

DEEP-SEA MINING OFF CALIFORNIA COAST?

COMMUNITY | PAGE B1



WILDCATZ'S CANO SCORES MVP HONOR

SPORTS | PAGE C3

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# Santa Cruz Sentinel

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## STUDENT VEGAN CHEF CHALLENGE

# CABRILLO STUDENTS SERVE UP VEGAN CUISINE



Cabrillo College Culinary Arts student chef Karen Martinez puts some final touches on her chipotle-lime roasted cauliflower tacos in the Pino Alto restaurant kitchen Friday before bringing the delicacy out to the judges at the Student Vegan Chef Challenge.

## IRAN WAR

# CONGRESS LOOKS FOR TRUMP'S EXIT PLAN

By Lisa Mascaro THE ASSOCIATED PRESS

WASHINGTON — President Donald Trump took the United States to war without a vote of support from Congress, but lawmakers are increasingly questioning when, how and at what cost the war with Iran will come to an end.

Three weeks into the conflict, the toll is becoming apparent. At least 13 U.S. military personnel have died, and more than 230 have been wounded. A \$200 billion request from the Pentagon for war funds is pending at the White House. Allies are under attack, oil prices are spiking and thousands of U.S. troops are deploying to the Middle East with no endgame in sight.

"The real question is: What ultimately are we trying to accomplish?" Sen. Thom Tillis, R-N.C., told The Associated Press.

"I generally support anything that takes out the mullahs," he said. "But at the end of the day, there has to be a kind of strategic articulation of the strategy, what our objectives are."

Trump said late Friday that he was considering "winding down" the military operations even as he outlined new objectives and goals.

## CONGRESS STANDS STILL

The Republican president's decision to launch the U.S.-Israel-led war with Iran is testing the resolve of the Congress, which is controlled by his party. Republicans have largely stood by the commander in chief, but will soon be faced with more consequential wartime choices.

See IRAN on Page A2

# Dozens injured in Israel after Iranian missile strikes

By Samy Magdy, Melanie Lidman and Jill Lawless THE ASSOCIATED PRESS

CAIRO — Iran struck two communities near Israel's main nuclear research center late Saturday, leaving buildings shattered and at least seven people seriously injured, hours after Tehran's main nuclear enrichment site was hit as the war spun into a dangerous new direction at the start of its fourth week.

It was the first time Israel's nuclear research center has been targeted in the fighting. Israel's military said it was not able to intercept missiles that hit the southern cities of Dimona and Arad, the largest near the center in Israel's sparsely populated Negev desert.

"This is a very difficult evening," Prime Minister Benjamin Netanyahu said, adding that more emergency resources were being sent to the scene.

"The war is not close to ending," Israel's

mimic meat-centered dishes.

"I didn't think about it as a vegan challenge. I thought about it as, perhaps, exploring vegan, plant-based and sustainable eating the way we would explore Italian or Vietnamese cuisine. What ingredients are different that we're not familiar with (or) tastes, textures, etc.," said Mollenauer. "Rather than taking things off of our dishes, we're creating a dish with intention to be as we wanted it to be using the ingredients that are available in a plant-based diet."

Five students from Mollenauer's catering course spent weeks designing full vegan menus for five separate fictitious restaurants or food establishments. Then, each student selected one dish from their canon to feature in a collective lunchtime meal served to five judges seated in the Pino Alto Restaurant at the Sesnon House.

Featured dishes included tacos with shredded cauliflower, avocado crema, cabbage coleslaw and tofu by Karen Martinez; an earth bowl of quinoa, farro, green lentils and fried vegetables served with a cashew sauce by Edgar Davila; saffron cauliflower gratin with cashew

cream, mint and a pea purée by Sergey DuBeau; rainbow carrots and asparagus in a vegan puff pastry blanket by Joyce Poulos; and a vegan penne alla vodka pasta by Jennifer Amante.

Amante, 19, told the Sentinel that she found five different dairy alternatives that she tested alongside the pasta's original recipe before deciding upon the right gustatory fit.

"It was pretty fun and motivating to do this (recipe)," said Amante, who hopes to open a restaurant and catering business someday. "I like the challenge. It's really fun trying to find alternatives and, you know, trying to replicate the original dish without changing the whole recipe basically."

The students spent Friday morning preparing the food inside the Pino Alto kitchen with a careful intensity and palpable excitement that came along with their debuts. The dishes, plated with flared sauces, colorful arrangements and other trappings of the fine dining experience, were served by the student chefs themselves who carried an approachable

See VEGAN on Page A2

## PENTAGON

# Judge blocks policy limiting news reporters' access

By Michael Kunzelman THE ASSOCIATED PRESS

WASHINGTON — A federal judge agreed Friday to block the Trump administration from enforcing a policy limiting news reporters' access to the Penta-

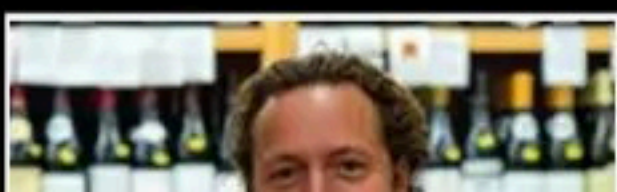
York Times that key portions of the new rules are unlawful.

U.S. District Judge Paul Friedman in Washington, D.C., sided with the newspaper and ruled that the Pentagon policy illegally restricts the press credentials of reporters who

rather than agree to the new rules.

The Times sued the Pentagon and Defense Secretary Pete Hegseth in December, claiming the credentialing policy violates the journalists' constitutional rights to free speech and due

The current Pentagon press corps is comprised mostly of conservative outlets that agreed to the policy. Reporters from outlets that refused to consent to the new rules, including from The Associated Press, have



WINE & SPIRITS advertisement with a background image of a wine store.



**TODAY IN HISTORY**

**1894**

Ice hockey's first Stanley Cup championship game was played, in which the Montreal Hockey Club defeated the Ottawa Hockey Club, 3-1.

**1933**

During the Prohibition Era, President Franklin D. Roosevelt signed the Cullen-Harrison Act, which allowed the sale of beer and wine with an alcohol content of 3.2%.

**1941**

The Grand Coulee hydroelectric dam in Washington state officially went into operation; it remains the largest capacity hydropower station in the United States.

**1963**

The Beatles' debut album, "Please Please Me," was released in the United Kingdom on the Parlophone record label.

**1972**

In the Eisenstadt v. Baird decision, the U.S. Supreme Court ruled that unmarried people had the same right to possess and use contraception as did married people.

**1993**

Intel Corp. unveiled the original Pentium computer chip.

**BIRTHDAYS**

Artist Yayoi Kusama is 97. Actor William Shatner is 95. Writer James Patterson is 79. Composer Andrew Lloyd Webber is 78. Singer-actor Stephanie Mills is 69. Actor Matthew Modine is 67. Football Hall of Famer Jim Covert is 66. Actor-comedian Keegan-Michael Key is 55. Democratic Sen. Alex Padilla of California is 53. Actor Reese Witherspoon is 50. Actor Constance Wu is 44. Actor Noah LaLonde is 28.

**Star report**

**ACTOR ON HIT ABC SERIES REVEALS HE WAS FIRED**

Actor Jesse Metcalfe revealed he was let go from the ABC drama "Desperate Housewives" following its first season, saying the show's creative team did not have a long-term plan for his character. The 47-year-old actor, who played gardener John Rowland on the hit series, shared the news during Tuesday's episode of the "Not Skinny But Not Fat" podcast. "I was fired from Desperate Housewives," Metcalfe said. "After the first season, they didn't really know where else to take my storyline." "Our creator, Marc Cherry, was kind of like, 'Hey, this isn't Desperate House-gardeners. This is Desperate Housewives. So, unfortunately, you know, you're not gonna be a series regular moving forward on the show. We're gonna bring you back intermittently,'" Metcalfe explained. — Tribune News Service

**LOTTERY**

**FRIDAY'S WINNING NUMBERS**

**VEGAN**

From Page 1

formality with them throughout the warm afternoon.

Once the table had been set, the judges slowly took intentional bites from each dish, pausing for a moment to soak in the flavors before writing their thoughts down on assessment sheets as they chewed. An audible "Mmm!" occasionally burst through the background noise of clinking plates and silverware.

After the main dishes had been tasted, the judges were served a brief but bright basil sorbet palate cleanser and a coconut chocolate mousse for the grand finale.

"I generally like meat a lot and I never thought I could be a vegan because of my love for meat," Cabrillo College Vice President of Instruction and event judge Travaris Harris told the Sentinel. "But eating this meal, I didn't miss the meat at all. ... I'm kind of blown away."

Harris said his favorite dish was the tacos, a preference that was shared by Chrissy Hanks, the events manager at Cabrillo and fellow judge. Hanks said she has trouble cooking for her vegan daughter at home and was inspired by the ingenuity of each contestant.

"Their creativity with the entire project is just amazing," said Hanks. "I am shocked with what came out."

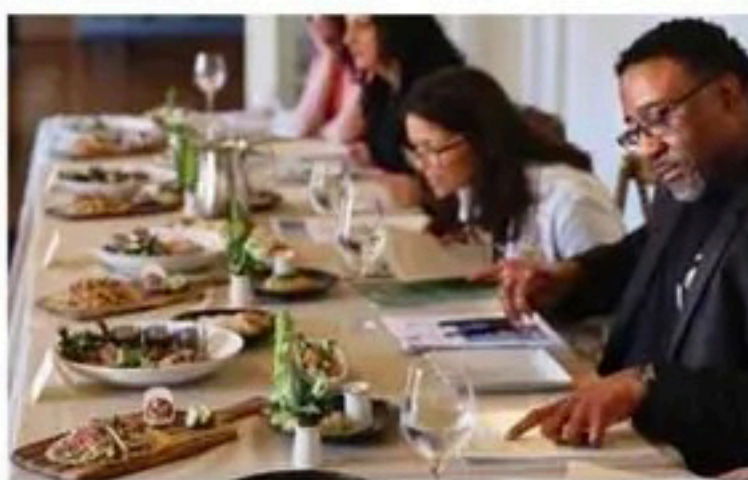
Ultimately, Martinez's tacos were ranked at the top of the food chain by the judges, followed by DuBeau's cauliflower gratin with cashew cream in second and Poulos' puff pastry blanket in third.

Davila and Amante both received honorable mentions.

The high-class cook-off served as a prelaunch event for the Santa Cruz Vegan Chef Challenge that will roll out next month. Allison Garcia, the lead volunteer and organizer of the challenge, explained that local restaurants can enter with a small fee and participate by adding as many as three new vegan specials to their menu for the entire month of April. The Vegan Chef Challenge will then promote the event and each participating establishment. As customers taste their way through each menu, they'll cast a vote for their favorite items and a winning chef will ultimately be named.



Student chef Edgar Davila created hearty earth bowls featuring quinoa, farro and green lentils topped with shiitake and oyster mushrooms, sautéed zucchini, roasted red peppers, cherry tomatoes, chopped pecans and a creamy cashew sauce. **PHOTOS BY SHMUEL THALER — SANTA CRUZ SENTINEL**



Cabrillo College Vice President of Instruction, Travaris Harris, right, and the other judges go over judging criteria at the Student Vegan Chef Challenge prior to beginning the tasting Friday.

Details about the challenge are online at [veganchefchallenge.org/santacruz](http://veganchefchallenge.org/santacruz).

Garcia cooked up the idea for Friday's student-centered event alongside Mollenauer, a longtime friend. For Garcia, the small, private gathering was an opportunity for rising culinary talents to showcase their skills, but it was also a chance to spotlight the benefits of veganism.

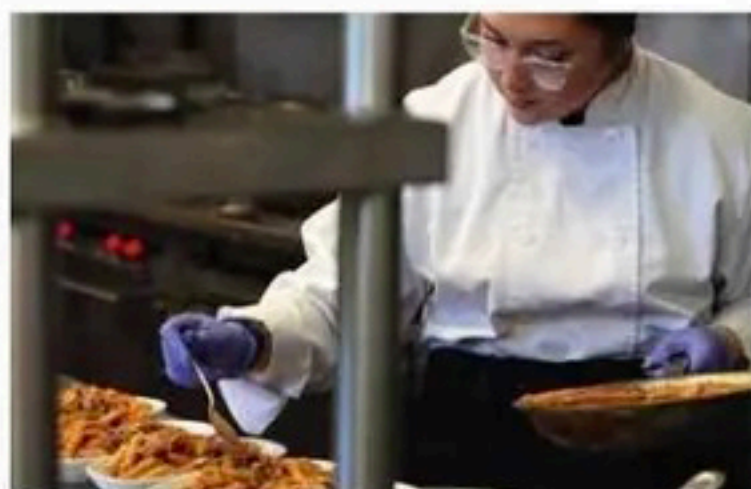
"The No. 1 thing that people can do for their health and for the environment is to have a more plant-forward focus in their diet," she said. "We're hoping to create this shift."

Garcia said Santa Cruz County is home to a relatively large vegan population and while many of the local food establishments have responded by adding one or two vegan items to their menu, her hope is that Friday's event and the subsequent vegan challenge will encourage those in the food industry to adopt more robust vegan options.

"We're not saying that everybody should be vegan," said Garcia. "But, plant-based food can be delicious and we want to open people's taste buds to all that's possible."



The student chef competitors wait for the judges' decisions at the Pino Alto dining room on Friday.



Cabrillo College Culinary student chef Jennifer Amante prepares vegan penne alla vodka in the Pino Alto kitchen. The sauce was made using fresh herbs and heavy vegan cream.

**IRAN**

From Page 1

Under the War Powers Act, the president can conduct military operations for 60 days without approval from Congress. So far, Republicans have easily voted down several resolutions from Democrats designed to halt the military campaign.

But the administration will need to show a more comprehensive strategy ahead or risk blowback from Congress, lawmakers said, especially as they are simultaneously being asked to approve billions in new spending.

Trump's quip the war will end "when I feel it in my bones" has drawn alarm.

"When he feels it in his bones? That's crazy," said Virginia Sen. Mark Warner, the top Democrat on the Senate Intelligence Committee.

House speaker says mission is 'all but done'

The president's party appears unlikely to directly challenge him, even as the conflict drags on. House Speaker Mike Johnson has said the military operation will be over quickly.

told the AP and others at the Capitol this week.

"We were trying to take out the ballistic missiles, and their means of production, and neuter the navy, and those objectives have been met," he said.

Johnson acknowledged that Iran's ability to threaten ships in the Strait of Hormuz is "dragging it out a little bit," especially as U.S. allies have largely rebuffed the president's request for help.

"As soon as we bring some calm to the situation, I think it's all but done," Johnson said.

But the administration's stated goals — of ending Iran's ability to obtain a nuclear weapon and degrading its ballistic missile supplies, among others — have perplexed lawmakers as shifting and elusive.

Regime change? Not likely. Get rid of the enriched uranium? Not without boots on the ground," Warner said.

"If I'm advising the president, I would have said: Before you take on a war of choice, make the case clear to the American people what our goals are," he said.

**CONGRESS RETAINS THE POWER OF THE PURSE**

war effort, an extraordinary amount that is unlikely to win support. Senate Democratic leader Chuck Schumer of New York called the amount "preposterous."

The Defense Department's approved appropriations from Congress this year are more than \$800 billion, and Trump's tax breaks bill gave the Pentagon an additional \$150 billion over the next several years for various upgrades and projects.

Sen. Mazie Hirono, D-Hawaii, said the country has other priorities.

"How about not taking away funding for Medicaid, which will impact millions of people. How about making sure SNAP is funded," she said, referring to the health care and food assistance programs that were cut as part of last year's Republican tax reductions.

"These are things that we should be doing for the American people," she said.

Many lawmakers have recalled the decision by President George W. Bush in the aftermath of the Sep. 11, 2001, attacks to come to Congress to seek an authorization for the use of military force — a vote to support his proposed mili-

tude under the War Powers Act to conduct the military campaign, but that will soon shift.

"When you get into the 45-day mark, you've got to start articulating one of two

things — an authorization for the use of military force to sustain it beyond that or a very clear path on exit," he said.

"Those are really the options the administration needs to be thinking about."

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