



## **WINNERS OF THE LINCOLN CITY SEAFOOD AND CHOWDER COOK-OFF**

Lincoln City, OR – Nearly 3,800 chowder samples were tasted at the 5<sup>th</sup> Annual Lincoln City Seafood and Chowder Cook-Off Saturday November 14<sup>th</sup>. Out of eleven participating restaurants, six chefs took home awards in two categories.

For the people's choice Chowder, Chef Leslie Skellenger of Ice Axe Grill in Sandy took 1<sup>st</sup> place, Chef Carl Bemis of Vivian's Restaurant & Bill's BBQ in Lincoln City took 2<sup>nd</sup> Place and 3<sup>rd</sup> Place went to Chef Terry Losing of Willamette Valley Country Club in Canby.

The event brought a few top Chefs to town that participated as our professional judges of the "Live" cooking competition, Signature Seafood Dish, Host Judge and Executive Chef Rob Pounding of Blackfish Café, Executive Chef David Sherrill of Bon Appetite at George Fox College in Newberg, Corporate Chef Greg Taylor from Nestle Corp. and Food & Beverage Manager Scott Rammer from Salishan Spa & Golf Resort in Gleneden Beach, all with very impressive culinary resumes. Chef Ryan Cornwall of the Starfish Grill & Rookie's Sports Bar at the Best Western Agate Beach in Newport took 1<sup>st</sup> Place, Chef Chris Holen of Baked Alaska Restaurant & Lounge in Astoria took 2<sup>nd</sup> Place, and 3<sup>rd</sup> Place went to Chef James Healy of Timberline Lodge in Government Camp.

The Taft High School Culinary Students participated by selling raffle tickets and sodas as a benefit for their culinary program.

The Lincoln City Seafood and Chowder Cook-off is an annual event, held each year near or on Veteran's Day, for more information contact the Lincoln City Visitor & Convention Bureau at 800-452-2151.