

MARCH 2021

Chamber Works

Crab Festival Coming Soon!

Submitted by Bayly Lay, Event Coordinator

The 39th Annual [Astoria Warrenton Crab, Seafood & Wine Festival](#) is coming soon: April 23-25, 2021. We are thrilled to be hosting this beloved and highly anticipated event once again. However, this year we are taking a more unorthodox approach to ensure the safety of our vendors, attendees, and volunteers. The 2021 festival will take place virtually.

Fear not: this event will be filled to the brim with music, arts, crafts, beer, seafood, wine, and of course, crab! Musicians will play live on our virtual stage, chefs, artists, and local experts will lead interactive demonstrations, and attendees will be able to interact personally with vendors during live event hours, all available through our interactive event platform, Event Hub.

We want to make this virtual event as engaging as possible and look forward to bringing our ideas to life. The festival has a large and loyal following and this year we'll be able to accommodate fans from the safety of their own homes; this year we are bringing the festival to you! We are also providing some in-person activities for our residents and visitors who want to celebrate in small groups, such as a our dining pass promotion.

Crab Festival - Dining Pass Promotion

Submitted by Regina Willkie, Marketing Manager

The Astoria-Warrenton Area Chamber of Commerce is excited to announce this opportunity to connect our festival enthusiasts with area restaurants offering a taste of the delicious bounty of the Oregon Coast.

From April 23 through May 9 (the kick-off of the Astoria Sunday Market), diners can check-in at participating food and drink establishments and enjoy festival-themed menu items, special prices and more. Each check-in made during the promotional period will earn them an entry into prize drawings. We are looking to connect the festival favorite fundraising food booths with interested participating restaurants to help connect our attendees with their much loved fare.

Chamber member food and drink establishments will receive an email invitation to sign up for this promotion soon. Contact Regina if you'd like more info or don't get the email. It is free to participate, but limited to Chamber members and sign up will close on March 16.

Crab Festival - Vendors Apply Now

Submitted by Bayly Lay, Event Coordinator

Vendor applications for the 2021 Festival are now open! This year, applications must be submitted online due to the virtual nature of this year's festival. Previous years' vendors received an email on February 24 regarding the application process. Accepted vendors will be required to attend live event hours held during the Festival Weekend so that they can directly engage with attendees.

The virtual event platform could make it more appealing and accessible for local businesses to participate in the vendor marketplace than the live-events of the past. To learn more about becoming a vendor, visit astoriacrabfest.com.



Adapting the Festival

Submitted by David Reid, Executive Director

The Astoria Warrenton Crab Seafood and Wine Festival will be a virtual event this year.

In a perfect (and currently imaginary) world we would have a live event with thousands of people eating and drinking and enjoying each other's company as we have in years past. In the real world, the two options available to us were to cancel the event or adapt.

We have chosen to adapt.

Thirty-eight times previously we held an event whose primary purpose and design was to bring the maximum benefit to our community and a growing number of stakeholders, including guests, vendors, local business, performers, non-profits, and our own revenue needs. This thirty-ninth event will do the same.

The revenue we generate for the Chamber, incidentally, pays for people and resources to serve our community and members year-round – something we've done with distinction for 147 years and never more capably than in the past 12 months.

Had we taken only our own revenue needs into account, the decision would have been simple: Cancel. The staff time and effort, money, and resources required to put on this virtual event outweigh the expected Chamber revenue. But we have never solely taken our own needs into account. That's not how the Chamber is built. Instead, we think of the community as a whole and act accordingly. So, we adapt and move forward with what we believe will be an engaging, beneficial, and enjoyable event.

Like everything we do, this year's Festival is designed to create the greatest benefit to the greatest number. Feel free to be among that number – we'd love to have you.



ASTORIA
WARRENTON
CHAMBER OF
COMMERCE

Astoria-Warrenton Area Chamber of Commerce

We are building, maintaining and encouraging a healthy, diverse and resilient economy.

111 West Marine Drive | PO Box 176 | Astoria, OR 97103

(503) 325-6311 | info@oldoregon.com

oldoregon.com | travelastoria.com | astoriacrabfest.com | greatcolumbiacrossing.com

2021 Board of Directors

(year shown is term expiration)

Officers:

President - Lois Perdue	2022
Hampton Lumber Mills	
Past President - Dan Travers	2023
Life Flight Network	
President-Elect - Lindsay Davis	2023
OSU Extension Service Clatsop County	
Treasurer - Loran Mathews	2021
Scandinavian Midsummer Festival	
Secretary - Dan Arnoth	2021
Kiwanis Club of Warrenton	

Members at Large:

Mark Cary	2022
Fultano's Pizza Astoria	
Mark Kujala	2021
Columbia Memorial Hosp. Foundation	
Holly McHone	2022
Holly McHone Jewelers	
David Oser	2023
Individual Member	
Aitor Porro	2023
Consejo Hispano	
Tommy Smith	2022
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Andrew Stein	2021
Logotek	
Kimberly Ward	2021
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Caroline Wuebben	2022
Columbia River Maritime Museum	

Advisory Board:

Andi Day - Long Beach Visitors Bureau
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Brett Estes - City of Astoria
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2020-2021 President's Circle

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Columbia Memorial Hospital
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Pig 'n Pancake Restaurant
Recology Western Oregon
Teevin Bros. Land & Timber
Walmart
Warrenton Auto & Marine Repair
Youngs River Tree Service

Chamber Staff & Volunteers

David Reid, Executive Director

Direct: (503) 836-5141

david@oldoregon.com

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nancy@oldoregon.com

Bayly Lay, Event Coordinator

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bayly@oldoregon.com

Jerry Sandness, Membership Coordinator

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jerry@oldoregon.com

Regina Willkie, Marketing Manager

Direct: (503) 836-5147

regina@oldoregon.com

Volunteers:

Donelda Annat	David Nelson
Suzanne Cannon	Libby Person
Sheila Forte	Marcella Price
Sue Gallagher	Randi Sharpe
Elsie Hansen	Gail Sunderland
Lynda Jay	Holly Tumbarello
Lynne Johnson	Michael Wentworth
Velma Kee	Susan Wentworth
Vic Kee	Sharleen Zuern
Marie Kujala	

Thank You, Renewing Members

Thank you for renewing your Astoria-Warrenton Area Chamber of Commerce membership. Your continued support of the Chamber and the business community is greatly appreciated and highlights your commitment to make Astoria and Warrenton a better place to live, work and do business. Thank you for your investment! Renewals processed in January are on this list.

- Anchor Baptist Church
- Angora Hiking Club
- Assistance League of the Columbia Pacific
- Ben's Computer Store, Inc
- Bloomin Crazy Floral
- Brim's Farm & Garden
- Brothers Wood Finishes
- Brut Wine Bar
- Clatsop Cruise Hosts
- Columbia Steel & Welding Supply
- David Oser
- El Compadre Restaurant - Warrenton
- ESS West
- Fort Stevens State Park
- Fun Beach Fun Center
- Gale Force Guides
- Interstate Special Events
- Leslie Morehead Info Systems
- North Coast Solutions
- Peninsula Arts Association
- Rosemary Baker-Monaghan
- Spa at Cannery Pier Hotel
- Staples
- Sundial Travel & Cruise Center
- Sunset Presort Mailing and Shipping Systems
- The Depot Restaurant
- Thousand Trails RV Resort & Campground
- Tongue Point Job Corp Center
- United Finish Kaleva Brothers & Sisters Lodge #2
- United Way of Clatsop County
- US Bank
- Video Horizons
- Watershed Wellness
- Wendy's

Welcome New Members

The following businesses, organizations and individuals have pledged their commitment to helping Astoria and Warrenton grow into an even better community through their investment in the Astoria-Warrenton Area Chamber of Commerce. Stop by or give them a call and thank these new members for their support of business growth and development in the area. Applications processed in the month of January are reflected on this list.

Barbara Blue

Individual Member
P.O. Box 1043
Astoria, OR 97103
(503) 325-4768

Fight Club Guided Fishing

Jay Daly
33954 Pittsburg Road
St. Helens, OR 97051
(503) 341-9571
buoy10fishing.com

Navigate Tax & Accounting, LLC

Staci Sebestyen
42160 Ziak-Gnat Creek Rd.
Astoria, OR 97103
(503) 458-5818
navigatetaxaccounting.com

Skanska USA Building, Inc

Tracy Brokey
1010 NW Flanders St #500
Portland, OR 97209
(503) 382-0900
www.usa.skanska.com

The Recovery Village Ridgefield

Jordan Katz
888 S Hillhurst Rd.
Ridgefield, WA 98642
(360) 727-3638
ridgefieldrecovery.com

Virtue at the Pointe Recovery Center

Milt Parham
263 W Exchange Street
Astoria, OR 97103
(503) 994-0204
virtuerecoverycenter.com

*Find our complete, searchable membership database on our website, oldoregon.com
Just click on "Members" in the menu at the top of the homepage.*

Director's Corner - A Little Light "Reiding"

As we continue the long road to economic recovery, let's not forget what we've learned along the way. Many of the changes we've been forced to make this past year may serve us well into the future and some, frankly, were long overdue anyway.

Take, for example, handwashing and hand sanitizer. That's probably something we should keep in our business and personal routine long after herd immunity reigns. Preventing a deadly virus was the impetus but continuing the practice can spare us flu, common cold, and even just grime and dirt on our fixtures and merchandise. If, like us, you set up a temporary sanitizing station, it might be time to bolt that baby down and make it permanent.

What about the simple request, "stay home if you feel sick"? Why did we have to be told that? As a business, it is imperative that we maintain not only that ethic when this is over, but the capacity. Do we allow enough sick time to make that practical for our employees and do we have enough skill overlap and cross training to make it practical for our operations?

Work from home. Thanks to Chamber members MossyTech, my team can securely log in to their work computers and phones from anywhere, preventing quarantine, a sick child (or pet), or a myriad of other issues from interrupting business. I even used the capability to stay home and wait on a plumber. While it's not the same as actually being in the office, it does vastly expand our flexibility and capacity. The thing is, this is not new technology. Computers have been capable of this for as long as there's been an internet. For us it just took extreme need to get us to use it.

It occurs to me, by the way, that whether we're expecting or just allowing our employees to work from home, it's incumbent upon us to make sure we're providing the equipment, support, pay, and anything else that employee needs in order to be successful in that environment. Something as simple as a poor wi-fi connection can make a big difference in work quality – and that affects your business. Support it.

Changes to Goonies Anniversary Events

Submitted by Regina Willkie, Marketing Manager

In February, we shared a statement about the future of the Goonies official anniversary events and the Chamber. We are no longer able to offer events like the 5-year anniversary celebrations of *The Goonies*, for a number of reasons. We assure movie fans that they will continue to find our region to be welcoming and enjoyable to visit any time of year. The Goonies fans showed a passionate response to this news, most of them hoping that the events would be able to continue in some way.

The Clatsop County Historical Society responded to clarify that the Chamber's statement was about the organization stepping back, not the community as a whole. The Oregon Film Museum will play an expanded role in future film-themed events, along with the many other groups and volunteers that have assisted over the years.

Visit thegoondocks.org for additional info.

Virtual meetings. Like you, I'm ready to get back to meeting people face to face. However, I expect to keep video conferences as part of my toolkit. Video calls allow me to schedule meetings closer together (a mixed blessing, to be sure). They help with scheduling because all the participants don't have to figure in travel and time and whether their next meeting is in the same area of town. They also allow additional capabilities like letting me share things right from my computer rather than printing out copies for everyone and then, likely, editing and emailing corrected versions afterwards anyway.

Many of us developed or expanded the capacity to sell merchandise online. We added delivery service and curbside pickup. Those things don't necessarily need to stop when this is over.

And let's talk about events. Our signature event, the Astoria Warrenton Crab Seafood and Wine Festival is going to be online (mostly) this year, as you might expect. Without dwelling on what we usually do, we're excited about what we are able to do this year and it's going to be a great event on April 23, 24, and 25th. Doing it online allows us to keep the content and the connections up for as long as we want afterward, too. That will be something we keep. Have you ever seen something at our festival and later thought, "I should have bought that"? Having the online component in addition to live events, simply gives us more reach and more flexibility in what we can do.

The point of all this is, just because we were forced to adapt doesn't mean that the adaptations weren't beneficial. Let's keep what worked, ditch what didn't, and work on the things we still need.

Let's get to work.



David Reid
Executive Director, AWACC

Guest Service Tips During COVID-19

Submitted by Regina Willkie, Marketing Manager

Oregon Restaurant & Lodging Association has created a course, "Providing Service While Supporting Safety," to help businesses manage service challenges presented by the pandemic. It was developed by the Oregon Hospitality Foundation (OHF) in collaboration with hospitality industry partners.

Two versions of the course are available for restaurant and hotel partners, with scenarios specific to each industry. The course videos are available on-demand. The complete course can be viewed in under 40 minutes, compatible with any device, and is available with Spanish subtitles.

Thanks to the support of sponsors and partners, this course is offered to Oregon hospitality professionals for a sliding scale donation to OHF with a minimum of \$5. Scholarships may be available for Oregon residents who are unable to pay. Learn more at oregonrla.org.

CHAMBER CALENDAR - MARCH

The Chamber is open Mon.-Fri., 9 a.m. to 5 p.m. and Sat., 10 a.m. to 4 p.m. We are currently closed Sundays.

- 3 Chamber Ambassador Meeting
Online via Zoom. Contact AWACC Membership Coordinator Jerry Sandness for info.
- 11 Lower Columbia Tourism Committee
Online via Zoom. Contact AWACC Marketing Manager Regina Willkie for info.
- 11 Business After Hours (BAH)
Hosted by Gaetano's Market and Deli
Online via Remo. Contact AWACC Membership Coordinator Jerry Sandness for info.
- 15 Newsletter Articles & Advertisements Due
- 20 Newsletter Fliers (digital PDF) Due
No printed copies of the flier needed, as the newsletter will be digital-only for the time being. Contact AWACC Marketing Manager Regina Willkie.
- 18 Chamber Board Meeting
Online via Zoom. Contact AWACC Executive Director David Reid for info.
- 30 Monthly Chamber Breakfast
Guest Speaker: Tim Cavett of Astor Place Assisted Living Community
Online via Remo. Contact AWACC Membership Coordinator Jerry Sandness for info.

Monthly networking events are listed on the calendar at oldoregon.com and include the link to RSVP to attend.

Host Employers Sought for Intern Program

Submitted by Clatsop EDR

The Clatsop WORKS paid internship program, now in its fourth year, gives local high school and community college students valuable work opportunities.

Hosting an intern develops future high school and community college graduates to contribute value-adding work to your business now and in the future. Interns also enhance the local workforce, create more visibility for your business, and can help your organization take on new creative and advanced projects.

The application to be a Summer '21 Host Employer is at clatsopworks.com. Contact [Ryan Stanley](#), Clatsop WORKS coordinator, for more information!

Community Organization Meeting Dates

Meetings may be affected by COVID-19 restrictions.

- AAUW - not currently meeting due to Astoria Library closure
- ADHDA - 1st Fridays, 8:30 a.m., online only due to COVID-19
- Astoria Kiwanis - 2nd & 4th Thursdays, 4 p.m., El Tapatio
- Astoria Rotary - Mondays, 12 p.m., Coho Room @ Columbia Ctr.
- Elks - 2nd & 4th Thursdays, 7 p.m., Elks Lodge
- LCHRMA - 1st Wednesdays, 11:30 a.m., Fort George Brewery
- Lions - Tuesdays, 11:30 a.m., Astoria Senior Center
- Moose - Wednesdays, 6:30 p.m., Moose Lodge
- Warrenton Kiwanis - 2nd & 4th Weds, 1 p.m., Camp Kiwanilong

Birth Center Offers Care for all Stages of Women's Health

Submitted by Astoria Birth Center

Astoria Birth Center and Women's Health opened our tranquil waterfront space in July 2020, at 1406 Marine Drive. We offer a variety of healthcare services including prenatal, birth, newborn, postpartum as well as general women's healthcare. Our clients come to us in search of a more holistic approach to their care. Certified Nurse-Midwives spend an hour with our clients during visits and provide relationship-based care.

Birth centers nationally employ a simple model which results in an exceptionally low rate of interventions including cesarean birth while remaining a very cost-effective option. Most insurances, including Medicaid and Tricare, cover our services.

[Click here](#) to read a birth story shared by one of our clients about her experience in January welcoming her new daughter.

We provide private tours upon request as well as free initial consultations to prospective clients. To book a visit, go to www.astoriabirthcenter.com/visit.

Follow us on facebook, instagram, and twitter to stay in the loop. Visit our website to learn more about what we have to offer.

Oregon Arts Offers Grants

The Oregon Arts Commission is excited to announce that applications are now open for our FY2022 Small Operating Grant for nonprofit arts organizations with budgets under \$150,000. The deadline to apply is Monday, March 29.

Though small, these grants often make a large difference in ensuring arts access for Oregonians, especially in rural areas. These organizations frequently represent the only arts presenter for remote and underserved regions of the state.

Annually awarded to arts organizations in virtually every region of the state. Eligibility is limited to organizations who have operated as an IRS recognized 501(c)(3) nonprofit for two years or more and provide ongoing, sustained artistic programming and outreach programs. The grant guidelines are posted on our [website](#).

Tips to Save Energy and Money at Work

Equipment and Processes

Brought to you by Pacific Power and the Energy Trust reminding you to keep compressed air systems well-maintained to improve efficiency, decrease air leakage and save energy.



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NCC Prepares for April Performance

Submitted by *North Coast Chorale*

North Coast Chorale singers can be found working extremely hard with the anticipation of their first of three programs, in addition to the annual *Messiah Sing Along*, in 2021. The Chorale is optimistically preparing for concerts on Friday, April 9th at 7 p.m.; Sunday, April 11th at 4 p.m.; and Sunday, April 18th at 4 p.m. to be performed at the Charlene Larson Center for the Performing Arts, otherwise known as the "PAC". The presentation will include "Lux Aeterna" by Morten Lauridsen, which was slated to be performed last year, and selected pieces from the "Messiah" pertaining to Easter, featuring well known NCC soloists.

Because of COVID restrictions and precautions, seating within the PAC will be limited to 30 patrons for each performance. Tickets for this performance will be \$11 each and can be purchased through the new ticketing program on the Performing Arts Center website. www.partnersforthepac.org In June, the Chorale will have a belated Anniversary Celebration comprised of some favorites from their performances over the last 30 years and some "Christmas in June" selections, including Bach's Magnificat, Vivaldi's "Christmas Gloria", and John Rutter's "Magnificat". To complete the year, NCC will perform "The Healer" by Karl Jenkins, which will include an orchestral accompaniment.

It's time to perform. It's time to be entertained. It's time to enjoy the arts again.

North Coast Chorale receives support from Oregon Arts Commission, Oregon Cultural Trust, and Clatsop County Cultural Coalition, all state agencies funded by the State of Oregon.

Liberty Theatre Virtual Programming

Submitted by *Liberty Theatre Astoria*

Fun fact: Steinways don't like to sit unplayed, and the piano at the Liberty Theatre no longer has to! The stage has been welcoming performers again recently for filmed performances that will be a part of a virtual programming series in March in collaboration with KMUN Radio.

Oregon Symphony, Sparrow Dance Company, and members of 45th Parallel are among the performers that will be a part of the series. Stay tuned to the [Liberty Theatre's Facebook](#) and website for the announcement of virtual showtimes.

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(Lunchtime specials available
11:00 a.m. - 2:00 p.m.)

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Steamships Featured in New Exhibit

Submitted by *Columbia River Maritime Museum*

Step into the Columbia River Maritime Museum and check out the newest exhibit showcasing the S.S. Great Northern and S.S. Northern Pacific.

"By far the most delightful travel route between San Francisco and Astoria is the 'ocean way' on the floating "Palaces of the Pacific". Marketed for speed and luxury of travel, these amazing ships were 525 feet in length, had a speed of 24 knots, 5 decks and a capacity of 800 passengers and 200 crew, each of which provided "a pleasant and expeditious trip with all the comforts and luxuries of travel".

The exhibit includes one of the two large clocks that were given to each ship by the citizens of Astoria in 1915. There is quite a history with these two ships – including a terminal for the two at Flavel, Oregon, allowing passengers to travel at amazing speed between Astoria and San Francisco. The Museum is pleased to be able to share this history of our area with our visitors.

The Museum is open daily 9:30AM to 5:00PM. Be sure to take some time to visit soon.

Free Masks and other PPE Available

Submitted by *David Reid, AWACC Executive Director*

The Astoria-Warrenton Area Chamber of Commerce is still distributing non-medical masks and PPE supplies for businesses in Warrenton and Astoria.

Just complete the survey ([at this link](#)) by noon each Monday to request the supplies each week. Pick up your masks that Wednesday at the Chamber.

YES !!! WE'RE OPEN!

Patricia and I hope this message finds you calm and well. We're serving all our clients both old and new by phone and email. Don't hesitate to give us a call or contact us for all your printing & design needs.

POLK SAID . . .
SHOULD WE LET THEM KNOW WE'RE OPEN ?

THEN SHE SAID . . . OF COURSE DARLING

Patricia: pj@polkrileys.com
Polk: polk@polkrileys.com
503.325.7775 • polkrileys.com

We have suspended delivering, but we have a cart just inside the studio front door for a safe "grab & go" pickup. We look forward to hearing from you.

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Image of artists and their works courtesy of Clatsop Community College.

Ales & Ideas: The GIANT Give

Submitted by Clatsop Community College

Clatsop Community College and Fort George Brewery are pleased to announce the next Ales & Ideas lecture series event—broadcast live from the Lovell Showroom via [Fort George Brewery Facebook](#) LIVE. On Thursday, March 4, at 7 p.m., CCC Painting Instructor Kristin Shauck will present The GIANT Give: Creative Community Connections in the Time of COVID.

This month's Ales & Ideas celebrates arts-based social action with special focus on CCC's current partnership with Whitney Rutz's Giant Ass Cinnamon Roll efforts to support the Oregon Food Bank network. The Clatsop Community College art program and Royal Nebeker Gallery have a rich and generous history supporting arts-based social action in our rural communities. Shauck has reached across county lines collaborating with Portland artists/activists to combat food insecurity while offering purpose to lift the spirits of local artists.

Whitney Rutz started baking giant cinnamon rolls for healthcare workers during the first weeks of COVID lockdown. More than 125 rolls later, she has raised over \$55,000 for the Oregon Food Bank. Beginning as a collaboration with Portland artists to make uniquely designed and decorated cake boxes, the fundraising effort took off.

Lower Columbia artists have decorated their own boxes to be displayed in March in the [Royal Nebeker Gallery](#). We hope devotees of the local arts scene will tune in to meet Whitney, while learning from Kristin about diverse efforts in arts-based social action both regionally and across the globe. This promises to be an uplifting evening, and audience members will learn how to bid on their very own "Giant-Ass Cinnamon Roll" art box to support the Clatsop County Food Bank.

• HOME • 503-325-1541
 • AUTO email - info@knutsenins.com
 • BUSINESS www.knutsenins.com

Nature Matters: Collaborating with Beaver

Submitted by Lewis & Clark NHP

Jakob Shockey has been working professionally in Oregon's streams, rivers, and wetlands for over 8 years. He is the co-founder and Executive Director of The Beaver Coalition, an organization working to empower humans to partner with beaver through education, science, advocacy, and process-based restoration. He owns Beaver State Wildlife Solutions, a company that specializes in addressing frustrating conflicts with wildlife in a new way. Join this talk to learn about the benefits of collaborating with beavers in ecological restoration.

This free event is online. The 7 p.m. presentation takes place March 11th via [Fort George Brewery Facebook](#) LIVE.

Jakob Shockey grew up in Oregon on a farm in the Siskiyou Mountains. He lives with his wife and their three children on the same creek he grew up swimming in. He has published research on the endangered Pygmy Three-toed Sloth of Panama and has worked for Washington Dept. of Fish and Wildlife, the Bureau of Land Management, and the Applegate Partnership. Jakob is a writer, hunter, paragliding pilot, & fiddler.

Nature Matters, a lively conversation about the intersection of nature and culture, takes place on the second Thursday of each month from October through May. Nature Matters is hosted by Lewis and Clark National Historical Park in partnership with the North Coast Watershed Association, the Lewis & Clark National Park Association, and the Fort George Brewery + Public House.

For more information, call the park at (503) 861-2471, check out www.nps.gov/lewi or [Lewis and Clark National Historical Park on Facebook](#).



Image of Jakob Shockey courtesy of LCNHP.



We offer on-going monthly classes, workshops by nationally known artists and more. We have studio spaces and a large gallery.

106 Third Street, Astoria, OR 97103 • (503) 325-4442

AstoriaArtLoft.com • AstoriaArtLoft@gmail.com

Hours: 10 a.m. – 4 p.m. Tuesday – Saturday

MEMBER OF THE MONTH - March 2021



Slurpalicious
Candy Yiu and Akshay Dua
(503) 841-1921
slurpalicious.com

Get it on Google Play or Apple App Store.

Slur-pa-li-cious: an eatery app built by eatery owners.

Our mission is to provide FREE online pickup ordering, low-cost delivery for eateries and customers, fair pay for drivers, and a place where food lovers can discover and share their unique food finds.

My husband and I are two of the partners of Malka – a beautiful restaurant in Portland. It took all five of us two and a half years to build the restaurant and we finally opened in January 2020. All of a sudden, COVID caused us to close indoor seating and rely on take-out to sustain the business. Luckily, we had tons of community support as many of our customers bought gift cards and ordered takeout via phone. Thanks to them and our partners doing outreach, we are surviving.

Same as other eateries, we started getting requests for delivery, so we researched our options. All the delivery companies were charging roughly the same – 25% to 35% – on each order. This is devastating for a restaurant business. The delivery companies either don't know that or don't care. The margins on each order alone are much less than their commission. We would definitely make losses if we relied only on delivery.



It then occurred to us that we could solve this problem ourselves and make sure that a restaurant's needs are addressed. We are both software engineers with a Ph.D. in Computer Science; we could do this! My husband was already developing a food finding app with an amazing team in India. We wondered if we could just add online ordering and delivery as a feature. So we did just that!

We have now launched FREE online ordering for local pickup and a food delivery service in the Astoria/Warrenton region that truly cares for eatery margins as delivery with Slurpalicious is completely free for eateries. We want a food delivery ecosystem in which everyone thrives and where the spotlight remains on the eateries.

We learned something else during COVID. Some anonymous donors gave Malka money to buy food for people who could not afford it. This pay-it-forward program has become very popular. We were able to spare 6-10 free food orders for people in need everyday for several weeks during the peak COVID time. I thought this was such a good idea to integrate into the app and so the "pay it forward" feature was born. Today, using Slurpalicious, you can give to any restaurant on the platform. Those funds can be claimed by anyone who is in need of a free meal.



2020 Economic Impact

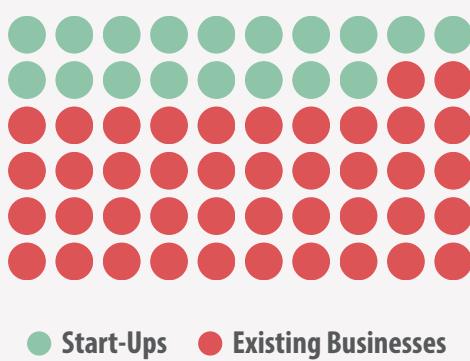
Clatsop SBDC

Through our work with SBDC clients in our region, we help create new jobs and improve the economic vitality of Oregon. Here are our Center's 2020 economic impact numbers.

Capital Infusion to Local Businesses

\$4,322,930

Counseling Services Provided to Local Businesses



335
Clients Counseled
882
Counseling Hours
1,306
Contact & Prep Hours

Training Provided

69
Events
2,380
Attendees

Jobs



New Businesses

9
Started

Sales Increase

\$2,390,777

Client Demographics



OREGON SMALL BUSINESS DEVELOPMENT NETWORK

The Clatsop SBDC helps businesses at every stage. Oregon's SBDCs are funded through a cooperative agreement between the Small Business Administration and Business Oregon, and are hosted at Oregon's 17 community colleges, Eastern Oregon University and Southern Oregon University.

Advising

Small businesses receive advising from experienced business experts at no cost to the business owner. SBDC advisers provide confidential advising on marketing, finance, operations and business planning.

Instruction

SBDCs offer training and instruction on a variety of topics including capital access, marketing, social media, operations, human resources, bookkeeping and business planning. SBDCs often coordinate with government agencies to teach about new laws and policies.

69 Online Classes Offered in 2020 at the Clatsop SBDC

COVID-19 Response

SBDCs have been the front lines of the COVID-19 response for small businesses. Working with the SBA, SBDCs have provided technical assistance to businesses accessing federal relief programs. SBDCs are also helping businesses plan for reopening safely with improved procedures and business plans.

182 Businesses Assisted with COVID-19 Issues at the Clatsop SBDC

Minorities

Minority business owners are an important part of Oregon's economy and often struggle to access capital or other services. SBDCs help by offering advising and instruction in both English and Spanish, and with advisers from these communities who connect business owners with the best resources.

61 Minority Small Businesses Served in 2020 at the Clatsop SBDC

Wildfire Response

SBDCs help businesses that have been impacted by wildfires. Advisers walk businesses through the steps to recovery, assisting with paperwork and providing a comforting hand during difficult times. Centers connect businesses with government assistance when needed, and help with the long term needs, such as reworking business plans.



Clatsop SBDC

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Learn more about the Oregon SBDC Network at OregonSBDC.org

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Oregon Small Business Development Centers are funded in part through a cooperative agreement with the U.S. Small Business Administration, and by the Oregon Business Development Department. Programs and services are provided to the public on a non-discriminatory basis. Language assistance services are available for limited English proficient individuals.

