

Something's brewing

CANNON SHOTS
R.J. MARX



People ask me what it's like living in a vacation town year round.

You eat a lot, limited only by your budget and your cholesterol level.

I do like the atmosphere and ambiance of an elegant tourist destination — not too hard to take, right? I come from the land of Hillary Clinton and Donald Trump in New York's Westchester County, where, like Cannon Beach, they appreciate the nearby golf courses, bucolic woodlands and upscale eateries.

Just to let you know, my very own Real Housewife and I don't always eat cake (witness recent Stephanie Inn debauch), but we agreed the appetizers at the Tolovana Arts Colony 10th anniversary party last Friday night were spectacular. Served to a full house at the colony's home on South Hemlock, guests munched sliced beef sliders and grilled jumbo shrimp while sipping Bill's Brew — was it Duck Dive Pale Ale? — from a keg while volunteers kept the hot food flowing.

We were not content with those appetizers curtail our dining experience. And although we could have easily indebted ourselves at one of the city's more elegant haunts, we chose Mo's at Tolovana, where every table has a water view. It was 7:30 on a glorious Friday night and the sun was bowing to the horizon. It's cool to watch people of all ages pressing their faces against the big windows to watch the orange-red-dish sunset.

Mo's is named after founder Mahava Marie Niemi, "the crusty, big-hearted chain smoking town mother," as she is described in the restaurant's handout. The menu features good fresh ingredients fresh from our local waters. The chowder was rich and chunky with clams and potatoes. This is the chowder served at PDX Concourse C so take some back to your relatives. My partner delighted in the steamers — as a veteran of Atlantic Coast steamed clams she is fussy, and these passed her test. She ordered a Corona while I sipped a Hefe — no, it was a MacTarnahan's.

On Sunday we enjoyed the open house for the Coaster Theatre, the spectacular resource and home to the dramatic arts in Cannon Beach presided over by Executive Director Patrick Lathrop and supported by a cast of staff, volunteers and board members dedicated to bringing first-class theatrical productions to the area. We got a backstage tour and a glimpse at new theater seats the theater is eyeing as part of its fundraising goals.

Coaster Theatre board members Laura and Greg Freedman joined us following the open house for the pièce de resistance — the "must-go" dinner for all of us at the new Pelican Brewing Company. Advance word was good; in fact the place has enjoyed such success



R.J. MARX/CANNON BEACH GAZETTE

All the seats in Mo's in Tolovana have views of the ocean.



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Say what you will, Budweiser still has the largest truck in Cannon Beach.



R.J. MARX/CANNON BEACH GAZETTE

Pelican Brewing Company in Cannon Beach is the city's hottest new destination restaurant.

that a ribbon-cutting has been postponed for fear of a mob. But on Sunday night the audience was just right and service attentive.

Like all restaurant scenes, this one has your head on a swivel, to the open kitchen area, the big shiny metal tables riveted to the concrete floors and the giant windows providing the slanted early-evening

light. The building feels expansive and has a cool industrial vibe, a bit like eating and drinking in a really fun warehouse.

Behind us was a bridal shower of about 16 women. They were having a great time and their white dresses glittered and enhanced the reality show atmosphere.

You even get beer in your barbecue sauce. Pelican's "Famous Tower of Rings" is breaded with panko and served with house-made Tsunami Stout barbecue sauce and Tsunami Stout chipotle aioli.

I give high marks to the tri-tip, served on a sandwich, wrap or as an entrée, while dinner companions enjoyed margherita pizza and the reasonably priced beers in 16- or 20-ounce glasses. I was of course familiar with the Kiwanda Cream Ale and the Imperial Pelican, so tried the Bronze God Marzen, a tasty Bavarian-style amber lager.

The Taster Tray of seven samplers at \$7 is a real bargain. On my to-try list are Dirty Bird IPA and Silverspot IPA, an English brew "focusing on herbal, floral, spicy and tangerine-like characters."

Summer months will be a test as crowds swell but maybe there's room for everyone with the



R.J. MARX/CANNON BEACH GAZETTE

Pelican's "Famous Tower of Rings," breaded with panko and served with house-made Tsunami Stout barbecue sauce and Tsunami Stout chipotle aioli.

addition of Public Coast Brewing, formerly the Lumberyard, which I will be among the first in line for.

Today, writes the Wall Street Journal, "beer is the carbonated motor in a quarter-trillion-dollar American industry, second only to water and soft drinks in popularity."

Former President Jimmy Carter's brother Billy was way ahead of his time on the craft brew scene. American farmer, businessman and promoter of Billy Beer, Billy Carter died in 1988 at age 51. Some people thought he might have made a better president than his brother. They're probably Trump supporters now.

You can buy an intact, unopened 12-ounce can of Billy Beer on eBay for \$7.99. They put that in the can almost 40 years ago. Talk about aged brewing.

One more thought, is Bernie Sanders the apple cider of candidates?

So with Memorial Day gone and summer around the corner, enjoy vacationland and eat hearty: hot dogs, crêpes, steamers and chowder, shrimp, fries and rings and slaw. And fill the growler, thank you so much.

Prizes galore in kids summer reading contest

AT THE LIBRARY
CARLA O'REILLY



Calling all kids! Registration for our summer reading contest is right around the corner. Beginning on June 17, children, teens, and teens may register for "Fetch a Good Book!" which is the theme of the contest this summer. Kids will keep track of the books they finish each week and win cool prizes along the way. At the end of the contest, those who have read the most books will be awarded grand prizes! This is also a fun and constructive way to enjoy the long, lazy hours of summer vacation.

Library Board members were recently given a sneak peek at the lovely quilt being constructed by the Library Quilting Committee, and it was well worth the wait! The quilt will go on display the end of June at the library and also will be shown at the Farmers' Market on July 19 and August 16. Tickets again will be sold for \$1.00 or six for \$5. The winning ticket will be drawn at the Holiday Tea, which will be held at the library in December.

Wednesday, June 15, at 7 p.m., the Cannon Beach Reads group will be meeting to discuss West with the Night, by Beryl Markham. New members will be enthusiastically welcomed, as always.

In anticipation of our popular July 4th book sale, used books may now be brought in anytime during library hours. So the books can be sorted and priced by the event, we need them brought in as soon as possible. So if you're wondering what to do with the piles of books in closets, on tables, or taking up space in book-cases — we will accept them anytime Monday through Saturday from 12 p.m. to 5 p.m. All book donations are tax-deductible, and all money raised at our book sales goes to support our library.

Other news

There will be no membership meetings at the library in June, July, or August. The next membership meeting will be held at the library the first Wednesday in September at 10 a.m. Mark your calendars!

The Northwest Author series will also resume in the autumn.

Co-president Kathe Leduc is the person to contact if you're interested in becoming a library volunteer. We can use volunteer help in the Adopt-a-Section program and for special events.

Finally, Office Manager Buddie Anderson Deni encourages library patrons to sign up for our eBook program, which enables the reading of books on electronic devices.

This program is included in your yearly library card. Our website can be visited at www.cannonbeachlibrary.org. The library also can be accessed on Facebook @ cannonbeachlibrary.

All of us at the Cannon Beach Library would like to wish all the dads out there a very happy Father's Day this month!

Step out of your self-imposed box and try some whites!

As the days get longer (and sunnier) and the temperatures get warmer, I get a big smile on my face, because white wine season is here. Yes, I enjoy an earthy Oregon pinot noir and a fruit-forward Washington grenache, but I really love a crisp, cool glass of white wine. I can pair white wine with a much wider range of food than red wine and during summer, the white wines are so refreshing. So, for those of you who declare: "I'm only a red wine drinker!" I say take a few steps out of your self-imposed box and let's just see what happens. By limiting yourself to ruby red wines, you are missing out on some of the best wines in the Pacific Northwest. Just sayin' ...

Walla Walla is home to two of

UNCORKED RAMBLINGS
STEVE SINKLER



my favorite white wines. Palencia Albarino expresses flavors of lemon and tropical fruit. Albarino, Spain's signature white wine is a perfect selection to enjoy with Dungeness crab, oysters or shrimp. Open for less than 5 years, Palencia is quickly making a name for itself. That's what happens when your wines take "Best of Show" and "Best of Class" at local wine competitions in back to back years.

Another delicious white wine from Walla Walla is Bergevin Lane "Linen" Sauvignon Blanc. We fell

in love with this white wine last year and the love affair continues. While New Zealand sauv blanc is famous (or infamous) for its grassy characteristics, Linen is packed full of apricot and citrus flavors with nice acidity making it a perfect companion with summer and seafood. Stop by our tasting room on Saturday, July 9th and meet winery owner, Annette Bergevin. Annette will be visiting The Wine Shack that afternoon and pouring a selection of her wines, including the delicious Linen Sauvignon Blanc.

For those of you looking for something unique, try Brandborg "Fleur de Lis" Pinot Noir Blanc. This white wine, made entirely from pinot noir, presents flavors of apple, pear and spice, instead of the

classic red fruit flavors. A number of Oregon wineries are making "white" pinot noir because it sets them apart from their neighboring winery and because it gives them an alternative to simply offering another pinot noir. When I see a winery offering a pinot noir blanc, I applaud the winemaker's creativity and willingness to try something unique. Because Brandborg Fleur de Lis has a bit more weight, this wine can easily hold its own with chicken, pork or salmon dishes. You can meet Winemaker Terry Brandborg on Saturday, July 16, and taste several of his wines that afternoon. Brandborg Fleur de Lis is certain to be on the tasting lineup.

Lastly, try our very own Puffin Chardonnay. A recent addition to

the Puffin lineup, this chardonnay offers tropical aromas of mango and papaya that grab your attention. Yes, it was aged in oak, but this isn't your parents' big oaky butter bomb. Instead, you'll find a complex blend of tropical fruit flavors with a slight nuttiness that continues into the finish. This spring, Puffin Chardonnay earned a silver medal at the Savor Northwest Wine Competition. This was a fantastic result for a wine that was still in barrels at the time. Puffin Chardonnay will pair nicely with a cobb salad, chicken, king crab or any cream based entrée.

White wine lovers rejoice! It's our time of the year.

And always remember, don't drink and drive.

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