

Students develop culinary skills

Cooking from Page 1A

When the position at the high school became available, “I was kind of ready for a change, so I thought I’d give it a shot,” she said, adding she’s worked with teenagers through her church’s youth group and enjoyed the experience.

She hopes to teach her students how a restaurant works so they are prepared if they decide to immediately look for a job in the hospitality industry, a thriving and vital part of the economy on the north coast.

“They can have that jump-start,” she said. “Coming from one of the main companies here, Martin North, they’re super excited to have one of their own in the classroom teaching and hopefully sending some kids their way.”

Last week, students from two of her culinary classes prepared and served dinner for about 800 people who were participating in the 29th Annual Three Course Challenge held at Camp Rilea on Saturday. The dinner was served the Friday evening before the event. Students calculated what quantities of products were necessary to expand the recipes to serve that number of people a dinner of spaghetti, salad, dinner rolls and cookies.

The culinary students also will be preparing dinner for the high school’s open house the evening of Wednesday, Oct. 3. Their menu was not yet set, Archibald said, adding they are focused on “one large catering gig at a time,” but they are planning to serve 300 to 400 attendees.

The school provides a budget of \$10,000 for supplies for the culinary arts program. Once her students are appropriately trained, Archibald wants to find more fundraising opportunities, such as catering events, to bolster the budget.

This year, the program also benefited from a \$3,500 dona-



PHOTOS BY KATHERINE LACAZE

‘Everybody eats, so it’s not an industry that’s going to go away.’
—Culinary arts teacher Chelsea Archibald

Seaside High School senior Shelby Rhodes prepares spaghetti sauce for spaghetti to be served during dinner for participants of the annual Three Course Challenge at Camp Rilea.

tion at the school board’s September meeting. The brewery raised the funds during a tribute event in June in honor of celebrity chef Anthony Bourdain, who passed away earlier that month. Buoy’s chef Eric Jenkins created a special Bourdain-influenced menu, with the proceeds earmarked for the high school. Jeff Roberts told the school board he was pleasantly shocked by the amount raised, but they “gladly accepted it.”

Part of the funds were used to buy new chef coats for the Pro Culinary team. The rest will go toward helping students get to competition and covering other general expenses for the program.

In future trimesters, Archibald may offer a different variety of classes, such as World Cooking or Cooking For a Job. She looks forward



Seaside High School culinary arts students bake cookies during class Friday, Sept. 21.

ing her passion for food with students, whether they are in the culinary arts program as a step toward a career or for an extracurricular opportunity.

“Everybody eats, so it’s

not an industry that’s going to go away,” she said. “Food is so versatile. You can create new ways for the same old thing but executed differently. It’s always evolving.”



R.J. MARX

Project manager Jim Henry at the public groundbreaking ceremony Sept. 15. Behind him are architect Dan Hess, Seaside Mayor Jay Barber, U.S. Rep. Suzanne Bonamici and state Sen. Betsy Johnson.

Army Corps OK moves work ahead

Permit from Page 1A

The district received and business manager Justine Hill signed the permit and mailed it back with the \$10 check, Henrys said. “We are thrilled to have that behind us.”

The Army Corps’ preliminary review, delivered in April, indicated the project, designed to move endangered schools out of the tsunami zone, would adversely affect essential fish habitat.

“Approval was granted with the condition we need to finalize the stream mitigation solution on Neawanna Creek within 90 days,” Henry said Wednesday.

The district originally presented plans to the Army Corps for on-site remediation which would have resulted in the permanent placement of almost 4,800 cubic yards of soil, concrete and stone within 0.16 acre of wetland and more than 2,000 linear feet of stream considered essential fish habitat.

When the Army Corps’ failed to sign off on that plan, the district offered a “compensatory mitigation” proposal off-site to provide an environmental easement on property behind the district bus barn on U.S. Highway 101. The goal was to provide protection for wa-

ters downstream to make up for potential impacts at the new school site.

The off-site mitigation along Neawanna Creek behind the bus barn, above the high-water mark, is to improve the habitat along the creek.

“The district’s bus barn and adjacent properties to the south are on Neawanna Creek and have enough frontage that we can do vegetative cleanup there,” Henry said at an earlier meeting. “We’re working with the Necanicum Watershed Council to make sure we have the right strategy for mitigation.”

To complete the work for the Army Corps, the district will need a survey for the easement agreement, an invasive species removal plan, approved species planting plan and erosion control plan to have in place while the work is being done, Henry said.

Hoffman Construction will implement the mitigation work, both on-site and off-site. They have yet to finalize their schedule for the work.

The final building permit was submitted to the city on Sept. 28.

Bids for the next construction phases are underway, Henry added, including bids for the building’s roof, metal siding, interior and sitework.

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