

Holiday Edition 2023

Family Owned Businesses

Shopping Local & Events



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2023 Celebrate the Holidays

Special Event Highlights

Thanksgiving Weekend

through

New Year's Day Weekend

Pages 4-5

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HOLIDAY KICKOFF DAY AFTER THANKSGIVING SALES EVENT FRIDAY, NOVEMBER 24



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AND OUR STORES KICK OFF THE HOLIDAY SEASON WITH BLACK FRIDAY SALES

EDDIE BAUER: 10 A.M.	BATH & BODY: 6 A.M.
LEGENDS: TBA	WINE HAUS: 10 A.M.
TOKYO: 11 A.M.	GO! CALENDAR GAMES AND TOYS: 10 A.M.
FAIRWHALES: 9 A.M.	CARTERS: 8 A.M.
HANESBRANDS: 8:30 A.M.	SCOUT: 9 A.M.
RACK ROOM: 8 A.M.	RUE21: 8 A.M.
BROTHERS: 10 A.M.	NIKE: 7 A.M.
ZUMIEZ: 8 A.M.	PENDLETON: 9 A.M.

PICK A DUCK FOR A PRIZE AT HOLIDAY HEADQUARTERS!
PRIZES INCLUDE TSHIRTS, GIFT CARDS, WATER BOTTLES AND MORE!*

*NO PURCHASE NECESSARY, PRIZE VALUE RANGES FROM \$2 TO \$50, LIMIT ONE PRIZE PER PERSON PER DAY

*WHILE SUPPLIES LAST

GIFT WRAPPING BOOTH! OPEN FREE DONUTS AT HANESBRANDS**
FREE COFFEE AT SCOUT** FREE HOT CHOCOLATE AT PENDLETON**

**WHILE SUPPLIES LAST

KIWANIS CHRISTMAS TREES GO ON SALE THE WEEKEND OF DECEMBER 1
PICTURES WITH SANTA: DEC 9, 11-4, DEC 10, 12-4, DEC 13, 4-7

From the editor



Will Chappell
Editor

Each year, as the holiday season approaches, the Headlight Herald likes to share the stories of local, family-owned businesses across Tillamook County and the north coast for our readers to consider during their holiday shopping.

We have also included a list of special events across the region, from the Oregon Coast Railroad's Candy Cane Express to the various holiday bazaars, markets and performances that help to make this time of year festive.



This year's edition focuses largely on a group of businesses that have brought an influx of tasty new food to Tillamook County in recent years, expanding dining options across the county.

Visit one of the bakeries for your holiday sweets or the Beach Beagle Print and Ship for help with your Christmas cards and stop in for a delicious pizza at Barview Jetty Store or one of Country Squire Kitchen's daily specialties to support local businesses.



Photo by Katherine Mace

Capturing the spirit of Christmas, this festive window display at Likely Finds in Tillamook brings the magic of the season.

HOLIDAY EDITION 2023 - FAMILY OWNED BUSINESS

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Editor: Will Chappell • Graphic Design: Steph Baumgart

Contributing Writers: Chelsea Yarnell, Sarah Kelly and Deb Atiye

Make your holiday season hassle-free: print and ship store conveniently located for all your shipping needs

By Sarah Kelly
For Country Media, Inc.

With the needs of Tillamook County in mind, Charles Miska created Beach Beagle Print & Ship, located at 510 Garibaldi Avenue in Garibaldi. The store is your one-stop-shop for all of your packing, shipping and printing needs, no more driving an hour to return Amazon packages or send important documents overnight.

Beach Beagle Print & Ship does it all, including mailbox rentals and paper shredding. The store also sells a variety of art and office supplies. With their two in-house graphic designers, people can use their services to create personalized business cards, logos, menus, flyers and so much more.

The store is an authorized shipper for FedEx, UPS, DHL and the U.S. Post Office. You can either pack your packages beforehand or have the store carefully do it for you. No need to have a label already affixed to your boxes either. Just have your shipping address available and Beach Beagle Print & Ship will print a shipping label for you and adhere it to your package.

Miska suggests mailing your packages as early as possible this year to ensure they arrive on time "If they can get stuff in here 10 days before Christmas, by the 15th" then they should be able to be delivered in time. It's important to keep in mind that packages take longer to ship than cards or letters.

Tracking is available for all packages, regardless of which carrier you ship with. The store is open Monday through Friday from 8:30 a.m. to 5:30 p.m., except on Wednesdays when they

are open until 6:30 p.m. They are open from 9 a.m. to 1 p.m. on Saturdays and are closed on Sundays. Miska says they will most likely extend their hours as needed to accommodate the busy shipping season.

Beach Beagle Print & Ship has also opened up its store to any schools wanting to set up a gift-wrapping station. "If one of the high schools wanted to come and offer [gift wrapping] at our spot, I would be happy to put a table up and let the kids come and ... charge what they wanted to charge," said Miska.

For more information visit their website: www.BeachBeaglePrint.com, email: info@BeachBeaglePrint.com or call: (503) 374-9004.



Contributed by Charles Miska

Beach Beagle Print & Ship in Garibaldi can handle all your shipping needs this holiday season. The business is authorized by all the major shipping carriers.



Contributed by Charles Miska

No matter the size of a print job, Beach Beagle Print & Ship has you covered. They can print large-scale banners or small business cards. They even have a selection of Christmas cards available in store.

Christmas Bazaar Two Days!

Friday, December 1st
4:00 - 7:00 pm

Saturday, December 2nd
9:00 am - 3:00 pm

Lots of gift ideas, wreaths, gift baskets, handcrafts, home baked goodies, and more!

Pick-a-dozen cookies available both days.

Tillamook United Methodist Church
3808 12th Street, Tillamook, OR

Major credit cards accepted.



2023 Celebrate the Holidays

Special Event Highlights Thanksgiving Weekend through New Year's Day Weekend

CANNON BEACH

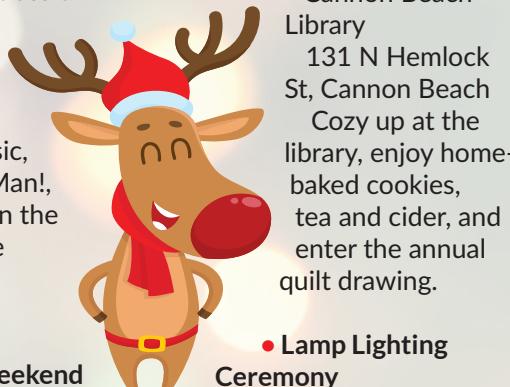
- A Community Thanksgiving Dinner Nov. 23, 3-5 p.m. Cannon Beach Community Church 132 E. Washington, Cannon Beach Thanksgiving meal for anyone who would enjoy a place to share a meal with others. The meal will be served buffet style.

- Miracle on 34th Street: The Musical Nov. 24 – Dec. 21 Coaster Theatre Playhouse

108 North Hemlock St, Cannon Beach

A holiday classic from the writer of the musical theatre classic, The Music Man!, and based on the movie of the same name.

- Mimosa Madness Weekend Nov. 24-25 Participating Cannon Beach locations Shop small over Black Friday Weekend. Extended hours and early-morning specials.



- Holiday Wreath Making Classes Nov. 25, Dec. 2, 11 a.m. – 3 p.m.

Cannon Beach Chamber of Commerce Community Hall 207 N Spruce St, Cannon Beach Enjoy wreath making and holiday music.

- Tolovana Arts Colony Holiday Bazaar Dec. 1, 2, 3, 11, 12 Tolovana Arts Colony 3779 S Hemlock St, Cannon Beach Unique art and handcrafted items for the holiday season.

- Cannon Beach Library Holiday Dec. 2, 1 – 4 p.m. Cannon Beach Library 131 N Hemlock St, Cannon Beach Cozy up at the library, enjoy home-baked cookies, tea and cider, and enter the annual quilt drawing.

- Lamp Lighting Ceremony Dec. 2, 4 p.m. Sandpiper Square 172 N Hemlock, Cannon Beach Cannon Beach holiday tradition. Free to the public.

- Photos with Santa Dec. 3, Noon – 3 p.m. Cannon Beach Fire Station

188 E Sunset Blvd, Cannon Beach Photos with Santa in front of the Station's big red fire truck.

- Operation Candy Cane Dec. 8-10, 6 p.m. Participating Cannon Beach locations Santa will be traveling the streets of Cannon Beach on a decorated fire engine with local firefighters handing out candy canes to those who come out with cans of food or items for the warming center.

- Caroling Downtown Cannon Beach Dec. 15, 6 p.m. Participating Cannon Beach locations Start at the Cannon Beach Chamber of Commerce and move throughout downtown, ending with hot chocolate at the Chamber Community Hall.



- Third Saturday Craft Sale Dec. 16, 10 a.m. – 5 p.m. Cannon Beach American Legion 1211 S Hemlock St, Cannon Beach

One-of-a-kind pieces from local artisans.

- Paint 'N Sip Dec. 16, 5 – 8:30 p.m. Cannon Beach Chamber of Commerce 207 N Spruce St, Cannon Beach Enjoy a selection of beverages while you paint alongside a local artist.

- Reading with Santa Dec. 16, 2 p.m. Cannon Beach Library 131 N Hemlock St, Cannon Beach Settle in by the fireplace for story time with Santa Claus. Santa will be reading in English and español.

MANZANITA

- Holiday Scavenger Hunt Dec. 9, 1 – 2:15 p.m. Manzanita Visitors Center

31 Laneda Ave, Manzanita Team will complete challenges as you search for scavenger hunt items that make Manzanita unique. Free event.



NEHALEM

- 'A Christmas Story" performed by Riverbend Players Dec. 1-17 NC RD 36155 9th St, Nehalem Live on stage at the NC RD Performing Arts Center in Nehalem.

ROCKAWAY BEACH

- Simply Charming's Winter Coat Drive Nov. 4-24 Bring donations to 130 N HWY 101 Rockaway Beach Accepting donations of new and gently used winter clothing for adults and children.

Coats, gloves, hats, scarves, socks, blankets that will be gifted November 25.



- Rockaway Beach Christmas Tree Lighting Nov. 24, 6:30 p.m. Rockaway Beach Wayside Kick off the holiday season with the lighting of the city's Christmas Tree.

- Santa at the Station Dec. 9, 6 – 8 p.m. Rockaway Beach Fire & Rescue 270 S Anchor St, Rockaway Beach Pictures with Santa, cookies, cocoa, door prizes, and fire truck rides.

- Annual Children's Christmas Celebration Santa Claus Is Comin' To Town Dec. 16, 11:30 a.m. - 3 p.m. Simply Charming 130 N. Highway 101, Rockaway Beach Santa arrives at Noon with free gifts for the first 100 kids under age 10. Kids can shop at Children's General Store to buy gifts for loved ones at prices 10¢ to \$1. Proceeds go to a local kid's charity. Complimentary refreshments. Music by Salty Strings ukulele group.

GARIBALDI

- Rockaway Beach Tree Lighting Train
Nov. 24, 5:30 - 7:30 p.m.
Ride a steam-powered train from Garibaldi to Rockaway Beach to enjoy the beautiful Tree Lighting Ceremony.



- Oregon Coast Scenic Railroad
401 Garibaldi Ave, Garibaldi
A once-a-year opportunity to ride a steam-powered train from Garibaldi to Rockaway Beach to enjoy the beautiful Tree Lighting Ceremony!

- Candy Cane Express
Nov. 24 - Dec. 17
Oregon Coast Scenic Railroad
401 Garibaldi Ave, Garibaldi
Enjoy hot chocolate and cookies on this festive steam-powered excursion. Write letters to and visit with Santa while enjoying the lights on the beautifully decorated train!

BAY CITY

- Bay City Arts Center Lasagnathon Dinner
Dec. 2, 5:30 - 10 p.m.
Bay City Arts Center
5680 A St, Bay City
Fundraiser for Bay City Arts Center.

- Echoes of the Season: A Musical Solstice Celebration
Dec. 16, Doors open at 6:30 p.m.
Bay City Arts Center
5680 A St, Bay City
\$20 tickets can be purchased at

baycityartscenter.com/concerts.

An evening of music, stories and poetry featuring Lauren Sheehan and Steve Cleveland with guitars, accordion, banjo and piano. The repertoire includes modern and very old pieces; Celtic, bluegrass, early jazz and blues, modern and hippie folk, as well as originals. Expect sing along opportunities and an old carol or two.



- Christmas Bazaar
Dec. 1
4 - 7 p.m.,
Dec. 2
9am.-3p.m.
3808
12th Street,
Tillamook

Lots of gift ideas, wreaths, gift baskets, handcrafts, home baked goodies, and more!

Pick-a-dozen cookies available both days.

- Tillamook Senior Center Rummage Sale
Dec 1 & 2
316 Stillwell Ave,
Tillamook
Go home with a new treasure!

- City of Tillamook Christmas Tree Lighting Ceremony & Parade
Dec. 2
210 Laurel Ave,
Tillamook

Tree lighting, Christmas Light Parade, food & drink, pictures with Santa, ornament painting, coloring contest, and more!

- Santa Land
Dec. 2,
10 a.m. -
2 p.m.
Pacific
Restaurant

205 Main Ave,

Tillamook

Bring the family to visit with Santa, cookie decorating and wreath building.

- Holiday Rummage Sale
Dec. 2, 9 a.m. - 3 p.m.
Tillamook Swiss Society
4605 Brookfield Ave,
Tillamook

Buy a table and sell your product, or just come and browse and shop.

- Tillamook School of Dance Merry Christmas Spectacular
Dec. 3,
2 - 4 p.m.

Tillamook High School
2605 12th St, Tillamook
Glitz, glam, lights, holiday music Rockette's inspired choreography will leave you feeling like you're in the heart of NYC! Admission is 1 new, unwrapped toy/gift per family or \$5/person.

- Tillamook PUD Drive-Thru Customer Holiday Party
Dec. 6, 4 - 6 p.m.
Tillamook PUD Office

1115 Pacific Ave,
Tillamook

Holiday treats, giveaway items for adults & kids.

- Festival of Trees Gala and Silent Auction
Dec. 8, 5:30 - 8:30 p.m.
Tillamook County

Pioneer Museum
2106 Second St,
Tillamook
Drinks, hors d'oeuvres, and general merriment surrounded by beautifully decorated trees. All proceeds go to support the Tillamook County Pioneer Museum.

- Santa Claus & The Grinch @ The Air Museum
Dec. 9, 10 a.m. - 2 p.m.
6030 Hanger B Rd,
Tillamook

Holly jolly holiday fun! Photo with Santa and The Grinch. Bring letters and have them flown to the north pole. Free admission, two non-perishable food items suggested.

- OCDC presents the 'Nutcracker'
Dec. 15 & 16
Tillamook High School
2605 12th St, Tillamook
Oregon Coast Dance Center's students' performance.

- Family Holiday Arts and Craft Workshop
Dec. 16, 11 a.m. - 4 p.m.

Oregon Coast Children's Theatre and Art Center
5520 3rd St, Tillamook

Free event. Families can make ceramic ornaments, greeting cards, and more!

- Christmas Toy Drive
Deadline: Dec. 16, 8 p.m.
Bakery Next Door
1000 N Main Ave Suite 2,
Tillamook

Partnership with local DHS in the 2023 Foster Family Toy Drive. Accepting toys and winter clothes for all ages, (0-18). Drop off donations during business hours and receive a free donut.

- Tillamook Artisan Fair
Dec. 23, 9 a.m. - 4 p.m.
Tillamook Senior Center
316 Stillwell Ave,
Tillamook

Wide range of items from local baked goods, leather work, jewelry, wood work to prints!



CLOVERDALE

- Old Fashioned Christmas Bazaar
Dec. 2, 9 a.m. - 3 p.m.
St. Joseph Catholic Church
34560 Parkway Dr,
Cloverdale
Home baked goodies, jams, jellies, silent auction, gift baskets, and handcrafted items.

PACIFIC CITY

- Kiawanda Community Center Holiday Bazaar
Dec. 2
Over 30 vendors and Santa.



Garibaldi Christmas Tree Lighting 2022



Photo by Katherine Mace

Sandpainted snowmen on sand dollars Beach Crafters Mall in Rockaway Beach.



Heir Drosselmyer (Richard Coon) presents Clara (Bethany Ziegler) with her precious Nutcracker.



Rivers Bonato and Ashley Hollett perform as Russia.

The Nutcracker performance captures the magic of the season

Capture the magic of the holiday season with Oregon Coast Dance Center's 16th annual performance of "The Nutcracker", held Friday,

December 15th at 7 p.m. and Saturday December 16th at 2 p.m., in Tillamook High School's Don Whitney Auditorium.

Lisa Greiner, owner of Oregon Coast Dance Center said "16 years is a lot of Nutcracker performances, and every year after the

show I think, 'how are we going to do this again and make it unique?'. Magically, things always come together and shows from year to year

are slightly different with new costumes, props, and dances. Rehearsals are so exciting for all of us!"

Local dancers from ages 3 to 70 will perform in this wonderful, family-friendly Christmas tradition. "The Nutcracker's" magical story follows a young girl who falls asleep after a Christmas Eve party at her house. As she sleeps, she dreams herself into a fantastical world where her beloved Nutcracker comes to life and defends her from the Mouse King. The Nutcracker Prince takes Clara to his Kingdom of Sweets where she is greeted by the Sugar Plum Fairy and characters from different countries, who all perform for her. At the end of the night, she wakes up, back at

her house, and wonders if it was real...or just a dream?

Tickets are available online at oregoncoastdancecenter.com or at the door. Admission is \$15/person ages 13+, \$7/person ages 4-12, and age 3 and under are free. Doors open at 6:30 p.m. on Friday December 15th and 1:30 p.m. on Saturday December 16th. These performances serve as a fundraiser for the Oregon Food Bank, however they will not be accepting food donations in exchange for tickets.

Oregon Coast Dance Center has been offering dance and performing arts in Tillamook County since 1975. For more information visit www.oregoncoastdancecenter.com or call 503-842-7447.

Oregon Coast Dance Center
presents
THE NUTCRACKER

Friday Dec 15th 7:00 pm
Saturday Dec 16th 2:00 pm

Tillamook High School
auditorium

Tickets available:
OregonCoastDanceCenter.com

Clara (Adea Bizeau) looks lovingly at her beloved Nutcracker.



Sammy Schmader performs as the Sugar Plum Fairy.

Seeing changes in loved ones during the holidays

As we approach the holiday season, people are hitting the road or taking to the skies to visit family.

Maybe it's just been a few months, or maybe it's been since this time last year that you last saw an aging loved one.

But it's common at this time of year for family members to notice drastic changes in a loved one since the last time they'd been together.

That might include decreased mobility, more difficulty completing tasks, or increased forgetfulness. If you find yourself seeing noticeable changes in a loved one, here are a few tips:

- Walk through their home and discreetly look for signs of neglect or safety hazards. Offer to help with minor home repair items and discuss any large projects they may need.

- Take note of any dramatic changes to a loved one's weight or physical condition; check the cupboards to see if they have healthy food on hand and seem to be cooking.

- Don't panic about forgetfulness – anyone can misplace keys. But take note if they're struggling to remember the names of loved ones or details you know should be top of mind.

- Have a private conversation away from others – ask if they find they're having difficulty with any tasks. Listen before dictating your concerns.

Caregiver Resources From Prestige Senior Living Five Rivers

Here at Prestige Senior Living Five Rivers, we understand the holidays can be a difficult time for families with an aging loved one.

It's why we have a free resource page available on our website with information about caregiving at prestige-canhelp.com.



The resource page contains details on ways to talk to your loved one about aging, practical tips and advice, blogs, webinars, information on senior living and much more.

Here at Five Rivers, we offer innovative fitness programs,

restaurant-quality dining, an exciting events calendar and compassionate care from a dedicated team.

To learn more or to schedule a tour, call us at (503) 842-0918 or visit prestigecare.com/fiverivers.



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Brittney Bakes opens shop just in time for holiday season

Business advances to finale of SBDC's 'LevelUp' competition



By Chelsea Yarnell
Guest Contributor

Entering Brittney Bakes store, customers are welcomed with a beautiful display of freshly baked offerings. The counter is lined with the day's options: scones, cookies, brownies, ciabatta bread, and rosemary sandwich bread to name a few.

"Our display presentation is what sets us apart," owner and baker Brittney Hudson said. "Each serving is packaged and ready to-go."

Along with the other half of her duo, Chad Martin, Hudson decided to start up a business after relocating to

the coast from Texas.

"Growing up, my mom had a restaurant. So, I grew up with homemade and baked items," Hudson said. "I've always been behind-the-scenes."

Hudson attended pastry school at Auguste Escoffier Culinary School and most recently worked at Nate's Baked Good in the Austin, Texas area.

Desiring a "breath of fresh air," Hudson and Martin decided to move to the Oregon Coast and venture into business themselves.

The two first brought "Brittney Bakes" to the North Coast Food Web's Farm and Food Incubator Program in Astoria. The business quickly grew out of the program and the pair ended up taking their baked goods to several different farmers markets this past summer including: Manzanita, Tillamook, and Pacific City.

But, even with multiple markets a week, the busi-

ness continued to grow and the two were presented with an opportunity to open a brick-and-mortar storefront in Garibaldi.

Open since Oct. 1, Brittney Bakes is located a block west of the Garibaldi Maritime Museum (206 Garibaldi Ave, Suite A) marked by the "Open" and "Bakery" flags along Hwy 101. The store's interior is decorated in a homey, grandma-cottage style with many found items from Hudson and Martin's time antiquing and thrifting (spay their antique cashbox). Customers can stop by and pick up made-that-day pastries and baked goods, drip coffee, and place custom orders or requests. Most items are one for \$5 or five for \$20. Loaves of bread run \$7.

"With Brittney's experience working at bakeries and restaurants, it has helped with the flavor profile," Martin said, adding that her sweets are not overly sweet, but instead a perfect balance.

Hudson works to include seasonal produce with as much sourced from local farmers as possible, and features Tillamook cheese and Ghirardelli chocolate in her items. The top sellers are their blueberry scones, brown butter cookies, and ciabatta rolls.

"I like to bake what someone is craving," Hudson said. "I can also accommodate dietary restrictions upon request, like gluten-free."

While Hudson is the baker of the business, Martin is often recognized first as he's known for working the booths at the farmers markets.

"We're trying to keep it as small as we can so we can be the face of Brittney Bakes," he said.

While the two split business tasks, when talking to them it's evident of the respect and complimentary nature they have towards one another.



Photo by Chelsea Yarnell

Chad Martin and Brittney Hudson opened a storefront bakery "Brittney Bakes" in Garibaldi on Oct. 1. Many locals are familiar with their baked goods from their time spent at farmers markets this past summer.

"She's got a great skillset," Martin said.

"He jumps in and is there right along with me in the kitchen," Hudson adds back.

Hudson and Martin recently entered Tillamook Economic Development Council's "LevelUp" mini pitch competition. The competition was open to Tillamook County small business owners and aspiring entrepreneurs with future endeavors. Competitors pitched their business plans and were evaluated by a panel of judges.

Hudson and Brittney Bakes won one of the first levels of competition and were awarded \$250.

"It makes me thankful that even in our small com-

munity there are people and organizations that want to help small businesses grow and get their name out there," Hudson said. "I'm eager to put together our grand finale pitch and show the community that Brittney Bakes is a business to invest in."

Brittney Bakes will move on to the finale of the competition where she will present her ideas on January 13 at TBCC's PRI Building. Contestants will compete for the top three cash prizes of \$10,000, \$5,000, and \$2,500.

Hudson's pitch in the finale will describe how, if awarded the money, she will purchase a new oven and other baking equipment to

help her improve her productivity and consistency.

"I love what I do and I'm grateful to do it," Hudson said. "Thank you for all your support. We've created a community for us that's personal."

With the upcoming holidays, Brittney Bakes is accepting pre-orders for cookie boxes, pies, and other baked goods.

Customers can visit Brittney Bakes in Garibaldi, Tuesday – Saturday 8 a.m. – 3 p.m. For updated hours, follow them on social media channels.

For custom orders, reach out via email at: Brittney-bakespastries@gmail.com.

Economic Development



Photo by Chelsea Yarnell

Brittney Bakes most popular items include their scones, cookies, and ciabatta bread.

THE CANNON BEACH CHAMBER OF COMMERCE PRESENTS

Haystack Holidays

NOVEMBER 17 - DECEMBER 30



Come experience the magic of the holiday season in Cannon Beach.

**CANNON
BEACH**

NO. 2023



Mimosa Madness

OREGON

NOV. 24 & 25
WEEKEND
SHOPPING
DEALS

Celebrate **Plaid Friday** and **Shop Small Saturday** in Cannon Beach with **Mimosa Madness Weekend!** Shopping deals, early bird and extended hours, and refreshments at participating locations. Give the latest fashion, personally crafted gifts by local artisans, and bring the magical feeling of Cannon Beach to your friends and family this holiday season.

Continue further into the festive cheer of the holiday season by making your own wreath at the **Wreath Making Workshops** on Saturdays November 25th & December 2nd.

And if you haven't experienced the nostalgic feeling of the **Cannon Beach Lamp Lighting**, join us on Saturday, December 2nd at 4pm in downtown Cannon Beach for a truly classic and cozy small town holiday event.

Catch the holiday season classic **Miracle on 34th Street** playing now at the Coaster Theatre Playhouse through December 21st.

For more artisan markets, events with Santa, and opportunities to experience the holiday magic in Cannon Beach, visit canonbeach.org/haystackholidays or scan the QR code below.



Art, Family and a Passion for Creativity



By Deb Atiyeh
For Country Media, Inc.

The Speakman family, owners of Sesame + Lilies in Cannon Beach, have joined together to open a new gallery and art studio in Gearhart. The Speakmans are a family of artists who aspire to live their lives creating art while chasing the dream of doing it as a family. Each of them possess different skill sets in design and art that fit compatibly together in the collaboration and creativity of their art. They have remodeled a new location, and with all of their combined artistic flair they have created something innovative and original.

After graduating from The Art Institute of Chicago while majoring in ceramics and sculpture, their daughter Rachel was planning to set up a studio in Chicago, but the Covid pandemic altered her course while directing her back home to Gearhart, where the Speakmans have lived for the past 26 years. The most realistic plan was to be at home on the Oregon coast as she transitioned from student life to being a full-time artist. Her parents Diane and Jay are also artists, and they all needed a space to create their art. So they began their search for a place for Rachel to live, along with a working studio that would accommodate all of their dreams.

They heard that a long-time friend, John Emmerling of Gearhart Ironwerks, was retiring and wanted to sell his 4,000 square-foot space. John has known Rachel since childhood and it felt like the right fit. Jay Speakman, who is an iron-works artist, helped Emmerling set up his forge years ago and knew the building well, and it all came together like it was meant to be.

Creating the needed space required a major renovation, with separate areas for a living space for Rachel,



Courtesy photo

The Speakman's, left to right: Rachel, Diane, and Jay.

the gallery and an art studio workspace. But they first needed a variance from the Planning Commission to build the residence. After winning that approval, the serious work began. Several more building permits were required, including residential, industrial, and commercial, as well as a variance from DEQ for the new septic system.

With an architectural background, Jay created the architectural drawings and laid out the plans of what they wanted. Permits in hand, they found subcontractors to work with Jay and Rachel, while doing much of the carpentry, caulking and painting themselves.)

Rachel said it was an immense endeavor. The electrical system for her pottery kiln was very complicated. They had to add firewalls,

fire glass, and metal doors to meet the building codes. This has been a two-year process, and they still have the studio to finish. Work is ongoing.

The gallery and Rachel's living space are completed. Their gallery is set up with light and neutral colors, with the family's artwork tastefully placed throughout. Rachel's residence is decorated with the colors of coastal interiors that creates a space of light, texture and comfort, with the antiques and furniture that one can find at Sesame + Lilies.

Rachel hopes to find other women potters in the area who will be able to share the space and her new large kiln. There are so many artists on the north coast. She is also excited about working with her dad on ironwork and ceramic combinations.



Courtesy photo

A view of the gallery space.

The hope is that the building will accommodate a multi-use studio that other artists can use to create their own art. Rachel and her mother Diane are accomplished painters, who paint natural coastal landscapes and the wildlife of the area such as owls, pelicans and herons. They are connected to the natural world with nature a huge influence on their artwork and interiors.

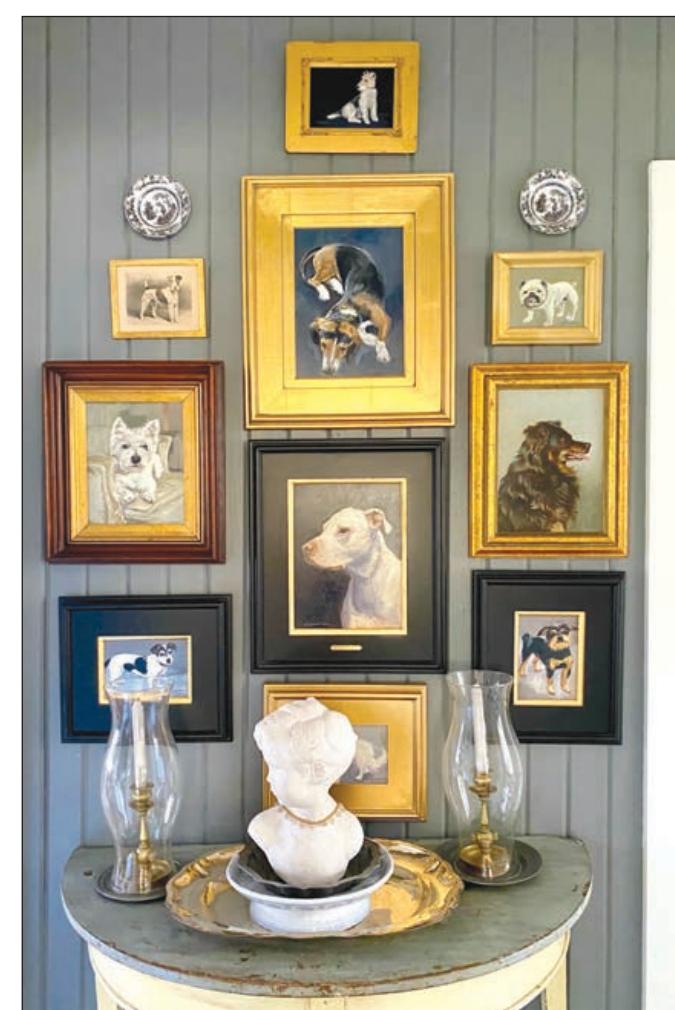
Currently the gallery is filled with Diane and Rachel's artwork, ceramics, metal art and sculptures, along with the light, soothing colors

of the coastal landscapes that are represented in the furniture and accessories. They have exquisite and fun accent pillows in an array of colorful designs that blend into any home, while pulling the interior together making it aesthetically pleasing.

Their specialty is the art of interiors.

Speakman Studios is open from 11 a.m. to 4 p.m., Friday and Saturday, and located off Highway 101 at 1368 Pacific Way in Gearhart.

Visit their website at Speakman Studios.



Courtesy photo

A curated mix of paintings by Diane Speakman and antique paintings



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Take a break from holiday cooking, quick bites available at Country Squire Kitchen food truck



By Chelsea Yarnell
Guest Contributor

It started as a love story. And turned into a food cart.

Standing inside the Country Squire Kitchen, parked in the Under the G pod, Amanda and Patrick King recall how their dream came to be.

The two were both working as chefs at Hotel Fifty's H50 Bistro & Bar in Portland.

"It was the two of us on a six-person line and we became really good friends," Patrick said.

Patrick recalls knowing he loved Amanda pretty soon after meeting her. He smiles in her direction remembering that realization. His grin is returned with one from Amanda. They're now in their seventh year of marriage.

After rent kept going up in the Portland area, the



Photo courtesy of Country Squire Kitchen

Patrick and Amanda King are owners of the Country Squire Kitchen food truck located at the Under the G food cart pod in Garibaldi.

couple decided to look elsewhere to plant roots.

"We could live anywhere

and it would be easy for us [as chefs] to find work," Patrick said. "We started thinking about where we would want to live. We settled on the North Coast as where we wanted to be."

The two bought a house and starting adding coastal restaurants to their resumes. Collectively, they've spent time working at the Pelican Brewery, Meridian Restaurant, and Garibaldi Portside Bistro.

But, the idea of having their own place was never far from their minds. "We've wanted to do this for a few years, there just wasn't funds there," Patrick said.

In 2022, the two put more serious thought to the idea. For them, a food truck made the most sense for success. With immense culinary background, they custom designed a food trailer for optimal flow in the small kitchen.

"Everything is very thoughtfully laid out," Patrick said.

Equipped with a func-

tional food cart, the couple readied themselves for opening day of the Country Squire Kitchen in February 2022.

Amanda laughs as she thinks back. It was that morning that Garibaldi received 13 inches of snow.

"It was stressful, but it makes for a good story," she said. "We had good community backing at the start and it took a couple weeks to work out some kinks before the busy season."

Country Squire Kitchen boasts a very simple menu with three items, three different ways. Pick: sandwich, wrap or rice bowl; with chicken, pork, or veggies.

"Things we make here are not things we could find in Tillamook County," Patrick said.

Patrick describes their chicken as Middle Eastern style and their braised pork shoulder as Cuban.

In the food trailer, Patrick goes over to the flattop and preps a chicken wrap. Wrapped in a thick pita,

in goes seasoned chicken, pickled red cabbage, house-made garlic yogurt sauce, and cilantro chimichurri. Boxed and out their walk-up window in less than five minutes.

"It's fresh, flavorful, and filling," Patrick said. "We're doing something that people can grab quickly."

As basic as the menu is, it keeps the execution of each order flawless every time and frees up creative space for their specials.

"We run one-five specials at a time," Amanda said. "That way we don't get bored."

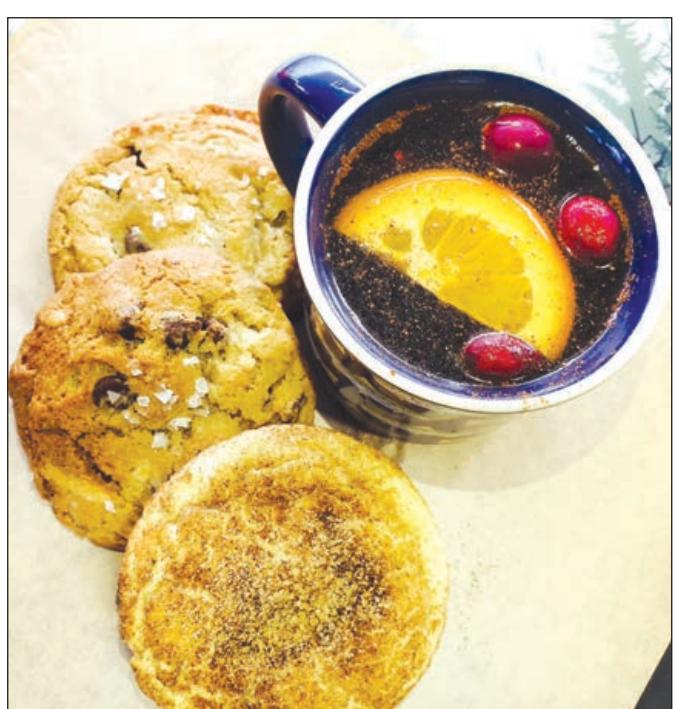
Recent specials included corned beef melts and curried winter squash soup.

"We talk all the time about food or specials," Patrick said. "It starts with a flavor or feeling or value."

Country Squire Kitchen stayed consistently busy through their first summer.

"We're very grateful for the summer we had," Amanda said.

Patrick retells the time



Photos courtesy of Country Squire Kitchen
Country Squire Kitchen is offering small quantities of baked goods and winter-themed dishes this holiday season. Follow them on social media channels for the specialties of the week.

a customer ordered one of their burgers off the special's menu. Shortly after receiving his food, the customer returned to the cart's window to inform them he had intended to take his food to work, but after one bite couldn't stop eating. It was the best burger he'd ever had.

"I've lost track of the number of times people say, 'That's the best____'" Patrick said. "We have been in awe of all the regulars and how often we see repeat customers. It's very humbling to see positive things about our business."

Patrick and Amanda recently pitched an expansion of their business during the Tillamook Economic Development Council's "LevelUp" mini pitch competition. Country Squire Kitchen won one of the first levels of competition and was awarded \$250.

The competition was open to Tillamook County small business owners and aspiring entrepreneurs with future endeavors. Competitors pitched their business plans and were evaluated by a panel of judges.

Patrick and Amanda will move on to the finale of the competition where they will present their idea for "Country Squire Acres" on January 13 at TBCC's PRI Building. Contestants will compete for the top three cash prizes of \$10,000, \$5,000, and \$2,500.

Their pitch in the finale will describe their goal of farm ownership.

"We're planning to start a farm that produces not only for this food cart, but a farm that sells to Food Roots

Food truck

Continued on Page 13

Food Truck

Continued from Page 12

Marketplace and farmers markets," Patrick said.

In the meantime, Country Squire Kitchen food cart is keeping the duo busy.

As a skilled pastry chef, Amanda often stocks the food cart with her specialty baked goods. With the upcoming holidays, the food cart will offer small batches of winter-themed items such as pumpkin bread.

Their kitchen can't accommodate large Thanksgiving dinner preorders, so instead Country Squire Kitchen will have jalapeno bacon dips available for pickup to take to holiday get-togethers. Country Squire Kitchen will also be running limited specials of seasonal dishes such as soups and turkey burgers. Perfect for a break from holiday cooking at home.

Monday cooking at home: Country Squire Kitchen



Photo by Chelsea Yarnell

Country Squire Kitchen offers limited specials in addition to their standard menu. Burgers are often featured specials.

is open Friday – Monday,
11 a.m. – 6 p.m. To view
their menu, visit countrys-
quirekitchen.com. To stay

current with their offerings and specials, follow them on Facebook and Instagram.



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How communities benefit when consumers shop local

Ideas about shopping are never set in stone, and many individuals are now reevaluating how they spend their hard-earned money, particularly since inflation has affected just how far a dollar can be stretched. When consumers think about which stores to patronize, locally owned businesses may be the smartest option for a number of reasons — not the least of which is the way such enterprises benefit the communities they call home.

More money kept in the community

Shopping locally means that more money will stay in the community. According to recent research from Civic Economics, local eateries return nearly 79 percent of revenue to the community, compared to just over 30 percent for chain restaurants. Overall, for every \$100 spent at a local business, around

\$73 remains in the community, versus roughly \$43 when shopping at a non-locally owned business.

Get a personal touch

Local business owners typically are inclined to go the extra mile for their customers and are personally invested in the services and products they are selling. As a result, shopping locally tends to be a personalized

experience. Furthermore, a local business owner may be more amenable to ordering products for specific clientele. Such personalized service is typically not accessible when shopping big box stores or other shops where owners are off-site.

Lines are short

Waiting in long lines for checkout or to pick up merchandise ordered online can drain consumers' energy and contribute to stress. Lo-

cal businesses tend to have short lines and small crowds, which can lead to a more pleasant shopping experience.

Generates tax revenue

Local businesses generate more tax revenue per sales dollar, according to Rubicon, a digital marketplace for waste and recycling businesses. Taxes paid by local small businesses go to support schools, parks, roads, and other programs that benefit the community as well.

According to Dr. Sue Lynn Sasser, professor of economics at the University of Central Oklahoma, studies indicate nonprofits "receive 250 percent more support from small businesses than larger ones."

Support other local businesses

Local business support other local businesses by buying and selling among each other. A local, independently owned restaurant may source its ingredients from local farms, which means visitors to such eateries are supporting multiple local businesses each time they dine out.

Small businesses are a boon to the economy, particularly local economies. These enterprises help their communities in a multitude of ways.

Support nonprofits

Local businesses often support good work in the community, such as non-profit groups. These can include schools and sports teams, among other groups.

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Beach Bakeshop: 'Home of the Sand Dollar Hand Pie'

By Chelsea Yarnell
Guest Contributor

With the ocean in view, it's only fitting that the Sand Dollar Hand Pie is the top selling item at the Beach Bakeshop in Rockaway Beach.

Essentially the treat is a condensed pie (pie crust with pie filling) with dockings that resemble a sand dollar.

"We have eight sweet and seven savories," co-owner James Schroeder said. "Well, we actually have nine right now because we're doing one with pumpkin and cream cheese."

The most-popular sweet hand pie is the mixed berry, but the savory breakfast pies outsells everything: each filled with egg and cheese and then a choice of bacon, ham, or sausage.

The Beach Bakeshop was established in 2015, and current owners James and Maxine Schroeder took ownership of the business in 2020.

"We have a home here and really enjoy Rockaway Beach," James said. "We talked about doing something here for a while."

Inside the shop directly off of Hwy 101, customers are greeted with glass cases filled with trays of made-that-day goodies. Cinnamon rolls, scones, cookies, brownies, bread, and doughnuts; all baked in-house on location.

"We bake what we like and try it out to see if it sells," Maxine said. "We have items available throughout the day because we batch cook."

Coffee and espresso drinks are also offered featuring Five Rivers Coffee roasts.

Purchasing a business in the midst of a pandemic was met with challenges, but the model of grab-and-go, without a focus on sit down dining, allowed the bakery to thrive.

"Lots of people have that dream of business ownership. The desire to have that as opposed to working for a

big cooperation," James said. "We can put a personal touch on it. We're here because we want to be here. The entrepreneurial spirit is true, but it's a lot of work. We'll continue to be here as long as it's enjoyable to do so."

The couple is joined by a loyal staff they say they are very lucky to have.

"We've started the last two summer seasons with almost the same staff," Maxine said.

"It's a second family," James add. "I know this sounds cliché, but we spend so much time with these guys. We all have our set things we make every day. We come in and do our routines and then fill in where needed."

In addition to their daily offerings, Beach Bakeshop also takes orders for custom cookies, cupcakes, and cakes. And if you're stopping by later in the day, lunch items including clam chowder, sandwiches, and pizza hand

pies are available.

The business also has a partnership with Oregon Coast Scenic Railroad, giving ten percent off to customers who display their railway ticket. They also provide baked goods for their specialty train rides including the sugar cookies for the Candy Cane Express.

"That's a great local partnership with them," James said.

Currently Beach Bakeshop is open Friday, Saturday, Sunday, and Monday 8 a.m. - 3 p.m. For updated hours during the holiday season, follow Beach Bakeshop on Facebook.

"We're always thankful for the support of locals and those who are just visiting," James said.

Beach Bakeshop is located at 108 Hwy 101 N, Rockaway Beach. For custom orders, email beachbackshopbakery@gmail.com



The Beach Bakeshop is located right off Hwy 101 in Rockaway Beach.



Photo by Chelsea Yarnell

James and Maxine Schroeder are the owners of the Beach Bakeshop in Rockaway Beach. All items in the bakery are baked fresh and at their location.



Photo by Chelsea Yarnell

The Sand Dollar Hand Pie is the most popular item at the Beach Bakeshop in Rockaway Beach. The pies are made sweet or savory.



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Not your average convenience store

Barview Jetty Store elevates offerings, holiday gift baskets available



By Chelsea Yarnell
Guest Contributor

The Barview Jetty Store is not your typical corner market. Customers find familiar offerings of quick food, drinks, and outdoor gear, but of an elevated quality. Doughnuts, cookies, deli sandwiches, and pizza are of uniquely high quality. Aisles stocked with wines and beers are reflective of a carefully curated collection. And a wide selection of top, name brand fishing and camping

gear is available.

The changes began after Amanda and Dennis Cavitt purchased Barview Jetty Store two years ago. The husband and wife pair are most popularly known as the owners of the Garibaldi Portside Bistro.

"We wanted to think outside the box. We thought about what else could we do to diversify our investments," Amanda said. "It wasn't just getting into a store, but something that would supplement our other business."

When the two took over the store, they began making subtle changes by enlarging the kitchen, changing out the lighting, and expanding the retail space.

"We added new signage and, overall, made sure the store is just more user friendly," Amanda said. "It's really rewarding for people to come in who haven't been

here before and say: 'It looks so great in here.' It's an unexpected surprise to them."

The most notable change is quality.

"The level of product is up," Amanda said. "This is a place locals can shop locally for gifts, gourmet items, and brews."

Amanda says she spends time searching for local and regional products to carry in the store including Pacific Northwest wines and micro-brews.

With the couple's culinary background, changes at the counter are evident with their ready-made-food offerings. The fresh pastries and doughnuts are a best seller, as are their pizzas which have options for gluten-free crust and vegan cheese. Pizzas are sold whole, by the slice, or take-and-bake.

"Dennis is a chef [Cordon Bleu-trained], so we've elevated some of the ingredients in the pizza," Amanda said. "We put out a good product. We try really hard to look at other peoples' menus and set ourselves apart."

Amanda and Dennis say that the campers at Barview keep them overwhelmingly busy during the summer months, and the locals do a pretty good job supporting the store during the shoulder season.

"We're on a first name basis with customers and know what goes on in their world," Amanda said.

The support of the com-



Photo courtesy of Barview Jetty Store

Dennis and Amanda Cavitt purchased the Barview Jetty Store two years ago. The husband and wife pair are most popularly known as the owners of the Garibaldi Portside Bistro.

munity goes both ways with the business often hosting pizza fundraisers for local schools and organizations.

"Our biggest order was for a non-profit that needed 105 pizzas," Dennis said. And they got it done.

That personal connection with customers is something the pair was seeking when they moved to the coast 10 years ago.

"We were in the grind, with the long commute to work, and then coming home to the same chain restaurants for dinner," Amanda said. "We wanted something different, especially for our daughter."

The pair often visited the area for vacations and felt they could make it their permanent home.

"What brought us here was the connection we have to the coast," Dennis said. "We've been coming down here for years, my whole life."

In 2016, the Cavitts opened Garibaldi Portside Bistro serving up redefined comfort food with an emphasis on stellar smoked meats.

"There were a lot of naysayers when we first came out here," Dennis said, but they moved forward regardless.

Seven years later, Garibaldi Portside Bistro has grown to

offer over five times the seating capacity of their original location, takes their business to festivals and events via their food truck, and is bustling with tourists and locals nearly every day they're open.

Demand is high for their products, but keeping two fully-staffed businesses comes with challenges due to the lack of affordable housing in the area. So, Amanda and Dennis are being proactive: their next project is to develop workforce housing.

"We're working hard to keep moving forward," Amanda said. "We want to be people who don't just sit and complain. We want to fix problems."

The couple purchased pieces of property in Rockaway Beach and Garibaldi with the hopes of having a few homes finished in the next six months. In the long term, the Cavitts also own the building of the former Line 'n Sinker Sports Bar and Grill. In its location, they hope to construct a structure with commercial space on the first floor and housing on the second.

With so many ongoing projects, they say people often ask about how they make their business partnership thrive along with their marriage.

"People ask us about work, life balance," Amanda said. "I don't know what that is. We're at where we are today because we're a team. At the end of the day, it's us together."

Dennis couldn't agree more.

"We're just such great partners all the way around," he said.

And the motivation for creating a positive environment for their daughter, they think they nailed it.

"She has a huge village that

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Barview

Continued on Page 19

Barview

Continued from Page 18

watches out for her here," Amanda said.

With the upcoming holidays, gift cards will be for sale at both the Barview Jetty Store and Garibaldi Portside Bistro. Amanda will also be putting together gift boxes with gourmet merchandise that can be purchased at the Barview Jetty Store. The store will also host a kid's coloring contest in December where the winner will receive a goodie bag and a slice of pizza.

During the winter, Barview Jetty Store (15530 N Hwy 101, Rockaway Beach) is open Tuesday – Saturday; Garibaldi Portside Bistro (307 Mooring Basin Drive, Garibaldi) is open Wednesday-Saturday. For updates on operating hours, special events and food specials, follow both businesses on Facebook and Instagram.



Photo by Chelsea Yarnell

A wide offering of fishing and camping gear with top name brands are available at Barview Jetty Store.



Photo by Chelsea Yarnell

Barview Jetty Store, located right of Hwy 101 on the way to Barview Jetty Campground, sells to-go food, gourmet gifts and snacks, Pacific Northwest wines and microbrews, and outdoor gear.



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