Smokehouse draws a crowd

Former Bill's Tavern bartender opens smokehouse and deli

By Brenna Visser Cannon Beach Gazette

At first glance, it's hard to imagine how a cold-case deli, bar and restaurant fit into the 700-square-foot space squeezed in at 131 Second Ave.

But Brian Raymond and Jacob Bond managed to do it.

"It was a tight squeeze, but I think we maximized our space," Bond said.

A few weeks ago, the two Cannon Beach residents opened Cannon Beach Smokehouse Charcuterie & Bar — a deli and pub that serves what Bond calls "craft comfort food." The aesthetic is rustic at heart with hardwood detailing and a boar head mounted on the wall, juxtaposed with the more modern, large-screen

Deli cases are filled with hand-smoked and cured meats. and the menu offers items like beer cheese soup and chorizo pot stickers. The tap list is thanks to Bill's Tavern and Brewhouse — their partner in business.

'We wanted to do something that Cannon Beach doesn't already have," Raymond said. "This town is great at clam chowder, fish and chips, and things like that. With the brewery as a partner, the inclusion of a craft charcuterie is a perfect match."

The beginning

Technically, the owners began the process to open the charcuterie about two years ago. But in a certain sense, the beginning of this story is when Raymond first started working at Bill's Tavern and Brewhouse as a bartender more than 12 years ago.



Jacob Bond and Brian Raymond worked for two years to open Cannon Beach Smokehouse Charcuterie & Bar.

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> **Brian Raymond** co-owner, Cannon Beach Smokehouse

For as long as he can remember, Raymond has been a self-proclaimed foodie. Trying different restaurants is his favorite part of any vacation. His love for food was taken to the next level when he purchased a small-scale smoker. He began experimenting with smoking the salmon and cod he would catch on his fishing trips and would share the final product with his friends.

Raymond shared his passion with Bond, a longtime friend, who before venturing into the world of cured meats ran Voyages Toy Co. in Sandpiper Square. He was looking for a way to get back into the retail world of Cannon Beach, and couldn't think of a better way to do so than with such a close friend.

"I was impressed with his product and his passion. I saw

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this as an incredible opportunity to own a business with a friend," Bond said. "They tell vou never to do that, but so far, so good."

Striking a deal

Around the same time, the property behind Bill's Tavern and Brewhouse opened up. After 12 years of working as his bartender, Raymond struck a deal with Jim Oyala, who owns the tavern and the building, to open the smokehouse there.

"At Bill's, we're family. We work together, and the bond we have is real, and emotional," Oyala said. "Raymond is one of the best employees I have ever had, and I didn't want to lose him. So we collaborated with this smokehouse."

Both Raymond and Bond have cherished memories of summers spent in Cannon Beach as children, and having the opportunity to own and operate a business they love as much as the community in which they live is something for which they both feel grate-

"I feel incredibly blessed. I'm definitely not taking this for granted," Raymond said.

As the business expands, Raymond and Bond hope to continue to create more partnerships with local restaurants. But the relationship between Raymond and Bill's Tavern and Brewhouse will always be a little different.

"There is something synergistic about this whole space," Oyala said. "You can feel it. This is where people who really love Cannon Beach will come, because they will feel

Iron Chef Goes Coastal raises \$60,000 for United Way

EO Media Group

The 10th annual Iron Chef Goes Coastal, a fundraiser for the United Way of Clatsop County held Nov. 7 at the Seaside Convention Center, raised a record \$60,000.

The event sold out and attracted 650 attendees, organizers said.

John Sowa, from Sweet Basil's, and Jeff Martin, from Silver Salmon Grille in Astoria, prevailed over Jonathan Hoffman, of Chef's Table and Dough Dough Bakery in Seaside, and Josh Bokish, from Osprey Café in Seaside.

The money will be invested into 14 partner agencies "who fight for the health and safety of every person in Clatsop County," Jennifer Holen, executive director of United Way of Clatsop

County, said in a release.

The chefs and restaurants that participated in the people's choice savory and dessert made for a tough competition, Holen noted, but only two will advance to next year's stage to compete against and alongside this

to Maggie's on the Prom and Fort George Brewery. Sea Star Gelato, in Seaside, won best desserts in Clatsop

part of a bigger picture, a larger goal, and are only a fraction of what is needed to not only build, but maintain the overall health of our communities," Holen wrote. "In a world of unknowns and current climate, both political and literal, we applaud you for standing up together and standing up united."

Holiday concert from the **Cannon Beach Chorus**

The Cannon Beach Chorus will present its winter concert "Home for the Holidays" at three separate locations on the first weekend in December. The performances will occur on Friday, Dec. 1, at 7 p.m. in the Warrenton Christian Church; Saturday, Dec. 2, at 7 p.m. in the Cannon Beach Community Church; Sunday, Dec. 3, at 3 p.m. in the Nehalem United Methodist Church.

Dr. John Buehler, conductor,

the concert program will include the Christmas Oratorio by Camille Saint-Saëns, a nine-movement oratorio that proclaims the Christmas story.

The admission fee to each concert is \$10 for adults with students, age 16 and under, admitted free of charge if accompanied by an adult. Tickets may be purchased in advance by calling 503-436-0378 or at the door. For more information visit the website www.cannonbeachchorus.org.

Enjoy holiday tea, quilt raffle

On Saturday, Dec. 2, from 1 to 4 p.m., the Cannon Beach Library invites the community and visitors to the library for the annual holiday tea. Enjoy home baked goodies, tea and cider. The event is a thank-you to all who have helped the library during the year. During the event, the winner of the library's annual quilt drawing. The tea precedes the Cannon Beach annual lamp lighting

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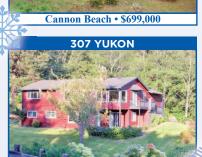
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year's winners. The top two votes went

County. "These funds raised are

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