

Students plan, prepare garden

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a private chef from Cannon Beach and the owner of Dough Dough Wholesale Bakery.

Hoffman talked to the students about healthy eating and the importance of presentation. "Make food look nice so people get excited to eat it," he told campers.

Hoffman advocated using local and seasonal products to cut down on the economic and environmental costs of growing and transporting foods out of season.

"It doesn't have to come from somewhere else," he said. "My main focus is to try to be as local as possible."

Using produce plucked from the Sunny Pool Community Garden, he served a vegetarian stir-fry and coleslaw using homemade mayonnaise.

Then it was time for a tasting. At first, students were wary of the predominantly veggie snacks.

That tune was quick to change. A student who had previously voiced his hatred of vegetables thoroughly enjoyed his cole slaw and stir-fried vegetables. When asked why he liked the food so much he answered, "Because it tastes good!"

After lunch, students used permanent markers to sign their names on the posts at the garden — a tribute to their effort in starting a trend at the school, Blake

said. The project will now be passed on to a Seaside High School senior for his Pacifica Project during the fall and winter.

Looking ahead

Posts now line the perimeter of the garden, located on the south side of the campus, and fencing, boxes and soil will be put in next. The goal, Blake said, is to have the garden completed by spring in time for planting. Teachers may then decide to incorporate the garden into their classes. Any food harvested will go to students and their families. The South Clatsop County Food Bank will receive any excess, Blake said.

The recreation district is funding the initial start-up for the school garden, but Blake anticipates they will seek small grants from other local organizations, like the Rotary Club of Seaside and the Kiwanis Club of Seaside.

Blake said she hopes the school's garden will provide a new opportunity for local children to learn about health and nutrition and benefit from their labor. "This is really important work," she said.

All of these aspects — fostering community gardens, buying local products and supporting local farmers — contribute to sustainability and economic vitality in the area, Blake said.

"I think we can really make a difference," she said.



First- through fifth-grade students were exposed to fresh produce and herbs from the Sunny Pool Community Garden during a weekly garden class as part of the Sunset Empire Park & Recreation District's Summer Camp for first- through fifth-graders.



KATHERINE LACAZE/SEASIDE SIGNAL

The Seaside Civic and Convention Center installed a new seven-panel mural, created by Nathan Hammond, of Nvision Imaging.

Turning a wall into a piece of art at the Seaside Convention Center

Artwork dedicated to the memory of John Patterson

By Katherine Lacaze
Seaside Signal

The Seaside Civic and Convention Center recently installed a new mural that simultaneously captures iconic Seaside and summons the memory of former Gearhart resident John Patterson. Patterson, considered a "friend of the convention center," died two years ago.

The mural, created by Nathan Hammond of Nvision Imaging, hangs above the staircase and can be viewed from the second floor. Composed of seven panels 40 inches wide and 7 feet tall, the artwork spans the length of a wall.

Inside the photograph used for the mural is a small glimpse of Seaside's hallmarks: the beach, the Promenade, the Tumaround, smiling tourists, a dazzling sunset over the water and Tillamook Head in the distance.

"We wanted something that says 'Seaside,'" General Manager Russ Vandenberg said.

Vianne Patterson, John Patterson's widow, agreed.

"It's very lively. It does make you want to connect."

John Patterson, who died Dec. 1, 2013, sparked the idea for the project, hoping to transform "a blank white wall into a beautiful piece of art," Vandenberg said.

Patterson was known for carrying his camera around, even after he retired from a career as a professional photographer. Patterson's responsibility included imaging projects at the

When Vianne and John Patterson moved permanently to their beach home in Gearhart about 10 years ago, John Patterson was known to stop by the center often with his dog, Mollie.

Shortly before his death, Vandenberg and Patterson talked about doing a mural to decorate the inside of the center. Later, using Patterson's original concepts, Vandenberg reconnected with Hammond about completing the project.

Promenade and a touch of human activity, but it also was to be shot at sunset.

It took several months and four trips to Seaside for Hammond to get the perfect photo. In mid-June the fortunes aligned, and he took the picture standing on a 10-foot ladder by Seaside's WorldMark by Wyndham. The final project was installed at the convention center Aug. 24.

The convention center staff decided the mural should be, in part, a tribute to its originator, so a small plaque hangs to the left. It reads: "This mural is dedicated to the memory of John Patterson."

That the mural was dedicated to his former boss and colleague and someone he considered a mentor, Hammond said, "brought tears to my eyes."

The project cost \$6,500. To protect the investment, Hammond treated the mural to protect it against fading for many years to come.

Vandenberg said he is interested in bringing more visual art and culture to the convention center, and Seaside in general. Visitors who see it will be reminded "of how beautiful the North Coast is," he said.



The idea for the project was originated by Gearhart resident John Patterson. A plaque hangs by the mural, dedicating the artwork to the memory of Patterson.

KATHERINE LACAZE
SEASIDE SIGNAL

convention center, such as the "Greetings From Seaside Oregon" mural on the southern exterior of the facility — created in partnership with Hammond — and several enlarged black-and-white shots from the Seaside Museum and Historical Society inside.

When discussing the right photograph to use, their vision evolved from a simple ocean image to an image with Tillamook Head. Eventually, Hammond said, they decided "we wanted something that really represented Seaside." Not only did they want it to include the

5 Minutes with... Karyl Moss

Get to know Karyl Moss, owner of Moss Furniture and Décor in the Salmonberry Square on Broadway. Moss, an Astoria resident, opened the shop in January to sell an eclectic mix of antiques, recycled furniture and other new and used items.

Q: When you moved to Astoria, did you know you were going to open your store in Seaside?

A: No, I had been looking around. I wasn't sure. But I liked Broadway. I knew it was a busy area. We looked up and down the street, but we wanted it over here because it was a little bit easier for people to get furniture. And there is a little bit more parking. I love the building itself.

Q: Were you the first store owner to move into the remodeled Salmonberry Square mall?

A: Yes, I was the very first one here.

Q: What made you decide to do vintage furniture and items?

A: I've always repurposed or repainted or redone. I love taking old pieces and making them new. It's just fun. Then I ran into a lady who is my "silent partner." And it worked out.

Q: Have you been in retail in the past?

A: I was a property manager for years. Then I got the opportunity to be a stay-at-home mom. I did that for the last seven years. When we moved up here, I said, "I'm ready to go back to work,"

because the kids are in school full-time. I knew I was looking for something to do, I just didn't know what. Then the opportunity came for the purchase, so I was like, "Shoot, I'll just be a store owner." It's fun. I love this. I get my dream job.

Q: Where do you get the items for your store?

A: We go everywhere: storage auctions, you name it. My silent partner has such an awesome eye for picking out the greatest stuff. Then we repurpose it and repaint it. Her husband, who retired this year, makes me custom pieces, which I love.

Q: How much work do you spend getting items ready to sell?

A: I have to do that on my own time. I'm here during the day. I have one day I'm closed, on Tuesdays.

Q: So it's more than a full-time job?

A: Just a little bit. But I love it.

Q: How do you find the market in Seaside?

A: It's good. I wouldn't call myself a "hidden gem," but a lot of people don't know to look in this building because it was vacant for



so long. It's really good that the Firehouse Grill and Nonni's Italian Bistro are so popular. A lot of people are able to see me and then they come over. Word of mouth has been a huge thing. I've already got regulars, which is awesome.

Q: Do you have a theme you try to stick to when buying items or do you like it to be varied?

A: I love things that are unique or a cool design, something that makes it a little bit different. Like the end tables — if they have really cool character to them, then those are what I'll get.

Q: Is everything in here for sale?

A: Yes, everything is for sale. Even my counter. Anything anybody sees, except for my cash register.

Q: What has been your favorite thing about being a store owner?

A: After being a stay-at-home mom for so many years, it's nice to get out and to be able to socialize and talk to people. That's me, 100 percent. And the store itself. It's me on a plate. If you want to know my personality, check out my store.

Q: What have been some of the challenges?

A: Getting people to know that I'm here. That's the biggest thing. And parking.

Q: What are your hours?

A: Mondays, Wednesdays, Thursdays and Fridays, we're open from 10:30 a.m. to 5 p.m.

and Saturdays and Sundays, 9:30 a.m. to 5 p.m. Sometimes if there is an event going on we stay open later. On a Friday to Sunday we might stay open until 6 p.m. depending on what's going on.

Q: Did you find the mild winter and dry summer to work in your favor?

A: When it's hot, everyone goes to the beach and hangs out at the beach. Ironically, I think the rain actually brings out the shoppers. This year, just talking to other owners, a lot of the businesses having been saying it hasn't been as strong for shopping as it has been in previous years. Of course, I don't know because I just opened up this year. But we're doing good.