimberley Speer-Miller opened



ANDREW TONRY/FOR CANNON BEACH GAZETTE

Liz Johnson scrubs at Cottage Crafters' Collection in Cannon Beach.

Cottage Crafters' Collection. Everything they offer is hand-made, with the great majority coming from the North Coast — Furchner's quilts, for instance.

The shop boasts art, clothing, housewares and food products from throughout the region. More than one-third of the shop's wares are

made in Cannon Beach.

Local residents with products on the shelves include: Liz Johnson's scrubs, Jessica Brian's candles, Tara Houck's fleece baby blankets, Jean Williams' quilts, jewelry from Molly Jaber and Carol Hatch, Stacie Gilligan's hat and scarves, Chris Davies' "hula buddies," Cyndy Haftorson's



Mary Peterson of Cottage Crafters' Collection.

fused glass, cards from Sharon Stewart and JoAnne Cremer, and place mats and rugs made from recycled wet suits by Charlie Rehwalt.

To build inventory Peterson and Speer-Miller approached crafters they knew — both longtime friends and folks they'd bought from in the past.

"These are things I really value in my own home," said Peterson. "So its easy to put them in the store."

Quickly, word of mouth about the shop spread among the crafting community.

"When we started we had seven

or eight consigners," said Peterson. "Now we're up to 22."

"Our biggest criteria is its handmade or home-crafted," said Peterson. And though there is certainly a focus on local products, Peterson isn't ruling anything out based on geography.

"We have some jewelry is from Guatemala," she said. "But it's handmade and a free trade item and it supports their local economy."

Peterson, a longtime educator and accountant, is heartened by the new business' first few months.

"We had a very promising December," she added, "so I think that we have a good outlook."

As much as Peterson wants to create a successful business, she also hopes the Cottage Crafters' Collection will be a boon to local artisans.

"We want this to be a win-win for our consigners and also for us," Peterson said. "None of our crafters think they're going to get rich doing this. But it allows them to buy more fabric, more yarn and so on. They make these things because they enjoy it."

## Restaurant's success 'a team effort'

Chef from Page 1A

their company. "I count it a blessing to do what I love and live and work in a beautiful town."

Newmans at 988 is in a small, charming yellow house on Hemlock that's a historical landmark, formerly occupied by Italian restaurant Pulucci's. The menu is a blend of Italian and French cuisine made with local, organic and sustainable ingredients. Think the food along the French Riviera when driving from Nice, France to Italy, which is what Newman and his wife did for inspiration.

"I'm thankful that we have the opportunity to be here, considering that most restaurants don't make it," he said. "It's almost surreal. I look around and go, 'Wow. This is amazing.'"

The restaurant's success has been "a team effort," he said, with Sandy, executive director of Miss Clatsop County, working as general manager and running the front of house, while he runs the back of house. His chef de cuisine is Abe Bund, and the sous chefs are Eric Kliever and Riley Hazen.

### 'From a cook to a chef'

A West Coast native, Newman had an "unconventional, gypsy style" upbringing. With a single mother who moved them throughout the country for her songwriting career, he learned to prepare meals "by necessity." He fondly recounts his first job cleaning crabs in Staten Island at age 8.

"I've always wanted to be a chef since I was a little kid," said Newman, who now splits his time between Cannon Beach and Pacific City. "I remember standing on a soapbox making popcorn on the stove." He wound up back in the kitchen in his early twenties, working at a restaurant with a culinary trained chef. He considered working his way up to chef ("the school of hard knocks"), but ended up attending culinary school. He credits his time at the Culinary Institute of America in New York, which boasts other notable alumni like Anthony Bourdain, for his "big break" that turned him "from a cook to a chef."

### Community ties

During the early 1990s, he landed his first cooking job after college, at the luxurious Mandarin Oriental Hotel in downtown San Francisco.

Newman and his wife would travel with their dog on road trips along the



LYRA FONTAINE PHOTO/CANNON BEACH GAZETTE

Kneeling, John Newman, maintenance technician Mark Hayes, and chef de cuisine Abe Bund; standing, Sandy Newman, sous chefs Eric Kliever and Riley Hazen.

Oregon coast. On one trip, he noticed a restaurant undergoing renovation. He jokingly told his wife, "That could be my next restaurant." Three days later, he saw a newspaper ad for a chef wanted at Pelican Pub and Brewery in Pacific City, the same restaurant that had caught his eye. "It was definitely fate," he said.

After Pelican, he was executive chef for eight years at Cannon Beach oceanfront hotel Stephanie Inn, an experience that "set the table" for Newman and his wife to open their own restaurant. He says he's "indebted" to Stephanie Inn for their support.

Since opening his restaurant, Newman has consulted for Cannon Beach Christian Conference, taught culinary classes in Astoria, and was the inaugural coach of Seaside High School's ProStart program. He served as a mentor chef, judge and teacher, leading the students to win statewide ProStart championships two years in row.

He found working in schools so fulfilling that he hopes to continue in the future.

"I love teaching kids," he said. "I love the opportunity to teach the next generation of students in this industry

to respect people and to compete in the right mindset."

### Culinary adventures in Europe, Hawaii

During school, Newman interned in Hawaii at Turtle Bay Hilton on Oahu's North Shore. He said it was "a dream" to learn about Hawaiian culture and the islands.

After college, he was a waiter at a Swiss-German restaurant in a small Switzerland town for six months. While serving locals simple meals, he learned an important lesson: "Feed the people what they want, reasonably priced food that's tasty and delicious. It's serving a purpose to feed the community."

Another travel opportunity came when a Stephanie Inn guest invited him to do a chef exchange in France, to help teach English to a chef of a Michelin star hotel restaurant.

So Newman spent three weeks in Fontainebleau, at a classic French restaurant where no English was spoken. Although challenging at first, the experience improved considerably after he took his wife's suggestion to ask for help. They experienced a dog hunt and visited Bordeaux. After, the French chef went to Cannon Beach.



SUBMITTED PHOTO/CANNON BEACH GAZETTE

A teacher leads a yoga class at a past festival.

## Festival to be longest yet

Yoga from Page 1A

from big yoga conferences that are located in a single setting, such as a convention center.

"This is a way to experience a beautiful environment in different venues," Allsop said. "We've got this beautiful, pristine place and we want to offer exceptional teaching."

Allsop has studied yoga in India and New York City. After teaching yoga in Cannon Beach for 15 years, she opened the Cannon Beach Yoga Arts studio five years ago.

"It's a lifelong learning process," she said of teaching and practicing yoga.

The yoga festival is funded by the city's lodging tax, which is designated for nonprofit events.

"The funding makes it possible to bring amazing master teachers from all over the country," Allsop said.

The full festival pass is \$375, the Saturday pass is \$210, and the Sunday pass is \$190. People can now sign up for main track workshops individually.

The event is expected to have about 175 people, with the majority of yogis in attendance coming from Seattle and Portland. Cannon Beach Yoga Arts will serve as a central hub or headquarters for the event. A shuttle will take attendees to events at Tolovana Inn, Hallmark Resort, Cannon Beach Chamber Hall and Sea Ranch Resort.

"In the past five years, the growth of yoga has been so exponential," Allsop said, adding that it is harder than ever to find master teachers who aren't booked two or three years in advance.

She carefully selected this year's master class teachers to cre-

ate a well-rounded program that would draw a variety of people.

Julie Gudmestad's workshop focusing on anatomy awareness of lower back, hips and pelvis during poses will appeal to yoga professionals and advanced practitioners, she said, while Sarahjoy Marsh's therapeutic workshops that address how yoga is connected to addiction, recovery, love and belonging may interest mental health professionals. Lovers of language will enjoy Simon Chokoisky's class on learning the ancient language of Sanskrit. Brad Waites teaches a class on the origins of sun salutations, a key movement series in yoga, as well as a course on how to achieve "wheel" pose.

There are also optional workshops to choose from, including Prashant Kakad's beginning bhanga and Bollywood dance class. A Bollywood dance party will take place at Sea Ranch Resort on Saturday night.

Kids' classes include figure drawing with local artist Dave Kinhan and imagination yoga.

Allsop has yet to plan Friday night's opening ceremony, since she likes to "wait for inspiration to strike." Advanced holistic nurse Kathleen Bell will lead morning meditations on Saturday and Sunday.

Master classes can be beginner-friendly, Allsop says, particularly if they deal with matters of yoga philosophy and not just yoga poses, called "asanas."

Jeevani Eigen will teach courses on ayurveda, an ancient East Indian philosophy for healing and longevity. Star Weitman and Dr. Ada Gonzalez are leading a workshop on quantum healing with gemstone energy medicine.

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