

# CHINOOK OBSERVER



More than 100 protesters marched peacefully from Raymond to South Bend in support of BLM on Friday, June 12.  
LUKE WHITTAKER

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## Pacific County joins national protests

### Protest in support of Black lives draws more than 100 people



James A. Phillips

By ASHLEY NERBOVIG  
*Chinook Observer*

RAYMOND — With an oxygen tank slung over his shoulder and a protest sign in hand, 64-year-old James A. Phillips walked almost five miles to show his support

for the Black Lives Matter movement.

Phillips was one of more than 100 Pacific County residents who marched silently together on Friday, June 12 through the cities of Raymond and South Bend. The march was organized in response to

a call from Black Lives Matter Seattle-King County, which asked for a statewide day of action in support of Black lives. BLM listed 39 planned protests across Washington.

#### A five-mile protest

The march began at Wil-

lapa Landing Park, at Eighth Street and Franklin Street in Raymond, and ended more than five miles away at the Pacific County Courthouse, 300 Memorial Drive, South Bend. About halfway through the march Phillips grew short of breath. He brought out his electric scooter to ride the rest of the way. When its battery died, he accepted a ride home.

Despite the risk to his health, Phillips said he went to the protest because what happened to George Floyd has been happening in this country for far too long. Floyd, an African American man, was killed by police while being arrested on May 25 in Minneapolis, Minnesota.

See Protests, Page A8

## Pacific County OK'd for phase 3

### Theaters, libraries, museums can soon reopen

By ASHLEY NERBOVIG  
*Chinook Observer*

OLYMPIA — Gatherings of up to 50 people and non-essential travel is once again allowed in Pacific County after it was approved to move to phase three of Gov. Jay Inslee's Safe Start Plan.

The announcement came from Washington state Health Secretary John Wiesman on Tuesday, June 16. Pacific County Board of Commissioners voted to apply for the variance on Saturday, June 13 in a special board meeting.

Long Beach City Mayor Jerry Phillips said he was glad about reduced restrictions for the county. He said the city, county and state parks are working together on a plan for the three-day July 4 weekend, when a significant upsurge in visitors is likely.

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## After spiking, meat prices ease off

By BRANDON CLINE  
*Chinook Observer*

LONG BEACH PENINSULA — Just as restaurants on the peninsula were given the greenlight to open their doors for sit-down service, a new type of epidemic struck the dining community: an unstable meat supply.

With the covid-19 pandemic forcing restaurants to close, either temporarily or permanently in some cases, and outbreaks hitting large meat-processing plants throughout the country, restaurateurs saw the price of meats considered staples of the American diet — such as beef, pork and chicken — soar.

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Left to right: Harshil Thiry, Daniel Whiting, Melissa Merino Ortiz, Daysi Gonzales Sebastian, Marissa Thompson and Calvin Baze pose for a picture during the graduation parade.



LUKE WHITTAKER

IHS graduate Bryan Sparks reacts during graduation parade on Saturday, June 13 at Ilwaco High School. Sparks plans to attend Eastern Washington University.

## VIRTUAL GRADUATION CAPS UNIQUE SCHOOL YEAR

By BRANDON CLINE  
*Chinook Observer*

LONG BEACH PENINSULA — For the Ocean Beach School District Class of 2020, born in the wake of 9/11 and graduating amidst a global pandemic and social and economic turmoil, last weekend's unprecedented graduation ceremony felt almost like normal — just another notch in the belt of a childhood that's

been anything but typical.

On Saturday, June 13, 82 students from Ilwaco High School and Ocean Beach Alternative School graduated from the Ocean Beach School District in the district's first — and hopefully only — virtual ceremony. Before that, hundreds of people participated in a reverse graduation parade at the high school on Saturday afternoon.

See Graduation, Page A10

## After 46 years, Cottage Bakery changes hands



CONTRIBUTED BY JEFF HARRELL

Mason, Casey and Dylan Harrell at the Cottage Bakery last June. Jeff and Casey Harrell, along with Mark and Lindy Swain, officially purchased the bakery on June 10 and plan to incorporate some special things into the bakery to honor Dylan, who passed away in April.

By BRANDON CLINE  
*Chinook Observer*

LONG BEACH — After nearly 50 years, a preeminent Long Beach Peninsula institution is changing hands.

On June 10, Bob and Judi Andrew officially turned the keys of the Cottage Bakery over to its new owners, Jeff and Casey Harrell and Mark and Lindy Swain, Casey's sister and brother-in-law. The sale comes about 46 years after the Andrews bought the bakery in 1974.

The sale had been in the works for more than a month, and came after staff shortages forced the bakery to close for a day on April 21, and then again from April 30 through May 6. The staffing issues, coupled with the

challenges presented by the covid-19 pandemic, made it the right time for a change to be made.

#### An emotional purchase

Jeff Harrell, president of Peninsula Pharmacies, said he and his wife weren't actively looking to purchase the bakery, but things moved quickly when he struck up a conversation with Judi after the Andrews sent faxes to local business owners inquiring if they'd be interested in taking it over. Harrell thought about how much the bakery — which has been in operation since 1908 — means to the community, and the way the community rallied around his family over the past two years.

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# Bakery

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“It was a purchase that was done with emotion for the community, and it was done for emotion with my family,” said Jeff Harrell, referring to the passing of his and Casey’s 6-year-old daughter, Dylan, this April.

Dylan passed away after a 20-month battle with diffuse intrinsic pontine glioma, an incurable cancer that primarily affects young children. She captured the hearts of many on the peninsula, who admired her strength and attitude in her fight against a devastating illness. Dylan loved visiting the bakery, Jeff said, and said they plan on incorporating some special things into the bakery itself to honor her.

The Swains recently moved from Spokane to help support the Harrell family, and saw this as something they could do to become part of the community — and invest back into it by supporting a business that means so much to so many people.

“We appreciate this community more than words, and we will continue to support them and continue operating the bakery at the highest standard that Bob and Judi have,” said Jeff. “The community is a big part of the Cottage Bakery.”

## A new frontier

Over the past several weeks, Jeff, a pharmacist, and co-owner Mark Swain, an occupational therapist, have been coming in at

2 a.m. on some days to support the staff, learn the ropes and ensure they’re maintaining the quality and the consistency that was a hallmark under the Andrews leadership for 46 years.

“[Mark] and I have been on the donut line here in the last few weeks,” said Jeff, adding that they wanted to get a head start on learning the ins and outs of the bakery before officially taking over a week ago this Wednesday.

The new owners aren’t looking to implement many, if any, changes to the production of the bakery’s iconic donuts, desserts and pastries that led it to be voted *Coast Week-end’s* 2019 Readers’ Choice winner of “Best Bakery” along the southern Washington and northern Oregon

coast. However, the bakery already has and will continue to roll out new items to its already expansive menu, such as maple bacon bars, cranberry white chocolate scones and old-fashioned bread pudding.

The Andrew family devoted almost half a century to the business, which often served as a prime meeting place downtown. Bob Andrew served two terms as Long Beach mayor after his initial election in 2007. Throughout their time at the bakery, he and Judi were key community leaders — particularly strengthening and preserving the city’s traditional Loyalty Day celebrations.

Some changes will be coming to the bakery, though, including the implementation of a point of sale

system that will allow customers to pay with a debit, credit or gift card rather than just cash, a staple of how the bakery has operated since its inception 112 years ago. The new system should be implemented in the next few weeks.

“Bob and Judi, that’s how they ran it, a cash business,” said Jeff. “Generations have changed, times have changed and the statistics of how many people really carry cash are staggering — not many.”

The bakery also hopes to begin offering online ordering soon, too, as well as eventually offering a lunch delivery service. The online ordering, Jeff said, is especially timely as the covid-19 pandemic continues to take its toll on how people approach dining.

“[Customers] can place their order online — we’ll have most of the offerings — they’ll pay for it and it’ll be boxed up and ready to go, and you just walk in and say ‘pick-up [for whoever you are],’ and out the door you go,” said Jeff. “So minimum contact, minimal exposure, and there’s a lot of people that really prefer to just do their business online.”

Along with the aforementioned changes, the new owners are currently focused on continuing to hire additional staff, including a baker. They also plan to do some interior remodeling to spruce things up, but not much else needs to be done, they say.

“Really, it’s iconic. We’re not going to change too much,” Jeff said.

## COMMUNITY CALENDAR

### Farm-To-Family Food Distribution

RAYMOND — Catholic Community Services is coordinating food delivery sites with Pacific Coast Fruit Company on Saturday, June 20 from 10:30 a.m. to noon at St. Lawrence Church, 1112 Blake Street in Raymond. These are boxes of fresh perishable foods for people in need due to COVID-19. There will be three different boxes, a dairy box, vegetable and fruit box or a dairy, lunchmeat and vegetables. The food is free and no identification or registration is required.

### Pickleball MASKeraid

OCEAN PARK — A pickleball tournament is set for Saturday, June 20 beginning at 1 p.m. Entry Fee is \$10 or more in groceries for the Ocean Park Food Bank. Non-players are welcome to bring food and watch. Social distancing requirements in place so you must wear a face mask and gloves for this event! This is a blind draw round robin tournament with 12 either male or female players of all ages making up six teams. You will play five games to 11, win by two.

If there is a tie there will be a game to 11, win by two. First 12 players to show up promptly at 12:30 p.m., will be entered. If there are more than 12 players or those who arrive late they will not play but will be entered into a second tournament to start at 2 p.m., depending on how many extras show up. If there is rain do not show up as the tournament will be rescheduled one week later on Saturday, June 27. Play will be at the Ocean Park courts across the highway from the Ocean Park Grade School. No Groceries... no problem — just come and play! Pickleball is for all ages. For information call Frank Street, USAPA Ambassador at 509-590-5424 or email frankstreet@gmail.com.

### Laundry Love program

PENINSULA — Peninsula Poverty Response is offering free dryer days every Wednesday at the Seaview and Long Beach laundromats. Laundromats were deemed an essential service however there should be no more than five people in the building at once and everyone must sanitize their hands before and after leaving the laundromat. Machines and all

surfaces often will be sanitized often. These laundromats are open 24 hours a day, to prevent overcrowding. Get two loads of free wash, and free dry all-day Wednesday.

### Neighbor to Neighbor Program

OCEAN PARK — The Neighbor to Neighbor Program is offering gas cards and grocery cards to those in need with emergency funds to get over a rough patch, neighbor to neighbor. Cards available to pickup Monday — Friday 10 a.m. to 5 p.m. at the Ocean Park Resort. Call ahead at 360-270-0298 to arrange pickup and bring identification.

### Girls Group

Big Brothers Big Sisters is offering a Girls Group for peninsula girls age 10-14 every Tuesday via Google Hangouts. You do not need to participate in Big Brothers Big Sisters to be a part of Girls Group. This online meeting gives girls a creative and safe space to make new friends with other “Littles” and other girls in their community. RSVP to robyn@swwabigs.org. Call 360-642-3731 for information.

### Summer at the Library

Summer Library Program is for everyone-newborn to adult. Programs are virtual this year at trl.org/summer-library-program. You can print out a paper log or do it all online at trl.beanstack.org.

Virtual performances for children and families include Jeff Evans, Idea Hatch (STEAM for kids) and Mr. Lizard of Shrink Ray Farms is offering free reptile shows for kids and families every Tuesday at 2 p.m. via Zoom. He has come to the Timberland Libraries on the peninsula several times. Go to <http://www.shrink-rayfarms.com/virtual-events> to view.

There are also weekly storytimes for babies, toddlers, preschool, bilingual and STEAM time. Virtual program information can be found at [events.trl.org/upcoming](http://events.trl.org/upcoming).

For teens: Virtual book chats, Dungeons & Dragons, and a Virtual Con all summer long.

Adults are not left out! Page Turner book discussions, Film Club and Trivia Nights are all on the calendar.

## Meat

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### Prices now leveling out

The increase in beef prices peaked, for now at least, in mid-to-late May, according to data from the U.S. Department of Agriculture. Choice cutout prices, representing the composite price of all choice beef cuts produced by a finished animal, soared to over \$450, more than double the price of about \$210 in the first two months of the year. It has since dropped to about \$240, as of June 12.

Ted Keys, territory manager for the food-service distributor US Foods, said pork and bacon prices have come down close to where they were pre-covid-19, under \$2 per pound. Some beef prices are slowly coming back down to Earth and are now about \$4 per pound, after reaching a peak of more than \$6 per pound. As time goes on, Keys said he expects the price for proteins to begin to stabilize.

Keys said the reports he’s seen about there being widespread meat shortages in the country are inaccurate, and that he’s surprised that there haven’t been more shortages. When the covid-19 pandemic became real in the U.S. and many restaurants closed down, Keys said US Foods had hundreds of millions of dollars worth of product going into freezers.

“All of that fresh protein now had to go to freezers. Restaurants weren’t used to that, so there was a changing moment for them to be able to realize that ‘Wow, OK, if I want to pay the same prices that I was paying, I need to now go to a frozen product,’” said Keys. “The price point is what is a little bit challenging for a lot of restaurants, because they price their menu based on what they’re paying at the market.”

About 80% of the peninsula’s dining establishments are served by US Foods, Keys estimates, with those restaurants having to pay higher prices the last four to six weeks because available product was in such high demand. That high demand, he said, was due to the fact that the summer season had begun, starting with Memorial Day weekend.

### Trying to cope

The market’s recent uncertainty has thrown a wrench into an already tenuous situation for the area’s dining establishments,

which rely on heavy summer volume to make up for the less financially fruitful off-season.

Nancy Gorshe, co-owner of The Depot Restaurant in Seaview, reiterated what Keys said about increased prices for their proteins, like steak, pork and crab. The increases ranged anywhere from 10 to 20%. That price increase is then passed on to customers.

“We hope our customers don’t notice it that much, but they did notice the first price increase,” Gorshe said.

David Allen, owner of Beach Fire BBQ in Long Beach, said earlier this month that the instability of meat prices is the reason why Beach Fire BBQ hasn’t been able to reopen yet. Pork and chicken prices were dropping, he said, but beef prices were almost double what they were prior to the pandemic. Other establishments on the peninsula have also struggled to receive shipments of some meats over the past several weeks, including steak and bacon.

The market’s recent turbulence and fluctuating costs has forced The Depot to get creative in the types of cuts it offers.

“We’re learning about new cuts that we haven’t been using,” said Gorshe, adding that they haven’t received any complaints or concerns from customers about quality. “That’s been helpful for [US Foods] to say, ‘This particular lamb shoulder is still a really good meat,’ but people don’t tend to think of lamb shoulder, they think of lamb shank or lamb chop. So we’ve been taking their advice and using these cuts.”

The instability has also forced The Depot to stay with a limited menu for its dine-in option that is now available. The dine-in menu is the same as the restaurant’s takeout menu, which consists of about 14 small plates or entrees. According to Gorshe, the simpler menu is needed because some of the items on their typical or special menus are tough to find at reasonable prices, like lamb or quail, and in order to keep things easy for kitchen staff.

“We hope that by fall, when we normally would go to change our menu, that there will be an evening out and growth of availability of product, at which point we hope to bring back a more full, traditional menu. But I think we’ll go through summer like this,” Gorshe said.

## Phase 3

Continued from Page A1

Beach approaches are expected to be open for the holiday weekend and the city granted permits to two private firework stands. The city isn’t encouraging people to come down for the weekend, but if they choose to come, Phillips wants them to have the ability to spread out on the beach.

Pacific County’s Department of Community Development received five firework stand permit applications, but has not yet granted any permits.

In addition to larger gatherings and less travel restrictions, phase three means outdoor group recreational sports with fewer than 50

people can resume. Recreational facilities such as gyms and public pools can reopen at less than 50% capacity.

Restaurants and bars can increase capacity to 75%, with table sizes no larger than 10 people. Bar areas in restaurants and taverns can increase to 25% capacity.

Businesses that reopen must comply with all health and safety requirements outlined on the Governor’s website.

Individual business sectors, such as movie theaters, libraries and museums, may reopen only after the state publishes its guidelines for the specific sector. The state was still working on those guidelines when Pacific County was approved for phase three. The link to

that page is: <https://www.governor.wa.gov/issues/issues/covid-19-resources/covid-19-reopening-guidance-businesses-and-workers>.

Once those guidelines are posted, movie theaters can reopen at less than 50% capacity. Customer-facing government services, such as the Department of Licensing, may reopen, though telework is still encouraged for this phase. Libraries, museums and all other business activities not yet listed may reopen, except for nightclubs and events with more than 50 people.

The phases are how Inslee is lifting his “Stay Home, Stay Healthy” order, which was issued on March 23 to prevent the spread of covid-

19. Each phase removes limitations set by the order. Phase one, for example, allowed ongoing construction work to resume and expanded what outdoor recreation was allowed. Phase two allowed for new construction and the reopening of restaurants at reduced capacity. It also reopened salons and barber shops.

As of June 16, three Washington counties were in phase one, three are in a modified version of phase one, 22 counties were in phase two and 11 counties were in phase three.

As of June 14, Washington state had confirmed 26,158 covid-19 cases and 1,221 covid-19 deaths since the state began tracking the disease on Feb. 28.

## Get Informed and Involved with Your Community's Water Quality

The Washington State Department of Ecology, Water Quality Program is currently planning its permit workload for the coming year (July 1, 2020, through June 30, 2021). We will be making permit decisions for wastewater discharges in your community. Permits help protect water quality by setting limits on the amount of pollution that may be discharged into lakes, rivers, marine waters, and groundwater. In addition, permits define monitoring, reporting, and other requirements. The facilities listed below will have permitting decisions made this year. The permits have been ranked in order of the environmental benefit to be gained from permit reissuance. A tentative decision on which permits to issue, renew, and which to reauthorize under the existing permit is presented in the following lists.



### Further Information:



If you want to comment on any permits, you can be placed on a e-mailing list for a specific facility to receive a copy when available, or to be placed on the general e-mailing list, please contact:

Industrial Permits: Morgan Dorner at [morgan.dorner@ecy.wa.gov](mailto:morgan.dorner@ecy.wa.gov)

Municipal Permits: Carey Cholski at [carey.cholski@ecy.wa.gov](mailto:carey.cholski@ecy.wa.gov)

TDD: 360-407-6306 or write PO Box 47775, Olympia, WA 98504-7775

You can also go to our website <https://apps.ecology.wa.gov/paris/PermitLookup.aspx> to view individual permits.

### Permits to be Issued:

- Industrial:**
  - WDFW Deep R. Net Pens
  - Ekone Oyster Company
  - WDFW Forks Creek Hatchery

### Permits to be Renewed:

- Industrial:**
  - East Point Seafood Co
  - Pacific Shellfish – South Bend
  - South Bend Products
  - South Bend Products Chinook
  - Weyco Raymond Sawmill
  - Wiegardt Brothers
- Municipal:**
  - City of Long Beach

### Permits to be Reauthorized:

- Municipal:**
  - Fort Columbia State Park
  - Naselle Youth Camp
- Industrial:**
  - Ambrosia Technology
  - Custom Seafood Services, Inc.
  - Jessie’s Ilwaco Fish
  - Nisbet Oyster Company
  - Rainbow Valley Landfill
  - Scion Biomedical

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