

FRIDAY EXTRA!

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Weekend Edition



CARVED OUT

Lounge gets into the Halloween spirit with pumpkin-carving contest

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CANNON BEACH — Knife-wielding customers — often hopped-up on pub fare and libations — slowly transform an enormous mound of pumpkins on the deck at Driftwood Restaurant & Lounge into a shining artistic display, with entries ranging from sweet and simple to slightly terrifying.

There are no rules when it comes to Driftwood's annual weeklong pumpkin-carving contest, which started last Friday and goes through today. Since the carving takes place on the deck, which is exclusively for patrons 21 and older, the contest is, by default, adults only.

Other than that, the restaurant supplies pumpkins and tools and lets patrons' imaginations run wild. Seeing what comes out the other side is one of manager Kyle Genin's favorite aspects of the contest.

The Driftwood is a local hangout, so staff and management often see familiar customers. However, the pumpkin-carving contest lets them experience a different side of those regulars, Genin said.

"You get to see their talents come through," he said. "It's just fun to see what the locals can do."

'Serious business'

Paul and Susie Nofield, who both are very active in the community, started the tradition of pumpkin-carving at the restaurant many years ago, originally as a fun, non-competitive activity to celebrate the fall season.

"The Driftwood is good about doing a lot of local functions," Genin said.

Three years ago, the activity transformed into a contest.

"Now, it's serious business," Genin said.

Some people anticipate the contest each year, bring their own supplies and spend hours on their creations using stencils and painstakingly drawn-out designs. Other people happen upon the event by chance.

Thomas and Vanessa Phillips, of Tacoma, Washington, said they were out for a drink during their Cannon Beach getaway and decided to participate.

Vanessa Phillips carved the Driftwood logo — a salmon — and restaurant name into her pumpkin, accomplishing a striking resemblance. Thomas Phillips graciously tried resurrecting the pumpkin that was used in her first attempt (she started over when she didn't like how the fish was turning out). He added numbers, eyes, symbols and other embellishments to create a pumpkin that was, as he described it, a "Charles Manson reference."

Stephanie Crespin and Grant Garrett, of Huntington Beach, California, took a different approach. While waiting for their table, they said, they sat on the beach, searched online for ideas and then drew mockups on napkins.

Crespin carved an image of Minnie Mouse, because she loves Disneyland, she said. Garrett's was the product of an Internet search result when "we Googled 'pumpkin carving easy,'" Crespin joked.

Garrett said he hasn't carved a pumpkin since he was 7. Crespin carves one every year for Halloween, but because of travel, she did not expect to have an opportunity this year.



Photos by Katherine Lacaze/EO Media Group

ABOVE: Vanessa and Thomas Phillips, of Tacoma, Wash., carve pumpkins on the deck of Driftwood Restaurant & Lounge while enjoying drinks last Saturday. **TOP:** Pumpkins take center-stage at Driftwood Restaurant & Lounge in Cannon Beach during the restaurant's weeklong pumpkin-carving contest, open to all patrons 21 and older.



Grant Garrett and Stephanie Crespin, of Huntington Beach, Calif., carved pumpkins during their first trip to Cannon Beach last weekend.



Dr. Frankenstein's monster



Tsunami awareness

See **CONTEST**, Page 3C

The annual event has grown to more than 100 entries.