

# Cooking event is all about the ‘community coming together’

Iron Chef from Page 1A

## One hour

Chef contestants were given one hour to cook and prepare three courses: a soup or salad, appetizer and entree. After serving, five judges had 10 minutes to taste and finalize their scorecards. Audience members were asked to select their favorite appetizer and dessert.

Jeff Graham, the executive chef at Fort George Brewery and Public House, celebrated sustainable and local cuisine.

“Our chickens are grown 15 miles away in Svensen,” Graham said. “We get them the same day they are slaughtered. They’re fresh as can be, pasture-raised.”

Graham, who arrived at the brewery in January, presented guests with an appetizer of confit pork belly cured for 24 hours and cooked in its own fat.

“It’s served with mustard made with our Plaid Scotch Ale, pickles made with our Optimist IPA,” Graham said. “We’ve made a malt vinegar with Optimist, and we made the pickles with that. And we have a tomato marmalade, some chicharrónes and some lavash crackers. You get the spicy, the heat, the vinegar, the sugars from the marmalade and rich pork.”

Chef Steven DeKay of Maggie’s on the Prom in Seaside offered a honey-butter sea scallop served on a bed of roasted corn and chilled orzo salad with strawberry relish.

“I selected this dish because it’s one of the most popular dishes at the restaurant,” DeKay said. “We serve a really nice large scallop and we know how to prepare it. We really wanted to show people how a scallop should be cooked.”

Myles Penfold of Twisted Fish, participating in his fifth Iron Chef competition, served an appetizer of basil-marinated tenderloin on a hazelnut crack-



Christian Culinary Academy students Julie Walker, Hallie Floyd, Hannah Troya and Caeli Kyker with Chef Ira Krizo.

er with yellow-roasted tomato spread garnished with goat cheese, hazelnuts and balsamic and rainbow microgreens.

The concept originated during the steak special night at the restaurant on Broadway in Seaside. “I wanted to do a little twist on the dinner special and this is what I came up with,” Penfold said.

## Upping their game

The Iron Chef event helps chefs up their game, Penfold said, by allowing them to see other chefs in action. “It helps you broaden your aspect on food.”

“It gets us the positive exposure, getting your name out there for a great cause as well,” Maggie’s on the Prom owner Sadie Mercer added. “It’s not often you get 600 people in one room, many of which never knew we existed. To be able to present our best and some-

thing great at that moment, it’s a great opportunity.”

Aaron Bedard of the Stephanie Inn Dining Room and Chef Josh Archibald of the Wayfarer, both of Cannon Beach, teamed up to present an all-natural free-range chicken appetizer.

“We’ve done a classic cured and confit method,” Bedard said. “We cured it for a couple of hours, cooked it in duck fat until it’s nice and tender, then we’ve topped it with locally foraged chanterelle mushrooms and a little bit of petite herbs dressed in Oregon olive oil and Jacobsen’s sea salt as well.”

“This is a really great event for us,” Bedard said. “In our small community that’s what it’s all about. It’s community coming together and helping each other and supporting each other. We’re really happy to be a part of it, and to be part of our small community.”



Crowd at the Rotary Foundation’s Ghoulish Gala.

# Seaside turns out for Halloween fundraiser

## ‘Wishing Tree’ program pairs cops and kids

By R.J. Marx  
Seaside Signal

Col. Sanders was there. So was Uncle Fester, a handful of hippie chicks, gladiators and a bevy of toga-clad goddesses.

All turned out in costume Saturday night for the Seaside Rotary Foundation’s Ghoulish Gala. The festivities at the Seaside Civic and Convention Center benefits community and international projects, including a Rotary Youth Exchange, Seaside High School and the Christmas Wishing Tree Program for needy children. International efforts seek to eradicate polio worldwide and provide clean drinking water in Africa.

The event is the foundation’s largest fundraiser of the year, gala chairwoman Raven Brown said, and the first one with a Halloween theme.

A committee teamed to provide costumes, games and recruited entertainers.

Donations from the foundation’s live auction and special appeal are designated for

Food for Kids and the Christmas Wishing Tree program.

“Every year we buy presents and have our community buy presents for underprivileged children, and make sure they have a happy Christmas,” Brown said.

This year, the foundation debuts “Shop With a Cop.”

“We’ll have the schools identify some children that could use a positive experience with law enforcement and hook them up with one of our local police officers and have them spend the day together,” Brown said. “We’re going to give them an allowance to buy Christmas presents for their parents and brothers and sisters.”

Seaside Rotary Club President Kevin Leahy, Foundation President Stewart Martin and Brown introduced notables, among them new Clatsop Community College president Chris Breitmeyer and state Sen. Betsy Johnson.

“First of all, I’m a Rotarian, and so making common cause with fellow Rotarians is always high on my list,” Johnson said. “We’re really here living out the Rotarian motto, ‘Service before self.’ and we’re going to raise some money so some kids can have a great holiday season.”



Chef Jeff Graham of Fort George Brewery and Public House.

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