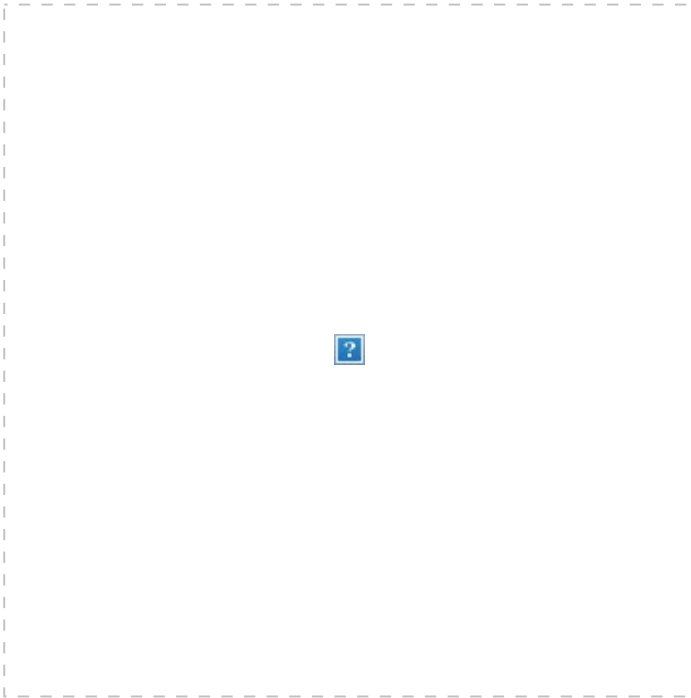


From: [Emergency Volunteer Corps of Nehalem Bay](#)
To: [Van Keuren, Jeremy](#)
Subject: EVCNB eBrief April 12, 2026 - When the Tap Runs Dry: Are You Ready? + Top Emergency Chef: A Sold Out Culinary Experience
Date: Sunday, April 12, 2026 1:08:15 PM

eBrief - April 12, 2026

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Learn About Water, Sanitation and Hygiene

When the Tap Runs Dry: Are You Ready?



On the Oregon Coast, we know how quickly conditions can change. A winter storm knocks out power. A flood cuts off the road. A major earthquake disrupts everything we rely on. In those moments, one of the most urgent — and often overlooked — needs is clean water and safe sanitation.

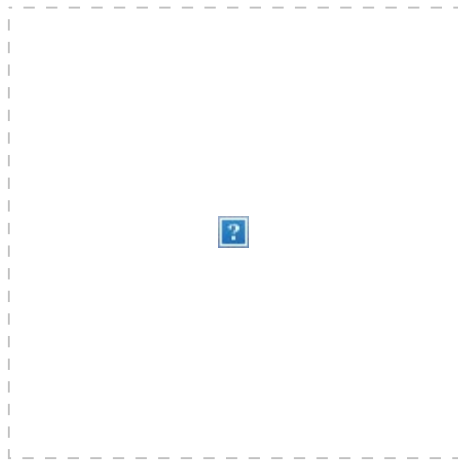
Without access to safe water for drinking, cooking, and handwashing, even a short-term emergency can become a serious health crisis. And when the sewer system is compromised, knowing how to safely manage human waste isn't just practical — it's essential for protecting your family and your neighbors.

That's exactly why EVCNB offers its Water, Sanitation & Hygiene (WaSH) class — and we have one coming up right here in our community.

WaSH Class — Saturday, April 18
Nehalem Bay Fire Station Meeting Hall, Hwy 101
10:00 am – 12:30 pm
\$20 (covers up to 2 household members)

In just 2½ hours, you'll learn how to obtain and filter safe water, manage sanitation needs, and keep your household healthy when normal systems are unavailable. Attendees also receive laminated instruction sheets and have the option to purchase water filtration and sanitation equipment through EVCNB.

[\[Register here\]](#) | Questions? Email wash@evcnb.org



Already taken the class?

Come back for free — it's a great refresher, and the equipment has only gotten better.

Bonus: WaSH Lab, 1:30–2:30 pm

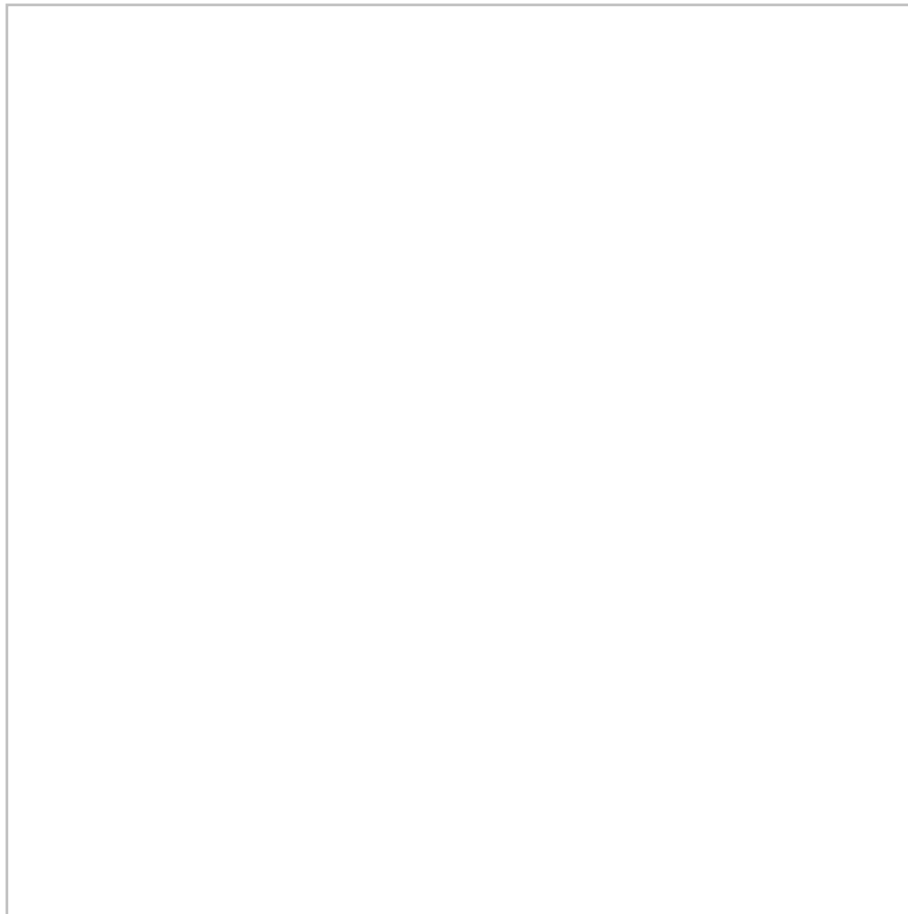
Bring your 2-Bucket System and get hands-on help with storage and setup.

News + Updates

EVCNB's 3rd Annual Top Emergency Chef Contest: A Sold-Out Night of Flavor, Fun, and Preparedness

The Emergency Volunteer Corps of Nehalem Bay (EVCNB) hosted its **3rd Annual Top Emergency Chef Contest** on February 10 at the Pine Grove Community House — and once again, the event proved why it has quickly become one of our community's most anticipated nights of the year.

The event was **completely sold out**, with a packed house, high energy, and a spirit of creativity and camaraderie that filled the room. From the moment guests walked through the doors, the excitement was palpable. Laughter, applause, friendly rivalry, and the unmistakable buzz of a community gathered for a good cause set the tone for an unforgettable evening.



The Judges: Local Culinary Talent and a Returning Champion

This year's contestants were evaluated by an outstanding panel of judges representing both our local restaurant community and past Top Emergency Chef excellence:

Eric Kammerer, local restaurateur from **Yolk**

Frank Squillo, of **Wanda's**

Christopher Mullins, winner of the 2024 Top Emergency Chef Contest

Having respected local chefs at the judging table elevated the competition to another level. Their expertise in flavor, presentation, and technique made for thoughtful, detailed evaluations — while their enthusiasm and humor kept the evening lively and fun.

Adding to the excitement was the presence of the first year's champion, Christopher Mullins, who brought both credibility and friendly insight to the panel. His return underscored how this event is becoming a growing tradition within our community. The judges evaluated each entry on creative use of ingredients, presentation and overall taste. With restaurant-quality presentations crafted entirely from shelf-stable ingredients — and without heat or water — narrowing down the winners was no easy task.

The Challenge: No Heat. No Water. Just

Skill.

In true preparedness fashion, contestants were challenged to create both a **main dish and a dessert** using *only shelf-stable ingredients* — with **no heat and no water allowed**. It's a format that highlights ingenuity and reinforces a serious message: in an emergency, knowing how to prepare nutritious, appealing meals without utilities can make all the difference.

This year's contestants rose to the challenge spectacularly:

Denise Donohue – Winner

Mary Faith Bell – Second Place

Mike Sims – Third Place

First Place: Denise Donohue

Denise wowed judges and attendees alike with dishes that looked as if they had come straight from a restaurant kitchen.

Shelf-Stable "Leftover" Lasagna

Layered with tortilla "noodles," a whipped tofu "ricotta," roasted red peppers, sun-dried tomatoes, pesto, and Parmesan, her lasagna was bold, beautifully plated, and full of flavor. The presentation was polished and professional — the kind of dish you would expect to be served at an Italian bistro.

Noni's Deconstructed Cannoli in a Glass

Her dessert — elegantly served in a rimmed martini glass — featured Biscoff cookie crumble, a spiced pudding filling with chocolate chips, and a dusting of powdered sugar. It was creative, visually stunning, and delicious.

Denise demonstrated exactly what emergency cooking can be: resourceful, flavorful, and impressive.

Second Place: Mary Faith Bell

Mary Faith delivered a vibrant and sophisticated **Prepper Tuna Niçoise Salad**, featuring cannellini beans, pickled vegetables, smoked tuna, roasted red peppers, artichokes, and a bold anchovy-lemon vinaigrette. Pressed into a ramekin and plated beautifully, it was colorful, fresh-tasting, and layered with texture.

Her **Tropical Trifle** dessert — layered ladyfingers soaked in coconut milk and passionfruit syrup, mandarin oranges, and a marshmallow-curd mixture — brought bright flavor and visual appeal to the table.

Third Place: Mike Sims

Mike brought both humor and heart to the competition.

His **Chicken Salad Two Ways** combined canned chicken, bean sprouts, giardiniera vegetables, mustard and mayo packets, and crispy onion bits — served in hydrated spring roll wrappers or atop crackers for two different presentations.

For dessert, his **No-Bake Coconut Grahams** — graham crackers, shredded coconut, and sweetened condensed milk rolled into bite-sized portions and topped with cherries — were fun, creative, and crowd-pleasing.

More Than a Contest — It's Community Preparedness

While the competition is lively and entertaining, the purpose behind the event is serious and impactful.

Funds raised through **ticket sales** and the spirited **auction of contestants' dishes** will be used to provide **GoBags to low-income families in our community**. These GoBags contain essential emergency supplies and help ensure that all households —

regardless of income — have the tools they need to respond in the critical first hours after a disaster.

The generosity in the room was inspiring. Bidding was enthusiastic, and the crowd clearly understood that every dollar raised supports resilience for neighbors who may otherwise go without.

A Growing Tradition

Each year, attendance has grown. Each year, the dishes become more inventive. And each year, the sense of community deepens.

What began as a creative way to highlight emergency food preparedness has quickly become one of EVCNB's signature events — a sold-out celebration of preparedness, local leadership, culinary imagination, and community spirit.

We extend our heartfelt thanks to our contestants, judges, volunteers, sponsors, and everyone who attended and supported the evening. You make this event not only possible — but extraordinary.

We can't wait to see what next year's chefs bring to the table!

Full recipes: [CLICK HERE](#)

Questions? Contact us at info@evcnb.org or visit evcnb.org.

The 5th Annual Food Can Tsunami!

Two Birds, One GoBag: Help your Neighbors *While* You Practice!

What if your next emergency preparedness drill also stocked the shelves of our local food banks? That's exactly the idea behind **Let's Inundate Our Food Banks!** — a community food drive and preparedness drill rolled into one, sponsored by EVCNB.

Here's how it works: Pull out your GoBag, check for anything expired, and swap in a food bank donation. Then walk or drive your evacuation route to your nearest drop-off site — just like you would in a real emergency. If you have a Yellow Radio, check in with your Zone Net Control on the way. It's a real drill, with a real community benefit at the finish line.

Drop-off sites include: Manzanita City Hall · Nehalem City Park · Wheeler Upper Park · Little Apple · Fresh Foods · Mohler Co-Op

PYN Cluster members will receive directions to their neighborhood gathering site directly from their cluster leader. Not sure if you're in a cluster? Email pyn@evcnb.org to find out.

This is preparedness in action — and a chance to show up for your neighbors at the same time. We hope to see you out there.

Saturday, April 25, 2026

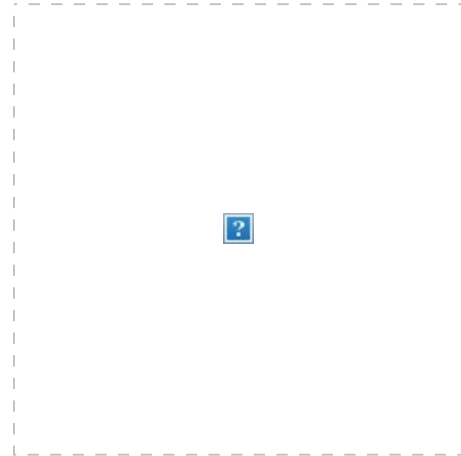
10:00–1:00 PM

[\[Learn more & get full details → link\]](#)

What to Bring:

Canned goods, dry pasta, peanut butter, cereal, juice, mac & cheese – and new this year, unopened pet food is welcome too!

Checks made out to the North County Food Bank or Nehalem Bay Community Services are gratefully accepted.



Assembly Area Drill - Saturday, May 30th

You Know to Evacuate... But Do You Know What Comes Next?

Most of us on the Oregon Coast have thought about what we'd grab, where we'd go, and how we'd get out. That's the right instinct. But there's a next chapter that doesn't get talked about as much: what actually happens when you arrive at an Assembly Area?

On **May 30th**, EVCNB's CERT volunteers are giving our community a chance to find out — in a low-stakes, no-pressure setting.

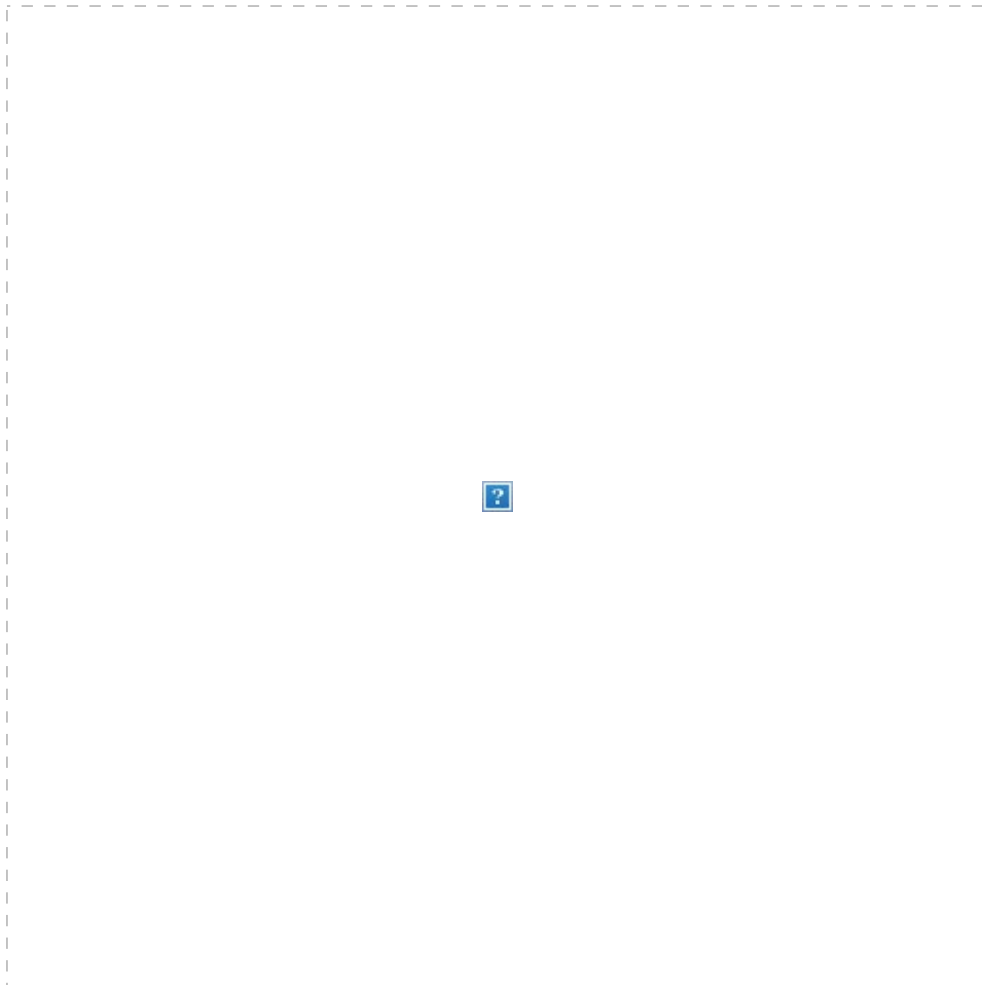
From **1:00 to 4:00 PM** at **Rex Champ Ballfield** (Hwy 101, between Nehalem and Manzanita), they'll be running a real response scenario so neighbors can walk through the experience, ask questions, and leave feeling a little more confident about what a post-disaster Assembly Area actually looks like.

No registration. No preparation. Just come.

If a Cascadia Subduction Zone event hits our coast, this is where your community gathers. It's worth knowing what to expect — and worth knowing the volunteers who will be there with you.

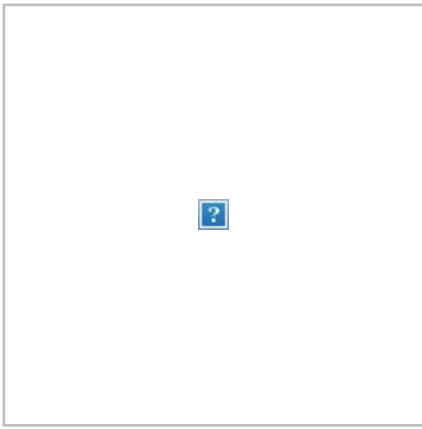
Rex Champ Ballfield — across from the Shell Station, Hwy 101
Saturday, May 30, 2026
1:00–4:00 PM

[More Info Here](#)



Learning and Preparedness Opportunities



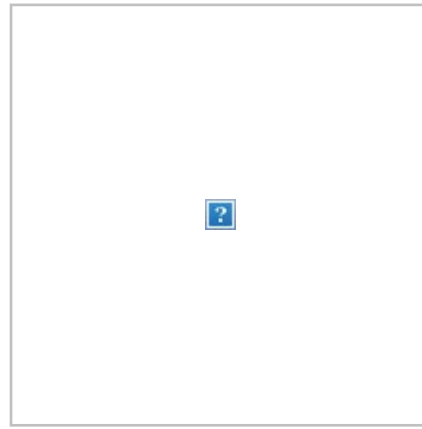


Take Our WaSH Class

Sign up for our comprehensive Water, Sanitation and Hygiene (WaSH) class, in which you will obtain the know-how and equipment to get your household prepared to properly manage your WaSH needs during an emergency.

Saturday, May 16, 10:00 AM - 12:30 PM

Register



GoBag Pop-Up Shop

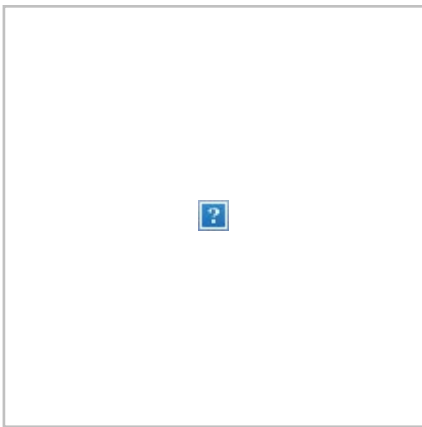
Do you need a GoBag or GoBag supplies?

Purchase items items on the website and pick them up at the Pop-Up Shop.

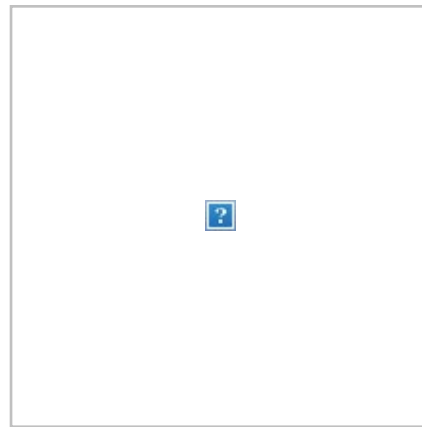
Saturday, May 9, 1:00 - 1:30 PM

Pick up location Manzanita Police Station

Purchase Supplies



Take Our



EVCNB Events and

Neighborhood Radio Class

Register for our Neighborhood Radio (formerly Yellow Radio) class today. You'll learn how to communicate with others during an emergency.

The neighborhood radio class has been scheduled for Saturday, April 17th, from 11:00 AM - 1:00 PM. Class is via zoom.

Click the button below to register and purchase a neighborhood radio.

Register

Training On Our Website

A reminder to check our Events and Training area on our website regularly.

All Learning and Preparedness opportunities are listed there. New classes and seminars are updated on a regular basis.

Don't miss the chance to attend these events and learn more about personal preparedness.

View all



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