

Bite of Oregon is 'a big fundraiser' for Special Olympics

Chef from Page 1A

Event benefits Special Olympics

The culinary competition served up not only good food, but funds for Special Olympics Oregon.

Special Olympics Marketing and Communications Director David Warner said the event surpassed the \$135,000 raised last year.

The organization relies on donations and fundraisers, such as the Bite and Rip City 3-on-3 with the Portland Trail Blazers, to provide free classes, training and sporting events to those with disabilities.

"We serve the largest disability population in the state of Oregon," Warner said, with 12,000 participants statewide and a local coordinator in Clatsop County.

Some of the athletes, age 8 and up, face bullying or neglect. "We use sports to bring change to lives," Warner noted.

The program provides a nonjudgmental environment and opportunities to participate in multiple events year-round.

"We try to change the perception of the athletes," Warner said. "Some just see their disabilities, not their abilities. They're phenomenal people. They're not different from you and me. Rather than what they can't do, we focus on what they can do."



ASTORIA CHEF SEAN WHITTAKER.

The Bite of Oregon is "a big fundraiser for us," he said, and will help the organization steadily grow so none are turned down.

Hoffman said he met "some neat kids and young adults" who are amazing athletes during the event.

Around 40,000 people attended Bite of Oregon this year, Warner said.

Hoffman ready for the next competition

Hoffman said it was a fun atmosphere with "a lot of energy in the air," but added that he looked forward a bit to getting it over with.

"I think that's a common feeling for a lot of people in the food service industry, especially in like catering and with big events," he said. "You almost have this regret before, like 'Why did I do this, this is going to be really hard.' But then you



COMPETITORS AT WORK AT THE "BITE OF OREGON" EVENT. HOFFMAN IS AT THE FAR RIGHT.

get into it, you get to your event or you start doing it, and you realize this is your passion, what you're supposed to do. Then you're excited you're doing it."

A graduate of the Scottsdale Culinary Institute in Arizona, Hoffman started in Cannon Beach 14 years ago at the Christian Con-

ference Center, and began Chef's Table about four years ago.

Despite the loss, he and his business partner, Destiny Dudley, utilized the weekend well, making connections and researching food across Portland. "It's not often I have a weekend free where I can just va-

lue from life cause it's pretty hectic here," he said. They plan to try out a few new dishes and are in the process of forming a supper club, a "pop-up" restaurant in which they'll rent vacation homes for dinner parties.

A week after the contest they were still sending each

other photos and messages about food.

"We're looking forward to doing another competition in the future," Hoffman said.

Those interested in Hoffman's culinary creations and supper club can sign up for his mailing list at chefstablecb.com or check out epicsupperclub.com.

5 Minutes with... Eva Lantela

A milder climate, the beauty of the Oregon coast and proximity to family members in Vancouver, British Columbia, drew DragonFire Gallery owner Eva Lantela to Cannon Beach 14 years ago. With those, Lantela found fulfillment interacting with artists and customers at the South Hemlock Street location.

Lantela lost her partner, artist Mari Rockett, six years ago, but their mission continues as DragonFire heads into its 15th year.

"We wanted a beautiful, artistic coastal town," she said. "And I think we picked well."

Q: How did you get started in the art community?

A: My partner Mari and I relocated from New Jersey. When we moved here, we were looking to start some kind of business. We started out with paint-your-own pottery, and the upstairs in this building carried some local art. But this is too small a town to sustain a paint-your-own pottery business. We found that out pretty quick. So over the years, we just

kept expanding more into art.

Q: To what would you attribute DragonFire's success and longevity?

A: I think it's having a very unique persona. We never went around looking at what other galleries were like. We just wanted to do what we thought was cool. So we developed this very colorful place. We wanted to have a lot of mixed media. We wanted anyone to be able to afford to buy something. And we wanted it to be original art. Partly because we have a very strong identity. And partly because I have this saying, "Even if it's a dark, miserable day out, you walk in here and there's so much



EVA LANTELA, OWNER OF DRAGONFIRE GALLERY, SHOWS OFF A WOVEN BASKET MADE BY THE GALLERY'S NEW ARTIST KAIA CROWELL.

color and brightness and people feel happy." We're not tough salespeople. I don't want anyone buying anything they don't want to buy. We're totally unpretentious. We let people come in with their dogs and encourage people to get engaged. So I think it's partly the welcoming, because we have really great artists and because we have an affordable price range.

Q: What does DragonFire have to offer?

A: We have everything from garden art to large paintings. We have lighting, we have sculptures — there's something for pretty much anybody. You're not going to see what you just saw down the street. Probably the biggest thing we have to offer is that variety, that array of artwork.

Q: Explain how you work to support area causes through the gallery.

A: I just don't have the time or energy to volunteer. So we decided to create "Wild," our own little area where we sell books and cards and different things for animal organizations: Clatsop Animal Assistance, the Wildlife Center of the North Coast and the North Coast Land Conservancy. Last year we raised \$7,600.

Q: Are all of the artists you work with from the Pacific Northwest?

A: Ninety percent. There are artists from further away that we've somehow met that are doing things nobody else is doing. We like to have more of a direct relationship with the ar-

tists. I don't want to just do things by mail. We really love when the artists come in. Many come to events even when they're not featured. We're like a family.

Q: What's new right now in the gallery?

A: I have some new artists who came in this year. I have some artists who have been with us since the first year of opening. Everybody is always creating new pieces of artwork. I have this really great fused-glass artist named Jenn Ferrante. She does this really unique type of art. Kaia Crowell does woven baskets. She's the newest artist we've taken on.

Q: What sort of events do you hold over the year?

A: Of course we do the Spring Unveiling Art Festival, which all the galleries do, the Plein Air and More

and the Stormy Weather Arts Festival. We used to do a Chinese New Year's Celebration every President's Day weekend, but we did not do it this year. I find that if you do too many special events, they start to be less special when you have them. I find that the most important thing is to always just be presenting the gallery the best that we can and the artists the best that we can rather than doing event after event after event. Sometimes we do things spontaneously. We often have artists come do demonstrations because they want to come to town and they want to interact with customers.

Q: Any big plans for DragonFire's 15th anniversary?

A: I don't know yet. But I will do something. Fifteen is kind of a big number.

Cannon Beach Arts Association issues call for volunteers

The Cannon Beach Arts Association is seeking volunteers to assist the organization in fulfilling its mission to support, fund and enhance the arts and artists in Cannon Beach and the surrounding region through education, events and exhibits.

A 501(c)(3) nonprofit since 1986, the arts association operates the Cannon Beach Gallery, located at 1064 S. Hemlock St., in a space shared with Bald Eagle Coffee House and Eatery.

The Cannon Beach Gallery hosts exhibits that feature the work of emerging and established career artists and is staffed by volunteer docents.

Docent responsibilities include interacting with gallery visitors and patrons, making art sales, answering phone calls, and light clerical work. Gallery retail experience is not necessary; training is provided. Docents may be eligible to show artwork on the gallery's dedicated docent wall space with a sustained commitment of six hours of volunteering per month.

Volunteers with accounting skills, grant writing ability, as well

as those with an interest in fundraising and interacting with the local business community, are needed to meet the administrative needs of the organization.

Additional programs of the CBAA include a

high school scholarship award, summer art camp, individual artist grant, summer internship and arts in education program for supporting the arts in area schools.

There are many ways to get involved and help

support the arts on the north Oregon coast.

For more information contact CBAA program director Jane Brumfield at cannonbeacharts@gmail.com or 503-436-0744; www.cannonbeacharts.org.

The 12th Annual
Cannon Beach Cottage Tour

TWO-DAY EVENT
SEPTEMBER 12 & 13

Saturday, September 12th:
PRE-TOUR LUNCHEON & LECTURE with a
ROUND TABLE DISCUSSION MODERATED by
CBHCA Board President, Kimberley Spicer-Miller
Noon at Tolovana Inn, cost \$25
HOME & GARDEN TOUR
FROM 1 - 5 PM • \$30
Followed by a wine reception and concert
from 6 - 8:00 p.m.
with live music, door prizes, and raffle of a hanging quilt

Sunday, September 13th
ENGLISH STYLE GARDEN TEA at 11 am
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