

# WHAT'S POURING

Seventh annual festival highlights artisan beers March 18 and 19 in Seaside



Photo by Katherine Lacaze

Seaside High School culinary arts students will take to the kitchen March 18 to prepare a five-course meal for the Oregon Coast Brewer's Dinner, the kick-off event for the annual two-day Pouring at the Coast event at Seaside Civic and Convention Center.



Photo by Andrew Tonry

Jimmy Griffin, co-owner of Seaside Brewing Company, works with the Seaside Chamber of Commerce to put on the annual Pouring at the Coast beer festival in Seaside.

Story by KATHERINE LACAZE

It's that time of year again when a hand-picked lineup of Pacific Northwest craft brews intertwines with the culinary offerings of local high schoolers during the Oregon Coast Brewer's Dinner, the kick-off event for the seventh annual Pouring at the Coast event, presented by the Seaside Chamber of Commerce and Seaside Brewing Company.

The dinner starts at 5:30 p.m. Friday, March 18 at the Seaside Civic and Convention Center. Under the direction of instructor and Astoria chef Chris Holen, eight students from Seaside High School's culinary arts program will prepare a five-course meal including Oregon pink shrimp, arugula pesto and roasted beets; carrot soup, cured ling cod, radish sprouts and fresh horse-radish; seared chicken breast, citrus rice pilaf and roasted mushrooms; beef shoulder tender, kale, truffle oil and cauliflower; and chocolate mousse, Northwest berry crumble and sweet goat cheese. The courses will be paired with five craft beers from the Northwest, still in the selection process.

Reservations for the Brewer's Dinner, which are required, are \$65 per person or tables of 10 for \$800. Half of the net proceeds from the dinner will go to benefit the Seaside High School Culinary Program.

Pouring at the Coast continues Saturday, March 19, from 3 to 8 p.m. with a craft beer festival featuring about 40 craft breweries, primarily from Oregon, Washington and California. Jimmy Griffin, owner of Seaside

Brewing Company, makes the annual selection of featured craft beers for the festival.

The Sons of Aloha and The Tablerockers, a traditional Chicago blues-style band, will be performing live. Tickets for the festival are \$10, which includes a beer glass and three tasting tickets, or \$20, which includes a glass and 10 tasting tickets.

Over the years, the event has featured more than 60 types of craft beers, representing nearly 30 breweries in the region.

## High school participation

This is the second year Seaside High School's culinary arts students will participate in Pouring at the Coast. The students work with Holen and his staff to create a five-course menu. The day of the event, the group will head to the convention center to prepare the food in the facility's kitchen. While Holen is working with eight instead of 19 students this year, he doesn't foresee that affecting the group's productivity or ability to serve the food in an efficient manner.

"They'll just be busier all day than they were last year, he said. "It's totally attainable,"

He plans to divide the students into teams to oversee various courses, and then they will work together

on plating, "so we can put out plates twice as fast," Holen said. After all, the students have to serve about 135 people at the dinner.

Along with preparing dinner during the

**'It has remained a tasting festival. People are going because they are fascinated with and have a love for craft beer.'**

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Photo by Joshua Bessex

Kegs are stacked in the corner of the brewing room at Seaside Brewing.