



Katherine Lacaze
Family members ease the transition at The Heights for the first day of school.

School: Students flock in for first day of classes

Continued from Page A1

“We are essentially closing and saying goodbye to two amazing elementary schools and opening a newly remodeled elementary school beginning in the fall of 2020,” she said. “Saying goodbye and letting go will be difficult, but we are all excited for the new adventure.” Besides the emotional toll, there is also the tangible work created by the upcoming transition. Throughout the year, teachers will add packing, purging and preparing for the move to their list of responsibilities. The Heights is operating this year in a construction zone, which Wozniak anticipates will come with some challenges. Already the personnel at the various institutions — particularly the elementary schools — are working on building cohesion between their processes and proce-

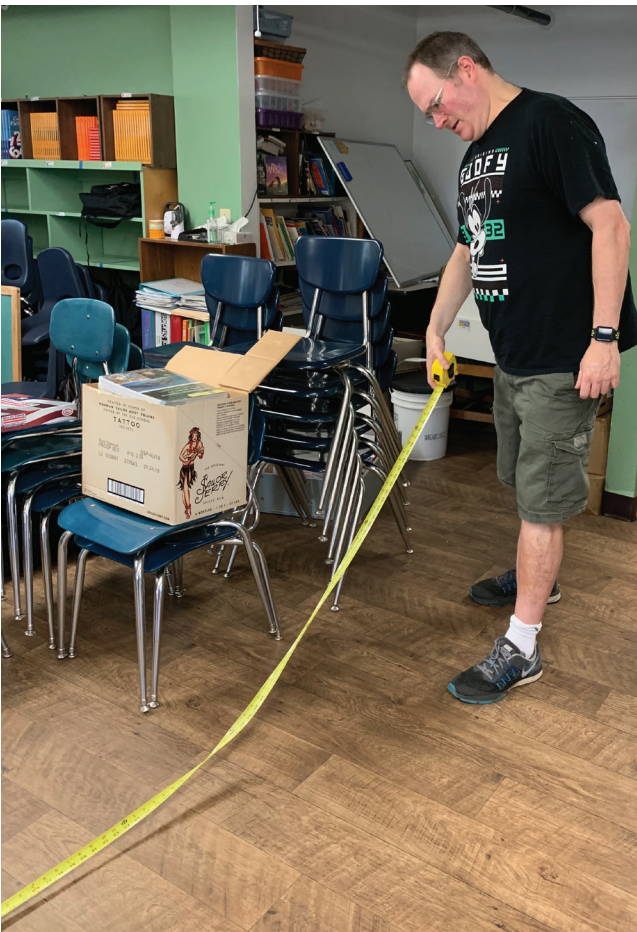
dures and identifying areas of collaboration that can be improved upon by the schools’ increased proximity next year. The district also has to sell the properties where the schools currently exist. They are listed with a commercial real estate agent and the district’s project manager Jim Henry is assisting with the process of selling the properties at a price that will support ongoing capital improvement in the district, including completion of the new campus. Roley will review his recommendations before sending the final offers on the properties to the district’s Board of Directors for approval. “It’s really a period of growth for us, and it’s going to be hard, and heartbreaking, and back-breaking, and frustrating, and wonderful, and joyful, and crazy, and so rewarding, all at the same time,” Roley said.

CBA: Academy looks to changes in the new year

Continued from Page A1

Comprehensive elementary education
Another change at the academy this year is the addition of both fourth- and fifth-grade education. The academy opened its doors in 2017 with first, second and third grade, and then added fourth grade for the 2018-19 school year so existing students could continue their education at the institution. As several families have students in fifth grade as well as lower ones, Fredrickson, “it made sense to us to add fifth grade.” Additionally, she said, “We thought it would help our enrollment, and sure enough, we have a handful of kids who are in fifth grade.”

She feels, however, the main contributor to the school’s roughly 60% increase in enrollment — from 31 students at the end of last year to 50 this year — was the marketing and outreach conducted last year using funds from an Oregon Department of Education grant. For the 2019-20 school year, students will be split into two blended classrooms: one for kindergarten, first- and second-grade students led by teacher Dawn Jay and another for second-, third-, fourth-, and fifth-graders led by Ryan Hull. Leticia Campos will continue helping teach math and language arts to kindergartners and first-graders, while Fredrickson instructs reading and math.



Ryan Hull, who will teach a blended classroom with second-, third-, fourth-, and fifth-graders at Cannon Beach Academy during the 2019-20 school year, prepares his classroom for the start of the new year. The academy is adding both fourth and fifth grade this year.



Katherine Lacaze
Dawn Jay will teach kindergarten, first and second grade at Cannon Beach Academy this upcoming school year.

The school has not initiated an active campaign, but they are seeking people who would be interested in sponsoring project. With the addition of a school bus, the academy will be able to serve students by transporting them to school, but also offering out-of-town field trips. For the upcoming school year, Fredrickson said, they look forward to continuing a number of traditional field trips and activities — such as the taffy pull at Bruce’s Candy Kitchen, trash pickups with SOLVE, and welcoming back the tufted puffins at Haystack Rock — in addition to partnering with the Cannon Beach Arts Association for arts opportunities and finding other ways to “give back to the community.”

Farewell: Ken and Sons says goodbye

Continued from Page A1

“The opportunity came along here in Seaside, so we took it,” Smith said. “We put everything up for sale and moved here and gave it our go.” At the time, his children — Doug, Kim, Theresa, Nina, and Ted — were between the ages of 12 and 2. The oldest began doing chores around the store after school while Ted “helped get rid of my inventory by depleting our candy section,” Smith joked. The first 17 years were tough, he said, owing to the store, which was named Ken’s Shopping Center at the time, being under new management and the town’s small, seasonal population. Over time, he said, “things started going better and better” as the store became more established and the tourism industry continued strengthening. The market’s location, along with its lack of long lines and laid-back atmosphere, have kept Ken and Sons going. Customers “enjoy the easy shopping,” Smith said, adding, “It’s so nice they can walk over, and they really, really enjoy the fact they don’t have to get out on that highway.”

A practical education
Eventually, Smith renamed the store to reflect his sons’ involvement, although all his children worked at the store at one time or another. In fact, except for a few occasional unrelated employees in the early years, the store’s staff has primarily been comprised of family members, including in-laws and grandchildren. “It’s fun my children were able to learn the business and it helped them to grow in their personalities,” Smith said. He feels it was beneficial for each one to be given responsibility and start developing a strong work ethic at a young age. His children also learned about the value of customer service and building relationships with shoppers. “The thing that’s most important in any business is public relations, to be concerned with what (customers) want,” Smith said.

When shoppers come to the store, he receives their feedback on what they would like to see stocked on the shelves. Because space is limited, they have to be careful their inventory moves quickly, but they also take special orders to meet their customers’ needs, Smith said. Looking toward his retirement from the grocery business, meeting people and building a rapport with the customers is what he anticipates missing the most. While Ken and Sons Market has gathered a local following, they’ve also built long-term relationships with out-of-town customers. “We have a lot of people, we call them our regulars because they’re here every year,” Smith said, adding they have gotten to know several generations of those families. “We always wait for them to come each year.” For the foreseeable future, Smith and his wife will stay in Seaside near four of their five children and continue managing their rental apartments. “Everything we need is here,” he said.

Market: Couple to continue tradition

Continued from Page A1

The Smiths will be turning over management of the market to Natasha Montero and Mike Hamilton. Montero and Hamilton went before Seaside’s City Council on Monday, Aug. 26, seeking an off-premise sales license, permitting the sale of malt beverages, wine and cider to go in sealed containers. Between them, Montero said, they have worked for Whole Foods Market for a combined 35 years, with experience in management, purchasing and dry goods. Raised in Seattle, the couple moved to Seaside about six months before making the decision to purchase the new market with family member William S. Montero. “I’ve been coming here for over 20 years and that’s where we always shopped,” Natasha Montero said. When they found the Smiths were interested in selling, conversations and a deal struck. During the transition, the new owners will be circulating new items in with the



Ken and Sons has been serving Seaside since the 1960s.

existing inventory. Customer feedback will be sought to determine local needs. They intend to place a focus on craft and local beer, as well as healthy, sustainable food options. Eventually, the market may team with local restaurants or caterers for sandwiches or grab-and-go items, Montero said. They anticipate about four to six employees, including themselves. They are seeking applications from people with experience in beer and wine, and produce, as well as cashiers and stockers. “It will be exciting to take on that ‘mom and pop’ torch the Smiths are passing to us,” Hamilton said.

Community Calendar

Saturday, Sept. 7 Lewis and Clark Salt Makers

9 a.m.-6 p.m., sponsored by Seaside Museum and Historical Society, presenting the Pacific Northwest Living Historians; South End Prom at Avenue U.

Learning session

9-11 a.m., emergency preparedness training, presented by Cannon Beach Medical Reserve Corps, Cannon Beach City Hall, 163 E. Gower, Cannon Beach.

Treasure the Beach

9-11 a.m., SOLVE Cleanup, rain or shine, Seashore Inn, 60 N. Promenade.

Learn to Play Ukulele

9:45 a.m., learn how to play the ukulele with instructor Kathy Ryan; conference room, Bob Chisholm Community Center, 1225 Avenue A; sunsetempire.com.

Fire Up!

11 a.m.-5 p.m., Seaside Fire and Rescue, fundraiser, featuring firetrucks, barbecue, more, 150 S. Lincoln, Seaside.

Featured artists reception

2-5 p.m. Trail’s End Gallery

presents September featured artists, during the Gearhart Art-Walk. 656 Avenue A, Gearhart.

Salt Maker’s Return

Event commemorates the Voyage of Discovery in Seaside, presented by Seaside Museum and History Center.

Seaside Art Walk

5-7 p.m., Celebrating 15 years in 2019, the next Seaside First Saturday Art Walk, will be held 5 to 7 p.m., Saturday Sept. 7th. The free event takes place between Holladay Drive and Broadway Street in the Historic Gilbert District of downtown Seaside.

Wes Wahrmund

6-9 p.m., classical guitar, classical guitar, jazz and original tunes, The Bistro, 271 N. Hemlock, Cannon Beach.

Sunday, Sept. 8

Lewis and Clark Salt Makers

9 a.m.-3 p.m., sponsored by Seaside Museum and Historical Society, presenting the Pacific Northwest Living Historians; South End Prom at Avenue U.



JlenNeh performs at Pioneer Presbyterian Church on Sept. 15.

Monday, Sept. 9

Bingo

12:30 p.m., Bob Chisholm Community Center, 1225 Avenue A, Seaside.

Taekwondo

6-7 p.m., Bob Chisholm Community Center, 1225 Avenue A, Seaside.

Tuesday, Sept. 10

Book sale

Through Sept. 15, fall sale at the Seaside Library during library open hours; presented by Friends of the Seaside Library; 1131 Broadway.

TOPS Meeting

9:15 a.m., Take Pounds Off Sensibly focuses on healthy lifestyle changes for weight loss, meets weekly. North Coast Family Fellowship, 2245 N Wahanna Rd, Seaside, OR. For more information, visit ncffchurch.org or call 503-738-7453.

Pickleball

10 a.m., free drop-in game on the courts located behind the Seaside Youth Center, 1140 Broadway.

Teen Tuesday

3:30 p.m., Seaside Public Library, 1131 Broadway; 503-738-6742.

Wednesday, Sept. 11

Good Morning Seaside

8 a.m., Weekly coffee and networking; Seaside Chamber of Commerce; contact for details, www.seasidechamber.com.

Preschool storytime

10 a.m., Seaside Public Library, 1131 Broadway; 503-738-6742.

Weed Warrior Wednesday

10 a.m.-1 p.m., North Coast Land Conservancy program at the Circle Creek Conservation Center, Rippet Road, Seaside; nclctrust.org.

Seaside Farmers Market

2-6 p.m., products grown, raised, produced or collected in Oregon or Washington; Broadway Middle School parking lot, U.S. Highway 101, Seaside.

Night of All Knowledge Trivia

6 p.m., competitions where teams battle to see who has the greatest knowledge of all matters trivial; Seaside Public Library, 1131 Broadway, Seaside.

Thursday, Sept. 12

SDDA Breakfast

8 a.m., Pig ‘N Pancake, 323 Broadway, Seaside, 503-717-

1914, www.seasidedowntown.com. Weekly speakers, discussions and a no-host breakfast.

Pickleball

10 a.m., free drop-in game on the courts located behind the Seaside Youth Center, 1140 Broadway.

Senior Movie

1 p.m., movie title posted weekly at Bob Chisholm Community Center; 1225 Avenue A.

Friday, Sept. 13

Canoeing

10 a.m.-1 p.m., join rec leaders for canoeing along the river and estuary system near the Necanicum; meet at the boat dock at Broadway Park; sunsetempire.com.

Cannon Beach Cottage Tour

Sept. 13-15. Enjoy wine tasting, live music, local art, and more; self-guided, self-paced walking tour in the heart of Cannon Beach. www.cbhistory.org or 503-436-9301

Seaside Farmers Market

2-6 p.m., products grown, raised, produced or collected in Oregon or Washington; Broadway Middle School parking lot, U.S. Highway 101, Seaside.