

# Schools find lead in water

By Edward Stratton  
EO Media Group

Several water taps have been switched off in Seaside and Astoria as lead-testing results for local school districts start to trickle in.

Superintendent Craig Hoppes of the Astoria School District said two fountains at Astoria High School tested at 17 and 74 parts of lead per billion, respectively, and were shut off.

The U.S. Environmental Protection Agency recommends schools collect 250 milliliter first-draw samples of stagnant water from outlets used for consumption, taking them out of service if the lead level exceeds 20 parts per billion. The trigger for treatment in a public water system is 15 parts per billion.

The school district, which tested at several spots in each school, shut off all other fountains at the high school as a precaution while it runs additional tests to determine whether on-campus plumbing or water coming into the school is the issue.

"Astoria School District and the city are dedicated to eliminating lead from drinking water, but it's not uncommon for small amounts to be found due to leaching from service lines, parts, and fittings," Hoppes wrote in a letter sent to parents and guardians Monday. "These trace amounts of lead rarely if ever cause acute illnesses. Only with prolonged exposure can lead bioaccumulate in the body and cause health issues."

In the letter, Hoppes said tests at 30 spots around the city last year showed clean drinking water below the EPA threshold for treatment.

"While the city provides water that is lead-free, it cannot control the pipes and fixtures past the service connection," Hoppes wrote, encouraging water customers to use newer fixtures and lead-free plumbing.

Seaside Superintendent Sheila Roley said the school district has identified two locations with elevated lead levels.

"We tested almost 40 different locations in the schools, and only found two that had levels that exceeded" benchmarks, Roley said. She added that both were in the teens of parts per billion.

One was the hose in a boiler room that does not provide drinking water, Roley said, while the other was a sink in the concession stand at Seaside High School primarily used for cleaning. She said the school district has also shut down other sinks approaching the threshold of 20 parts per billion and is performing additional tests to determine the cause of high lead concentrations.

## Crowded labs

In addition to finding the source of the pollution, the problem is getting timely results back. The discovery of high lead volumes in two Portland schools, along with the public relations disaster that followed, spurred many districts throughout the state to start testing this spring. Gov. Kate Brown and other state leaders have called for yearly reports on lead and other toxins from every school district.

Astoria and other Clatsop County districts started testing in June. Only in the past week did Astoria and Seaside School District receive their results back from a lab.

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Officials from both Warrenton-Hammond and Knappa said their school districts are still waiting for results.

Jewell School, which provides its own water, is one of the few districts in the state that was already required to test for lead with the Oregon Health Authority. Results from previous years show the district's water quality at or below the benchmark of 0.015 milligrams of lead per liter.

# Making fresh food accessible

## Cannon Beach, Seaside farmers markets in full season

By Lyra Fontaine  
Cannon Beach Gazette

In case you need another reason to head to the beach: Every week this summer, Seaside and Cannon Beach farmers markets will be filled with locally grown produce, freshly baked goods, food trucks, organic offerings, natural products and more.

Some vendors, like T bee S honey and Skamokawa Farmstead Creamery, appear in both Seaside and Cannon Beach.

Both markets help make food from local farmers affordable for families by offering a Supplemental Nutrition Assistance Program match of up to \$10 per person per week. If a SNAP participant buys \$10 of tokens, they receive \$20.

## Cannon Beach

On its first farmers market day in June, Two Crows Joy played as local vendors welcomed visitors — despite wind, hail and rain — to a new season of organic produce, food trucks and sweet treats.

"We've been here since the Cannon Beach market started," said Anne Berblinger, with Gales Meadow Farm. "We've had the same customers year after year, and we also talk to visitors from all over the world."

Popcorn, jams, brittle by Sweet Treats By George, microgreens and sourdough from Nightlight Farm, goat cheese, hummus and pita chips, and wines from The Wine Shack were some offerings. "It's a nice mix of tourists and locals," said Market Manager Philomena Lloyd.

The market has about 25 vendors total and each week has a community booth.

Local magician Brett Willyard will be at most markets engaging families in magic tricks.

The Cannon Beach market has three prepared food booths: Hello Waffle, O Falafel and Northwest Roll and Bowl.

## Seaside Farmers Market

The Seaside Farmers Market made its seasonal debut in June with a new location, more vendors and a new children's program.



LYRA FONTAINE/CANNON BEACH GAZETTE

Visitors shopped at the first Cannon Beach Farmers Market of the season.

## If You Go

**CANNON BEACH FARMERS MARKET:**  
1 to 5 p.m. every Tuesday until Sept. 27.

**SEASIDE FARMERS MARKET:** 3 to 7 p.m. every Wednesday until Aug. 31.



LYRA FONTAINE/CANNON BEACH GAZETTE

Two Crows Joy performs at the first Cannon Beach market.

The market is now located in the Broadway Middle School parking area along U.S. Highway 101/Roosevelt Drive near the Broadway Street intersection — a move Market Manager Rachael Bailey said will lead to "a more visible presence."

The Clatsop County Master Gardeners leads the new Little Sprouts program, which provides children with activities and a \$1 token each week.

"It's a much better location," said master gardener Yvonne Whitney. "We've had people here from California and Nebraska." For Scott Thompson, co-owner of Blackberry Bog Farm, it's important for people to know where their food comes from.

"To me, the local part is important," he said.

The fresh flowers, produce and herbs he sells at the stand were grown 45 minutes away, in Svensen. The farm also raises Thanksgiving turkeys and chickens.

Thompson said the new location provided more tourist traffic, but not much difference in local customers.

Angi Wildt, of Nehalem Bay Winery, said the market had more activity this year and she enjoys talking to travelers.

"There are more vendors, but it's still growing," she said. "I love Seaside and want to see this grow. You get to know the other vendors and it gets friendly."

Although one of three sisters donning aprons that said "The Veggie Girls" were in charge of the stand for Glory B Farms, from Grays River, Washington, Chloe Zimmer-

man said she does not do any farming.

"We just have a farmer for a dad," she said, adding that working the stand was her summer job. "We wanted to get involved in a new market."

Strawberries, rhubarb, greens, beets, peas and herbs were on display.

Autumn Barnett, of Hummingbird Creations, sells unique plants in driftwood and moss balls, as well as dog treats.

Grace Body Essentials, Twig's Munch Wagon, Sea Star Gelato, Nutoriously Nutz and Three Little Birds Bakery were among other vendors at the market.

# Emergency readiness focus of Bonamici visit

By Lyra Fontaine  
Cannon Beach Gazette

For a second time in two weeks, U.S. Rep. Suzanne Bonamici was in Seaside, this time for a town hall meeting with constituents to discuss issues and field questions.

In an earlier visit, Bonamici, D-Oregon, visited Providence ElderPlace in Seaside on July 22, where she met program participants and shared her views on elder care, a new mental health initiative and community programs with Providence staff.

Her hour-long town hall in late July attended by about 40 people at the South County Campus of Clatsop Community College followed a visit to the

Cannon Beach Fire Department earlier in the afternoon. While Bonamici touched on a variety of hot-button issues, including education, housing, seniors, jobs and healthcare, improving emergency warning systems on the north Oregon coast was the primary focus of her visit.

Bonamici and Cannon Beach public officials met to discuss tsunami early warning systems and how to best communicate emergencies to residents.

"Cannon Beach is a great example," Bonamici said. "I really like the creative solution of having people store their things out of the tsunami zone. I appreciate the partnerships and the local, state and federal folks working together because we want peo-

ple to be prepared and we don't want to discourage people from coming over to the coast."

Leland O'Driscoll, University of Oregon earthquake project manager and seismic field technician, explained the early warning system used to detect earthquakes' size and magnitude through a network of seismic sensors.

This system would be more available by 2018, O'Driscoll said.

The group also listened to the "mooring cows" emergency test warning system, spearheaded by former Cannon Beach fire board president Al Aya. "It's really fun to go downtown on a day like today," fire board director Gary Smith said.

"We turned it into a marketing tool rather than fear," Public Works Director Dan Grassick said. "Our next phase is to take a serious look at survival and where we will put people post-tsunami."

Bonamici said she is still working to get the Tsunami Warning, Education and Research Act "over the finish line."

Currently, Cannon Beach has eight sirens, but the fire board eventually hopes to install more alarms in the southern end of Cannon Beach and Arch Cape.

"It took us a long time to convince people, don't be scared," said Cannon Beach Mayor Sam Steidel. "Be educated."



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