



Photos by Andrew Tonry/For The Daily Astorian  
Chefs Jonathan Hoffman of Chef's Table catering and Sean Whittaker of Astoria Coffee House & Bistro plate their dishes.

## At Iron Chef, 3 courses and a cloud of squash

Winning dish  
'almost like a little  
brunch for dinner'

By ANDREW TONRY  
For The Daily Astorian

SEASIDE — In a whirlwind of steam and sizzle, the Iron Chefs went to work. For a brief, but furious, hour they whipped, sautéed, baked and boiled. And, just under the wire of the final buzzer, beneath bright lights and before expectant eyes, each two-man team delivered its own elegantly plated, fragrantly enticing, three-course meal to the judges.

In a competition that was, as judge and renowned Portland restaurateur Vitally Paley put it, "neck and neck," the team of chefs Jonathan Hoffman (Chef's Table catering) and Sean Whittaker (Astoria Coffee House & Bistro) was declared the winner Tuesday.

The victory amounted to a title defense for Hoffman and Whittaker, who took the honor in 2014. That they were once again paired together by random selection offered a head start.

"I think it helped out a lot," Whittaker said of their previous experience in the competition. "We knew exactly how we did it last year and it worked, so we thought: why not do it again?"

Their strategy revolved around a division of labor. Whittaker handled the first and second courses — a frisée salad with



ABOVE: Sean Whittaker, Jonathan Hoffman, Abe Bund of Newmans at 988 and Aaron Bedard of Stephanie Inn at the 2015 Iron Chef Goes Coastal. RIGHT: Abe Bund of Newmans at 988 works his dishes at Iron Chef Goes Coastal.

roasted squash, bacon and a lemon-honey vinaigrette and a squash gnocchi with carbonara cream sauce, Dungeness crab, seared scallops and a wild mushroom ragù. Hoffman took care of the entree — a spaghetti squash and savory butternut squash scone, crab cake and hollandaise sauce topped with micro-greens, roasted vegetables, fresh herbs and a squash puree. Hoffman described it the dish as "almost like a little brunch for dinner."

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## Smart people, smart cities, smart growth

Find your niche, economist says

By EDWARD STRATTON  
The Daily Astorian

Economist Joe Cortright's most telling advice to the audience at Thursday's Columbia Forum might also be the most obvious: education is the best economic investment strategy.

Cortright, who last presented at the forum five years ago amid the depths of the Great Recession, described an Oregon and U.S. economy once again growing, albeit a new economy not focused on the same sectors some might wax nostalgic over.

The term "recovery" is a misnomer, he said, as the economy can have more employment but never gains back all the same jobs it had before a downturn. While natural resources are still an important part of Oregon's heritage and a large part of its economy, Cortright said, growth is being driven by high-tech fields.

"We're in a global economy today, and the biggest determinant of how successful you are as an individual, how successful your business is, how successful your community and state is, is really dependent on the knowledge of the people," Cortright said.

Cortright is an economist with Impresa Consulting, a firm in Portland specializing in metropolitan economies, knowledge-based industries and education policy. He is also director of the City Observatory, an urban-policy think tank using data to analyze cities and the policies that shape them.

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## A fight for the ocean's future

Locals strive to keep nearshore  
waters free from power generation

By KATHERYN HOUGHTON  
EO Media Group

LONG BEACH, Wash. — Fishermen are looking keep their grounds through Pacific County's new shoreline buffers.

The Shoreline Management Program limits development to protect water quality, habitat and coastal functions. For years, local agencies have worked to rewrite the program to match new state guidelines.

The shoreline plan buffers will redraw the rules of the coast.

Most of the state's outer coastline is federally controlled by the National Park Service or by local tribes. Out of the state's remaining 38 miles of coast open for fishing and development, roughly 32 of those miles border Pacific County.

The limited space has caused fishermen to worry that offshore development will cut them off from the catch.

"We realized the SMP really is the teeth of what happens in the ocean," said plan Chairman Tom Kolasch.

He said the program's authority extends three miles into the ocean. If the buffer's language is adopted by the National Oceanic and Atmospheric Administration, the new guidelines also could determine development rules for federal waters and reach 200 miles offshore.

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## When the tsunami hits, make sure guests know what to do

Tsunami-aware  
meeting focuses  
on hospitality

By CYNTHIA  
WASHICKO  
Coast River  
Business Journal

You own a hotel on the north Oregon Coast. A tsunami is coming. What should you do?

The groundwork is a plan by the Oregon Office of Emergency Management, displayed this week to help hospitality owners and workers help visitors to higher grounds.



The meeting, hosted by Karen Parmelee, GeoHazards awareness coordinator for

the "Tsunami Safe: Hospitality Begins with Safety" state program, which launched in October. The program calls for training for management and staff, tsunami awareness education for employees and the dissemination of tsunami awareness information to guests in order to prepare workers and visitors for a Cascadia Subduction Zone earthquake and possible tsunami. So far, about 30 hotels along the Oregon Coast are participating in the program, Parmelee said.

"The big thing really is, just open that dialogue. As

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