

Chef: All together the auctions raised more than \$8,000

Continued from Page 1A

While the five-judge panel had hardly a bad word to say about any of the evening's dishes, judge Paley was particularly effusive in his praise of Hoffman's entree.

"I know how tough it is to run back and forth," Paley said. "So added kudos to you. The hollandaise held perfectly. The scone is probably one of the best savory scones I've ever had. So this is an amazing dish."

Paley's sentiment meant a lot to Hoffman.

"It was really nice to have someone like him, who's had a successful business in Portland for over 20 years, tell you that you have a well-balanced dish two years in a row," Hoffman said. "That was probably one of my highlights, for sure."

Secret ingredient? Squash

But kind words weren't kept only for the winning team. Runners-up Aaron Bedard (Stephanie Inn) and Abe Bund (Newmans at 988) were the subject of similar acclaim, particularly for their entree — a crispy skin duck with butter-poached potatoes, green beans and a butter-nut and acorn squash sous-vois.

"I have had a religious experience in respect to duck," said state Sen. Betsy Johnson, a judge. "An epiphany occurred here — my duck epiphany. The duck was really wonderful."



Left to right: State Sen. Betsy Johnson, Vitaly Paley, Chris Allen of Food Services of America and Lynne Pelletier and Connie Barnes, who won judges' seats in the auction.

The evening's secret ingredient, revealed only moments before the competition began, was squash. Both teams seemed happy with the choice.

"It's fall," said Whittaker. "We're all using squash right now in most of our dishes and on our menus. So it felt like an easy one. It wasn't a difficult ingredient to incorporate into what I had planned out."

Judge Paley agreed: squash was an appropriate choice.

"'Tis the season for squash," he said. "I think to make squash the star takes effort, and I think it's a perfect ingredient for a competition. It's a no-brainer if somebody gives you a steak or even an egg. To make something with squash sing with flavor is really special."

And in such a close competition, Hoffman's abundant use of the secret ingredient may well have been what put

them over the top.

"I judged on the criteria that it was supposed to center around the squash," said judge Connie Barnes. "One of the dishes, even though it was probably tastier, it didn't center around the squash."

As well as use of the secret ingredient, scoring was based on presentation, creativity and, of course, taste.

Live auction

Barnes won her seat on the judges panel in a live auction just prior to the competition. She donated \$1,100 to United Way for the opportunity.

"I actually went one hundred dollars over what my limit was," Barnes said, though she added spending so much on a single dinner didn't raise her heart rate. "We don't go to church anymore," she added, "so this our way of tithing."

Barnes was not the only of the five-member judging panel that came from the near-capacity Seaside Convention Center audience. As bidding ballooned, judge Kevin Lacoste offered to relinquish his seat on the panel in order to raise more money for United Way. (Lacoste is regional president for U.S. Bank, a sponsor of the event.) His seat went to Lynne Pelletier, a local chef who competed in the first Iron Chef Goes Coastal event. The cost of her \$1,100 seat was provided by an anonymous donor.

Auctions offered more than just a chance to judge. The opportunity to taste each team's three-course meals went for \$375 apiece. There were also a myriad of silent auctions, including vacation packages, culinary delights and more. All together the auctions raised \$8,378.

Audience participation

The audience also used their tastebuds and voted accordingly in the People's Choice Award. Some 600-plus attendees sampled foods from nine regional restaurants. The first and second place winners of the People's Choice Award, Drina Daisy and The Cove, were separated by a single vote. Each will field a chef in next year's Iron Chef competition.

Attendees also honored Maggie's on the Prom as the Best Table presentation. And among a field of six sweets purveyors, Sea Star Gelato was selected Best Dessert.

While final tallies were incomplete at press time, event organizer Jennifer Holen expects the eighth annual Iron Chef Goes Coastal to best previous records of attendance and money raised for United

Way. Last year the event raised almost \$44,000.

Despite coming up just short in the Iron Chef competition, being a part of the festivities was nonetheless meaningful for chef Aaron Bedard.

"I feel good," he said. "This is a great event and it's really good for the community."

As well as providing for United Way, the Iron Chef Goes Coastal event elevates the profile of the culinary scene on the North Coast.

"Honestly I was amazed at what these guys are able to pull out of their hat in an hour," Paley said. "I'm always amazed to watch these guys work in front of a crowd, in front of cameras, with ingredients that they just discovered for the first time and get creative and just go for it. What they came out with was really spectacular."

Ocean: Each project takes awareness of community needs

Continued from Page 1A

Running out of water

The county is responsible for developing the management plan draft and the Department of Ecology determines if the plan meets guidelines established by the 1971 Shoreline Management Act.

The program determines shoreline buffer zones for development on the land, but fishermen are focused on the Coastal Ocean Section, said Dale Beasley, the chairman of the oceans subcommittee.

He said the most important line prohibits "fixed structures associated with ocean energy production that interfere with other ocean uses, including fish-

ing or navigation."

"If we get nothing else, that one line is protection for the people in this county," Beasley said. "The only place offshore energy development can go is in already crowded waters."

When Beasley talks about the shoreline program, he quotes a Brookings Institute study that labeled Pacific County as the fourth most fish-dependent community in the nation.

Beasley was a fisherman for 40 years. When he hauled in a catch, two crew members and processors at the Port of Ilwaco went to work.

Beasley said he's watched fishing grounds disappear.

In 1994, NOAA designated the Olympic Coast National

Marine Sanctuary to protect the area's natural resources. As a result, fishermen lost rights to 64 miles along the coast.

The following year, a court case known as the Rafeedie Decision recognized Native American rights to 50 percent of coastal shellfish north of Point Chehalis. The ruling also deemed 559 square miles of crabbing grounds as Special Management Areas set aside for tribal boats.

The loss of space sent a lot of commercial boats to fishing grounds in Southwest Washington, from Cape Disappointment to Point Chehalis.

Beasley said less space meant more of a rush for fishermen to meet their quotas.

"Every time you take a piece

of the commercial fishery away, it puts more pressure on fishermen and they will take risks they shouldn't," he said.

Offshore building limited to the south

The Bureau of Ocean Energy Management is a federal agency responsible for finding ideal offshore energy areas. The bureau's Pacific Renewable Energy Program chief, Doug Boren, said he believes offshore programs will reach Washington.

"The harder question to answer is when will we see offshore renewable energy be developed off Washington," he wrote in an email.

Ocean Energy's public affairs officer, John Romero, said

a lot of the state is off limits to projects due to national historic monuments and marine sanctuaries — leaving southern Washington as their only potential grounds.

He said each project takes regional collaboration and an awareness of community needs, such as fishing efforts.

"The technology for offshore wind keeps improving as projects develop around the world," he said. "The United States, well we're playing catch up, but the good news is we're started."

Still undecided

The rules in the Shoreline Management Program aren't expected to be finalized until 2016, according to the Planning

Director Tim Crose.

In the last draft, the Department of Ecology had more than 70 comments on the Coastal Ocean Section. When it came to the sentence on fixed structures being prohibited, one comment hovered over the line: "Not consistent with (Washington Administrative Code)."

Ecology's Southwest Region Communications Manager Chase Gallagher said nothing is definitive about the offshore structures.

"We're in the drafting phase right now," Gallagher said. "There could be changes from the department after we get the final thing, but there would also be a process so the public's voices are heard."

Forum: 'The recovery is being driven by what happens in urban areas'

Continued from Page 1A

City-driven

"The recovery is being driven by what happens in urban areas," Cortright said, noting Portland has the fifth-fastest growing economy of any city in the U.S. over the past year and started coming out of the Great Recession years before rural Oregon.

Younger people and high-tech employers are packing into the most livable cities faster than the housing supply is growing, Cortright said, as indicated by urban housing shortages and skyrocketing home prices.

But real estate isn't the ticket out of the most recent economic malaise, Cortright said. A combination of economic realities, technological advancement and changing priorities are driving younger people into denser housing, he said, stagnating the single-family home market while multifamily dwellings continue to grow much faster.

While it is common knowledge that more education correlates with higher earnings, Cortright took the concept one step further, saying even people with lower levels of education benefit economically from living in cities where overall educational attainment is higher.

He showed a graph comparing the percentage of people in a city holding at least a four-year college degree to the city's annual per capita income. Cities with a higher percentage of college degree holders had higher per capita incomes throughout, with Portland in the middle of the pack, and cities like Seattle and New York near the top in education and earnings.

"This chart ought to be stenciled on the retina of every policymaker," Cortright said.

Homegrown is best

Cortright described Portland as the Ellis Island of Oregon, where younger people move, and from where they often disperse into different parts of the state. But cities around Oregon that find more success, he said, usually have more in common with Portland.

Asked what the fate of rural economies and Astoria are amid the changing dynamics, Cortright said cities are unique and need to focus on their niches and homegrown industries.

"Most of the great economic development opportunities come from stuff that happens in your community, the people you have in the community, the networks you have in your community, because they're really resilient," Cortright said, pointing out examples like Fort George Brewery, which has experienced rapid growth since starting in the mid-2000s.

While natural resources

remain significant, Cortright said, employment in, say, the wood products industry has been cut in nearly half since 1980 because of both increased automation and decreased harvests, while the inflation-adjusted wages in the industry haven't increased in three decades. Even in resource industries, he said, knowledge and innovation are critical in the new economy.

Cortright pointed to Columbia Memorial Hospital as a regional asset to build on, along with colleges.

"The natural environment you have with the location, the special characteristics of this place, as a place to live and play; those are all really important" he said. But I do think it's a little introspective. Some guy from Portland is not going to tell you what Astoria is about. You guys live here. You know why you're here. You know what's important and special about this place."

For online updates: www.dailyastorian.com

Belle,

When I tell you "I love you" I want it to mean more than when anyone else in the whole world says it.

I want it to mean that your happiness is everything to me, and that I want only the best for you always, no matter what it takes... I want it to mean that you're more important to me than anything else in my life...

When I tell you "I love you", I want it to mean that you're a part of me and I'm a part of you, and no matter what happens in this world, We'll be together forever, sharing our lives and our happiness.

I love you.

Bleu



GIVE IN THE BEST WAY POSSIBLE

The OHSU and Doernbecher Foundations' Gift Planning team can help you support the missions of Oregon Health & Science University or Doernbecher Children's Hospital with many kinds of gifts — wills, trusts, real estate, personal property, stocks or other assets. Our gift planners are ready to help you explore the possibilities and make the most of your philanthropy.

CALL OR VISIT US ONLINE TO LEARN MORE.



OHSU & Doernbecher FOUNDATIONS

Office of Gift Planning | 503-228-1730

giftplanning.ohsufoundation.org | giftplanning.dchfoundation.org