From wholesale to retail

Dough Dough Bakery opens in Seaside

By Luke Whittaker EO Media Group

ate-night baking marathons and early morning deliveries are nothing new to Jonathan Hoffman, 35, and Alex Brandon, 31. Over the past five years, their business "Dough Dough Bakery" has been steadily supplying pastries to several hotels and coffee shops from Astoria to Manzanita as a wholesale bakery. On June 15, they officially opened a retail location at 8 North Holladay Dr., in Seaside.

Surfcrest Market origin

It all started with a case of scones at the Surfcrest Market in Cannon Beach

"The Surfcrest Market helped me get to where I am," Hoffman said. 'They let me develop my product."

It was during those early years that Hoffman said the market provided a launching point for his pastries and spared the high upfront costs of renting his own space elsewhere. As the exposure and demand for the baked goods grew, so did the necessary space to keep the pace, which prompted the search for a retail location. They settled on 8 North Holladay Dr. in Seaside where all the goods are now made fresh from scratch daily. Less than a month into their new location, business has began to pick up.

"On a regular day we send out eight dozen pastries at the minimum," Hoffman said.

Their schedule is based around having fresh baked goods available each morning for delivery and the



A chocolate tahini roll from Dough **Dough Bakery.**

store. Some days start at 11 p.m. for Hoffman and Brandon, and often don't end until 8 a.m. in the morning. They also take custom orders for events and local customers.

"A lot of it depends on the tourist season," Hoffman said.

The annual Sandcastle Contest in Cannon Beach on Saturday, June 17, drew an order for nine dozen scones and three dozen muffins. Sleepy Monk Coffee Roaster in Cannon Beach, Human Bean in Warrenton and Seaside and Brew 22 in Seaside are among their steadfast customers that stretch from Astoria to Nehalem.

"Brew 22 was the big spark," Hoffman said. "He (owner Jeff Dunn) was the first drive-through coffee business that picked us up. Ever since then things have just went through the roof.'

The growing popularity of the pastries led to Hoffman and Brandon to seek a bigger space than the market could offer.

"We just outgrew the space," Hoffman said. In April, they secured a 1,400 square-foot spot at 8 North Holladay in Seaside. They believe



Dough Dough Bakery owners Alex Brandon, 31, and Jonathan Hoffman, 35, opened their retail location in Seaside after providing pastries wholesale for the past five years. "The products I used to deliver to people, I now get to show off in a case," Hoffman said.

the building was once a drugstore, as evidenced by the 1920s-era pharmacy shelves.

"It was a drug store called 'Holiday Drug',"' Brandon said. "It's part of the original Gilbert District."

They called on friends to help prepare the space before a grand-opening party on Thursday, June 15.

'We had a lot of friends come at the last minute and help us whip it into shape," Hoffman said. "The last hour went from sawdust everywhere to looking nice."

They have been completing the work in phases. The next will include kitchen upgrades so they can add soup and sandwiches to the menu. Phase three looks to add a wine bar and possibly tapas – Spanish-style appetizers.

"We plan to get a liquor license so we can serve beer and wine during the day," Hoffman said.

Learning from local culinary legends

Hoffman's formal culinary education came from Scottsdale Culinary Institute in Arizona, but he also learned hands-on working alongside the late Jimella Lucas and Nanci Main, founders of The Ark, once a famous restaurant in Nahcotta.

"I was afraid to make a Hollandaise sauce," Hoffman said. "I learned how from Jimella."

A fresh culinary school graduate at the time, he learned secrets from the seasoned vets.

"Nanci is an amazing entertainer," Hoffman said. "To see her interact with customers taught me a lot."

While working on the Peninsula, Hoffman was further influenced by Bailey's Bakery & Café in Nahcotta.

"I fell in love with her scone," Hoffman said describing the pastry

Dough Dough Bakery

JONATHAN HOFFMAN, 35,	
co-owner	
ALEX BRANDON, 31, co-owner	
PHONE: (503) 440-2918	
ADDRESS: 8 North Holladay Dr., Seaside	
HOURS: Sunday Monday Tuesday Wednesday Thursday Friday Saturday	7 a.m. – 5 p.m. 7 a.m. – 5 p.m 7 a.m. – 5 p.m. 7 a.m. – 5 p.m.

produced by owner Jayne Bailey and baker Bob Kelim. Although tempted, Hoffman resisted asking Bailey about her ingredients, but instead started a process of reverse engineering to come up with his own original scone recipe.

"I've taken Javne (Bailey) some scones and she really liked them," Hoffman said adding that his variety is "totally different" but was initially inspired by Bailey.

Seeing a whole new side

Opening a retail bakery was never their intention, but Hoffman and Brandon have both found a new appreciation after their first few days in business.

"The products I used deliver to people, I now get to show off in a case," Hoffman said.

"It's the satisfaction of getting to hear what people think," Brandon added.

Taxpayers can expect a 'kicker,' economists say

By Claire Withycombe Capital Bureau

SALEM - State economists say nearly \$464 million will be returned to taxpayers next year, after income tax collections were higher than expected.

Oregon operates on twoyear budget cycles. The most recent biennial cycle concluded in June.

When income tax collections exceed projections for the state's budget period by

state's tax system to boost revenue and those who wanted to cut costs.

State Senate Minority Leader Ted Ferrioli, R-John Day, argued in a statement that the strong forecast and the expected "kicker" indicated that a sales tax on corporate sales - one of the main concepts raised by Democrats this session was unnecessary.

"To me, this forecast signals two things: first, that we do not need a gross receipts sales tax, as our budget is in balance and our economy is producing surpluses,' Ferrioli said, "And second, Oregonians will have larger refunds or lower tax bills which will act as a further economic stimulus. In the next biennium, which began July 1 and ends June 30, the "kicker" will mean a slightly lower general fund revenue outlook, but will likely be offset by a robust lottery sales forecast, new legislation and higher ending balances, state economists said. While Oregon's economic growth has slowed from previous levels, overall, the state's economy is still performing well.

'Dr. Kat' opens new office in Seaside

Dr. Kathleen **Flewelling takes** her patients down a natural path

By Eve Marx For Seaside Signal

The first thing you notice entering A Natural Path is the serene and friendly atmosphere. Dr. Kathleen Flewelling or "Dr. Kat" as her clients call her, did her residency in family medicine and has indeed created an environment that is warm and inviting. There is a child-friendly waiting area, a pitcher of Britta-filtered water, and a great selection of magazines, all of them current. Offering a combination of alternative and conventional care, Flewelling is a graduate of the National College of Naturopathic Medicine in Portland. She says, "True healing and disease prevention comes from a healthy lifestyle.' She opened this office in July after being in practice in Seaside since 1998. She is a specialist in the management of menopausal issues, and most recently, genomic medicine. "I do annual gynecological exams, and treat hormone and thyroid issues as well as general health prob-



Dr. Kathleen Flewelling, N.D.,

"Many people do not like to go to the hospital lab and there is no independent lab in south Clatsop County,' she said. "I'm also hoping to bring in more physicians and an acupuncturist."

Flewelling is originally from Iowa. She married an Oregon guy. A year into traditional med school, she had an epiphany, deciding naturopathic medicine was more to her liking.

Her most basic advice to patients seems very sane. On the subject of diet, she recommends chewing food well and eating meals in a relaxed state and around the same time every day. A good diet includes at least three servings of vegetables a day, and high quality protein such as fish and nuts and seeds, as well as fresh fruit and whole grains. She is an advocate of drinking loads of water; "Try drinking half your body weight in ounces per day," she suggested. "Add an additional 2 cups of water for every cup of alcohol or coffee you drink."

intentional breathing, which she says is an excellent way to stay calm and relieve stress.

"Focus on breathing down in your belly; let it expand on the inhale, and relax on the exhale," she said. "Inhale deeply and exhale slowly until all the air is gone. Do this several times a day for a total of at least 100 deep and intentional breaths.'

A reporter asked Flewelling what she thought about the popular fad of drinking a tablespoon every day of unfiltered apple cider (the most popular choice is Bragg's) as an internal cleanser and possible diet aid. She seemed reluctant to endorse it as a technique for weight loss. What it does do is acidify the stomach so that it produces its own hydrochloric acid," she said. From a naturopathic standpoint, that is enough of a benefit to warrant the practice. Fair warning, the taste is very strong and it can feel like it's burning going down. "It's fine to dilute it in a glass of water," Flewelling counseled. Flewelling is a smiling person, which also sums up a lot of her philosophy how to live a happy, healthy life.

more than 2 percent, state law requires that the money be returned to taxpayers, a phenomenon called the "kicker."

Since the state has collected about 2.7 percent more than predicted in May 2015, about \$463.5 million will be returned to personal income taxpayers during next year's tax filing period.

A similar "kicker" rule applies to corporate income taxes, except the excess is kept and set aside for education funding. Corporate excise taxes ended the biennium at about \$111 million more than the close of session forecast.

Wednesday's forecast was the first after the conclusion of a long legislative session where revenue was a key point of contention between legislators who advocated for restructuring the

"Our growth still looks great compared to the typical state," said State Economist Mark McMullen.

sion, 6 p.m., City Hall, 989

Seaside Improvement Com-

mission, 6:30 p.m., City Hall,

Gearhart City Council, 7 p.m.,

City Hall, 698 Pacific Way.

Wednesday, Sept. 6

Broadway.

989 Broadway.

in her Seaside office.

lems. I have hormone kits you can do in the privacy of your own home." In Oregon, naturopathic physicians can order diagnostic and screening labs, specialty labs, and prescribe many prescription medications. Naturopathic physicians counsel patients on health, lifestyle, nutrition, medications and supplements. Physician brand supplements are available in her office. She is not able to prescribe medical marijuana. She accepts the Oregon Health Plan. Questions about other insurances accepted and payment policies are referred to Wendy Stafford, her office manager of 10 years.

Since moving to her new location, Flewelling hopes to bring in a lab for diagnostic testing and screening blood work.

Getting enough sleep is important, she said, a hot topic since so many people claim to sleep poorly. Flewelling advises going to bed before 11 p.m. and getting out of bed immediately upon awakening. "Having trouble sleeping? Turn off your screens at least 30 minutes before going to bed." She is a practitioner of

"Have fun and laugh every day," she said. It looks like she's taking her own advice.

Flewelling is located at 1256 Avenue D, Seaside, 503-738-5859.

Tuesday, Sept. 5

Seaside Community and Senior Commission, 10 a.m., Bob Chisholm Community Center, 1225 Avenue A.

Seaside Library Board, 4:30 p.m., Seaside Public Library, 1131 Broadway.

Seaside Planning Commis-

MEETINGS

Thursday, Sept. 7 Seaside Parks Advisory Committee, 7 p.m., City Hall, 989 Broadway.

Monday, Sept. 11 Seaside City Council, 7 p.m., City Hall, 989 Broadway.

Thursday, Sept. 14 **Seaside Convention Center** Commission, 5 p.m., Seaside Civic and Convention Center, 415 First Ave.

Tuesday, Sept. 19 Seaside Planning Commission, work session, 6 p.m., City Hall, 989 Broadway.



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EOU spring dean's list

LA GRANDE -At the close of spring term, 458 Eastern Oregon University students qualified for the dean's list. These students maintained a GPA of 3.5 or higher while completing at least 12 hours of graded coursework during the term. Gary Lucas of Seaside earned that distinction.