



NATALIE ST. JOHN — EO Media Group

Razor clams with hazelnuts and wild watercress.

A razor clam delight

The Daily Astorian

Cedar Martin, the chef at The Shelburne Inn in Seaview, Wash., understands the Northwest palate. He previously served as executive chef at the Seattle Radisson and had stints at the Dockside Bistro in Olympia and Ocean Crest in Moclips. Martin, who grew up in the Quinault area, had his first job in the culinary field at Lake Quinault Lodge, where he worked his way up from dishwasher to chef. He shares one of his tasty recipes with our readers.



NATALIE ST. JOHN — EO Media Group

Chef Cedar Martin has a deep understanding of the Northwest palate.



Submitted photo by Laurie Anderson

The Shelburne Inn in Seaview, Wash.



Razor Clams with Hazelnuts and Wild Watercress

- What you'll need:**
- 1/4 cup olive oil
 - 1 sweet onion, cut in julienne strips
 - 1/4 teaspoon salt
 - 1/2 tablespoon fine minced shallots
 - 1/2 tablespoon fine minced garlic
 - 1/4 cup sugar
 - 1 tablespoon fish sauce
 - 1 tablespoon chopped mint
 - 1/4 cup chopped wild watercress
 - 1 tablespoon fried shallots
 - 1/2 tablespoon chopped hazelnuts, toasted for garnish
 - 1 pound razor clams chopped in 1/4 inch pieces
- What you'll do:**
1. Caramelize onion in oil.
 2. Add salt, shallots, and garlic. Sweat until translucent.
 3. Add sugar to make caramel.
 4. Add fish sauce. Cook until smell has dissipated.
 5. Add herbs, clams, and fried shallots. Cook until done. About 40 to 60 seconds max. Do not overcook.

Crackers

- What you'll need:**
- 1 1/4 teaspoon soy sauce
 - 2 teaspoons mirin
 - 1/4 teaspoon kosher salt
 - 3/4 cup rice flour
 - 1/3 cup cooked white rice
 - 2 tablespoons olive oil
 - 1/4 cup water
 - 1 tablespoon ground hazelnuts
- What you'll do:**
1. Preheat oven to 375 degrees. Cover a cookie sheet with waxed paper.
 2. To make dough, put the rice flour, rice, 1/4 teaspoon kosher salt, 1/2 teaspoon soy sauce, and the oil in a food processor. Slowly add water to make a crumbly mixture.
 3. Transfer mixture to a bowl and add hazelnuts.
 4. Divide into four equal pieces.
 5. Work with one piece at a time. Roll into 5-inch log. Cut it lengthwise into five pieces.
 6. Place ball of dough between split plastic bag.
 7. Press with press or bottom of flat jar until desired thickness.
 8. Bake at 375 degrees on prepared cookie sheet for four minutes on each side
- Yield: 20 crackers



9-1-WHAT?
THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

Flower-eating goats, hotel staring, and more Goonie hijinks

Everyone knows goats are like lawn mowers, but keep them away from your neighbor's garden, please. And someone may have finally summed up the local frustration with Goonie traffic. Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take centerstage. The full feed is at www.twitter.com/9_1_WHAT.



9-1-WHAT?
#9_1_WHAT

Following

{6/14 @ 8:08 p.m.} Someone flipped off a man after he advised them of parking issues at the [#Goonies House](#).



9-1-WHAT?
#9_1_WHAT

Following

{6/14 @ 6:07 p.m.} A transient woman was urinating behind a church and a man with her was trying to fight the caller. [#Warrenton](#)



9-1-WHAT?
#9_1_WHAT

Following

{6/11 @ 4:27 a.m.} A man standing by the Liberty Theater in [#Astoria](#) was staring at Hotel Elliott. He was just waiting for an ATM deposit.



9-1-WHAT?
#9_1_WHAT

Following

{6/16 @ 5 p.m.} Caller reported a man yelling at traffic. [#Seaside](#)



9-1-WHAT?
#9_1_WHAT

Following

{6/11 @ 12:31 p.m.} Caller reported continuous problem with neighbor's goat eating his flowers. [#Seaside](#)

While other newspapers give you less, The Daily Astorian

GIVES YOU MORE

Our new **CAPITAL BUREAU** covers the state for you



From left: Peter Wong, Hillary Borrud, Mateusz Perkowski