



By Tracy Beard
PROVISIONS
 ALONG THE TRAIL

Summer Steak and Peach Salad

1/2 cup extra-virgin olive oil
 1 1/2 sprigs rosemary
 1 6-ounce New York Strip Steak

Dressing

4 ounces blue cheese
 3 Tbl sour cream
 1/2 Tbl lemon juice
 1/2 Tbl red wine vinegar
 1 tsp minced fresh chives
 Salt and pepper to taste

Salad

1 peach peeled and halved
 2 cups of salad greens
 1 Tbl chopped fresh chives
 1-1/2 Tbl thinly sliced fresh basil

Heat the olive oil and rosemary in a small pan over low heat for 8 minutes. Let cool. Place steak in a plastic bag and pour in the oil. Marinate in the refrigerator overnight.

Place all dressing ingredients into a food processor and blend until smooth. Grill the steak to your liking. Tent with foil and set aside for 10 minutes. Drizzle the peach halves with olive oil on both sides. Place on a hot grill for one or two minutes on each side to generate grill marks. Remove from heat. Place greens in two bowls or on two plates. Dress the greens, then slice steak and peach and divide between the plates.



Tuaca Lemon Drop *my favorite summer cocktail*

2 tablespoons granulated sugar
 1/2 ounce sweet and sour mix
 1 3/4 ounces Tuaca
 1 ounce Cointreau
 3/4 ounce fresh lemon juice
 1 lemon wedge

Rub the lemon wedge along the rim of a martini glass. Place sugar on a plate. Dip the wet rim in the sugar and set it aside. Put ice in a cocktail shaker. Add sweet and sour, Tuaca, Cointreau, and lemon juice. Shake 25 times. Pour liquid, not the ice, into the sugar-rimmed glass.

Explore Local Surroundings on the Westport Ferry Loop

Story and photos by Tracy Beard

Are you looking for something different to do on a Sunday drive? Check out my version of the Westport Ferry Loop. This loop drive, approximately 56.5 miles long, with the short ferry ride from Puget Island, Cathlamet, Washington, to Westport, Oregon, is filled with interesting stops, tasty eats, and a bit of history.

My husband Steve, and I set out on a Sunday afternoon to see what we could find. We began our journey in Longview, Washington, taking Ocean Beach Highway west to Hwy 4 toward Cathlamet. We packed water and a few snacks for the road. Our first stop was County Line Park, about 16.3 miles from town.



have two driveways, one with a smaller version of David and a statue of an eagle and the more familiar David standing tall alongside the highway.

After a few photos, we went to the Cathlamet-Westport Ferry on Puget Island. Steve and I had never been on the island before; it was picturesque, with quaint farms dotting the landscape.

The Cathlamet-Westport Ferry

Currently, the ferry runs every hour on the hour on the Cathlamet side and 15 minutes after the hour on the Westport side. The ferry runs from 5:00 am to 10:15 pm, costing \$6 per car, \$3 per bicycle, or \$2 per pedestrian each way.



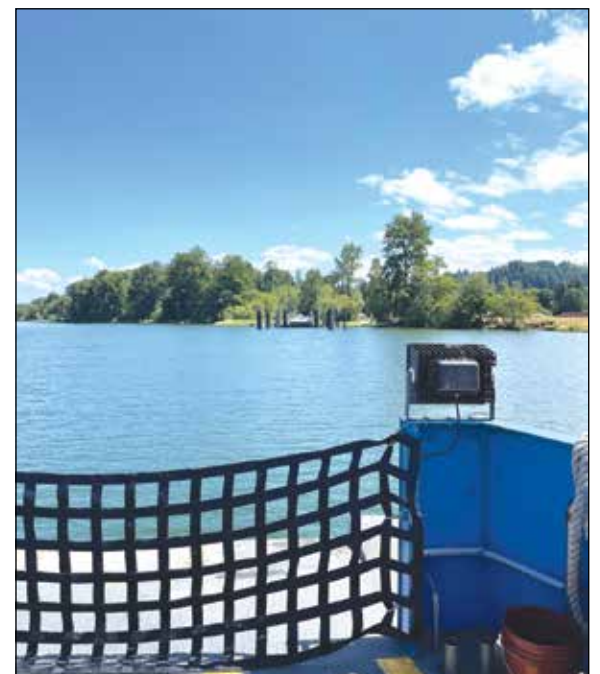
County Line Park 2076 WA-4, Cathlamet, Wash.

The park, located between Hwy 4 and the Columbia River, makes a fantastic stop for fishing, a picnic, a place to watch the boats and barges traverse the river, or an ideal place to wade in the river. The 19 RV and three camping sites make this an easy overnight getaway from town.

Michelangelo's David?

Back on the road, we continued the 13.7 miles west toward the ferry, but we stopped along the way to see Cathlamet's version of the statue of David. Most people taking Hwy 4 to the beach have passed by "the naked statue." Steve and I planned to stop and take a closer look, so we pulled into the driveway just before the statue, and I got out to take a photo.

The people that own this David have recently given it a new bronze coat of paint. I discovered that the owners





Steve and I arrived a few minutes before departure, so I had a chance to speak with Steve, the ferry captain of the day.

Steve shared that he has been working for the ferry system since 2017. Many commuters take the ferry to work in the Westport mill or to go further down to Astoria. He said, "It cuts about 30 miles from the commute to Astoria, and the road is much straighter." I asked Steve how he learned to drive the ferry, "Is there a ferry school?" He said, "I began working as a deckhand part-time, then went to full-time, and then they trained me how to drive it, and from that point, I had to go get a license." Steve shared that the river is beautiful, but it can get nasty. He also told us that a few eagles were nesting on the Westport side; however, we did not see them during our voyage.

Brian was the deckhand that day. He told us that the ferry was built in late 2015 and configured to carry a chip truck weighing up to 90,000 pounds; therefore, there was no need for a weight limit for regular cars or trucks hauling trailers. Once on the Westport side, we began our .4-mile trek on US 30 East.

The Berry Patch Restaurant - 49289 US-30, Westport, OR.

Another well-known and even iconic stop is The Berry Patch Restaurant. My parents have stopped here on the way home from the beach for years, but this was a first for Steve and me. Stan Egaas, the original owner,

began making wild blackberry jam in his commercial kitchen in 1987. He purchased the current building, which seated 56 people in 1993. The Berry Patch Restaurant now seats 100 people and is owned by longtime employee Mylene White.

Upon our arrival, I perused the little shop offering cookbooks, jams, syrups, and other sundries while Steve got us a table. We had already had lunch, but the menu was inviting. Steve ordered a slice of strawberry rhubarb crisp with a cup of coffee. He described it as tangy-sweet with a tasty crust. After our quick snack, we continued 9.9 miles down US 30 East.

The Castle (Thomas J. Flippin House) – 620 SW Tichenor Street, Clatskanie, OR.

Reservations are required to visit The Castle. Contact Debbie at 503-338-8268 or email dshazen13@gmail.com. We met Debbie, who was dressed in period attire, at the front door of The Castle or The Flippin House, which is what it is called on the National Register of Historic Places. Debbie told us that The Flippin House had been written up in at least four books about Victorian architecture due to its unique and eclectic features.



Debbie Hazen welcomes visitors to The Castle. PHOTO BY JOSEPH GOVEDNIK.

One of the features is the fancy shingle work, including a comet, a star, and a man walking on the moon. Thomas Flippin's brother Will, a master hand-hewn-shake maker, did the job. Aggregate glass made from recycled glass that is melted down and re-formed decorates some of the upper floor windows.

The architecture combines Queen Anne and Colonial Revival or Classic Revival styles. Tom Flippin's was a rags-to-riches story. He was a poor kid who grew up on his parent's homestead in Cedar Mill near Beaverton, Oregon. In 1881 at age 17, he walked to Clatskanie, where the logging industry was booming. Thomas wanted to make his mark in the industry.

He began by greasing the skids so the oxen teams could maneuver the logs. He learned the lumber business at the Westport lumber mill, and at age 23, he married one of his boss's daughters, Florence Elliott. They took out 320 acres of timberland in donation land claims because, at the time, a married woman could take out 160 acres, and a married man could take another 160 acres. They worked alongside each other until Thomas was 30. Thomas dreamed of a glorious house, but Florence preferred living at the lumber camps. The couple began constructing their home in 1898, moved into it in 1900, divorced, and sold the property to the Hempel family by 1905.

The Hempels turned it into a boarding house, and later the Holman family prolonged the property's use as a rooming house. In the 1960s, George and Anne Salmi moved into the house and began renovations. The house was filled with antiques and was open for tours in 1975. The Clatskanie Senior Citizens purchased The Castle in 1979, and in 2017 the Clatskanie Historical Society joined the Senior Citizens in a \$550,000 project to bring the top two floors to a glorious 1900-era restoration. After touring the house, Steve and I made one final stop before heading home.

The Clatskanie Food Hub - 80 NE Art Steele St, Clatskanie, OR.

Open Thursdays, Fridays, and Sundays 2:00 pm – 6:00 pm and Saturdays 10:00 am – 3:00 pm



The Clatskanie Food Hub is an extension of the Clatskanie Farmers Market (CFM). The market began in 2014 and shortly afterward became a 501(c)3. It serves as a community venue for artisans and farmers to offer various fresh food products and to provide local food education. It is a gathering place for gardeners, homesteaders, farmers, and local artisans to sell their wares directly to consumers.

The Food Hub is a food marketplace offering meats, cheeses, produce, and sundries made within a 100-mile radius of Clatskanie. 80 percent of each dollar goes back to local producers, and 20 percent assists and supports the local producers in getting to market. I was amazed at the local meats, honey, and organic produce.

Pick up some local products at the Clatskanie Food Hub and drive the remaining 15.7 miles on US 30 East and over the Rainier Bridge to complete the loop back to Longview, or points beyond.

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Tracy Beard writes about luxury and adventure travel, traditional and trendy fine dining and libations for regional, national and international magazines. She is in her eighth year as CRR's "Out & About" columnist. She lives in Longview, Wash.