

Culinary Academy: Students showcase cooking skills for potential employers

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How to create a menu in under an hour with unknown ingredients for starters.

“Often times you are using ingredients you have on hand, sometimes you’ve got 30 minutes to come up with an amuse-bouche,” said Neahring.

Another student commented how she had just returned from a mission in Peru where learned how to prepare traditional Peruvian foods.

Students will go on to serve in all manner of culinary positions including at restaurants, in catering or even rescue facilities and camps. Krizo wants to prepare his students to make great food and spread love and kindness in all walks of life.

Once the demonstration started the audience quickly started to feel like a more traditional dining room. Krizo introduced each of the six dishes the students composed in front of a camera for the audience of around 50 people.

Two students constructed each dish under the camera which allowed observers in the back of the room to see the detail of each dish via a large flat screen. The remaining students served the dishes to each of the



Bob Vaningan wraps up cake decorating demonstration.

Photos by Cara Mico

diners and then scrambled back to the kitchen to finish preparing the remaining courses.

The first dish was an amuse bouche of crab in a pastry cup. The dungeness crab was served on a bed of microgreens seasoned with a vinaigrette and two different seasoned oils, one lemon and one chili. The audience devoured the starter plate while remaining attentive to the demonstration, which

also served as a student pop-quizz with Krizo throwing out questions like, “what’s the difference between an emulsification and a regular vinaigrette?”

How to get the puff pastry into the cup shape. Pro tip — use the underside of a muffin tin to bake a perfect pastry cup.

Conference attendees included professional chefs from all over the country. Before the evening student



Cake decoration by Bob Vaningan.

demonstration, visiting pastry chef Bob Vaningan of Pensacola, Florida, deftly molded colorful fondant into carrots, Easter bunnies and swans. A triple layer buttermilk cake with buttercream frosting was half eaten on the demonstration table from Vaningan’s decorating demonstration.

“Most of us are leaders in bakeries, restaurants, or hotels. We’re here to love on each other, pray for each other and teach each other,” Vaningan said.

Several attendees, including Vaningan, were members of mega churches, some of which serve more than 60,000 meals annually.

“I know some of your facilities are way too small, sometimes you have to buy

value added items, but some items are less expensive,” Krizo said during a discussion comparing the value of homemade or store-bought hollandaise sauce.

Many of the attendees are trying to feed a lot of people with on a budget. The convention helps other people with limited budgets pick up useful information. One ministry in attendance saves \$40,000 per year by baking their own bread, information which surprised many of the attendees.

The students sourced ingredients locally and seasonally. The first draft of the squash soup used an out-of-season squash served in the baked half of an acorn squash, but once the students penciled out exactly

how many boxes of squash would be needed they quickly changed direction, choosing instead to serve the soup in ceramic bowls.

The audience loved the first dish, with almost all comments highly positive. Only one diner had a critique and suggested they add more crab. The second dish, a composed salad of prosciutto wrapped greens dressed with caramelized shallots and balsamic, garnished with oranges, candied walnuts and Rogue Creamery blue cheese, was equally appreciated. Remaining courses in the demonstration included a lemon meringue sorbet palate cleanser, bacon-wrapped filet mignon, and of course, dessert, which was cake and ice cream.



Brenna Visser/The Daily Astorian

Donations have helped save the Cannon Beach Academy.

Donations: Academy received 'a surge of support' from public

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“I’m never surprised by the support of the community,” she said. “We’ve talked about overcoming hurdles over and over again, and I think that’s just going to be our thing, I think.”

Consistent fundraising will continue to be critical to make the charter school financially sustainable.

With the last of the pledges from previous years being paid out this year, the academy’s top focuses will be on boosting enrollment and organiz-

ing more ways to fundraise throughout the year.

“Those are the two things that will keep us here,” Fredrickson said.

More fundraising will be critical as the academy, which has 31 students, hopes to expand to 50 next year. It will be the first year the school will offer kindergarten through fifth grade.

The school opened in 2017.

“We are so grateful that (the community) sees this as an investment in the community and in the kids’ future,” Fredrickson said.

Rental: Kerr says approval may circumvent oversight

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Planning commissioner chairwoman Lisa Kerr described the property as a “short-term rental in B&B clothing. “Just renting out the bottom part of your house isn’t a B&B,” Kerr said. “In most B&Bs you’re a guest in someone’s home.”

Kerr was concerned that approving the duplex for a

bed and breakfast would circumvent the oversight usually applied to short-term rentals, which allow occupants either once every 14 days or, if they’re part of the five-year lottery, unlimited daily rental.

Planning Director Jeff Adams recommended approval of the application given that there’s ample parking at the site and that

approval would be minimal to city services or surrounding properties.

But the commission kept coming back to the extra room.

Although Moore said that it could be easily converted into a bonus room or a living room, the commission was concerned that there wasn’t a way to monitor that.

A bed and breakfast can have a maximum of two bedrooms but there’s no maximum number of occupants allowed. Short-term rentals allow for 10 occupants, regardless of rooms.

The commission denied the application.

Moore has the option to appeal the decision to the City Council, where it will likely be approved.

Puffin: Program adopts a more educational approach

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But the program still has work to do. Trampling and rock climbing have increased significantly and Keyser attributes this to changing sand conditions exposing more of the marine garden and an increase in visitors. Drone usage is also increasing. There were a 114 drones cited during the season last year. In 2018 the HRAP interpreters had direct contact with almost 100,000 people, the most of any year they’ve been on the beach.

And as the program grows, other needs are becoming more apparent. The beach wheelchair program is currently at capacity. Last year, 312 people used the beach wheelchair check out program but 570 addi-

tional people wanted to and couldn’t because of available resources.

HRAP has also seen an increase in field trips. In 2018, the program worked with 70 school groups. Each group was limited to 130 students to prevent excessive impact on the marine garden and to allow volunteers and staff to provide the best possible experience. And Habecker also implemented a new virtual tour program for the first time.

The virtual tour allows HRAP interpreters to, “communicate across the country and in another language,” said Keyser.

Councilor Robin Risley said that that virtual tour program “really fit in” with the chamber’s new love it like a local campaign.



Haystack Rock Awareness Program

The elusive puffin remains an iconic symbol of Cannon Beach.

The Haystack Rock Awareness Program is supported by the city, but they’re also raising money from grants and other sources.

Last year HRAP raised \$66,000 through grants, donations and sales of art-

work. Funds support staff to serve as interpreters seven-days-a-week, two hours before and after low tide, from sunrise to sunset, only pausing for three months in the winter when it’s too dangerous to be outside.

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