



Elly Condit

Five judges give their evaluations during the 2018 Iron Chef Goes Coastal event, the signature fundraiser of the United Way of Clatsop County.



The 2018 Iron Chef winners, Jeff Martin of the Silver Salmon Grille in Astoria and Brad Dodson of Maggie's on the Prom in Seaside, will be back for the live competition at this year's Iron Chef Goes Coastal.

Seaside American Legion Post 99

100th Birthday of the American Legion Semi formal Celebration

November 10th
No host Cocktail hour 5:30

Dinner served 6:00pm
\$30.00 per ticket
Prime Rib or Salmon

All Dinner Guests MUST RSVP before November 2nd so do it now!
503-440-7630 • 1315 Broadway Seaside Oregon
Public event Proceeds go toward helping our Veterans



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first part of the evening, guests can sample savory and sweet dishes provided by local restaurants and then vote for their favorite.

“It’s like dining out at 17 restaurants with your ticket,” Holen said.

The top two People’s Choice winners in the savory division earn a spot in the live competition for the following year, where they face off with the current title-holders. The winners of the 2018 Iron Chef – Jeff Martin of the Silver Salmon Grille in Astoria and Brad Dodson of Maggie’s on the Prom in Seaside – will participate in the live competition again this year, along with Archibald and Indus Johnston, executive chef at The Cove Restaurant in Long Beach.

The twist is that none of the chefs know who their partner is until the knife draw right before the one-hour cook-off. They also don’t know which secret ingredient they must incorporate into their three-course meal. The only things the competitors can bring with them are their knives and knowledge.

Preparing food on the fly is a skill Johnston practices daily, as he is tasked with developing menu specials based on what’s on hand in the kitchen. He looks forward to bringing that flexibility and creativity to the competition. The difference will be working alongside another head chef, but Johnston views that as an opportunity for teamwork.

“I create that culture in our kitchen,” he said, “so I hope I can adapt to that there.”

Archibald, who will also participate in the live event for the first time, agreed

IF YOU GO

2019 Iron Chef Goes Coastal

Tuesday, Nov. 5. Doors open at 5 p.m. for guests with reserved tickets. General admission entrance at 6 p.m. The live show starts at 6:30 p.m.

Seaside Civic and Convention Center

Tickets can be purchased at clatsopunit-edway.org.

General admission is \$40, reserved tickets are \$85. For more information, call 503-325-1961.

it’s difficult to prepare much in advance because of the variables.

“I’ve kind of been working through a couple staple things I can make in that setting,” he said. “You want to have four or five things in your head that you know you can do.”

Using limited equipment, the competing teams create dishes to share with the guest judges, which this year includes chef, restaurateur and Iron Chef America winner Vitaly Paley; State Sen. Betsy Johnson; regional president of U.S. Bank Kevin LaCoste; and philanthropist Jordan Schnitzer. One seat on the judge’s panel is left open and available to the highest bidder.

Those in attendance can also participate in the event through various raffles and the silent auction, which features items, vouchers and gift certificates donated by local businesses. New this year, the auction items will be posted online ahead of time so people can show up ready to bid.