

IN MEMORIAM

Carole A. Chancellor

Aug. 15, 1942 – Oct. 19, 2023



KELSO—Carole A. Chancellor passed away peacefully after a short battle with cancer on October 19, 2023.

Friends and family are invited to join us for a memorial service for Carole on Saturday, December 9 from 11:00 a.m. to 3:00 p.m. at the Pleasant Hill Grange, 4741 Pleasant Hill Rd. Kelso WA. 98626

A full obituary can be viewed at longviewmemorialpark.com.

Marilyn Baker Van Natta

Nov. 6, 1936 – Nov. 13, 2023



RAINIER—It is with deep sadness that the family must share the passing of Marilyn Hanthorn Baker Van Natta in her beloved forest home in Rainier, OR on November 13, 2023 after a short battle with cancer.

Marilyn's family moved to Portland, OR after WWII where her grandfather introduced her to the violin and began her life long journey of music. While attending Grant High School in Portland, Marilyn joined

the Portland Youth Philharmonic (known then as the Portland Junior Symphony) and often credited that wonderful program for building the skills and experience that fueled her professional career.

Marilyn earned her Bachelor of Arts in Applied Music from Willamette University in 1957. In 1962, she and son Lucian moved to Los Angeles where Marilyn found a vibrant and active career and joined both the American Federation of Musicians (AFM), Local 47 and the Nat'l Assoc of Recording Arts & Sciences (NARAS).

Marilyn regularly worked with numerous groups, theaters and orchestras throughout the LA area in addition to teaching. Once Lucian was grown she also enjoyed touring around the world with various performers and could entertain you for hours with her many stories of orchestral life on the road.

Marilyn retired to Portland, OR in 2007 where she continued to teach Violin and Viola as well as staying in touch with the many, many musicians she had mentored and worked with over the years. Even in "retirement" Marilyn still played in local quartets, chamber music presentations and often worked with the Newport Symphony Orchestra.

In September, 2015 she married her dear friend from their Willamette University days, Kay C. Van Natta and moved to Rainier, OR and the family tree farm located there. In no time at all this self-avowed "city chick" won the hearts of the local grange and resource communities with her down-to-earth kindness, logic and willingness to step up and lend a hand however possible. Her special light will be missed in these communities.

The family invites you to join with us for an informal Celebration of Marilyn's Life on Saturday, December 2, 2023 from 1:00-4:00 p.m. at the Woman's Club building at 835 21st Ave., Longview, WA 98632.

In lieu of flowers, the family respectfully requests that donations be directed to either the Portland Youth Philharmonic (www.PortlandYouthPhil.org) or the Rainier Oregon Historical Museum in Marilyn's memory. Donations to the museum may be mailed to R.O.H.M., PO Box 762, Rainier, OR 97048.

Emelyn Nelson

Sept. 11, 1929–Nov. 25, 2023

LONGVIEW—Emelyn was born Sept. 11, 1929 in Perry, FL to Henry Roston and Mandy (Johnson) French.

She was preceded in death by her husband, Donald Nelson, two brothers: Henry and Hinton French, three sisters: Willie Mae Brooks, Betty Margaret French, and Louise Bodiford. She is survived by three daughters: Mary Vaughn, Barbara Cope, and Margaret Mills; and one sister, Tommie Ann Trusty.

Viewing will be at Green Hills Cemetery Thursday, Nov. 30, 2023 10:00 a.m. to 3:00 p.m. The funeral service will also be at Green Hills, Friday, Dec. 1, 2023 at 11:00 a.m.

Travel the PNW with Tracy

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



A virtual visit to Japan through food

Local eateries offer authentic tastes

TRACY ELLEN BEARD
For The Daily News

It's exciting to go to different countries and meet the people, visit famous landmarks, view art, and engage in the culture.

But my favorite way to better understand people living in different places is by tasting the food in that country.

Although not everyone can travel abroad, most can experience new and exotic smells and tastes by dining in a local restaurant that cooks and serves the authentic cuisine of a specific region or country.

I have only visited airports in Japan, but I have often dined on Japanese cuisine. Two local restaurants create an authentic Japanese experience: Kyoto Japanese Steakhouse And Sushi in Longview and Jan-ken in Portland.

Kyoto Japanese Steakhouse and Sushi

760 Ocean Beach Hwy., Longview, 360-425-9696, www.kyotolongview.com.

Kyoto Japanese Steakhouse and Sushi is just a few miles from my home in Longview. The restaurant opened six years ago and is known for its hibachi or teppanyaki-style cooking on a steel grill. The establishment is also known for its fresh sushi and delicious ramen.

I recently dined there with my friend Laura. We enjoyed lunch and a "fire show." We began with the Black Dragon Sushi with spicy crab, eel, avocado and eel sauce.

Chef Har Saharudin was our cook for the afternoon. He put on a show and prepared a tasty teppanyaki-style lunch with vegetables, rice, scallops, shrimp, steak, and chicken. Laura and I enjoyed a couple of saki martinis and Kyoto's most popular appetizer — jalapenos with spicy crab — while we watched him cook.

After lunch, I interviewed owner Ani Dahlia.

Owner Q&A

Q: WHY DID YOU OPEN A JAPANESE RESTAURANT?

No one served teppanyaki-style cooking in the area, so we had no competition. We have one of the largest restaurants in the area and can host 100 people in one sitting.

Q: WHY WERE YOU INTERESTED IN JAPANESE COOKING?

My husband, Chef Dior Siahaan, and I are from Indonesia, which Japan once colonized. There are similarities in our cultures and food.

Q: WHEN DID YOU DISCOVER A LOVE OF JAPANESE FOOD?

We both grew up with this food and have always loved it.

Q: WHAT IS YOUR FAVORITE JAPANESE DISH THAT YOU MAKE?

My favorite dishes are donburi (a Japanese rice bowl dish), udon noodles, and katsu (deep-fried pork or chicken with a special sauce).

Q: WHERE DID YOU TRAIN FOR THIS TYPE OF COOKING?

My husband trained at a Japanese school in New York and learned about Japanese cooking and how to make sushi.

Q: HOW DO YOU FEEL YOUR RESTAURANT TRANSPORTS DINERS TO JAPAN?

Everything in the restaurant is authentic Japanese style. The sumo in the restaurant's center is from Japan and is our icon. We have the only Japanese library in the area, and it is open to local students and others who wish to learn more about Japan.

Jan-ken

250 NW 13th Ave., Portland, 503-841-6406, www.jankenrestaurant.com.

My daughter Brittney and I recently dined at Jan-ken, which opened in late 2022. The restaurant is stunning, and the ambiance is elegant and sophisticated. The cherry blossom tree is the restaurant's focal point, creating a serene dining experience. Brittney and I dined on numerous dishes; each was Instagram-worthy and delicious.

Everything that Brittney and I ate was decadent, however, two plates stood out from the rest. The first was the crispy prawns. The prawns were wrapped in noodles, fried until crunchy, then served with pickled Fresno chilis, cilantro and sour dashi.

My second favorite dish was the miso black cod: black cod seared to perfection, topped with crispy leeks, and a side of tasty miso sauce.

After dinner, I interviewed Jan-ken's Executive Chef/Owner, Rodrigo Ochoa.

Owner Q&A

Q: HOW DO YOU FEEL YOUR RESTAURANT TRANSPORTS DINERS TO JAPAN?

We hope diners feel transported to Japan through our comprehensive sushi program, as we try to keep it as traditional as possible by using the highest quality products imported from Japan. Our decor, including our majestic cheery blossom tree, pays homage to the Japanese staple, and we want our guests to be constantly reminded of the beauty of Japan every time they visit us.



TRACY ELLEN BEARD PHOTOS, CONTRIBUTED

Chef Har Saharudin puts on a show at Kyoto in Longview.



Crispy Prawns at Jankens are wrapped in noodles, fried until crunchy, then served with pickled Fresno chilis, cilantro and sour dashi.



Jan-ken's miso black cod is topped with crispy leeks, and a side of tasty miso sauce.

Q: WHY DID YOU OPEN A JAPANESE/KOREAN RESTAURANT?

The biggest reason we opened a Japanese/Korean restaurant is my love for their culture and food; it is diverse, colorful, traditional, yet innovative.

Q: WHO GOT YOU INTERESTED IN JAPANESE COOKING?

Living in south Florida and frequenting several Japanese restaurants made me curious about their food and culture. I wanted to go deeper every time and started looking into the food as a professional cook. I have always enjoyed cooking and am honored to participate in this project.

Q: WHEN DID YOU DISCOVER A LOVE OF JAPANESE FOOD?

I have always been interested in Asian food, but I fell in love with Japanese food after visiting a few restaurants in south Florida with some good friends

back home.

Q: WHAT IS YOUR FAVORITE JAPANESE DISH THAT YOU MAKE?

The Miso Black Cod is spectacular, and I always recommend it.

Q: WHERE DID YOU TRAIN FOR THIS TYPE OF COOKING?

I learned at Zuma restaurant in Miami, Florida.

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.

Leaked document details dam breaching plan

\$1B in federal money would go to preparations

ANNETTE CARY
Tri-City Herald

A draft agreement negotiated behind closed doors by the Biden administration and advocates of tearing down the lower Snake River dams says the science is clear on removing the dams.

In what some are calling a "secret plan" developed with four tribes, Washington and Oregon, the federal government would spend more than \$1 billion to prepare for breaching the four hydroelectric dams and to promote fish populations.

The draft agreement stops short of a federal decision to remove the dams, although it said the U.S. government continues to be "committed to exploring restoration of the lower Snake River, including dam breach."

The draft agreement has not been made public, but the Tri-City Herald obtained a leaked copy.

No one involved in the litigation is permitted to discuss the draft agreement, including those who were excluded from negotiations on a long-running federal court lawsuit.

The Biden administration negotiations have been controversial because they have not included electric ratepayers, among others,



COURTESY U.S. ARMY CORPS OF ENGINEERS

The Little Goose Dam, pictured here, is one of four dams on the Lower Snake River in Washington pitched for breaching as part of a U.S. Representative's plan to save Northwest salmon

who would pay the price for changes to how the hydroelectric system is managed on both the Snake and Columbia rivers.

Rep. Dan Newhouse, R-Wash., has reminded the

Biden administration that Congress has the exclusive authority not only on any decision to breach the Snake dams, but also the exclusive authority to direct the study of removing them

or to authorize replacement resources.

He was joined by Reps. Cathy McMorris Rodgers, R-Wash.; Russ Fulcher, R-Idaho and Cliff Bentz, R-Ore.

The proposed agreement was negotiated as part of the federal lawsuit that is paused until Dec. 15 to allow plaintiffs in the lawsuit to discuss the draft agreement and next steps on the dams with select tribes and litigation parties and to approve proposed actions and commitments.

On Dec. 15 the plaintiffs and federal defendants will either request a multi-year stay of the lawsuit to implement the proposals and commitments in the draft agreement or they will re-

turn to court, according to Earthjustice, which is representing a coalition of fishing, conservation and renewable energy groups in the lawsuit.

The lawsuit challenges the most recent federal plan for hydropower operations of the four lower Snake River dams in Eastern Washington and Idaho for not doing enough to save threatened salmon as pressure has mounted to tear down the dams. The federal court case has been on hold for two years.

Parties to the litigation have pushed to tear down the lower Snake River dams, from Ice Harbor Dam near the Tri-Cities upriver to Lower Granite Dam near Lewiston, Idaho.