

‘Waiting to know more...’

A Cannon Beach woman describes the scene after the terrorist attack in Nice, France

Clara Broderick, the daughter of Jon and Doreen Broderick, is a former Cannon Beach resident now living in Senegal. In 2014, after graduation with a bachelor of arts degree in French and international studies from the University of Oregon, she moved to Senegal to work. She's been in Dakar since 2014 with her husband and 6-month-old daughter. They plan on returning to Cannon Beach this fall.

Broderick was traveling in France at the time of last week's attack in Nice. A white truck driven by Mohamed Lahouaiej-Bouhlel drove into crowds in the French city, killing 84 and wounding scores more. Broderick described her experience.

July 19, 2:18 a.m.

Vacationing in Nice this month was pleasant: palm trees, red tiled roofs, and sunshine. For someone who has been reading French news from Senegal for the past year, though, it was also an instance of seeing headlines come to life. Because the entire country was hosting the Euro Cup and still in a state of extreme caution, I saw handfuls of soldiers patrolling busy tourist areas numerous times in the three weeks I was there. Although summer crowds in town were sometimes large (especially as France's soccer team advanced to the finals), it didn't seem that people were fearful.

I think one reason that the attack in Nice felt like such a blow to the gut is because despite tourist season in the south and violent events in the past year elsewhere in the country, people felt (or had chosen to feel) safe.

The Euro Cup came and went, and if anyone had been expecting violent outbursts I think he would have probably felt relieved. It was about a week later though when, in our minds, an attack came out of nowhere.

I was home with family when we heard unusual commotion down in the streets. Being about four blocks from the place in which the truck driver was finally stopped, a peak from the balcony revealed small crowds of people hurrying up the street and dashing into open doorways. A phone call from a friend whose wife had been on the Promenade informed us there had been "an attack" but we didn't know much for about another hour. We tried to go down to the street to get information but the street was empty besides the sounds of many sirens.



SUBMITTED PHOTO

Clara Broderick

A man ran by and told us to stay inside, that there had been an attack on Rue de la France. We stayed inside and, like I imagine most people did, waited anxiously for anything to appear on the news. President Francois Hollande was being interviewed in Paris as fireworks erupted around the Eiffel Tower and I remember thinking, He has no idea. Information leaked in slowly, from friends and finally from the national news channel. My host (my Senegalese brother-in-law) was simultaneously praying for friends and insulting the attacker. We stayed up until the news began to repeat itself and went to bed hoping for more details in the morning. Besides the sound of continual sirens, the streets were quiet with the surprising silence that disaster brings.

5:46 a.m.

I had to catch my flights back to Dakar in the morning and driving through the streets of Nice you would have guessed it was the middle of a winter night; on a Friday morning there was hardly any traffic or bustle. Our route was altered by the Promenade's closure but the airport was functioning as per usual. The atmosphere was somber however and one could feel the anxiety coming from new arrivals who had suitcases and sun hats in hand. As I left Nice the death toll had climbed to 84 and an entire city — perhaps country — was waiting to know more.

Clearing up the 'misunderstandings' about rieslings

How does such an amazing wine become so misunderstood? We can blame California winemakers for a couple of things; chardonnay that tastes like buttery oak planks and rose' that tastes like sweet pink water, but we can't blame California on the confusion surrounding one of my favorite wines, riesling.

Riesling traces its heritage back to Germany where it is that country's signature wine. German riesling can be made in a variety of styles, from super sweet (spätlese) or (auslese) to dry as a bone (trocken). For decades, German wineries have tended to ship their sweeter rieslings to the US, but not their drier wines. As a result, the American wine consumer mistakenly believes all rieslings are sweet.

During summer, I regularly get asked to recommend a local white wine. When I suggest a riesling to a customer, the typical response is "I don't like sweet wine." My opportunity to educate and right the "riesling wrong" presents itself. In fact, most Pacific Northwest rieslings are made in either dry or medium dry (slightly sweet) style, with few sweet rieslings being produced. Likewise, most great German rieslings are now made in a dry or medium dry style.

Because there is such a misunderstanding about riesling sweetness levels, the International Riesling Foundation has created a scale wineries can use on their back label to inform consumers about the wine's sweetness. The IRF scale breaks riesling down into four categories; dry, medium dry, medium sweet and sweet.

The pointer indicates where the wine is on the scale. For instance, a wine considered "medium dry," means the wine is mostly dry, but has a hint of sweetness. Most Pacific Northwest rieslings fall somewhere in the dry and medium dry range. Wineries which make medium sweet riesling usually identify these wines for consumers by using words such as "late harvest" or "sweet" in the name. The Sweet IRF category is typically used with desert wines, such as ice wines.

While at Oregon pinot noir camp last month, one of the breakout sessions included an amazing blind tasting lineup, including three of my favorite Oregon rieslings. I had the good fortune to enjoy Trisateum Ribbon Ridge dry riesling, which has nice acidity and is packed with green apple, starfruit and pear flavors. Trisateum helps us out by using the word "dry" in the wine's name, which lets us know that this riesling doesn't have much, if any, residual sugar. Using the IRF scale, this wine is dry.

Brooks Ara riesling has a delicious complexity of flavors, which include apricot and peach, in addition to apple and honeysuckle. This flavor profile leads you to believe the wine is going to be sweet, but, again, this riesling has very little residual sugar. Winemaker Chris Williams uses bio-dynamically grown fruit for Brooks wine, ensuring each bottle is earth friendly. Using the IRF scale, this wine is also considered dry.

My favorite riesling in the blind tasting was Chehalem Three Vineyards riesling, which offered aromas and flavors of ginger in addition to the more classic apple, pear, white flowers. The spiciness combined with a crisp acidity made this riesling special. Chehalem's riesling is considered off dry, which means there is a slight bit of residual sugar left in the wine, causing it to have just a hint of sweetness. This wine is considered medium dry on the IRF scale.

If you're looking for something new during the summer months, give riesling a try. Serve chilled, riesling is very food friendly and goes well with cheese platters, salads and lighter fare such as seafood, chicken or vegetarian dishes. Winemaker Chris Williams assures me riesling is delicious with grilled rib eye, but I haven't tried that pairing yet. It is also delicious with spicy foods, like Mexican or Asian fare as the fruit flavors and crisp acidity cut the heat. You can think of riesling as your mouth's fire extinguisher!

So, when you think of riesling, don't immediately think of sweet wine, think of delicious wine. Let the IRF scale be your guide to riesling happiness.

Whatever wines you enjoy, please do so in moderation. We'll see you again soon at The Wine Shack.

UNCORKED RAMBLINGS
STEVE SINKLER



AP PHOTO/LUCA BRUNO

Floral tributes are laid out near the site of the truck attack in the French resort city of Nice, southern France, Friday, July 15, 2016. France has been stunned again after a large white truck killed many people after it mowed through a crowd of revellers gathered for a Bastille Day fireworks display in the Riviera city of Nice.

R.J. Marx is on vacation this week. Look for his column next issue.

CANNON SHOTS
R.J. MARX



The library in Cannon Beach is a beehive of summer activity

Happy (almost) August, library friends! I don't know about you, but I'm wondering what happened to July! At any rate, it's been a lively summer so far.

Speaking of July, we had a wonderful puppet show on July 23, when puppeteer Penny Walter of Penny's Puppet Productions was on hand to give a free performance with her puppets. Penny, who has a master's degree in early childhood education, is dedicated to making the world a better place, one puppet show at a time. By sharing her stories, songs, and humor with us, she definitely made the library a happier place on July 23.

Upcoming, on August 13, the very popular young magician, Brett Willyard, will give a repeat

AT THE LIBRARY
CARLA O'REILLY



performance at the library. Brett's career in magic began at age eight, when one of his older brothers passed down to him a magic kit he had gotten at Disneyland. Famous not only for his magic shows, Brett is also a well-known teen athlete. Last time he visited us, his magic show filled the library beyond capacity, so plan to arrive early in order to get a seat. The event begins at 1 p.m. and is free of charge.

In August, the Cannon Beach Reads group will be reading The Wright Brothers, by David Mc-

Cullough. The group will meet from 7 to 8:30 p.m. on Wednesday, Aug. 17, to discuss the book. New members are always welcome to take part. The discussion leader will be Joe Bernt.

Calling all kids! Our summer reading program, Fetch a Good Book, continues until August 22. There's still plenty of time to earn prizes along the way, as well as to qualify for the bigger prizes at the end. Stop by to see us during library hours and obtain your information packets. The program is intended for children and teens.

Our quilt drawing tickets continue to sell rapidly. They're available for \$1 each, or five for \$6 and are being sold during library hours. We also will be bringing the quilt to the Cannon Beach Farmers' Market on

Tuesday, Aug. 16. Let's hope it will be less windy than when we displayed it at the market on July 19.

Keep in mind that for August there will be no Northwest Author Series, nor will there be a membership meeting. Our first membership meeting will be on Wednesday, Sept. 7, when we'll be enjoying friendship, a delicious brunch, and an interesting speaker.

Also coming up in September will be our annual Fall Festival, which will include a bake sale and craft sale. So if you're a crafter or a baker or both, this is the time to begin planning your projects. There's plenty of time to finish some needlework or a few pretty craft items to benefit our library.

And looking even farther ahead, we have some wonderful holiday

plans in November and December, which will be upon us sooner than we expect.

Mark your calendar; this year, the library will be expanding our participation in Haystack Holidays, which begins just before Thanksgiving and continues until after Christmas.

The free gift-wrapping station during Mimosa Madness will be held at the library on Friday, Nov. 25. As always, we will be hosting our Holiday Tea on Saturday, Dec. 3, and a holiday favorite, Pictures with Santa on Saturday, Dec. 10.

Thanks to one and all for your participation in, and support of, all our wonderful programs and activities of 2016. Have a wonderful (and hopefully slightly warmer) August.

Publisher
Steve Forrester
Editor
R.J. Marx
Reporter
Lyra Fontaine
Sales/Advertising Manager
Betty Smith

Production Manager
John D. Bruijn
Circulation Manager
Heather Ramsdell
Classified Sales
Jamie Ramsdell
Advertising Sales
Holly Larkins
Brandy Stewart

CANNON BEACH GAZETTE
The Cannon Beach Gazette is published every other week by EO Media Group.
1555 N. Roosevelt, Seaside, Oregon 97138
503-738-5561 • Fax 503-738-9285
www.cannonbeachgazette.com • email: editor@cannonbeachgazette.com

SUBSCRIPTION RATES:
Annually: \$40.50 in county, \$58.00 in and out of county.
Postage Paid at: Cannon Beach, OR 97110
POSTMASTER:
Send address changes to Cannon Beach Gazette, P.O. Box 210, Astoria, OR 97103
Copyright 2015 © Cannon Beach Gazette. Nothing can be reprinted or copied without consent of the owners.

THE NATIONAL AWARD-WINNING

CANNON BEACH
GAZETTE

