

CENTRAL OREGON SUMMONS

Bend an ear to hear what the Beaver state has in store

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COURTESY OF CHRISTIAN HEEB

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4 **PLAY:** With 110,000 miles of wild rivers to explore, it's difficult to choose just one splashy spot to play.



8 **EAT:** From gastropubs to new wave bistros, we're exploring the best noshes in Bend. Hello, Spork!



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Next Week

Brightly-hued, exotic sangrias make for the perfect summer sipper.



PETE ALPORT/VISITBEND

Bend's iconic Tower Theater dominates the Old Bend District, where boutiques, bistros and taprooms line the streets.

Central Oregon's high desert charms range from volcanic wonders to breweries, bistros and more

Lava caves, rivers and joy in Bend

By Jackie Burrell >> jburrell@bayareanews.com

Oregon — that land of emerald forests, crashing surf and Portlandia inspirations — is a state we thought we knew. But here in Central Oregon, we've ventured into completely unexpected terrain.

It's a chilly Saturday — the intersection of winter and spring — and we're balanced atop a steep ladder half an hour outside the city of Bend. Nestled in the rain-shadow of the Cascades, this is high desert country, where the landscapes are rugged, volcanic and wild, crisscrossed by snow-fed rivers and dotted with lakes and inviting small towns.

And don't let the word desert mislead you. There is water — liquid and frozen — everywhere. The Deschutes River flows down from the Cascades and right through the center of Bend. From our vantage point, we can see snow-capped Mt. Bachelor, Three Sisters and Broken Top and more craggy peaks, buttes and cinder cones than we can count, let alone name.



WANDERLUST TOURS

Bend's Wanderlust guides take visitors through a rugged lava river cave for an adventurous journey.

LAVA RIVERS

This may be high desert, but it's also volcano country, where nearly every rise is actually a cinder cone and a giant caldera — part of the Newberry Volcanic National Monument — lies just down the road. There you can hike or bike 110 miles of trails, explore the lava field where NASA astronauts did their moon-training in the 1960s and walk through a mile-long lava river cave — its floor an easy-to-cross mixture of boardwalk, stairs and uneven ground.

But wreathed in fleece, hard hats perched on our heads, we're heading underground with a Wanderlust tour naturalist to explore a significantly wilder lava



DAVE JOHNSON/BAY AREA NEWS GROUP

river tube and discover what makes this region so stunning. Our plan is to head off afterwards to explore the modern-day pleasures of Bend and its breweries, bistros and bars. (Of course, by the time we're done two hours later, we are thoroughly sweaty and exhausted, though exhilarated, and in need of a shower and a nap before digging into the delightful Bs of Bend.)

Our small group descends the steep, ladderlike staircase, then we turn on our headlamps and begin hiking, scrambling, squeezing and crawling through a tunnel formed by a river of rapidly cooling lava 150,000 years ago. The tunnel is only a third of a mile long, but traversing the rugged terrain — this is no paved path, light bulb-strung foray — means you'll be spending nearly two hours underground. There are rock falls to climb over, around or — gasp — under, through a crevice on hands and knees.

"The hard hats are worth the price alone," a fellow crawler winces, as the group bellies through a tight passage, bonking our heads.

Chaney, our guide, calls occasional breaks to let us catch our breath as he explains the way lava flows shaped this region, and he offers up bits of volcanic and Bend-centric trivia. For example: They don't salt icy roads here in the winter; they dust them with crushed, dark red earth from the cinder cones. And Bend's Pilot Butte makes this one of just a few U.S. cities to have a volcano within the city limits. Also, definitely download the Bend Ale Trail app, he advises.

As we emerge back into the world, ascending from darkness, the greenish-taupe tones of the Ponderosa

See **Bend** on Page 6

IF YOU GO

United Airlines offers nonstop flights from San Francisco International Airport to Redmond Municipal Airport, which is 18 miles from Bend. Alaska Airlines also offers flights, with a plane change in Portland, from SFO, Oakland and San Jose.

Newberry Volcanic National Monument: Explore Oregon's volcanic history at this national monument in Deschutes National Forest, which includes more than 54,000 acres of lakes, lava flows and hiking trails. The Lava Lands Visitor Center, lava river cave and hiking trails are typically open from May 1 to September 30. www.fs.usda.gov

Wanderlust Tours: This tour company specializes in wilderness adventures, including guided kayaking, canoeing and volcano tours during the spring and summer — and an overnight camping trip and hike to view the solar eclipse this August — and snowshoeing hikes, brew tours and lava tunnel explorations during the winter. The guide provides helmets and headlamps for the lava cave tours (\$75 adults and teens, \$55 for children ages 5-11). Wear long pants, a warm jacket — the cave is 45 degrees year-round — and closed-toe shoes. Knee pads and gloves are helpful, too. Lava cave tours are offered at 9 a.m. and 1:30 p.m. daily, and depart from Bend's Fred Meyers Center, 61535 Highway 97; www.wanderlusttours.com.

Mt. Bachelor: During the summer, the four-year-old Mt. Bachelor Bike Park offers 13 miles of gravity bike trails, Gravity School and Gravity Camp. Not a cyclist? Take a scenic chairlift ride to the top of the mountain for lunch and a round of disc golf. www.mtbachelor.com

Bend Whitewater Park: This Deschutes River attraction for kayakers, paddlers and surfers lies near Bend's Old Mill district. www.bendparksandrec.org/bend-whitewater-park

Bend Joy Project: Find out more at bendjoyproject.com.

OUR VOLCANOES MAKE PRETTY GOOD MOUNTAINS



WE LIKE IT HERE.



YOU MIGHT TOO.



PETE ALPORT/VISITBEND

Fall Creek, near Sparks Lake in Central Oregon, is a popular spot for anglers and stand-up paddleboard aficionados.

Water, water, EVERYWHERE

There is ample opportunity for rafting, paddling and fishing in and around the high-desert country of Bend

By Chris Santella
Correspondent

BEND, OREGON — It may sound odd to speak of water sports in Oregon's high desert region. But the Deschutes River flows from the Cascade Mountains to the south through the center of Bend, whose very name pays homage to a significant bend in the river. More than a dozen lakes dot the mountains to the west. And whether you're seeking a zenlike calm, an adrenaline rush or something in the middle, Bend's abundant water sports await.

You'll find stand-up paddleboarding (SUP) enthusiasts paddling these rivers, lakes and streams. Anglers line the riverbanks. Kayaks zip through the reeds. Bend even has surfers, who ride an endless wave in the city's year-old Whitewater Park, which draws the kayak crowd as well.

"We have flat water, whitewater and surfing water, so there's a great diversity of experiences available," says Krystal Marie Collins, from Tumalo Creek Kayak & Canoe. "The Deschutes, near the Old Mill District, has great flat water for an urban SUP experience. Further upstream, you can find a more 'wild and scenic' flat-water experience; you can float along from one point to another and take in nature."

The Cascade Lakes offer many more paddling options, including SUP and kayak lessons and rentals from several outfitters, including Tumalo Creek. Guided tours are also available.

For a little less core body exercise — and perhaps a bit more excitement — you might consider whitewater rafting on the Deschutes. Multiday trips are available on the Lower Deschutes below Pelton Dam (roughly an hour north of Bend), where

guides lead you through Class IV rapids and spoil you in riverside camps.

Less than a half-hour south of town, you can wet your whitewater whistle with the Big Eddy Thriller, from Sun Country Trips. After running a few mild riffles, you reach the real deal — Big Eddy — which is actually a series of four Class III rapids. Guests on either side of the raft paddle as the guide calls out instructions and the craft bucks through the waves, flumes and drops. It's not quite white-knuckle for those who've rafted before, but the ride through Big Eddy was enough to have my daughters laughing and crying simultaneously their first time through — afterwards, they wanted to do it again.

Playing atop the water is certainly joyous, but trout anglers will tell you that immersion in the water (preferably in a pair of waders) is equally so. Among the fly-fishing cognoscenti, greater Bend is considered one of the West's most attractive destinations. Rainbow trout are the primary target here, though brook, brown and bull trout, largemouth bass and steelhead are also present in some waters.

"Bend is special, because of the variety of fishing options nearby," says Caleb Rieder, manager of The Patient Angler fly shop. "We have an almost unlimited number of waters — dozens of lakes, small creeks, the big Lower Deschutes, technical spring creeks. Bend has fishing experiences for beginning anglers as well as experts."

I spend a good deal of time fly-fishing near Bend. Two of my favorite spots are roughly a half hour's drive from downtown. The first is the Metolius River, a spring creek that flows gin-clear through a forest of lodge pole pine; you can visit the spot where it bubbles up from the ground, near the town of Sisters. You likely won't catch many trout on the Metolius, as the fish are quite "educated" about the sport, but those you do catch will be well-earned. The setting



JACKIE BURRELL/STAFF

Bend's White Water Park opened on the Deschutes River last summer, offering three ways to indulge your aquatic sports side. Kayakers can practice their white water skills here; surfers get a never ending wave to ride, and inner-tubers can float their way down a channel of their own.

— with the snow-capped Three Sisters mountains in the background — makes it all worthwhile.

At the other end of the spectrum is the Crooked River, which runs through an intimate canyon in the high desert east of Bend. The Crooked runs perpetually off-color, but don't be put off by the unclear water; it's full of rainbows and whitefish. The Crooked gives those unfamiliar with the region a taste of the arid canyon lands that make up much of eastern Oregon. It's also almost sure to produce fish for newcomers to the long rod.

The Patient Angler provides year-round introduction to fly-fishing classes; other shops, including The Fly Fisher's Place in Sisters, provide guide services. And the 12-station casting course — the nation's first — in Bend's Old Mill district provides ample opportunity to refine your skills.

Travel writer Chris Santella is the author of 11 books in the "Fifty Places" series, including last year's "Fifty Places to Camp Before You Die."

WATER SPORTS OUTFITTERS

Tumalo Creek Canoe & Kayak: On the banks of the Deschutes River just upstream from the Bend Whitewater Park; with a second location in the Sunriver Business Park. tumalocreek.com

Sun Country Tours: Five Central Oregon locations, including Bend's Riverside Park; www.suncountrytours.com

Patient Angler: 822 S.E. Third St., Bend; www.patientangler.com

Fly Fisher's Place: 151 W. Main St., Sisters; flyfishersplace.com

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COURTESY OF CHRISTIAN HEEB

The 900 Wall Restaurant and Bar in downtown Bend, Oregon, offers New American fare.

Bend

Continued from Page 2

piners, the sage-hued scrub and crumbly earth seem a riot of color. The air is sweet, and the sun has broken through the clouds and spattering rain. There is even, incredibly, a rainbow.

BEND AWAITS

Back in town, we can no longer remember which snow-capped mountain is Mt. Bachelor, the dormant volcano-turned-skiing and snowboarding mecca, and which is Three Sisters, and whether the latter is one or three volcanoes. Fatigue will do that to you.

Post-nap: Mt. Bachelor is south of the Three Sisters, of course, and the latter is a single complex volcano with three separate peaks. The Ale Trail awaits. And so do the Dan Dan Noodles at Spork, the IPA-braised Pork Shank at Drake, the Crab Cakes at the new Dogwood Cocktail Cabin and dishes at hundreds of other tempting restaurants.

Four years ago, when the Huffington Post did a ranking of the country's "most restaurant-crazed" metropolitan areas — places with the highest number of restaurants per capita — Bend came out at No. 3, with 25.9 restaurants for every 10,000 people. (By comparison, New York was No. 5 and the Bay Area tapped in at No. 12.) Since then, even

more restaurants have opened — Dogwood, Spoken Moto, a second Sparrow Bakery, plus Drake's sister restaurant, Washington, to name just a few.

There's a particularly high restaurant concentration in Bend's downtown, as well as the Old Mill District. The name? This is where two of the largest pine sawmills in the world began cranking out lumber in 1916. The competing Shevlin-Hixon and Brooks-Scanlon lumber companies brought an influx of workers, businesses and cash to a town whose population had swelled from 536 to 8,821 residents by 1930.

When the logging industry collapsed in the 1950s, one sawmill bought the other and shut it down. By 1983, the Brooks-Scanlon company was done as well, and the Deschutes River was an environmental mess. But Bend's Old Mill District rose again in the 1990s, this time as a recreational and mixed-development site with more than 90 boutiques, eateries, hotels and other businesses on a river reclaimed.

Today, you can hike riverside trails or rent a kayak or stand-up paddleboard and put in — or just sit on a restaurant deck and gaze at the sparkling water, while geese and ducks honk and quack in the reeds. The city's new Whitewater Park, with intense whitewater that proved too enthusiastic last year, has been reengineered for kayakers, inner-tubers,



DAVE JOHNSON/BAY AREA NEWS GROUP

paddle-boarders and even surfers. Whether you get wet or not, it's fun to watch. And that's just in town. Wilderness — rivers, lakes, trails, mountains and yes, volcanoes — lie less than an hour away.

URBAN KINDNESS

And then there is the joy factor.

Portland and Austin may seek to keep their cities weird — a goal you see on bumper stickers and signs. But stroll the streets of Bend, and you'll spot bright orange "Share Joy" banners and orange "Joy" cards sitting invitingly atop

shop counters, urging you to take one and act upon it.

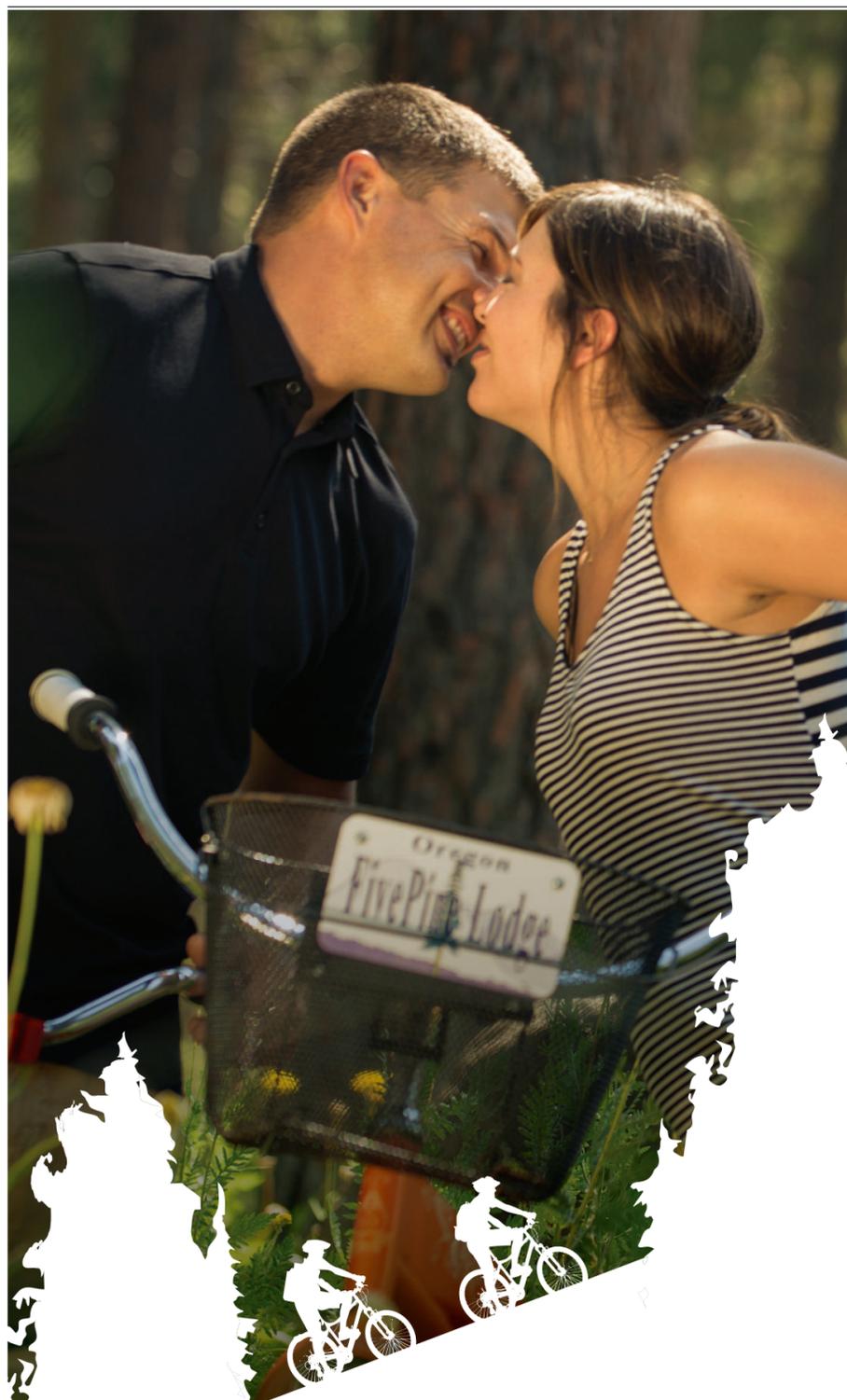
It's part of the Bend Joy Project, a self-styled "crazy kindness initiative" designed to encourage community-building, kindness and, well, joy this year. Take one of the 50 cards, do that thing — "Surprise someone with flowers," "Be a friendly driver" or "Champion love" — and share the joy on Facebook, Instagram or Twitter with #BendJOYProject.

How perfectly appropriate for a town that claims endless vistas, boundless breweries and 300 days of sunshine per year — and contagious joy.



JACKIE BURRELL/STAFF

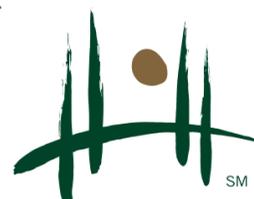
Bend's Old Mill District, where the two largest pine sawmills in the world once stood, found new life as a recreational and mixed-development site with more than 90 boutiques, eateries, hotels and other businesses.



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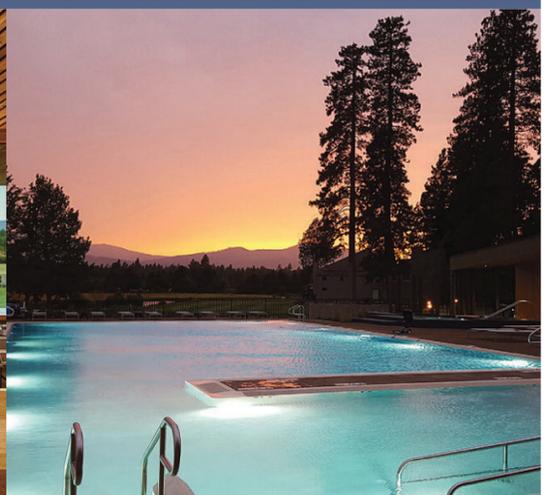
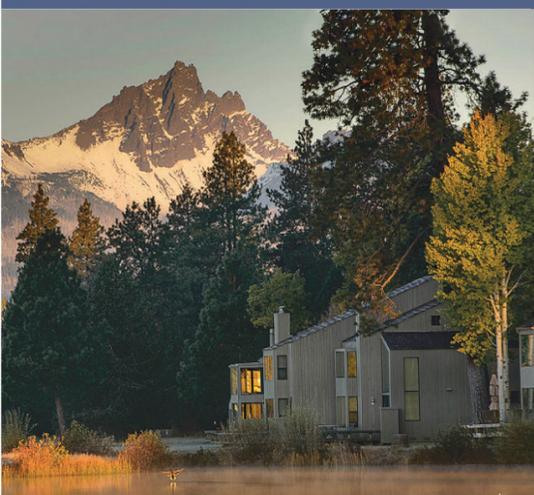
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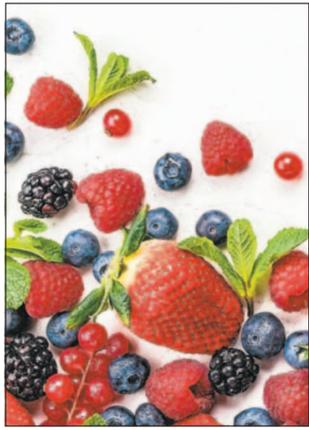
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Restaurant Buzz

Looking for the latest Bay Area restaurant news? Find it at mercurynews.com/lifestyle/eat-drink.

Home Plates



THINKSTOCK

After years of drought, winter rains bode well for this season's berry crop.

Olallieberry season is coming!

Are your canning jars and pie tins ready? The drought years meant piddly berry production. But surely, we can expect bumper crops this year. I can't wait to see what the winter and spring deluges have meant for our own West Coast olallieberry.



KIM BOATMAN
HOME PLATES

Marilyn Francesco will be ready with a recipe similar to her friend's version enjoyed so long ago. That olallieberry pie included Jell-O. Donna Thiemann thinks the

pie was a riff on a Kraft refrigerator pie recipe that uses blueberries, raspberries and strawberries. The easy recipe will be a refreshing treat as our days heat up.

I love the flexibility offered by fruit pies, crisps and similar desserts. If you don't have quite enough of one berry or fruit, you can just add a complementary fruit. Marilyn Jolliff of Sunnyvale grows olallieberries and makes a crisp recipe she created by tinkering with her apple crisp and blueberry cobbler recipes.

"You can buy or pick your own olallieberries at Gizdich Ranch in Watsonville. They also sell slices and whole pies there, as well as other goodies made with olallieberries," Jolliff says. "The crisp can be made with three cups of berries and one cup of chopped apples, any kind. Gizdich Ranch makes a pie with berries and apples also. It is a way to stretch the berries that I have. The apples absorb the berry flavor."

If you're traveling through Cambria, check out Linn's Restaurant or Linn's Gourmet Goods for lots of olallieberry goodies. "This morning, I tried the olallieberry tea I purchased in their store," Jolliff says. "I also came home with several jars of preserves."

Gem hunt

Katy Grischy has a tip about Little Gems lettuce for Pat Janes. "I can almost always find Little Gems at Lunardi's on Union Avenue in San Jose," she says. "Safeway on Hamilton sometimes carries them. They are wonderful

See **Home Plate** on Page 9

Olallieberry Crisp

4 cups berries (or 3 cups berries and 1 cup chopped apples)
1 tablespoon lemon juice
3 tablespoons Kraft minute tapioca
1¼ cups sugar, divided
1 cup flour
1 teaspoon baking powder
½ teaspoon salt
1 egg, slightly beaten
2 tablespoons butter, melted

1. Heat oven to 350 degrees. Place berries in a 7-by-11-inch or similar-sized baking pan.

2. In a small bowl, mix lemon juice, tapioca and ½ cup sugar. Pour mixture over the berries and gently toss to coat. Spread berries evenly in the pan.

3. In another bowl, mix flour, baking powder, salt and remaining ¾ cup sugar. Add the beaten egg and mix until blended and crumbly. Spread this mixture over berries. Drizzle melted butter over crumb mixture.

4. Place baking pan on a cookie sheet — to catch any spillover — in the oven. Bake for 35 to 40 minutes. Serve warm with a scoop of vanilla ice cream.

— Contributed by Marilyn Jolliff

Eat This Now: Spork



JACKIE BURRELL/STAFF PHOTOS

An eclectic, colorful dining room sets the scene for Spork, the award-winning eatery in Bend.

Chef dishes on life, food

By Jackie Burrell

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From Airstream trailer to award-winning, hot shot restaurant — with a glowing New York Times review to boot — it's been a bit of a wild ride for chef Jeff Hunt, the man behind Spork. This popular, colorful eatery in the River West district of Bend, Oregon, fuses Latin American and Asian influences, yielding dishes that linger in the imagination. We're still craving Hunt's flavorful Lomo Saltado and other spicy fare. Just typing those words is making us salivate.

Naturally, we had questions — about Airstreams, Dan Dan Noodles and Bend's food scene — and Hunt was happy to dish.

Q: How did Spork get started?

A: We started in 2009 out of a 20-foot, 1962 Airstream that we'd jury-rigged into a kitchen. The whole food-truck thing was really firing up in cities — in Portland, especially — and no one was doing it here. So we rolled it out at the local festivals, then opened the restaurant in 2013. (The menu) always stemmed from our love of travel, heavily in-



Ginger, garlic and soy amp up the flavors of the Lomo Saltado at Spork.

fluenced by Latin American, South American, Southeast Asian and East Asian food.

Q: We are, ahem, besotted with your Dan Dan Noodles ...

A: I love when people love my dish! That's one of my all-time favorite, cult-classic dishes, one of my favorite comfort things on the menu.

See **Spork** on Page 9

Fast and Furious Weeknight Cooking



PARTIES THAT COOK

A sensational side dish showcases roasted snow peas, with a flavorful topping of chimichurri.

Zesty sauce serves veggies, too

By Bibby Gignilliat

Correspondent

I first tasted chimichurri when I was 23 and traveling in South America. It was served in every churrascaria on their cooked meats. I, too, have traditionally served chimichurri with steak. The garlic, herbs and acid from the lemon and vinegar enhances the flavor of the meat. But with more and more people wanting to eat vegetarian or vegan meals, I needed to shift gears.

The great thing about chimichurri is that it tastes just as good, maybe better, on vegetables, and it's perfect for anyone going gluten or dairy-free. It's easy to prepare — it takes mere minutes if you use a food processor or blender — and it goes with just about every veggie.

In this recipe, I serve it on snow peas, but I have also served it with asparagus, carrots or roasted cauliflower or beets. If you're mixing vegetables — also delicious! — I recommend cooking the vegetables separately, so you can accommodate any different cooking times.

And if you have any extras, chimichurri is fantastic on eggs the next day!

Bibby Gignilliat is the founder of Parties That Cook, a San Francisco-based culinary event company; www.PartiesThatCook.com.

Snow Peas With Chimichurri

2 pounds snow peas, tough stems removed (or your favorite spring vegetable)
3 tablespoons olive oil
½ teaspoon kosher salt
Chimichurri:
1 clove garlic
½ a small shallot
½ cup fresh cilantro,
coarsely chopped
½ cup fresh flat-leaf parsley, coarsely chopped
1 tablespoon lemon juice
½ teaspoon white wine vinegar
¼ cup extra-virgin olive oil
Pinch red pepper flakes (optional)
½ teaspoon kosher salt

1. Heat oven to 400 degrees. In a large bowl, toss vegetables with the olive oil and salt. Transfer to a single layer on a sheet pan.

2. Roast for 10-12 minutes or until the vegetables are tender. (You can use this same temperature no matter what vegetable you're using; just test at 10 minutes to see if done.)

3. For the chimichurri sauce: Put the garlic, shallot, cilantro and parsley in a food processor. Process until nicely chopped. Add the lemon juice, vinegar, olive oil, chile pepper flakes and salt. Pulse until well blended, scraping down the sides of the processor.

4. To serve, transfer the cooked vegetables to a serving bowl. Let cool slightly, then toss with half the chimichurri. Serve the rest tableside, in case you want more!

Dining Scene

Ex-Wente chef opening Pleasanton restaurant

He's back: What's Matt Greco been up to since leaving the post of Wente's executive chef in Livermore? Planning his next move — a chef-driven restaurant not too many miles away, in Pleasanton.

His Salt Craft, a casual spot, is scheduled to open downtown this summer in a 1930s home that's being transformed to include an open kitchen and patio seating. Look for housemade everything: breakfast pastries, upscale sandwiches with cured meats (maybe that lamb pas-trami from his Wente menu?), seasonal entrees. California wines, craft beers and sodas (yep, housemade) will anchor the beverage menu.

Greco cut his culinary teeth in New York at Cafe Boulud and Cafe Gray before launching the Southern-inspired Char No. 4, which New York Magazine named one of the best new restaurants of 2009. Two years later, he took over the top job at The Restaurant at Wente Vineyards. You can follow the progress on the new 377 St. Mary St. restaurant at www.saltcraftpleasanton.com.

To Bay Meadows: One of the darlings of the San Francisco burger scene, Roam Artisan, is expanding south of the city. (They've already gone east, to Lafayette.) The first Peninsula outpost for the company co-founded by Josh Spiegelman and Lynn Gorfinkle will open this fall in San Mateo, at the Bay Meadows' Town Square development. The center at the former racetrack will also house Fieldwork Brewing Co., Tin Pot Creamery and Blue Bottle Coffee. Roam specializes in burgers of grass-fed beef, all-natural bison or free-range turkey, and the customization options go way beyond the basics to include Gruyere, oil-and-vinegar slaw and cremini mushrooms. www.roamburgers.com.

Speaking of horse racing: Head to Los Gatos or Pleasanton for your May 6 Derby Day fix. Culinary fix, that is. The Bywater will host a daylong party with freshly shucked oysters, smoked brisket, fried chicken, Woodford Reserve mint juleps — and a hat contest. Post time is 3:34 p.m. Buy your buffet tickets online at www.thebywaterca.com. At Sabio on Main, chef Francis X. Hogan always serves that classic Louisville sandwich, the Hot Brown (BN Ranch turkey, applewood-smoked bacon, Mornay sauce), on Derby Day. His mint juleps are made with Bulleit Rye and Persian spearmint grown in Sunol. Imbibe, then head out for the horse race, as Sabio is TV-free. Reservations: www.sabiopleasanton.com.

Ciao: We're down to the last two days for Italian combo sandwiches at AG Ferrari, the nearly century-old deli and import stores. The last four locations close at the end of business May 1. Although the company was founded in San Jose in 1919, the family relocated the original store to Berkeley's Elmwood district just two years later, and Ferrari became an East Bay institution. You can say ciao in Oakland (Montclair Village, Piedmont Avenue) or San Francisco (Laurel Village, SoMA).

Send tips to Linda Zavoral at lzavoral@bayareanewsgroup.com.

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Dining Scene

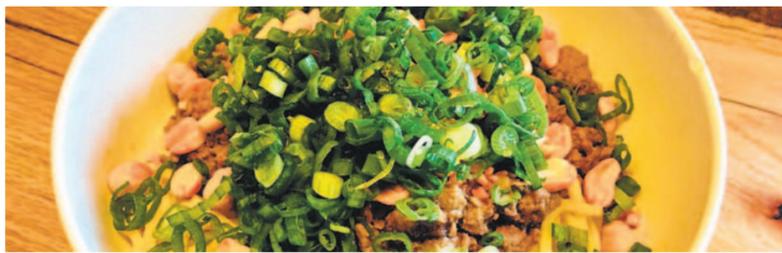
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JACKIE BURRELL/STAFF

The popularity of the spicy Dan Dan Noodles at Spork in Bend, Oregon, is justly deserved.

Spork

Continued from Page 8

Q Tell us about Bend's food scene ...

A I moved here in early 2001, (when) it was still very much a meat-and-potatoes, high desert mill town. Now we have more local farms, who've really stepped up and come into their own. We're getting the more random, esoteric stuff that was hard to come by on this side of the mountains. It's a great place to live — and a lot more good cooks and younger chefs are moving here.

Q What appeals to you most about this region?

A The access to the mountains! You have Mt. Bachelor here, which is really huge for me — I love to snowboard — and the wilderness area in the summertime at Three Sisters. It's very easy access to get to the mountains and still be in the community. And it's easy to fly. We have the little Redmond airport with easy connections to Asia (via Portland). For being out on our own here, it's pretty well connected.

Q What are some of your favorite dining spots — besides Spork?

A There's Kona Mix Plate (konamixplate.com) in the Old Mill district — Hawaiian food. It's my go-to take-out spot. And 900 Wall (www.900wall.com) is a solid standby, and Wild Rose (wildrosethai.com), a Thai place. Scoutpost (www.facebook.com/scoutpostbend) is a great food cart — really killer.

Q And the brewery scene? Where should we go?

A There's been a huge boom. Crux (www.cruxfermentation.com), for sure, has such a cool little scene up there and some of the best beer in town. Stop at the Boneyard (boneyard-beer.com). At some point, they're getting a full service brewpub, but now, the little tasting room's a great stop. And Good Life (www.goodlifebrewing.com) does a lot of cool beers, and a lot of cool concerts.

Details: Spork is open daily for lunch and dinner at 937 N.W. Newport Ave., Bend, Oregon; www.sporkbend.com.

Spork's Lomo Saltado

Serves 4

1 pound red potatoes
1 pound beef tenderloin
1 pound vine-ripened tomatoes, for the puree

Olive oil
Salt, pepper

Ginger-soy sauce:

8 ounces soy sauce
4 ounces mirin
3 ounces brown sugar
1 ounce minced garlic
1 ounce minced ginger
1 ounce sliced green onion

Tomato puree additions:

¼ cup extra-virgin olive oil
½ ounce minced garlic
1 ounce minced shallot
1 tablespoon kosher salt
1 teaspoon ground black pepper

To finish:

1 large red bell pepper
1 large red onion
4 eggs, optional
2 cups steamed jasmine rice
Crème fraiche, optional
Garnish: Sliced radishes, thinly sliced green onion, lime wedges

1. Place the potatoes in a small pan with salted cold water. Bring to a boil, then lower heat and simmer until the potatoes can be easily pierced with a knife, but are not too soft. You want some firmness.

2. Meanwhile, drizzle the tenderloin and tomatoes with a small amount of olive oil, season with salt and pepper, and fire up a grill. Grill the tomatoes until lightly charred; set aside for the tomato puree. Grill the tenderloin until very rare; let rest.

3. In a small saucepan set over low heat, combine the ginger-soy sauce ingredients, whisking until the sugar dissolves. Set aside.

4. Using a blender or food processor, combine the charred tomatoes, olive oil, garlic, shallot, kosher salt and black pepper; puree until smooth.

5. Thinly slice the tenderloin against the grain. Cut the potatoes in half lengthwise, then slice into ¼-inch thick pieces. Julienne the bell pepper and red onion.

6. Cook the eggs. (We like ours sunny side up.)

7. While the eggs are cooking, heat some olive oil in a 12-inch wok or large sauté pan until hot. Add the potatoes and fry them until they are golden brown and deliciously crispy. Add the onions and peppers to the pan. Keep everything moving in the wok; cook until soft and starting to brown. Add the sliced tenderloin to the wok and continue to cook on high heat for another minute. Add the tomato puree and cook until it starts to caramelize, about a minute. Add the ginger soy mixture. Cook until the sauce has reduced. It should be fairly wet, but not overly saucy.

8. Serve the meat mixture over steamed jasmine rice. Top with fried eggs, and a little crème fraiche. Garnish with a lime wedge, some sliced green onion and sliced or julienned radish.

— Jeff Hunt, Spork, Bend, Oregon

Home Plate

Continued from Page 8

mixed with romaine hearts for a Caesar salad. I grow them in my garden in the spring!"

Request line

■ Claire Jinks hopes readers can help her create a curried carrot soup to rival the "sensational" version she enjoys at the Viva restaurant in Los Gatos.

■ A recent lemon pudding cake recipe reminded Lois Hctor of Morgan Hill of her mom's version. "We gobbled it up and delighted in each mouthful," Hctor says. But her mom also made a chocolate version. "I just recall we kids would declare it our favorite dessert, depending on whether she served the lemon or chocolate version." If you have the recipe for the chocolate cake, please

Summer Berry Pie

¾ cup sugar
3 tablespoons cornstarch
1½ cups water
3-ounce package Jell-O strawberry gelatin
1 cup each blueberries,

raspberries and sliced strawberries
1 prepared graham cracker pie crust
1½ cups thawed whipped topping

1. In a medium saucepan, combine sugar and cornstarch. Gradually add water, stirring until well-blended. Bring to a boil over medium heat, stirring constantly. Boil 1 minute. Remove from heat.

2. Add dry gelatin and mix. Stir for 2 minutes until completely dissolved. Let cool.

3. Add fruit to gelatin mixture and stir to combine. Pour into pie crust. Refrigerate for 3 hours or until firm. Serve topped with whipped topping.

— Vintage Kraft recipe, contributed by Donna Thiemann

share.

■ Family dinners at DiCiccio's, which once had locations in Santa Clara and Campbell, made for treasured memories, says Astrid Giblin of Morgan Hill. "My absolute favorite dish was their rich and decadent crab cannelloni." If you have a crab cannelloni recipe or happen to

have the DiCiccio recipe, Giblin would love to recreate those memories.

Send recipes, tips and requests to Kim Boatman at HomePlates@bayareanews.com. Find recent Home Plates recipes online at www.mercurynews.com/tag/home-plates.

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Wine Calendar

Passport Weekend: Passport holders have access to exclusive tastings, tours, and an array of tasty bites at more than 20 wineries located in the foothills of El Dorado County, near Placerville. April 30. www.passporteldorado.com.

Wine and Dine Orinda Way: Enjoy offerings from 16 Orinda restaurants, including Casa Orinda, La Piazza, Lava Pit Hawaiian Grill and Europa Hof Brau, live music and works from local artists. 5:30-8:30 May 2. Check in at 51 Moraga Way for a tour booklet, appetizers and a glass of wine from the Lamorinda Wine Growers Association. \$40. <http://orindachamber.org>.

Taste of Potrero: Enjoy bites and libations from some of San Francisco's best bars and restaurants, including Liholiho, Starbelly, Lolinda and The Alembic, at this culinary fundraiser for the neighborhood's Daniel Webster Elementary. 7 p.m. May 4. Pier 70, San Francisco. \$125. tasteofpotrero.com

Amador Four Fires Festival: Wine tasting, culinary demos and live music abound at this annual wine and food fest that celebrates more than 40 wineries and the cuisine of four distinct regions, Spain, Italy, Southern France and California. 11 a.m.-4 p.m. May 6. Amador County Fairgrounds. \$40-\$155. amadorfourfires.com

Oakland Urban Wine Festival: This new wine event at Jack London Square brings drinks, eats and urban fun to the waterfront, with tastings from more than 30 Northern California wineries, as well as small bites, craft beer, cider and live music. 12-5 p.m. May 6, Jack London Square, Oakland. Admission is free; tasting tickets are \$45 via eventbrite at bit.ly/2otTDIT, \$55 at the event.

A La Carte & Art: Enjoy two days of live music, art exhibits, craft beer, food and wine at this spring festival. 10 a.m.-6 p.m. May 6-7. Castro Street between Church Street and Evelyn Avenue in downtown Mountain View. Free admission. www.miramarevents.com/alacarte

Pampas Grand Tasting: Taste more than 100 wines from around the world, enjoy light hors d'oeuvres and check out the Bubble Bar at Pampas Palo Alto's annual grand tasting. 1-5 p.m. May 7. 529 Alma Street, Palo Alto. \$5-\$55, ages 21 and up only. Tickets via eventbrite at bit.ly/2pv2qlh or events@pampaspaloalto.com

Ghirardelli Uncorked Wine Festival: The 12th annual Uncorked festival features wine tasting, bites and more. 12-5 p.m. May 13. Ghirardelli Square, 900 North Point St., San Francisco. Admission is free; tasting tickets are \$50 in advance (bit.ly/2pv5Jiy), \$60 day of.

Pop-Up Bubblyfest: Sample sparkling wine from more than 60 wineries, enjoy special bites and check out the sabering demonstrations at San Francisco's fourth annual Pop-Up Bubblyfest. Two pop-ups: 11 a.m.-2 p.m. and 3-6 p.m. May 21. Prosper, Equinox Sports Club, 747 Market St., San Francisco. \$60 www.bubblyfest.com

Pinot Days San Francisco: This annual event celebrates the noble grape in all its gloriously diverse styles, with 80 winemakers pouring samples and sharing stories. 2-5 p.m. June 3. Bespoke at Westfield, 845 Market St. #450, San Francisco. \$75. www.pinotdays.com

Mill Valley Wine, Beer & Gourmet Food Festival: Now in its 36th year, this gastronomic fest takes over Mill Valley's Depot Plaza, offering sips and tastes from more than 65 wineries, 11 craft breweries and 42 local restaurants and chefs. 1-4 p.m. June 4. 87 Throckmorton Ave., Mill Valley. \$55-\$65. www.enjoymillvalley.com

Taste of Yolo: This grand tasting event showcases Yolo County's farms, wineries, breweries and restaurants. Taste wine and craft beer, enjoy cooking demonstrations and sample dishes from local chefs. 3-8 p.m. June 10. Central Park, 401 C St., Davis. \$10-\$35. www.tasteofyolo.com

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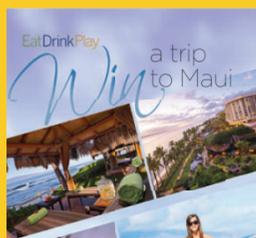
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Brewery Adventure

Get to the Crux of Bend's beer matter in one stop

By Jackie Burrell
jburrell@bayareanews.com

BEND, OREGON—With so many breweries nestled in one cozy town, Bend's Ale Trail invites exploration — and the city's official Ale Trail map and app will help you do just that, pointing you to 15 particularly tempting breweries.

Of course, doing them all in one weekend is a recipe for regret. Whether you opt for one brewery or several, the perfect sudsy itinerary starts at Bend's Crux Fermentation Project. Founded by Larry Sidor, Dave Wilson and Paul Ever, the five-year-old brewery is a local favorite — and a visitor favorite, too, if you can find it.

Crux is in Bend's gritty Old Ironworks district, down a road that appears to be under construction, closed and/or private. All of which may be true, but you're welcome to drive down it anyway. Grab a parking spot outside the industrial-chic greyish-green building and head inside — or out to the welcoming patio with its twinkle lights, fire pits and epic sunset views.

Inside, you'll find more than 20 Crux beers on tap — experimental brews, hoppy IPAs and barrel-aged "Banished" beers — plus an array of terrific bar bites. Also wine — a nice Acrobat pinot gris (\$8 by the glass) from the Willamette Valley, for example — a boon



JACKIE BURRELL/STAFF PHOTOS

There are 17 breweries along Bend, Oregon's official Ale Trail, including local fave, Crux Fermentation Project, which specializes in hoppy experimental IPAs, accompanied by some terrific bar bites, including a Black and Tan Pretzel topped with smoked sea salt and served with a spicy beer cheese, below.



to those of us who love beer lovers, but are not so fond of the foamy stuff ourselves. Faced with 20 possi-

bilities, it's tough to make choices, especially when five of those brews showcase such tempting experimental hops. The Creamsicle Experimental IPA (7.6 percent ABV, 60 IBU), for example, is made with tangerine-scented Experimental 06297 hops from Washington. The Show Me the Money IPA (ditto on both the alcohol and bitterness units) uses Cashmere hops — and they will give you the full backstory on the elevation at which those hops were grown (1,700 feet in

Idaho) and how. Don't miss the bar bites, which range from a bacon-stuffed Grilled Cheesy and a Stout Chili Mac and Cheese made with Crux's beer cheese, to the Black and Tan Pretzel, sprinkled with smoked sea salt and accompanied by that spicy beer cheese in full molten, dipable glory. Details: Open from 4-9 p.m. Mondays, 11:30 a.m.-10 p.m. Tuesday-Sunday. 50 S.W. Division St., Bend; www.cruxfermentation.com.

Brooks On Beer

Not going to Oregon? Discover Bend's 'ale trail' here at home

In a state known for great breweries, Bend has more breweries per capita than any other Oregon town — 22 at last count, which is roughly one



JAY R. BROOKS

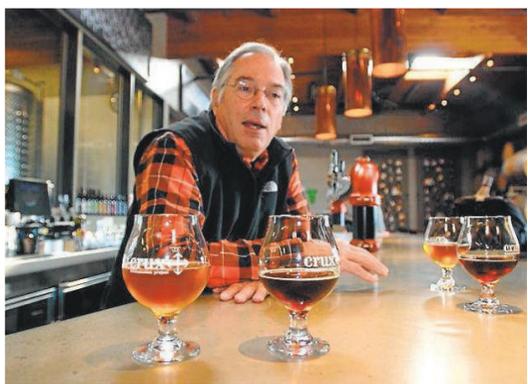
brewery for every 3,700 people. I've been there several times, and I find the

city very hard to leave. There's so much to see and do there — and so much to taste.

The city has created a Bend Ale Trail, with a map and an app to help you find most of the town's breweries. Visit 10 and get your passport stamped at each one, and there will be a prize waiting for you at the Bend Visitor Center. Of course, visiting breweries and pubs is its own prize, and I suggest you start with Bend Brewing Co., which is a great downtown brewpub, as are Silver Moon, Immersion Brewing and the Platypus Pub. For production breweries, try Boneyard Brewing or the GoodLife Brewing Company and Bierhall.

But if you can't make it to Bend, don't despair. Three of the best Bend breweries distribute here.

Deschutes is Bend's oldest brewery. It was founded by California native Gary Fish in 1988, after he fell in love with the natural beauty of the Bend area. He named his brewpub after Central Oregon's biggest river, the Deschutes. Deschutes made a splash early on



JEFF BARNARD/ASSOCIATED PRESS ARCHIVE

Brewmaster Larry Sidor discusses some of his creations at Crux Fermentation Project's brew pub in Bend.



JACKIE BURRELL/STAFF

You can taste your way through a flight of beers at Oregon's Bend Brewing Company, but if you're not headed to Bend, don't despair. Bend Brewing is one of several Bend breweries distributing in the Bay Area.

with its best-selling Black Butte Porter. It's unusual for a dark beer to be a brewery's flagship, but it's that good. Deschutes' Mirror Pond Pale Ale and Obsidian Stout are also excellent. The brewery has just released its Hop Slice Summer Ale. (If you spot The Abyss or The Dissident, grab them. They're part of the brewery's reserve series and can be

difficult to find.) Bend's 10 Barrel Brewing has been making great beer since it launched in 2006. The company has five locations now — including a recently opened pub in San Diego. A couple of years ago, the business sold to Anheuser-Busch InBev, which produced some backlash, but the founders are all still there, and the beer tastes every

bit as good as it did before. Tonya Cornett, 10 Barrel's R&D brewmaster and, full disclosure, a good friend of mine, made a name for herself at Bend Brewing, where she won numerous awards, including best brewery and brewmaster at the Great American Beer Festival. She was also one of the primary subjects in "The Love of Beer" documentary, which was released in 2011.

The 10 Barrel flagship is Apocalypse IPA, but Joe IPA and the highly drinkable Pub Beer are equally tasty. If you're into sour beer, look for Cucumber Sour and Raspberry Sour, two lightly soured beers with loads of fruit flavor, and sold in cans. The company's seasonal and specialty beers are finally starting to trickle into the Bay Area as well.

The third Bend brewery with beers popping up here is Crux Fermentation, which was founded by former Deschutes brewmaster Larry Sidor in 2012. Crux makes a wide variety of beers, all delicious. Look for them at Oakland's The Good Hop, San Francisco's City Beer Store and Menlo Park's Willows Market. Not all of their beer is distributed in California, but you should be able to find Crux Pils, Cast Out IPA, PCT Porter, Half Hitch — an Imperial Mosaic IPA — and Gimme Mo in cans.

Consider it a taste of Bend and an enticement to get up there soon and see what else awaits.

Contact Jay R. Brooks, correspondent at BrooksOnBeer@gmail.com.

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The biking, hiking and golf are all the better in Bend

By Chris Santella
Correspondent

BEND, OREGON — Visiting Bend, one has the sense that few people ever stand still. That's because many who've settled here came for the outdoor sports — it's why visitors increasingly flock here, too. Whether it's golf, mountain-biking, cycling or hiking, you'll find Bend near the top of many "best-of" lists. The challenge isn't finding something to do — it's finding enough time to do everything!

A morning 18

In the late '90s, it was golf that helped put Bend on the outdoor recreation map. The stunning backdrops of the Cascade Mountains and high desert bluffs provide a gorgeous palette for architects to work with, and they've made the most of the varied landscapes to create an engaging mix of masterpieces. There are 30 18-hole public access courses within 25 miles of downtown Bend. Several, like the two courses at Black Butte Ranch (Big Meadow and Glaze Meadow) and Aspen Lakes, rest in the Cascades.

I especially enjoy Aspen Lakes, where on some tees you feel as if you could almost reach out and touch the Three Sisters. (Aspen Lakes also has the novelty of red bunkers; the "sand" is made from ground volcanic cinders and is especially fluffy to hit from.)

As development around Bend has spread east, a number of courses have appeared in the high desert. Courses like Juniper (just north of Bend in Redmond)

IF YOU GO

Black Butte Ranch: www.blackbutteranch.com

Aspen Lakes: www.aspenlakes.com

Juniper: www.playjuniper.com

Pronghorn: www.pronghornresort.com

Tetherow: tetherow.com/golf

Hutch's Bicycles: www.hutchsbicycles.com

Mt. Bachelor Mountain Bike Park: www.mtbachelor.com/summer/mountain-biking

Oregon Scenic Bikeways: <http://rideoregonride.com>

Cyclepub: cyclepub.com

and Pronghorn (designed by Jack Nicklaus and ranked No. 33 in Golf Digest's prestigious top 100 public courses) offer panoramic views of the Cascades to the west and the Ochoco Mountains to the east as you hit around and over rocky outcroppings.

A new favorite of mine in Bend is Tetherow. With a combination of Three Sisters views, gaping waste bunkers and rough festooned with fescue and wildflowers, Tetherow seems the perfect blend of mountain and desert golf. Caddies come as part of the package at Tetherow, or you can rent a Golfboard, a hip alternative to a golf cart that's a cross between a Segway and a scooter.

Two-wheeled adventure

If you're looking to step up the pace after a morning 18, you might hop on a bike. Bend is a

See **Land** on Page 15



COURTESY OF CHRISTIAN HEBB



PETE ALPORT/VISITBEND



TETHEROW

Top to bottom: Oregon recently inaugurated a State Scenic Bikeways System for cyclists. Its rugged wilderness offers hiking trails near Broken Top. Tetherow is a visual delight, this particular view looks west over hole 6.

Travel Gadget: Hydaway water bottle

The problem: Whether you're hiking, paddling or biking, a water bottle's a must — but Americans throw away at least 38 billion disposable water bottles a year. The gadget: Of course, reusable bottles are the answer — and we're partial to Hydro Flask and S'well insulated bottles and the flask-style Fred, which fits nicely in a jacket pocket. But the Hydaway offers yet another option. This reusable silicone water bottle, designed by a product developer in Bend, Oregon, collapses down to the size of a puck when empty, so you can tuck it in a pocket, backpack or glovebox to refill later. The colorful bottles are watertight and BPA-free, with dishwasher-friendly lids and built-in drinking straws. Fair warning: The bottles are a bit squishable, even when full. You're unlikely to squirt yourself or anyone else accidentally. (But if you wanted to do it on purpose ...)

Details: Available in eight colors, including tangerine, grape and charcoal; \$15 for the 12-ounce size, \$20 for the 21-ounce. Available at some Bay Area stores and online via hydawaybottle.com and Amazon.



HYDAWAY

Travel Tip: Solar eclipse central

For the first time in 99 years, a total eclipse will darken a 100-mile swath of the United States from coast to coast, beginning in Oregon the morning of Aug. 21 and leaving South Carolina 94 minutes later. And Madras, a tiny town in Oregon's high desert region, will be solar eclipse central. NASA and the San Francisco Exploratorium are coming to town, and the Lowell Observatory and the Science Channel are setting up camp. Here's where to see it all — on the spot and from home.

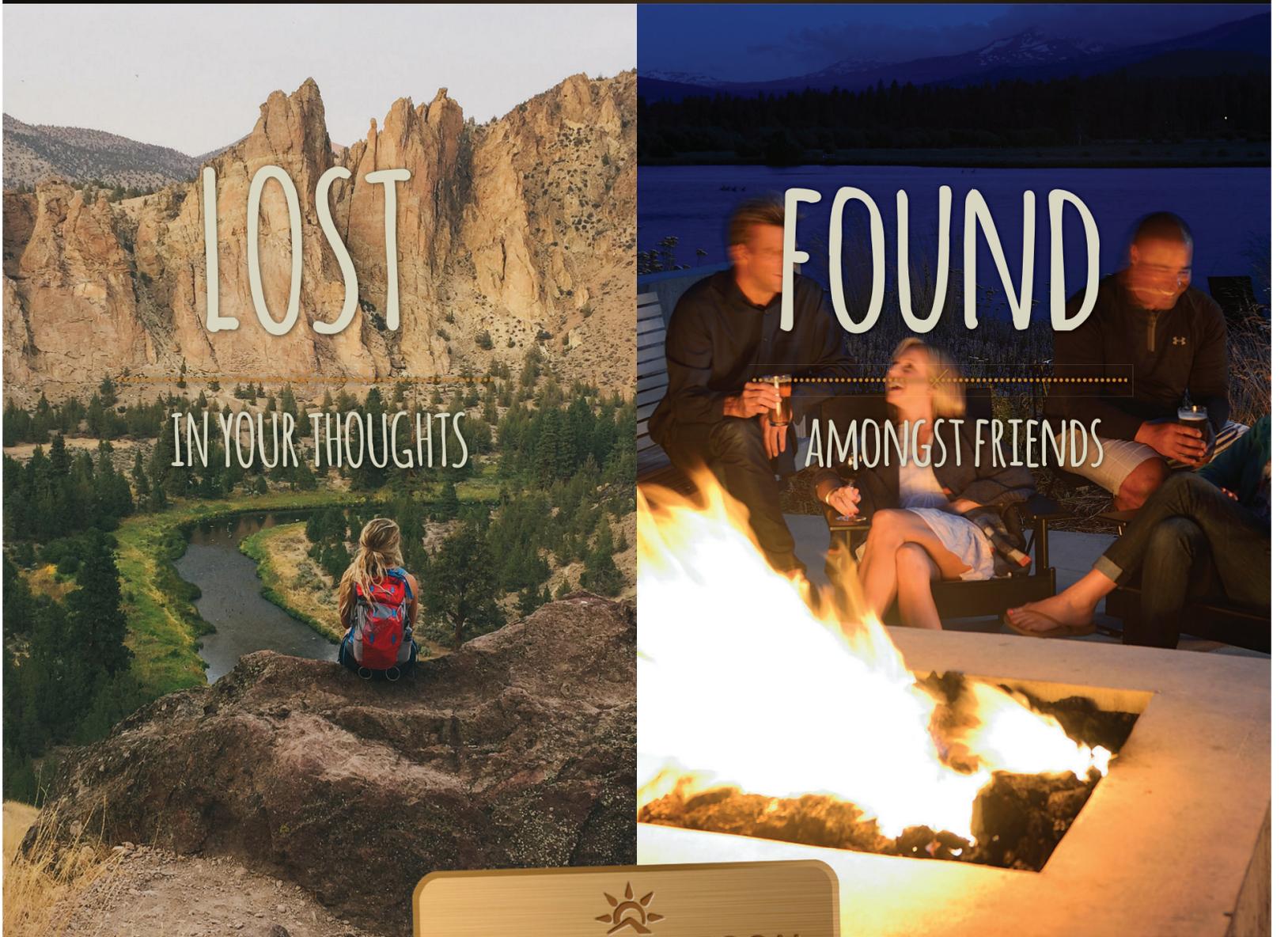
■ The Exploratorium and NASA will livestream from Madras, where the eclipse begins at 9:06 a.m. with totality expected from 10:19 to 10:20 a.m. Watch it from home on Aug. 21 at www.exploratorium.edu/eclipse.

■ Heading for Oregon? Oregon's Lowell Observatory astronomers and Science Channel personalities will host a Solar Eclipse Experience (\$10) Aug. 20-21 in Madras, with astronomy talks, science demonstrations and star parties; www.lowellsolareclipse.com.

■ And Madras' Oregon Solarfest (\$15-\$60), Aug. 17-22, includes educational activities, music, hot air balloon and helicopter rides, and camping in Solartown; www.oregonsolarfest.com.

■ Find more at the NASA eclipse headquarters site at <https://eclipse2017.nasa.gov>.

— Staff



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Boutique Bend

Shopping is eclectic and fun in Bend

By Jackie Burrell
jburrell@bayareanewsgroup.com

Bend may be known for its breweries and outdoor recreation scene, but this city's boutiques are big fun, too. Here are four must-shop spots in the boutique-rich Old Bend District and beyond.

Dudley's BookShop Cafe

Who can resist the aroma of espresso mixed with the fragrance of books, new and old? This adorable little indie bookstore in the Old Bend District offers pastries, espresso drinks, local Metolius Tea and everything from "Lincoln in the Bardo" to "Madame Bovary." It's cozy and charming in drizzly weather — when the weather warms, the shop sets scarlet cafe tables and chairs on the sidewalk for your sipping, reading pleasure. Open daily at 135 Minnesota, Bend; www.dudleysbookshopcafe.com.

Lark Mountain Modern

Temptation abounds in this eclectic home decor and gift shop, which stocks everything from colorful handhooked rugs to art prints, baby toys and books. We came home with a volume of Oregon author Ruby McConnell's irresistible, wilderness exploration-encouraging "Woman's Guide to the Wild: Your Complete Outdoor Handbook" (\$19), which includes equipment guides, packing lists and DIY projects such as camp lanterns and a Princess-and-the-Pea Bedroll for comfy camp sleeping. Open daily at 831 N.W. Wall St.; www.larkmountainmodern.com.

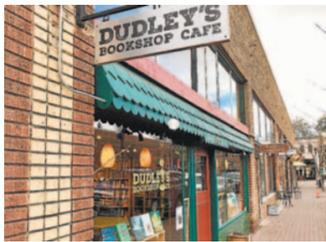
Ju Bee Lee

You'll find casual clothing, colorful scarves (\$32), baby gifts — including a clever BabyLit version of "Pride and Prejudice" (\$10) as counting primer — and grown-up books that range from Mark Bitterman's "Field Guide to Bitters and Amari" (\$25) to Chris Santella-penned vol-



JACKIE BURRELL/STAFF PHOTOS

Bend may be known for its breweries and its outdoor recreation possibilities, but it's a fine shopping town as well, where you can pick up colorful scarves at Ju Bee Lee, wilderness books at Lark Mountain Modern and aromatic, locally made soaps and Bend-centric playing cards at Workhouse.



Dudley's BookShopCafe has pastries, espresso drinks and colorful outdoor seating when the weather warms.

umes in the "Fifty Places ... Before You Die" series. Open daily at 903 N.W. Wall St.; www.facebook.com/jubeeliebend

The Workhouse

Other people might buy souvenir snow globes and Bend beer openers. But wouldn't you rather remember your travels with a bar of local lavender-rosemary soap (\$6) or a deck of Bend-centric playing cards (\$20)?



Bend's charming Lark Mountain Modern offers an eclectic collection of home decor products and gifts.

You'll find all sorts of memorable art pieces and gifts at this cool arts collective, tucked next to Sparrow Bakery in the city's Old Ironworks arts district, but the playing cards are particularly fabulous. Designed by artist Aaron Trotter, they sport 52 pen-and-ink drawings of Bend locations, from Spork and Bend Brewing to Pilot Butte. Open daily at 50 S.E. Scott St. #6, Bend; www.theworkhousebend.com.

Three bites

Going around the Bend in fab eating

By Jackie Burrell
jburrell@bayareanewsgroup.com

Bend's food scene is so crazy exciting, you'd need months to sample it all. There are breweries where the bites are as good as the beer, laid back Latin spots, small plates cocktail bars and more. Here's a sampling of just three delicious, offbeat spots to eat, from a motorcycle shop to an Airstream-turned-brick-and-mortar.



JACKIE BURRELL/STAFF PHOTOS

The Sparrow Bakery, in Bend's Old Ironworks arts district, offers breads, pastries and killer breakfasts. sandwiches with a poached egg, house-smoked bacon, arugula and arugula aioli tucked inside a croissant.

The Sparrow

We suspect this corner in the Old Ironworks part of Bend is bewitched, because no matter where we thought we were going, we kept ending up here. The freeway sign may say Exit 183. It's the Sparrow Exit and the epicenter of a pastry world where the breakfast buns — dubbed Ocean Rolls, the love child of a croissant and a cardamom-scented cinnamon roll — have a cult following.

The Ocean Rolls sell out every morning, but the breakfast sandwich (\$9.50) is also a thing of beauty: A croissant filled with a poached egg, house-smoked bacon, aru-

gula and arugula aioli. Want to split one with your sweetheart? The bakery will help you go halves by putting a poached egg on each half for a dollar more.

Details: The original Sparrow is open from 7 a.m.-2 p.m. Monday-Saturday and 8 a.m.-2 p.m. Sundays at 50 S.E. Scott St. The newest outpost, which offers dinner, beer and wine, as well as pastries, is at 2748 Northwest Crossing Drive, Suite 110, Bend. Find details on both at www.thesparrowbakery.net.



At Spoken Moto, you can order up an espresso or a cortado, choose an IPA, then waltz outside, where food trucks dish up delicious momos.

Spoken Moto

Apparently, coffee-beer bars are a thing — and Bend's Spoken Moto, which opened last summer, adds a few more hyphenations to its version. Here, you can order up an espresso or a cor-

tado, choose an IPA from a half dozen taps, browse the vintage motorcycles and shop for dark-wash denim and philanthropic burlap bags.

Did we mention the food trucks? Order at the trucks, and they'll bring your noshes to you, so you can lunch as you sip. Don't miss the Himalayan Bites truck's momos — flavor-packed dumplings, a gyoza cousin with 10 times the oomph — and Scoutpost's doughnut holes, served with two warm dipping sauces.

Details: Open 8 a.m.-10 p.m. daily at 310 S.W. Industrial Way, near Crux Fermentation Project and Atlas Cider; www.spokenmoto.com



The popularity of the spicy Dan Dan Noodles at Spork in Bend is deserved.

Spork

Chef-owner Jeff Hunt's Spork started life as an Airstream food truck, serving up eclectic, flavor-

popping fare inspired by Latin American and Asian cuisine. But when he went brick-and-mortar, opening his colorful, laid-back bistro in an unassuming strip mall in 2013, he hit the big time. Lanterns hang from the ceilings, tables and trendy industrial chairs dot the room, and along one wall, booths recall the curved metal frames of a mid-century trailer.

Order at the counter — a Boneyard RPM IPA, perhaps, or a lemongrass-tinged Spork G&T — then dig into Spork's signature Spicy Fried Chicken (\$12) with spicy sweet sambal and kimchi, Peruvian Lomo Saltado (\$12) or the swoon-worthy Dan Dan Noodles (\$9), with ground pork, served in a spicy mixture of black vinegar, chile oil, kimchi, ginger, garlic, soy and tahini.

Details: Open 11 a.m.-9 p.m. daily and until 10 p.m. Fridays and Saturdays at 937 W. Newport Ave.; www.sporkbend.com.

Central Oregon summer events

Central Oregon's high desert region heats up in the summer, and we're not just talking weather. Hot events happening in Bend, Sisters and other towns this summer include solar eclipse festivals, food and drink bashes, a balloon extravaganza and the world's largest outdoor quilt show. Here's just a sampling.

Concerts by the Deschutes: The Riverside Les Schwab Amphitheater in Bend's Old Mill District offers concerts all summer long, with headliners such as Paul Simon, Jack Johnson and Diana Krall, and a series of free Sunday afternoon concerts that begin June 4. Find details at www.bendconcerts.com.

Sisters Rodeo: Attractions at the self-styled "biggest little show in the world" on June 9-11 include a bull-riding event known as Xtreme Bulls, as well as roping, riding and barrel racing. Tickets for the 77th annual rodeo are \$12 and up; many events offer free admission for kids under 12. www.sistersrodeo.com

Bite of Bend: Sample your way through the Northwest's food and spirits scene at this weekend-long gastronomic event, June 23-25, which includes a "Top Chef" showdown, mixology showcase, food booths and live music. There's a 5K Beer Run (\$20) and a Root Beer Run (\$5) for kids, as well. biteofbend.com

Sisters Outdoor Quilt Show: More than 10,000 visitors will descend on this tiny town on July 8 for the annual quilt show, which showcases more than 1,300 quilts from around the world, plus master classes and workshops. sistersoutdoorquiltshow.org

Balloons Over Bend: This grand hot air balloon festival takes over the city of Bend from July 28-30 with daily balloon launches, two Night Glow events, and a kids festival with activities and bouncy houses. (Ticket prices vary according to activity; funds go to the Saving Grace program.) balloonsoverbend.com

Bend Brewfest: Beer lovers flock to Bend's Les Schwab Amphitheater each summer for a big brewfest that benefits the Deschutes River Conservancy. Be sure to check out the festival's X-Tap, where special and experimental small-production beers are tapped each day, as well as brewmaster meet-and-greets in the Brewtality Tent. This year's fest runs Aug. 10-12. Admission is free; a tasting mug is \$20 and includes five tasting tokens. bendbrewfest.com

Sunriver Music Festival: Mozart mavens should add this classical music festival, Aug. 11-23, to their calendars. The events include recitals, a pops concert and choral and orchestral performances in Sunriver and Bend. Ticket prices vary; online ticket sales begin June 1. www.sunrivermusic.org

The Little Woody: This festival devoted to barrel-aged beer, cider and whiskey will be Sept. 1-2 in Bend. It's \$15 to get in the door; \$20 for a glass and eight tasting tokens. thelittlewoody.com

Sisters Folk Festival: A three-day celebration of roots music, this festival features Americana, bluegrass and blues musicians performing on 11 stages spread across town. Tickets to the Sept. 8-10 event are so hot, weekend passes (\$150 for adults, \$50 for kids ages 6-18) start flying out the door in November. www.sistersfolkfestival.org

— Jackie Burrell, Staff

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Wish You Were Here



COURTESY OF RAMENDRA KRISHNA

BHUTAN: In October, Hayward resident Ramendra Krishna visited the Himalayan kingdom of Bhutan. "I did a 7-mile trek to the Taksang Monastery — the Tiger's Nest — at 10,000 feet above sea level on the mountain. It is a very interesting hike, and the Buddhist temple is just awesome. The people are the friendliest and the happiest people in the world." **Travel tips:** "Visiting Bhutan is a once in a lifetime chance — and is not complete without hiking to the Tiger's Nest. Prepare well in advance for the trek. It pays off when you reach the temple."



COURTESY OF THE MOORE FAMILY

AUSTRALIA: Saratoga residents Steve and Pat Moore "celebrated our 60th birthdays and 30th wedding anniversary," Steve says, "by visiting Melbourne, Port Douglas, Gold Coast and Sydney during a three-week, bucket-list vacation over the 2016 holiday break! Weather was beautiful — our winter is their summer season. The highlight was diving in the Great Barrier Reef, climbing the Sydney Harbor Bridge (pictured) and seeing the world-famous Sydney fireworks on New Year's evening. It was also nice that the U.S. dollar was so strong, making things much more affordable."

Travel tips: "Allow yourself plenty of time. Australia is a huge country, and it's impossible to see it all in one trip. We chose to see the major eastern cities and fly between them rather than drive. The weather also varies widely between the north and south. Their summer season is also jellyfish season, so many beaches are essentially closed, except for special roped-off areas for swimmers."



COURTESY OF MARGUERITE PADOVANI

ITALY: A September cruise brought Los Gatos residents Marguerite and Rick Padovani to Florence, Pisa and Rome, where they stopped to throw coins in the Trevi Fountain (pictured).

Travel tips: "Pisa is lovely and, of course, who could miss the famous leaning tower! The town also has a beautiful cathedral available to tour. Tourists (can) tour the tower as well, but arrange for tickets in advance. There is a town square with outdoor restaurants, bistros and shops to enjoy."



COURTESY OF THE BERG FAMILY

SPAIN: Over the winter holidays, Danville residents Chris and Janet Berg visited their daughter Kelsey, who was studying abroad in San Sebastian. "In this pic," Chris says, "Janet and Kelsey are on the glorious beach on the Concha Bay. It stands right in the center of the city and stretches from City Hall to the Pico del Loro — Parrot's Beak."

Travel tips: "The city is immaculate, intimate and informal. Plan on walking everywhere and enjoying the magnificent architecture and welcoming people. San Sebastian is a foodie's paradise. Make sure to take in the pinxtos — akin to tapas — the seafood and wonderful wines and cider."

Share your travels with us! Send your vacation selfies to jburrell@bayareanews.com. Be sure to tell us who's who, where they're from and where you are — and include a couple of travel tips to help fellow readers globetrot, too. Find more Wish You Were Here features at www.mercurynews.com/tag/wish-you-were-here/.

Geo-Quiz



JACKIE BURRELL/STAFF

A giant owl, a colorful crow — and 450 tires. Where are you?

Clue: Pink Martini

Answer: Find it — and so much more — at www.mercurynews.com/tag/geoquiz.

Last week's answer: Channel Islands National Park

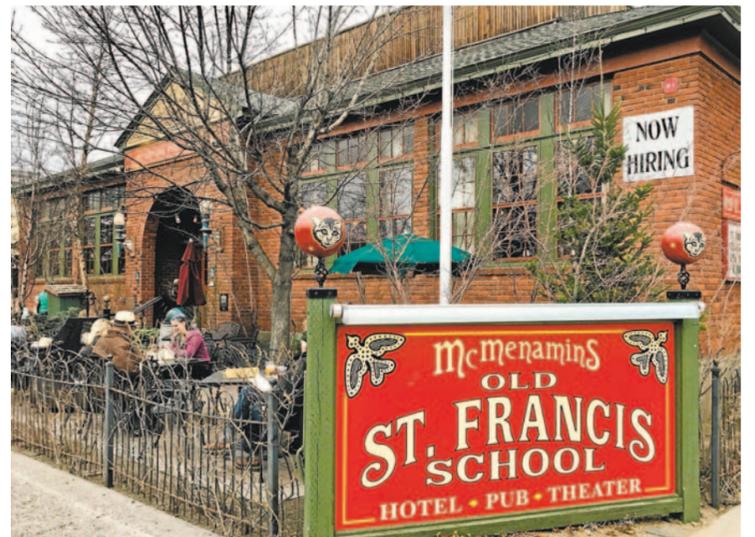
Inn-Escapable: McMenamins Old St. Francis School

With 10 hotels and dozens of pubs, theaters and bars spread across the Pacific Northwest, the McMenamin brothers' empire might sound like a hospitality chain. But Marriott and Hilton never hoteled it up like this. The McMenamins turn old, historic campuses — such as Bend, Oregon's Old St. Francis School, which was built in 1936 — and renovate them into whimsical lodgings. Classrooms are converted into comfortable guest rooms. Secret passages abound. And there are restaurants and pubs at every turn.

A night at Bend's McMenamins offers ridiculous fun, from the saltwater soaking pool straight out of a Maxfield Parrish fever dream to the secret pub hidden inside a closet, the door tucked behind a row of Quidditch-ready brooms. We overheard one guest call this hotel "Disneyland for grown-ups." She was not wrong.

ZZZZ'S: The former schoolhouse opened as a small hotel in 2004, but the addition of the campus Art House and Ed House last year brought the room total to 60. Our large, wood-paneled Art House room was filled with quirky artwork, from the painted headboard on the comfortable king-size bed to the paintings hanging on the walls, in the halls and down stairwells.

SPLASHES: Throw one of the hotel's white terrycloth bathrobes on over your swimsuit, then mosey over to the theater building for a steamy soak in the ornate blue-tiled, Turkish soaking pool.



JACKIE BURRELL/STAFF PHOTOS

The McMenamin brothers' Old St. Francis School in Bend offers whimsical lodgings in a Catholic schoolhouse that has been turned into a hotel.

EXTRAS: The property includes five bars and pubs, ranging from the tiny Broom Closet to the Old St. Francis Pub, which serves breakfast, lunch and dinner. Catch a flick at the Old St. Francis Theater, where movie tickets are \$4, and the theater bar will deliver pizza, burgers and bites straight to your cozy love seat.

DETAILS: Rooms and suites start at \$135 (plus \$15 for pets). 700 N.W. Bond St., Bend, Oregon; www.mcmenamins.com.

— Jackie Burrell, Staff



A secret pub lies inside a broom closet at McMenamins Old St. Francis School.

Land

Continued from Page 12

mecca for both road and mountain bike enthusiasts.

"Road bikers will find stellar scenery, very low traffic volumes and typically shallow grades — that is, rolling terrain or sustained climbs that aren't steep," says John Frey, manager of Hutch's Bicycles, one of Bend's long-standing cycle shops. "Mountain bikers will find few places that offer the volume, proximity and quality of trails, many accessible riding from town. If you're willing to drive a little, there are over a thousand miles of single track available, including several IMBA Epics (the International Mountain Biking Association's best of the best)."

The state of Oregon recently inaugurated a State Scenic Bikeways System for cyclists, and two courses through the Bend area — the Sisters to Smith Rock Scenic Bikeway and the Twin Bridges Scenic Bikeway, both 36 miles. The Bachelor Out and Back is another favorite and packs on a good deal of elevation gain — nearly 3,500 feet — in 44 miles.

"In late spring, we have some amazing rides on sections of highways that

are open to cyclists, but not yet open to cars," Frey says. "McKenzie Pass is one of these, and it's an absolute blast. I also love my after-work loop that meanders through Tumalo State Park."

While there are enough trails to keep mountain bikers riding for a lifetime, a good starting point is Phil's Trail Network. "It's the epicenter of riding in Bend," Frey says. "Almost every trail is accessible from that trailhead. Bend is known for its fast-and-flowy trail network, though if you know where to look, advanced technical terrain is easily accessible."

Dirt-lovers will also revel in the lift-served bike park that operates at Mt. Bachelor.

The pint course

A different sort of bike experience awaits, once your hard-riding is done — the cycle pub. Steered by a guide, this pedal-powered trolley will spirit you along Bend's fabled Ale Trail.

And if you prefer to explore trails at a slower pace, there are hundreds of miles of hiking trails around Bend. For fine river views, consider the Upper Deschutes River Trail, which has numerous entry points south of town and only modest elevation gains. Pleasant (and easy) lakeshore loops are available at both Sparks and Todd Lakes. More challenging climbs

(including multiday circuits) abound in the Three Sisters Wilderness Area. And if time is of the essence, Pilot Butte State Park is right in town. It's only a mile or so to reach the top, which is 480 feet above where you started, but the views are tremendous whichever way you look.

Travel writer Chris Santella is the author of 11 books in the "Fifty Places" series, including last year's "Fifty Places to Camp Before You Die."

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PRONGHORN

Pronghorn stands as the premier residential resort community in Central Oregon for those who appreciate an active and authentic lifestyle. Set on 640 acres among a beautiful 1,000 year-old juniper forest, this unique Bend, Oregon resort will also soon be home to a brand new multi-million dollar lodge. Come enjoy unique Bend, Oregon restaurants, world-class golf, endless outdoor pursuits and uniquely customized experiences that will inspire and invigorate your soul.



SUNRIVER RESORT

Tucked away in the stately pines of Central Oregon's high country, at the foot of the Cascade Mountains, Sunriver Resort is regarded as the Northwest's finest year-round vacation. Sunriver Resort is the premier family, meeting, golf and spa destination. Also available are the Meadows nine-hole putting course and Caldera 9-hole Links style par-3 course. Sunriver is located on the dry side of the Cascade Mountains, and generously spread over 3,800 acres.



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