# Culinary arts students cook up a fresh menu for Brewer's Dinner

### Five-course meal to be paired with North Coast craft brewery offerings

#### By Andrew R. Tonry For the Seaside Signal

Jimmy Griffin couldn't believe his tastebuds at last year's Oregon Governor's Conference on Tourism in Sunriver. The banquet, served to many hundreds of attendees, had been prepared by the students of Seaside High School's culinary arts program.

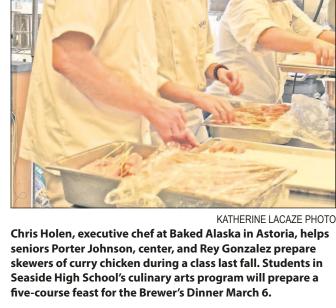
"I was struck by the quality of it," said Griffin, owner of Seaside Brewing Company and a sponsoring participant of the Pouring at the Coast Craft Beer Festival March 7. A light bulb went off: "I thought, why can't we have the kids do that at the Brewer's Dinner in Seaside?"

Griffin returned to the coast with a pitch for the Seaside Chamber of Commerce: Have the students prepare the meal and use the proceeds to benefit the program.

"I thought it was a great idea," said Chris Duffy, the chamber's events director. "We want to acknowledge this great culinary program here, that it's a pipeline for kids to get to make and exciting foods."

Griffin saw another benefit: Students cycling through the program would invent fresh and interesting dishes.

"What people are looking for in brewer's dinners," said Griffin, "is that they want something new and something cool.



6 — the night before Pouring at the Coast — the culinary arts students, led by Chef Chris Holen, of Baked Alaska restaurant in Astoria, will serve five courses to be paired with beers from breweries along the North Coast. The breweries include Buoy Beer, Fort George, Pelican, Bill's Tavern and, of course, Seaside Brewing Company.

"I just sent the menu out to the breweries to suggest what beers they would think would pair best with the different courses," Griffin said. The choices must be made from among a multitude.

"This is where beer ac-For the meal on March tually gets a little more sophisticated than wine," said Griffin. "There are a lot more styles of beer.'

"For example," he added, "I got an email from Ken at Pelican, who suggested a beer for the second course, a soup, which had a fancy cheddar kind of basing. In the notes he said, 'I would not use an IPA unless this white cheddar was the dominant flavor in the soup."

However tantalizing the brewed pairings may be, the culinary students are creating the bigger buzz. Twice as many tickets (125) are available this year, and by all accounts they're going fast.

"If that sells out quickly enough," said Duffy, "we'll possibly open up even more seating.

Griffin, meanwhile, revels in the blooming local interest.

"I notice a lot of younger folks who are big community movers and shakers wanting to be a part of it," Griffin said of the dinner. "Before, it was a little bit more passive. Now people are kind of fighting for spots. We've got a big buy-in from local businesses who have the opportunity to sponsor tables and they're jumping at it."

All of this excites the culinary arts program, which will not only receive the proceeds after expenses are paid, but will be tested on their execution. And while the students might be sweating, Griffin couldn't be happier.

"Now it's more than just enjoying a fantastic meal and a bunch of fantastic beers," he said. "You get all of that, plus you get to help kids in your own community. It's a lot more symbiotic than just a dinner."

### lf you go

**Brewer's Dinner** 

WHEN: 5:30 p.m. March 6 WHERE: Seaside Civic and **Convention Center** (0ST: \$65; reservations are required. Contact the Seaside Chamber of Commerce.

#### Pouring at the Coast **Craft Beer Festival and** Competition

WHEN: 3 to 8 p.m. March 7 WHERE: Seaside Civic and **Convention Center** (0ST: \$10 to \$20, depending on the number of tastings; includes event glass

# **Play Smart**



SUBMITTED PHOTO

David Posalski, right, fills out paperwork for his son, Berkley Posalski, left, during the first Play Smart clinic at Providence Seaside Hospital. Play Smart offers free heart and blood pressure screenings to youths ages 12 to 18 who are involved in sports.

## **Birth class set for March 7**

A childbirth preparation and infant care class is planned from 9 a.m. to 5 p.m. March 7 at Providence Seaside Hospital Education Center A (lower level), 725 S. Wahanna Road.

Expecting a baby is a special experience, but it can be overwhelming. Knowing what to expect during pregnancy and childbirth can level. Pregnant mothers are invited to enroll in fun, informative childbirth classes taught by certified childbirth instructors. There is no charge for

decrease a mother's stress

the class, but registration is required. To register for this class go to www.providence.org/classes or call 503-717-7000.

# Trail's End Gallery reopens

After a long winter of remodeling, the Trail's End Art Association is reopening its Gearhart gallery with a new show, "Think Red."

A wine and cheese open house will be from 2 to 5 p.m. March 7. The Trail's End Gallery and the center's gift shop has new items of handmade jewelry, glass objects, small paintings, coloring books and

paper art for sale. The shop also features art prints and photos, greeting cards featuring members' artwork and handmade cards for all occasions.

Visit the Trail's End website at http://trailsendart.org for more information about the organization.

Call 503-717-9458 for hours and times the gallery is open during March.

# Daddy Daughter Dance expected to be a big again this year

### It's time for daddies to share the dance floor with their daughters

#### By Andrew R. Tonry For the Seaside Signal

The exuberance at last ing bullets because I only year's inaugural Daddy had tables for 90 people in Daughter Dance far exceeded organizer Darren Gooch's expectations. "When I first got things together for it I saw presales of about 35 tickets," said Gooch, information

technology and marketing director at the Sunset Empire Park and Recreation District. "My original anticipation was that we'd probably have about 90 attendees all together."

Almost 200 showed up.

"I was, like, really sweat-

anyway," said Gooch. "They were all out dancing at different times. It did flow nicely, albeit pretty tightly."

He attributed the turnout to one simple thing: "There's a cuteness factor to the Daddy Daughter Dance that just isn't there with anything else."

This year, Gooch and Special Events Coordinator Grace Smith are prepared.

tion Center. On hand will be a DJ, photo booth, refreshments and, of course, a few more tables — just in case. The event is open to dads and daughters of all ages.

We had a dad and his preschool-aged daughter through a high school girl and her grandpa last year," Gooch said. "That was realgirls and a mom who's there going: 'No, you need to go do this. This is cute, you need to do this.'

Despite the influx of dads and daughters, last year's event came in slightly under budget. But the rise in ticket price—from \$15 to \$20 is, Gooch said, is to pay for the larger venue.

come out and do something together as a group or together as a family, that's the idea."

#### lf you go

WHAT: Daddy Daughter Dance WHEN: 6 to 8 p.m. Feb. 28 WHERE: Seaside Civic and **Convention Center (0ST:** \$20 per dad dy-daughter couple, plus \$5 per additional daughter **INFORMATION:** Daddies, grandpas or any father figure is invited.

the main hall here at the Bob Chisholm Center," Gooch said.

Despite the influx of attendees, the event ran rather smoothly.

"Nobody sat for long

The second Daddy Daughter Dance, which takes place from 6 to 8 p.m. Feb. 28, will move to the Seaside Civic and Convenly sweet. Moms are welcome, too. "The moms are kind of the bigger driving force for

this than even the dads,"

Gooch said. "You've got

these dads and their little

We don't want to make money off of it," he added. "We want to make just enough to pay for all the expenses. Any time that an event gives the opportunity for community members to

