

IN MEMORIAM

Alice Olivia Seaberg

Oct. 31, 1945—Oct. 29, 2023

LONGVIEW—Alice Olivia Seaberg (Neely) was born on October 31, 1945 and passed away in Longview on October 29, 2023 surrounded by her family. Alice is survived by her husband, Paul, her five children, and extended family. Alice lived most of her life in Longview, and worked as an insurance agent for many years. She enjoyed spending time with her family and attending her grandkids' activities. She was an avid sports fan who never missed a Mariner or Seahawk game. She spent many years rooting on her kids' teams, and was known as one of the best scorekeepers around. She will be missed by all that knew her. Per her wishes no service will be held.

Oregon cranberry capitol makes harvest

SAMANTHA SWINDLER
The Oregonian

Late October and early November are cranberry harvest season for the roughly 80 cranberry growers located outside Bandon on the southern Oregon coast.

Along U.S. 101, travelers can see flooded fields where acres of cranberries, in shades from cream to crimson, swirl and bob in the water.

"With the wind going and the way the current goes, they all push together, and it almost looks like a mosaic picture," said Glenn Murphy, who's harvested on farms in the area for the past five years. "I've gotten lots of photos before we start in the morning of the mosaic. They're epically beautiful."

Bandon is Oregon's cranberry capital, and the area around it is home to roughly 80 cranberry growers. Bob Donaldson, chair of the Oregon Cranberry Growers Association, has 10 bogs over 15 acres in Denmark, Oregon, 16 miles south of Bandon.

Donaldson has grown cranberries there for about 25 years.

"When I came back from the Army, one of my friend's dad's was working for a grower up in Bandon, and he was saying, 'Hey, we need help with harvest.' So I went up and helped him, and it's like, 'Oh, I like this. This is nice work.' That's how I got into it."

For the most part, cranberry growing is a one-person operation, except during the harvest. That's when a half-dozen workers, including Murphy, join him in the bogs.

"It's a job where you can work by yourself," Donaldson said. "It's just so rewarding to grow a big crop and see how much food you've grown."

Cranberries are native to North America and historically grew in the northwestern region of Oregon, where they were harvested by Indigenous people. Early white settlers, according to the Oregon Encyclopedia, would eat cranberries as a source of Vitamin C to prevent scurvy, "and the berry's naturally waxy coating allowed for long keeping."

Oregon's first commercial cranberry farm was established in 1885 in Coos County by Charles McFarlin, who migrated from Massachusetts and brought cranberry cuttings with him. Coos and neighboring Curry County are where Oregon's cranberry industry still thrives today. The two counties are home to about 2,700 acres of cranberries and represent about 95% of the state's cranberry crop, Donaldson said. A handful of farmers also grow cranberries near Warrenton, south of Astoria.

The coast's temperate climate and long growing season give Oregon cranberries a deeper red color and slightly sweeter flavor than those grown in other states.

Still, Donaldson acknowledges, "They're an acquired taste."

Raw cranberries are crisp, like an apple.

"When you bite into them, they have a real crunch," he said. "They're very tart, so they look like a cherry, but they don't taste

like one."

Wisconsin is, by far, the primary producer of the country's cranberries, followed by Massachusetts. In 2021, Oregon was the fourth largest cranberries producer in the U.S., just behind New Jersey, accounting for 7% of the nation's production.

The most common public misconception about cranberries is that they grow in water, but cranberry beds are only flooded for the harvest.

Cranberries develop on low-growing vines. Each bed – or bog – of cranberries is grown in a bowl-like field. Donaldson pumps water from a nearby retention pond to flood each bog with about a foot and a half of water for harvest.

The bogs are tiered, so after one bog is harvested, the water is drained into a lower field and reused.

Donaldson drives over the flooded beds with a harvesting machine called a beater, which knocks the berries from the cranberry vines.

"It kind of combs the vines, and the berries come off as you comb it," Donaldson said. "The berries have little air nodules inside, so they all float."

A team then uses floating "cran-barriers," a modified oil spill boom, to corral the floating cranberries toward an elevator, where they are lifted into a truck bed and shipped out for processing.

"As long as the wind doesn't blow so hard that the berries don't blow away, we can pick," Donaldson said. "The other thing is lightning. If there's any lightning, we just go home because that's my elevator down there, and it's a big steel rod that sticks up in the air in a pool of water. One little thunderstorm, and we're done."

Oregon cranberries become a mix of consumer products, from the Ocean Spray trademarked dried "Craisins," to juice and ingredients for other food manufacturers.

Cranberry foods are ubiquitous on the southern Oregon coast. Stores and farm stands sell cranberry-flavored ketchup, mustard, salsa, fudge and more.

The Itty Bitty Inn in North Bend keeps free cranberry cider on tap for guests. In downtown Bandon, Cranberry Sweets, a 61-year-old candy shop, got its start making cranberry jelly candies. Across the street, the Wheelhouse Restaurant brings out fresh cranberry bread with its complimentary rolls.

The farm stand at Peters' Cranberries, located in Sixes just north of Port Orford, sells a variety of cranberry products made with time-tested family recipes. That includes cranberry apple chutney, cranberry barbecue sauce and traditional cranberry sauce flavored with Oregon Pinot.

"Cranberries are really a good, versatile berry," said Sara Osborne, co-owner of Peters' Cranberries with her son, Whit Peters. "They're actually pretty healthy, and they don't have a lot of sugar naturally. But they do need some doctoring up for most people, so there's lots of great products you can make with cranberries that add a lot to your meals."

Travel the PNW with Tracy

Travel the PNW with Tracy is a weekly column about travel options from around British Columbia to northern California.



Explore 50 miles of land alongside Strait of Juan de Fuca

Discover the captivating sights, sounds, tastes and smells on 50-mile stretch of land along the Strait of Juan de Fuca. Plan a three-day adventure, explore outdoor activities, relish stunning views, absorb history and savor tasty cuisine along this spectacular waterway between



TRACY ELLEN BEARD

Port Angeles and Port Ludlow.

Port Ludlow is the perfect place for a respite from the everyday world. Less

than a two-hour drive from the bustling city of Seattle, this elegant town is situated on a marine inlet in Jefferson County.

Resort at Port Ludlow

1 Heron Rd., Port Ludlow, 360-437-7000, portludlowresort.com

The Resort at Port Ludlow incorporates a variety of entities. Settle into one of the 37 rooms at the inn featuring breathtaking views of either the waterfront or the marina. Soak in a jetted tub with soaps, lotion bars and bath salts created to protect the environment, or relax by the standard fireplace in each room.

Dine in the elegant Fireside Restaurant or sit outside on the deck and watch the boats come and go from the marina while sipping on a delicious cocktail made to order by the resort bartender.

Play a round at the 18-hole championship golf course, or rent a kayak at the marina and explore the nearby waterways. Walk on the marina side of the inn and ferret out heritage secrets hidden within the local totem pole, or traverse the nearby trails.

Alder Wood Bistro and Wood-Fired Pizza

139 W. Alder St., Sequim, 360-683-4321, alderwoodbistro.com

Enjoy dinner at the Alder Wood Bistro and Wood-Fired Pizza in Sequim for delicious farm-to-table dining. Owners Gabriel and Jessica Schuenemann practice their values by sourcing fresh organic produce from local purveyors keeping funds in the local community.

Chef Gabriel creates delicious dishes for customers, and Schuenemann runs the restaurant responsibly for the community and the earth by participating in recycling and composting to replenish soil with nutrients to sustain the healthy growth cycle.

The menu changes regularly, and Gabriel takes full advantage of what the area offers each season. He believes food should be pleasing to the eye and tantalizing to the taste buds.

Nourish

101 Provence View Ln., Sequim, 360-797-1480, www.nourishsequim.com

Another great farm-to-table dining establishment is Nourish. The restaurant sits on a hill surrounded by a lavish garden. Owners Dave and Tanya Rose offer tasty, nourishing food cooked in what they believe is the healthiest way possible.

Local watercolorist and botanical illustrator Iris Edey maintains the organic garden and hand-



TRACY ELLEN BEARD PHOTOS, CONTRIBUTED

Settle into one of the 37 rooms at the Resort at Port of Ludlow featuring breathtaking views of either the waterfront or the marina.



Enjoy wood-fired pizza on housemade sourdough at the Alder Wood Bistro in Sequim.



Grab lavender products like soy candles and soap year-round at Sequim's Olympic Lavender Company.

Hand-painted signs throughout the restaurant and the grounds. Try some of the restaurant's small plates and comfort food, or indulge in one of their three-course dinners.

Wind Rose Cellars

143 W Washington St., Sequim, 360-681-0690, windrosecellars.com

Another fun stop for adults is Wind Rose Cellars. Owner David Volmut provides a place for locals and visitors to admire local artistry, savor flavorful appetizers and enjoy David's Italian-style wines made from Washington-grown grapes.

Dungeness Spit

554 Voice of America West Rd., Sequim, www.clallamcountywa.gov

This 50-mile stretch offers plenty of beaches to walk, so take off your shoes and feel the warm sand between your toes while listening to the crashing waves. Dungeness Spit is a great place to bring a blanket and savor a picnic lunch on the beach or in your car if the weather is wet and rainy.

Olympic Lavender Company

9785 Old Olympic Hwy., Sequim, www.oldbarn-lavendercompany.com

The stretch also includes enchanting sights and pleasant aromas to offer visitors. The farm at Olympic Lavender Company is open from April to August, and people interested in picking up products locally can do so year round. Visitors



Hand-painted signs are seen throughout the garden at Nourish, a Sequim eatery that offers a seasonal menu.

worldwide come to this U.S. version of Provence, France, to experience its beautiful mountains, temperate weather and wondrous ocean.

Several varieties of lavender are grown at the farm. In the summer, visitors to the certified organic farm can learn about farming and harvesting, participate in defoliating the lavender, and even purchase products. Enjoy a stroll through the lavender fields, sit in one of the three gigantic purple Adirondack chairs, or buy lavender products to take home.

Port Angeles

Finish the trip in Port Angeles, which is recognized as the gateway to Olympic National Park and the perfect home base for day hikes, beach walks and exploration of waterfalls. Visitors will find plenty of restaurants in the area. Tourists and locals fortunate enough to be in Port Angeles during early October should buy tickets and enjoy the bounty of seafood at the annual Dungeness Crab & Seafood Festival.

For over 22 years, this community has actively celebrated the Native American heritage, local artistry, and abundance of regional crabs from the sea. The festival convenes yearly alongside the Red Lion Inn adjacent to the ferry terminal connecting the U.S. and Canada. International and domestic guests spend two days feasting on Dungeness crab and other seafood delicacies, listening and dancing to music performed by local musicians, shopping at artisan booths, and enjoying all that the Strait of Juan de Fuca offers.

Tracy Ellen Beard is a freelance writer, editor and photographer based in Longview. Her articles are published in more than 20 online and print publications including Upscale Living Magazine, Northwest Travel & Life, Wander With Wonder, Country Magazine, Luxe Getaways and more. She shares a unique perspective on the world as the founder of an international children's nonprofit. She attended culinary school in San Francisco and owned a catering company.