

**BEST BARISTA**

**KRISTY  
CROSS**

**THE RUSTY CUP,  
ASTORIA**

**Runner-up:** Casey Palmgren, Astoria Coffee House & Bistro

**Honorable mention:** Holly Snook, Dutch Bros. Coffee, Seaside



KATHERINE LACAZE PHOTO

Best Barista Kristy Cross (center), with Greg Cross and Adriana Sofia Caron

By KATHERINE LACAZE

**K**risty Cross, owner of The Rusty Cup in Astoria, is no stranger to being voted Best Barista in the Columbia-Pacific. In fact, the community has lauded her professional aptitude six years in a row. Nevertheless, Cross doesn't take the recognition for granted.

"Every time, I'm always

so touched by it," she said. "Every year, I think, 'I'm not going to win this year,' but then somebody calls, and I did. I love it."

Cross worked as a barista while attending the University of Washington in Seattle. Looking for a change of

scenery after graduation and desiring to live in a smaller town, Cross saw The Rusty Cup was for sale, made an offer and moved.

"I hadn't seen it at all," she added.

She opened the shop in May 2004. Along with

her team of three part-time employees and supportive husband, Greg, Cross works to give The Rusty Cup an authentic "hometown feel."

"If you come in here at any point in time, it's like one big family," she said. "We all kind of know



ILLUSTRATION BY NOEL THOMAS

The Rusty Cup family

each other."

Her success in achieving that goal is evident. As a handful of customers rotate through the coffee shop on a recent morning, Kristy greets them by name, anticipates many of their drink orders and chats with them about what's going on in their lives.

When asked about her favorite part of the job, she answers without hesitation: "the people." Her priori-

ties as a barista are being genuine and thoughtful when interacting with customers and maintaining a consistent quality when preparing food and drinks.

As for her favorite drink to prepare, that would be a dry cappuccino (espresso shots paired with more foam than steamed milk).

"I think there's a real technique to foaming milk, and I really enjoy that," she said. **CW**

**BEST SERVER**

**KENDALL  
PADGETT-McEUEN**

**CARRUTHERS, ASTORIA**

**Runner-up:** Heather Miller, Buoy Beer Co., Astoria  
**Honorable Mention:** Jasmine Swank, Astoria Coffee House & Bistro

By EDWARD STRATTON

**K**endall Padgett-McEuen has been with Carruthers, where her husband Wade is a sous chef, since the restaurant opened in August 2016.

"I try to give people the respect and humor they deserve in a situation" she said. "I think that overly stifled interactions just lead to incredibly awkward and

sometimes uncomfortable situations. So I try to treat people as though they are my friends coming in."

Padgett-McEuen moved to Astoria as a teenager from Santa Cruz, California. She moved to Seattle for several years before returning to Astoria about 10 years ago, after which she met her husband. Before Carruthers, Padgett-McEuen said, she cut her teeth in the local restaurant scene at T Paul's Urban Cafe.

Asked why people come to Carruthers, she pointed to the atmosphere and food.

"I think that people also do appreciate the recognition



EDWARD STRATTON PHOTO

Kendall Padgett-McEuen, winner of Readers' Choice Best Server award, has been with Carruthers since it opened.

of repeat visits," she said. "It's never a fun situation walking into a restaurant you've been in 100 times

and having the staff treat you as though you're fresh to the restaurant. So I really try to make a concentrated

effort to try and recognize and welcome all of our family that has helped bring us where we are." **CW**

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