

Cheese lovers Camembert to miss this class

CANNON BEACH — “Introduction to Cheese and Cheese-Making Workshop,” a one-day event, will be held at the Cannon Beach Chamber Community Hall (207 N. Spruce St.) 9 a.m. to 5 p.m. Saturday, March 24.

The workshop includes a cheese tasting of the seven major cheese families and a hands-on session where participants work in pairs to convert milk to Queso Fresco. Other sessions focus on the history and categorization of cheese and learning about the key steps of the cheese-making process. A second tasting rounds out the day.

The class is taught by Marc Bates, the “Cheese Guy of the North Coast.” He has 50 years’ experience in the industry. Bates managed the Washington State University Creamery and made “Cougar Gold” cheese and, more recently, managed the Oregon State University Creamery, where he assisted with the startup and development of “Beaver Classic” cheese.

Bates has taught numerous cheese-making short-courses in Oregon, Washington, Idaho and California. He has served as an official judge at the U.S. Cheese Championship and World Cheese Championships hosted by the Wisconsin Cheesemakers Association, and also at competitions of the American Cheese Society and American Dairy Goat Association. He has been an independent consultant since



COURTESY MARC BATES



JOSHUA BESSEX PHOTO
Marc Bates at his home in Cannon Beach

2000.

The intended audience is high school students through adults who want to expand their love and knowledge of cheese. The cost of the workshop, including samples and materials, is \$95 per person if ticketed by Monday, March 19. Lunch will be on your own in one of Cannon Beach’s great eateries within two blocks of the workshop site.

Tickets to the event are advance purchase only through Eventbrite at introcbeecb8.eventbrite.com.

Full refunds will be given for cancellation prior to March 19. Planning and supply purchasing requires a \$25 cancellation fee after that date. Transferring your ticket to another is welcome up to the start of the event.

Upon completion of the class, attendees are offered continuing classes on specific cheese types such as fresh mozzarella, feta, ricotta, Fromage Blanc, chèvre, Havarti, Camembert and bleu.

For questions about the workshop, email cheeseguy@charter.net, or call Bates at 509-595-8652.

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Whiskey: It's what's for dinner

ILWACO, WASH. — Bull Run Distillery comes to the Long Beach Peninsula for a whiskey pairing dinner at Ilwaco’s Salt Pub 7 p.m. Friday, March 16.

Salt Hotel & Pub’s Chef Scott Szczodrowski has prepared a four-course surf-turf-and-sky menu to pair with four different Bull Run whiskeys or whiskey cocktails.

Dungeness crab cakes and Macadamia-crusted brie start off the night alongside Bull Run American Whiskey. A duo of duck shares the stage with Pinot Noir-aged American Whiskey. Surf and turf is up next with pepper-crust eye of ribeye and seared scallop paired with Bull Run Oregon Single Malt. For dessert, it’s cinnamon-apple crumble with thyme-scented whipped cream, salted caramel and vanilla bean ice cream served with Bull Run Straight Bourbon Whiskey.

The four-course dinner with whiskey pairings is \$75 per person. For those who prefer, wine or beer pairings are also available. The dinner is also available without alcohol pairings for \$55.

A representative from Bull Run Distillery will be on hand for tastings and to answer questions.

Salt Hotel is offering a special package deal of two tickets to the event, plus one night’s stay for \$210. Seating is limited. To reserve



COURTESY SALT HOTEL & PUB

Whiskeys

space, or book an event and room package, visit salt-hotel.com and click on the “Happenings” tab.

For more information, contact Salt Hotel at 360-642-7258 or thepub@salt-hotel.com.

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