



Seventh annual festival highlights artisan beers

By Katherine Lacaze
EO Media Group

It's that time of year again when a handpicked lineup of Pacific Northwest craft brews intertwines with the culinary offerings of local high schoolers during the Oregon Coast Brewer's Dinner, the kick-off event for the seventh annual Pouring At the Coast event, presented by the Seaside Chamber of Commerce and the Seaside Brewing Company.

The dinner starts March 18 at 5:30 p.m. at the Seaside Civic and Convention Center. Under the direction of instructor and Astoria chef Chris Holen, eight students from Seaside High School's culinary arts program will prepare a five-course meal including Oregon pink shrimp, arugula pesto and roasted beets; potato and white cheddar soup with lean cod gravlax; pan-roasted chicken breast, citrus rife pilaf and roasted mushrooms; beef shoulder tender, kale, truffle oil and cauliflower; and chocolate mousse, northwest berry crumble and sweet goat cheese. The courses will be paired with five craft beers from the Northwest region, still in the selection process.

Reservations, which are required, are \$65 per person and tables of 10 for \$800. Half the net proceeds from the dinner will go to benefit the Seaside High School Culinary Program.

Pouring At the Coast continues March 19, from 3 to 8 p.m. with a craft beer festival featuring about 40 craft breweries, primarily from Oregon, Washington and California. Jimmy Griffin, owner of Seaside Brewing Company,

makes the annual selection of featured craft beers for the festival.

The Sons of Aloha and The Tablerockers, a traditional Chicago blues-style band, are performing live. Tickets for the festival are \$10, which includes a beer glass and three tasting tickets, or \$20, which includes a glass and 10 tasting tickets.

Over the years, the event has featured more than 60 types of craft beers, representing nearly 30 breweries in the region.

High school participation

This is the second year Seaside High School's culinary arts students will participate in Pouring At the Coast. The students work with Holen and his staff to create a five-course menu. The day of the event, the group will head to the convention center to prepare the food in the facility's kitchen. While Holen is working with eight instead of 19 students this year, he doesn't foresee that affecting the group's productivity or ability to serve the food in an efficient manner.

"They'll just be busier all day than they were last year, he said. "It's totally attainable."

He plans to divide the students into teams to oversee various courses and then they will work together on plating, "so we can put out plates twice as fast," Holen said. After all, the students have to serve about 135 people at the dinner.

Along with preparing dinner during the Seaside Three Course Challenge meet in September, the Brewer's Dinner is the program's largest fundraising activity. The program also benefits from donations from community members and businesses.

Additionally, the dinner serves as the final exam for second-semester students. As the second semester ends March 11, Holen has "to bring



KATHERINE LACAZE/EO MEDIA GROUP

Seaside High School culinary arts students will take to the kitchen March 18 to prepare a five-course meal for the Oregon Coast Homebrewer's Dinner, the kick-off event for the annual two-day Pouring At the Coast event at Seaside Civic and Convention Center. Each course will be paired with a craft beer.

'Culturally, it has remained a tasting festival. People are going because they are fascinated with and have a love for craft beer. It provides a really unique opportunity for people who wouldn't otherwise be exposed to these beers to have access to them.'

Jimmy Griffin, owner of Seaside Brewing Company

them back for a couple of days and take them out of their other classes" to pull off the dinner.

"I give them an incomplete until after the beer dinner," he said. "That's their final exam. And it's about executing it and following through and showing up on time and showing up, period. That's what the lesson is about."

In general, he believes in giving the students practical assignments to improve their work ethic and give them marketable skills in the local hospitality market.

A love of craft beer

During the festival, tasters can vote on their favorite beer. At the end of the festival, the brewery with the most votes will win the People's Choice Award and a trophy — or rather, a surfboard the brewery can display and bring back the following year. The reigning champion is Wild Ride Brewing of Redmond.

The Oregon Coast Homebrewer's Competition also is a highlight of the festival. The competition is open to all home brewers, at least 21 years old, from across the country. They can submit — either through drop-off or mail-in — one exhibit in each category. The entries are judged March 18 and the morning of March 19 according to the 2015 edition of the Beer Judge Certification Program style guidelines. Winners are announced at the end of the festival.

The festival has evolved since its early days, when it featured only about 10 breweries from the local area. However, while the venue has changed and the number of participants grown, the culture surrounding the festival has remained, Griffin said. In general, people at the event want to collectively celebrate and appreciate an array of fine craft brews in a single location, rather than party and get wild.

"Culturally, it has remained a tasting festival. People are going because they are fascinated with and have a love for craft beer," Griffin said. "It provides a really unique opportunity for people who wouldn't otherwise be exposed to these beers to have access to them."

Besides, he added, who doesn't want to attend a beerfest at the beach? And because the event takes place indoors, weather is not an issue.

"Whether it's pouring at the coast or not, Pouring At the Coast still goes on," Griffin said.

The festival is sponsored by Fred Meyer, Ohana Media Group and Seaside Brewery. The Brewer's Dinner is sponsored by Teevin & Fischer Quarry and Sysco donates food for the dinner.

Tickets are available through the chamber of commerce by calling 503-738-6391 or by visiting www.pouringatthecoast.com.

Cannon Beach Chamber celebrates its members

Visitors to Cannon Beach spend \$118 million each year

By Lyra Fontaine
Cannon Beach Gazette

Fifty people gathered last week to shine the spotlight on particularly outstanding members of the Cannon Beach Chamber of Commerce at the chamber's annual membership awards ceremony.

Bill Steidel, whose Hemlock Street studio Steidel's Art has been an important part of the Cannon Beach community for decades, received the Lifetime Achievement Award.

"We as a group are responsible for creating the reputation that Cannon Beach has," Chamber Executive Director Court Carrier said, displaying numerous accolades the city has received.

The chamber board includes people from restaurant, retail, wellness, real estate, banking, government and hospitality perspectives.

"We have a mix of industries that we come from,

2016 winners

LIFETIME ACHIEVEMENT: Bill Steidel

EXCELLENCE IN CUSTOMER SERVICE: Dogs Allowed

EXCELLENCE IN LEADERSHIP: Cannon Beach Police Chief Jason Schermerhorn

SPONSOR OF THE YEAR: Coaster Construction

VOLUNTEER OF THE YEAR: Sheri Russell

MEMBER OF THE YEAR: The Wine Shack

and that's on purpose," said board President Steven Sinkler, who owns The Wine Shack with his wife, Maryanne. "We want to get everybody's feedback from their industry, to see how decisions we make impact their businesses."

After Sinkler leaves the board in June, Jason Schermerhorn, who serves as vice president, will fill his position.

"It is going to be a marvelous opportunity to work with Jason when he takes office," Carrier said.

Also celebrated were chamber Treasurer George Vetter, Secretary Christen Allsop and at-large members, Robin Risley, Becki Filan, Rachel Conyers, John Newman and Greg Swedenborg.

A report on tourism's eco-

nomic impact showed 2015 transient room taxes were \$3,690,791, a 13 percent increase compared to the previous year. These taxes come from more than \$46 million in lodging revenue. Combining sales from other industries, visitors spend more than \$118 million. Using the multiplier effect, which takes into account money re-spent within the community by employees of local businesses, the value of the tourism industry is about \$354 million.

The chamber recognized its annual supporters, which grew from nine to 17 in the past year.

The chamber also offered memorial remembrances for Terry Swigart, Rob Spooner, and Wendy Richardson. Swigart was the owner, with wife Carmen, of the Sea



R.J. MARX/CANNON BEACH GAZETTE

Cannon Beach Chamber of Commerce President Steve Sinkler presents the Excellence in Leadership award to Police Chief Jason Schermerhorn.



R.J. MARX/CANNON BEACH GAZETTE

Steve Sinkler shares the Member of the Year award for The Wine Shack with his wife, Maryanne.

Ranch Resort and Stables in Cannon Beach. Spooner was known as a publisher and au-



R.J. MARX/CANNON BEACH GAZETTE

John Nelson of Coaster Construction receives the Sponsor of the Year award from Steve Sinkler.

thor. Richardson had owned a Christmas shop, 'Tis the Season, in Cannon Beach



R.J. MARX/CANNON BEACH GAZETTE

Steve Sinkler presents the Volunteer of the Year award to Sheri Russell of Columbia Bank.

and was a longtime sales representative for EO Media Group.