



Miss Emerald Valley Abigail Hayes reacts after being crowned Miss Oregon.

Malia Riggs/For The Astorian

## Miss Oregon: Teens will compete in Orlando

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The five-person judging panel included publisher Neal Robbins; 2008 Miss Oregon Danijela Radeta; former Miss Idaho pageant director Gene Hill; writer and artist Mary Anne Radmacher; and Seaside Chamber of Commerce CEO Brian Owen.

Judges selected five finalists out of 18 entrants based on Thursday and Friday preliminaries, onstage interviews, red carpet performance and talent.

Along with Hayes, the finalists included Miss City of Roses Allison Burke, of Tigard; Miss Evergreen Claire Sparks, of Beaverton; Miss Tri-Valley Danielle Cormier, of Wilsonville; and Miss Portland-Metro Sophia

Takla, of Portland.

Miss Clatsop County Haylie Moon, from Cannon Beach, was named non-finalist interview winner and received a \$250 scholarship. “This is my final year competing as a miss contestant,” she said. “I could not have done anyone more proud. I’m so proud of myself. I’m so proud of this community of women and the sisterhood. And I absolutely love competing in this program.”

Miss North Coast Caitlin Hillman, of Gearhart, said she felt great about the pageant. “I’m really just happy to be here,” she said. “This is my first time competing in the miss division, so it was great to be able to represent the North Coast and be here and meet so many amazing

women. I’m very excited for Abigail. She’s going to be an amazing Miss Oregon.”

Earlier Saturday, reigning titleholder Marin Gray passed the Miss Oregon Outstanding Teen crown to Moira O’Byran, of Coos Bay, one of 11 teen contestants.

“It’s pretty exciting,” Beth McShane, the program’s executive director, said. “Coos County is one of our oldest, best local programs, and they have their first state titleholder.”

Teens will compete in Orlando next month.

As the winner, Hayes will receive a \$10,000 scholarship and in-kind scholarship contributions from the Sherman College of Chiropractic. She will participate in the Miss America competition in

December at Mohegan Sun in Connecticut.

In her final interview question, Hayes was asked how she would build stronger relationships with local businesses and sponsors.

“Looking at the 75th anniversary of Miss Oregon, what better brand than for our brand to be hope,” Hayes said. “After a year of coming out with political tension and global pandemic I believe it’s very important that we produce hope, and as Miss Oregon, it is my mission to help involve other organizations ... and letting them know what this organization is truly about.”

Her first act as Miss Oregon?

“I’m going to go hug my parents and cry,” she said.

## Krizo: ‘This is what I’ve always wanted to do’

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faith and your culinary skills in the industry,” Krizo said.

### ‘You are not a pilot’

Krizo grew up on the border of California and Oregon, a mile from the small town of Tule Lake, on his family’s horseradish and barley farm.

To overcome shyness, he took public speaking courses and joined the Future Business Leaders of America in high school. He was also deathly afraid of heights, so he conquered that by attending aeronautical school.

“When I was young, I was really shy and it was hard for me to talk to anyone,” Krizo said. “One thing that I’ve always had is drive. If I have any challenges, that becomes my main focus, not in a negative way, but in a positive way.”

After graduating, he went to Embry-Riddle Aeronautical University in Prescott, Arizona, to become a commercial airline pilot. A side job waiting tables sidetracked his flight career after he accepted a job as a cook at the Sheraton resort in Prescott.

While he had difficult moments — the sous-chef didn’t like him much and sometimes Krizo got knives thrown at him — the industry grew on him. “I kept finding I had much more passion for the cooking and not as much for the flying,” he said. “Basically, God said, ‘You are not a pilot.’”

Krizo attended The Culinary Institute of America in Hyde Park, New York, where he learned being a chef was a career, not just a job.

He studied in Paris and worked at premier Italian restaurants in Sydney, Australia, before returning to the United States as lead line cook at a Bertrand’s, a fine dining French restaurant in San Diego.

Krizo started Christian Chefs International in 1998, developing a curriculum and teaching culinary arts for what would become a lifetime of instruction.

Krizo owned the Pinehurst Inn and White Pine Restaurant, a fine-dining bed-and-



R.J. Marx/The Astorian

Ira and Abby Krizo at the Christian Culinary Academy.

breakfast southeast of Ashland. “We got all sorts of great reviews, newspaper articles, but the lease came up and it wasn’t viable to purchase it,” he said.

He joined a large catering company in Portland, Catering at Its Best, as head chef. But throughout, Krizo believed his end goal would be a culinary school.

“I believe that God has spoken to me many times. One of the times, it was so clear it might as well have been an audible voice,” Krizo said. “I knew that I was going one day to be a part of something like that to train others.”

### Faith-based cooking

He responded to an invitation to relocate to the North Coast in 2013 and started the Christian Culinary Academy. “The door opened up to come here, and here we are,” Krizo said.

He rents the facility from the Christian Conference Center.

“It is not a Bible college-seminary culinary school,” Krizo said. “It is a culinary school preparing students to be professionals in the industry that they’re called to. Many students go into fine dining.”

The program features a classical curriculum, with the participation of “The Galloping Gourmet” Graham Kerr

and global master chef Karl Guggenmos on the school’s advisory board.

“We start off with knife skills and we get into soups, stocks, sauces and then cooking methods of different proteins, meat, fish, poultry, seafood, vegetables, starches ... we get into salads, appetizers and desserts and breads,” Krizo said.

Guest instructors come from restaurants along the coast or fly in from other locations. “Today we had chef Tyler Benson,” Krizo said. “He actually spent quite a bit of time in Sri Lanka.”

While most students come from the West, aspiring chefs come from throughout the United States and the school is approved to accept international students. Most culinary schools operate five hours a day, five days a week. The academy is five days a week, eight hours a day, enabling students to fill a two-year curriculum into a one-year program.

Many graduates go on to Christian conference centers, Krizo said. Local restaurants who have hired graduates include the Stephanie Inn, the Wayfarer, Sea Level Bakery + Coffee and Dough Bakery. Nationally, students from this year’s graduating class are headed to the Glen Eyrie Castle in Colorado Springs, Colorado,

the Scott River Lodge in Fort Jones, California, and The Crooked Ram in Manchester, Vermont, among other destinations.

Krizo and his wife, Abby, live with their two boys, Jonathan, 16, and Samuel, 11, in Seaside. They met in Cannon Beach when she was working as business manager at the Ecola Bible College.

### Cooking amid the pandemic

During the pandemic, career colleges were considered essential, Krizo said, and the academy did not get shut down.

“When COVID-19 hit a year ago, one of the things that kept me up all night was what can we do to not be a circumstance of what’s going on, but what can we do to make a difference,” he said.

Students made hundreds of loaves daily, distributing them to food banks. When their annual chef’s dinner, typically held in the institute’s dining room, was canceled due to the pandemic, they pivoted to takeout from Cafe Dieu, with food prepared by student chefs and available from the North Coast Family Fellowship in Seaside.

“The only thing the pandemic changed for us is that it opened the door for us to be more of a support to the community through producing food for the food bank and blessing the community with our Cafe Dieu takeout events,” he said. “With how well those have been received, we plan to continue both of those after the pandemic is over.”

Before a recent dinner, reservations were filled a week ahead of time. A waiting list filled up and the academy’s student chefs served 150 guests.

Krizo is looking forward to fall. “We are excited about all the applications that have already come in,” he said. There are still some spaces left.

“This is what I’ve always wanted to do,” Krizo said. “Now that I’m doing it, I always want to get better. There’s always room for improvement.”

## Vouchers: People must fit guidelines for emergency help

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U.S. Sen. Jeff Merkley, an Oregon Democrat, said, “It’s impossible to thrive without a safe and affordable roof over your head. I’ve been pushing for strong responses to meet the housing crisis so many (of our) families are facing, and that have become even more dire during the pandemic, and these grants are a good piece of the solution. I will continue to do all I can to secure the resources we need to weather this pandemic and make sure all of Oregon’s families have a home they can afford.”

The Northwest Oregon Housing Authority will administer the vouchers to people referred by a social services agency in each county. Clatsop Community Action, which operates the regional food bank and provides housing, energy assistance and other critical services to low-income people, will make referrals in Clatsop County.

The housing authority put a freeze on issuing new vouchers last year as part of a corrective action plan to

get from “troubled” to what HUD calls a “standard performer.” HUD defined the housing authority as troubled in January 2020 following an audit report of the housing choice voucher program.

More than 480 households are on the waiting list for vouchers in Clatsop County. Most households on the waiting list are people who are single, elderly and disabled.

The emergency housing vouchers will not be administered to people on the waiting list. People must fit the guidelines for the emergency help and be referred by Clatsop Community Action.

“NOHA is looking forward to working with our exceptional community partners, CAT (Community Action Team), CARE (Community Action Resource Enterprises) and CCA to expand the supply of affordable housing,” Nina Reed, the chairwoman of the housing authority’s board of commissioners, said in an email. “This is a great opportunity to engage our services with theirs and build new relationships!”

## Covid: 2,756 deaths from the virus statewide

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He said none of the cases tied to workplaces have reached the state’s threshold for disclosure, which is five for workplaces with 30 or more employees.

The county declined to provide any more information about the cases.

As of Monday, the health authority has reported 206,850 cases and 2,756 deaths from the virus statewide.

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