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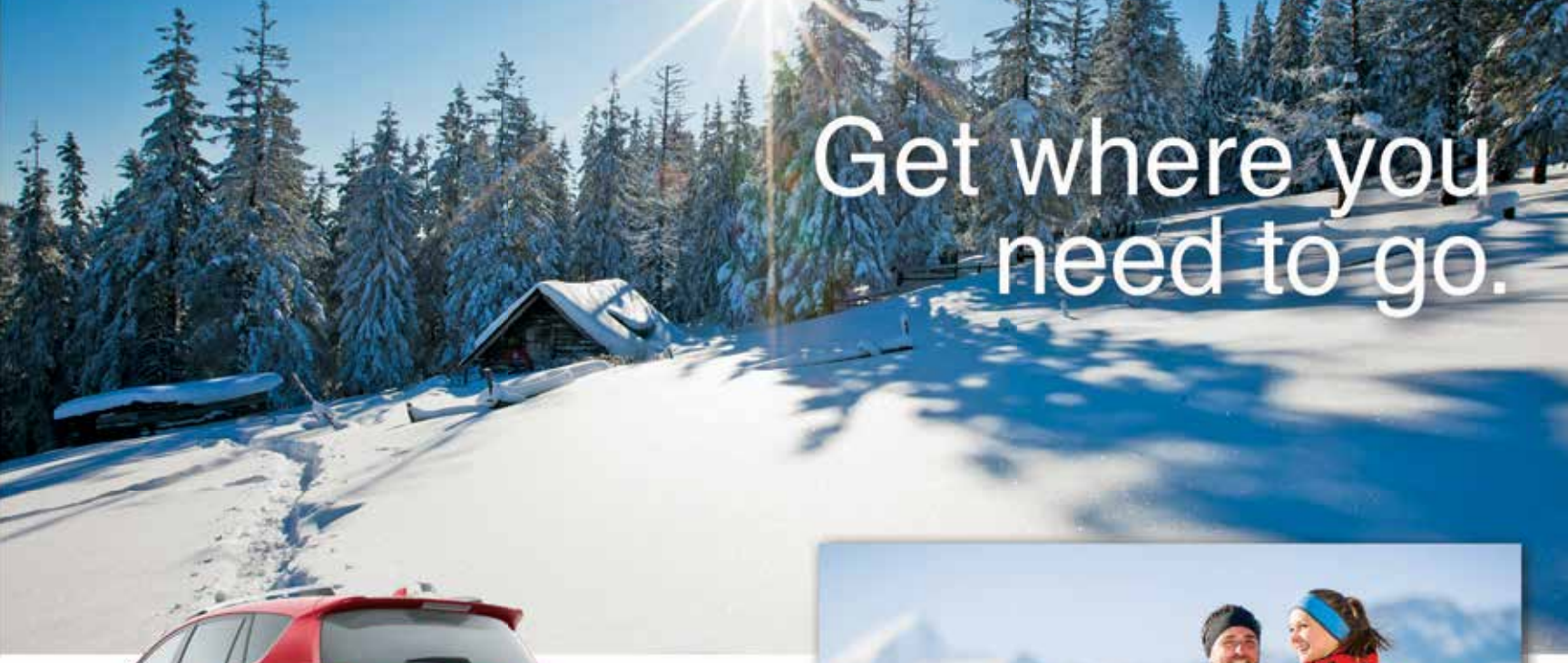

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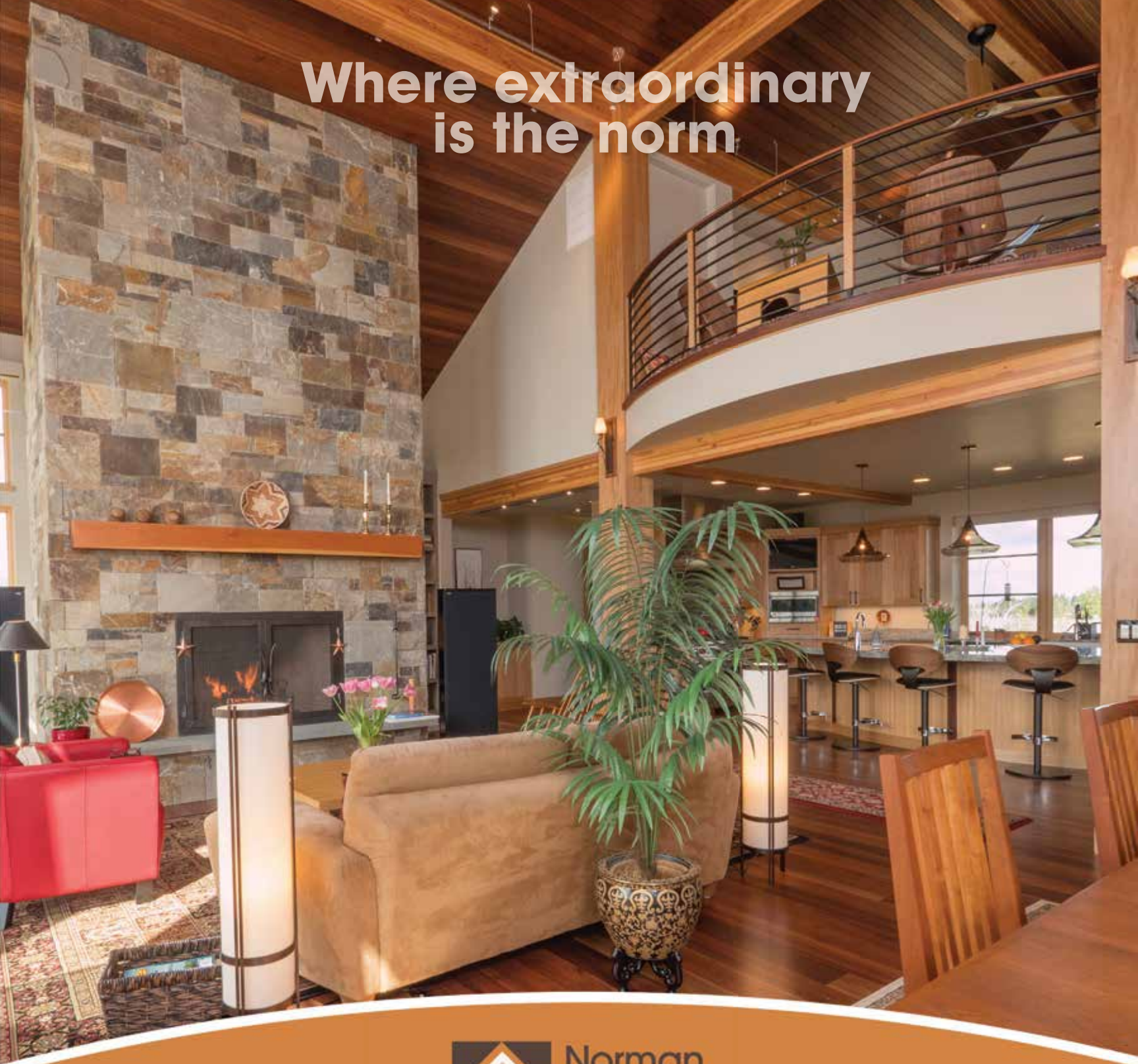

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FIRST TRACKS

Bend High students dive into new ski building program.

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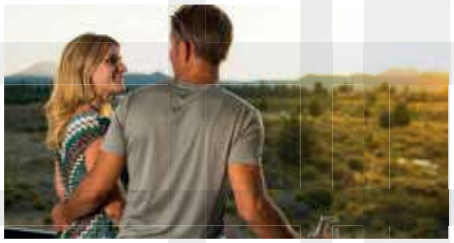
Josh Dirksen lays one of his signature heelside slashes in the Mt. Theilsen wilderness.

Cover photo by Tyler Roemer

TOP PHOTO WILL SAUNDERS

TARTAN DRUIM



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The Cascade Lakes resort outpost has become a go-to for locals and visitors alike.

PHOTO LANE PEARSON

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Front Deck

*Our recipe for **Salmon Nicoise Salad with Dijon Vinaigrette** was created by our Market Chefs. Find this recipe and more at marketofchoice.com/recipes*

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WORDS *and* PICTURES

Contributors

WILL SAUNDERS

Born in Colorado and raised in Sisters, Saunders' parents exposed him to a variety of cultures and outdoor experiences. From these, he developed a passion for the outdoors, becoming an avid explorer, rock climber and river guide. From an early age, he was drawn to visual media—enjoying the humans that pursue the unknown spaces. Graduating from the University of Oregon in 2016 with a degree in photojournalism, Saunders said photography is the only thing that clears his mind. When he is photographing, the only thing that matters is the subject in front of the lens. WILLSAUNDERSPHOTO.COM

ADAM MCKIBBEN

Adam was born and raised in the golden fields of the Midwest and discovered a love for the outdoors once some friends introduced him to rock climbing. After twenty-two years of living in Ohio, he moved to Bend in search of mountains, rock climbing and a general pursuit of the outdoors. He quickly became fascinated by the landscapes of the West and began to dive into the world of outdoor photography. Adam aims to tell stories with his photos, enabling the viewer to put themselves into a place or experience a feeling, and ultimately encouraging them to break routine and discover for themselves what it is that makes them come alive.

TYLER ROEMER

Tyler Roemer is a travel and sports photographer who is currently based in Bend. Tyler travels the world for work. When he's not freezing his ass off in the mountains, he can be found watching old snowboard movies or devouring tacos with his friends. For more on Tyler's work, visit his website: TYLERROEMER.COM

TIM NEVILLE

Tim has skied in places as varied as Kosovo and North Korea but meeting ski film legend Greg Stump in Prineville was a highlight. "Stumpy constantly absorbs the world and regurgitates it as art," said Neville. "I admire him for that but he's exhausting." A correspondent for *Outside* and a frequent *New York Times* contributor, Neville has had stories featured in *Best American Sports Writing*, *Best American Travel Writing* and *Best Food Writing*. He lives in Bend's Orchard District.

CATHY CARROLL

Cathy has reported from around the world for *Travel + Leisure* and *Travel Weekly,* and has written for many publications including *USA Today*, Entrepreneur.com, CNNMoney.com and *1859*. Her subjects have ranged from the first democratically elected president of Haiti to the indie folk-singing great-grandchildren of the Captain and Maria von Trapp. She loves great food, being outdoors and sharing it all with her husband Thor Erickson and their 9-year-old son, Jahn.

RACHELL ODELL WALKER

A former newspaper reporter (with a stint at the *Bend Bulletin* in the early 2000s), Rachel Walker writes about skiing, adventure travel, and more from her home in Boulder, Colorado. When she's not working, she's plotting her next trip. Find her on Twitter at @racheljowalker

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FROM *the* EDITOR

Our Team

Central Oregon has long been a destination for pioneers—dreamers, doers and problem solvers who turned adversity into opportunity. When the recession hit us hard in 2008 and we lost our jobs, we put everything on the line to start our own publishing company. Why go to work for someone else when we could control our own destiny? The idea was to shine a light on the authentic stories of the communities we grew up knowing and loving and that the rest would fall into place. We've been so fortunate to have so many in our community who believe in us and have helped to make *Bend Magazine* possible. Thanks to all of you who have helped our dreams become a reality.

The winter issue salutes people who take chances in business and in life. From a woodworker who abandoned a stable career as a wildland firefighter to a former karate instructor who believed he could build a better downhill ski—without a ski factory, this issue is filled with stories of people who not only dreamed big, but took a leap of faith to chase that dream. Having started a local magazine in an era when many believe that print is dead, we know what it's like to take chances.

Of course, all work and no play makes for a long day, so we made sure to pack in plenty of winter adventure and inspiration. We visited Elk Lake Resort (p. 29) and talked with those who use it as basecamp for backcountry exploration and others who come for a slice of solitude. You don't need to travel deep into the backcountry to find fresh lines this year. At least, that's what Mt. Bachelor is betting on with the debut of the new $6 million-plus Cloudchaser lift. We asked Bachelor officials how they plan to balance the mountain's increasing profile and its West Coast draw considering its roots as a homegrown ski hill that looks out for locals, as well as visitors. We received candid answers from Mt. Bachelor's CEO John McLeod for our story "Mt. Bachelor Goes Big" (p. 76).

Closer to home, we continue to grow our *Bend Magazine* team. We've recently added to our list of community ambassadors, who are led by our Editor at Large, Amanda Stuermer. Amanda continues to help us forge a larger web of Central Oregon insiders. You can learn more about the Ambassador Program at BENDMAGAZINE.COM/AMBASSADORS.

On the same note, we are also excited about the launch of our Central Oregon Six Pack program: handpicked adventures and experiences designed to inspire exploration. From Bend's dynamic culinary culture to Sister's emergent folk music scene, the Six Pack is our curated list of original Central Oregon itineraries. Visit BENDMAGAZINE.COM/CO6PACK and start exploring. Of course, we'd love to tag along. Share a photo of your adventure using the hashtag #THISISBEND and we'll get you entered in our weekly drawing for great local giveaways, including drinks, event tickets, meals and more. You'll also get an invite to our next launch party, as well as other *Bend Magazine* exclusive events.

Finally, if we haven't said it already, we love our community. And we are all about getting behind great local projects. Keep an eye out this winter for messaging you will see around town for the Bend Joy Project. Designed to inspire each of us to play a role in our community culture, happiness, wellbeing and quality of life—it's the kind of inspired work that makes this place we love even better. Consider being a part of the project by performing a random act of kindness. Offer a smile and wave instead of a honk; take time to do something nice for a neighbor or donate an hour of your time to a local charity. Need more ideas on how to spread joy in our community? Visit BENDJOYPROJECT.COM for some inspiration. For our little part, go to BENDMAGAZINE.COM/JOY and tell us about your random act of kindness and receive a one year subscription.*

Here's to dreaming, working hard and spreading joy in 2017.

Ross & Heather Johnson

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BEND Magazine

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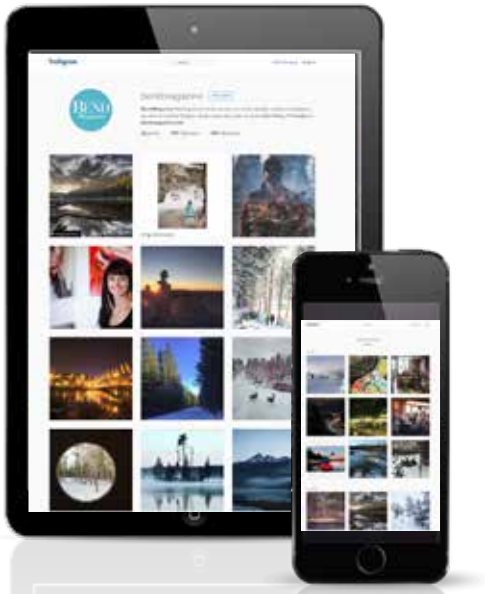

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PHOTO JON TAPPER

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PHOTO GREG KLEINERT

ICE, ICE BABY

bend Pavilion Packs Them In

Depending who you ask, Bend's first full ice sheet was anywhere from three to thirty years in the making. The pent-up demand was evident last year as community members and visitors flocked to the open-air rink. Last year's opening week, for example, drew more than 6,000 skaters. It hasn't let up much since then. "As crowded as it is over here, it's surprising how many people come in the door for the first time and haven't been here," said Kevin Collier, recreation center supervisor. Some of the highlights at the Pavilion are the adult hockey and curling leagues, but open skating under the lights is the big draw for many.

■ trampolines

MIGHT AS WELL JUMP

Maybe it's Central Oregon's reputation as an outdoor playground or the region's status as a destination for retirees, but there is a distinct lack of indoor entertainment for kids and families. Enter Mountain Air Indoor Trampoline Park, Bend's newest must-experience attraction for the sixteen-and-under set that opened just before Thanksgiving. Located in the former Fuqua Homes warehouse east of the Bend Parkway, the space has been thoroughly and meticulously updated with wall-to-wall trampoline zones, including a younger children's area where parents can supervise. Owners Brad and Rendy Tucker have given great attention to detail in both the design and features of the newly minted park. They wanted a facility that captivated kids while offering something for adults who accompany. "We've all been to those places for a kid's birthday party where you're asking yourself, 'When is this fifty minutes up?'" joked Brad Tucker. With that in mind, the Tuckers included a café and lounge with charging stations and outlets. They doubled up on wi-fi connections knowing that many parents can use the downtime to work online. They traded the typical industrial look for splashy colors of electric blue and neon green. Steel garage doors allow for warm weather air circulation and mountain views. If initial reactions are any indication, it appears that Bend was ready to jump. The first two days of business drew nearly wall-to-wall sellouts in the ninety-person capacity jump zone, with would-be jumpers queuing up in lines that stretched into the parking lot.

■ transportation

Uber Closes in on Central Oregon

It's been a long time coming, but Bend and Redmond city staff expect ridesharing goliath Uber to be in the Central Oregon market sometime in 2017. Officials from Uber and Lyft, the other popular mobile ride hailing service, have been talking with city officials about what it will take to enter the Central Oregon market. Those informal discussions were expected to gather steam in January and February as members of the Bend and Redmond city councils looked at specific policy changes that would pave the way for both services. While the regulation of cab and ride-hailing services falls to individual cities, in this case it's important for Bend and Redmond to work in concert, said Ben Hemson, City of Bend Business Advocate. "[Uber] wants to serve Bend, but only if they can also serve Redmond and the airport," said Hemson.

Before that can happen both jurisdictions want to make sure that they've addressed all the potential pitfalls. That includes the concerns of traditional taxi services that want a level playing field for all ride services. On the other side is a tech savvy public hungry for more alternatives in a market that has few public transportation options.

"I've heard some feedback from cab companies that is perhaps more negative, but there are a lot of businesses in town who are eager for a ride share or transportation network service," said Hemson.

■ recreation

DESCHUTES RIVER TRAIL TAKING SHAPE

Standing in Tumalo State Park and peering into a narrow river canyon, it might be hard to imagine walking or biking clear to Sunriver along the river trail. What was once a pipedream of urban and forest trails planners is drawing closer and closer to reality. This year work is expected to begin on one of the last major missing segments of trail needed to make that connection.

That state-led project is expected to be completed sometime in the next year and will include an elevated boardwalk crossing through a largely impassable boulder field near Tumalo State Park. When complete that trail will allow state park visitors to venture south to Riley Ranch, a new 184-acre park wedged between O.B. Riley Road and the Deschutes River.

The acquisition of Riley Ranch brought into public ownership one of the largest and trickiest pieces of land required for the extension of the river trail from Bend to Tumalo.

"I think it's a big deal, and that piece of land that's north of Riley Ranch is significant," said Steve Jorgenson, Bend Parks Planning Manager. Ultimately the goal is to connect the existing trail on the west side of the Deschutes River at the base of Awbrey Butte with the planned east side trail from Riley Ranch to Tumalo.

"It's happening. It's just taking a while," said Jorgenson.

> ***"I think it's a big deal and that piece of land is significant."***
>
> *—STEVE JORGENSON, BEND PARKS AND RECREATION DISTRICT PLANNING MANAGER*





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■ conservation

The Future of Public Lands

"ONDA will continue advocating for science-based land management and working with diverse stakeholders to protect, defend and restore the most special places in Oregon's high desert. I think that's what it will take to leave future generations with a natural legacy they can be proud of." — BRENT FENTY

BRENT FENTY
Executive Director of the Oregon Natural Desert Association (ONDA)

Two major shockwaves hit the conservation community late last year: first the Malheur verdict and then Trump's surprise victory in November. What's been the general mood at ONDA and among your supporters? If this past year has proven anything, it's that we cannot take our public lands for granted. We are all committed to preserving that birthright for current and future generations.

Is there concern about rollbacks of conservation wins, such as the sage-grouse protection effort? Thoughtful management of our public lands is a shared value of millions of Americans. As an example, conservation of sage-grouse continues to be a key priority for a wide range of stakeholders in Oregon and throughout the West. Simply tossing the sage-grouse plans or other painstakingly developed and collaborative policies doesn't address anyone's long-term interests.

What do you say to your supporters who worry that the recent developments represent a potential open season on public lands? I'd say that we have accomplished huge gains for Oregon's high desert over the past three decades. But we can't take these places for granted. The voices of public lands supporters must be more powerful than those who would attempt to sell off, give away or degrade the land that is the legacy of all Americans.

Has the general political climate made it more difficult to build the consensus necessary to protect and preserve some of our most precious places? Oregonians love public lands and Oregon's self identity is tied to our natural wonders. This core identity remains in place no matter who holds political power and serves as a starting point for determining what kind of future we all want for public lands. There are some people who have no interest in finding common ground; instead they remain focused on their narrow interests. I believe they will be left behind over time. ONDA will continue advocating for science-based land management and working with diverse stakeholders to protect, defend and restore the most special places in Oregon's high desert. I think that's what it will take to leave future generations with a natural legacy they can be proud of.

■ business

POT SALES

Beginning in 2017 marijuana users who purchase marijuana and pot products in Bend, Madras and La Pine will be pay a three percent local sales tax on all purchases. The tax applies only to non-medical sales and will not increase the total cost to consumers due to a planned decrease in a temporary state tax. Currently the state levies a 25 percent tax on retail sales. However, that number is set to drop to 17 percent this year when the Oregon Liquor Control Commission takes over state monitoring of the program.

In the first three months after voters legalized marijuana in 2015, the state collected roughly $10.5 million in marijuana tax dollars. In cities, including Bend, marijuana shops have proliferated. The reception has been less enthusiastic in rural areas, such as La Pine and Madras, where officials asked voters to consider a ban on pot sales. Voters declined in both cities, opting instead for a three percent tax on sales.

"It's been a big victory," said Randy Huff, who operates Green Knottz in La Pine. Huff started his business as a medical dispensary, but said it's been tough with all the competition in Bend. Huff has wanted to expand into recreational sales but had to wait until voters weighed in on the proposed ban.

Huff said that, while he believes Oregon's pot tax is too high in general, he doesn't expect the three percent local tax to have a negative impact on his business as it moves into the recreational market. Medical sales are exempt from local and state taxes.

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LITERATURE

Winter Storylines

WRITTEN BY **ELLEN WATERSTON**

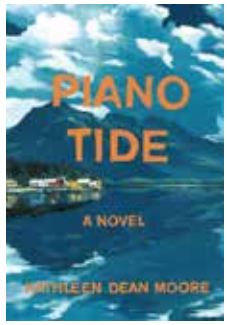
Ellen Waterston is a poet, published author and the founder of the Nature of Words festival and the Writing Ranch.

1 THE CONSERVATION by Judith Barrington

This is the fourth collection by this noted Portland poet. In awarding her the Gregory O'Donoghue International Poetry Prize, Thomas McCarthy said *The Conservation* "...reminds us that all great poetry is both fine thinking and achieved style." As reviewer Maggie Trapp of Daily Dose of Lit stated: "These are poems that mark loss as well as gain, lines that welcome back as often as they say goodbye."

2 THE ROAD WE TRAVELED by Jane Kirkpatrick

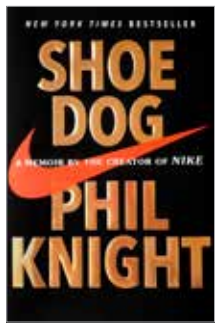
From Bend's own Jane Kirkpatrick, this prolific and talented writer adds this compelling tale of hardship, survival and the bonds of family to her impressive list of thirty titles of historical fiction set in the West. Her finely etched style and discerning detail inspires the pioneer in us all as we join Tabitha Moffat Brown on her adventures. Kirkpatrick proves, beyond a shadow of a doubt, that pioneer women were instrumental in "taming" the West.



3 PIANO TIDE by Kathleen Dean Moore

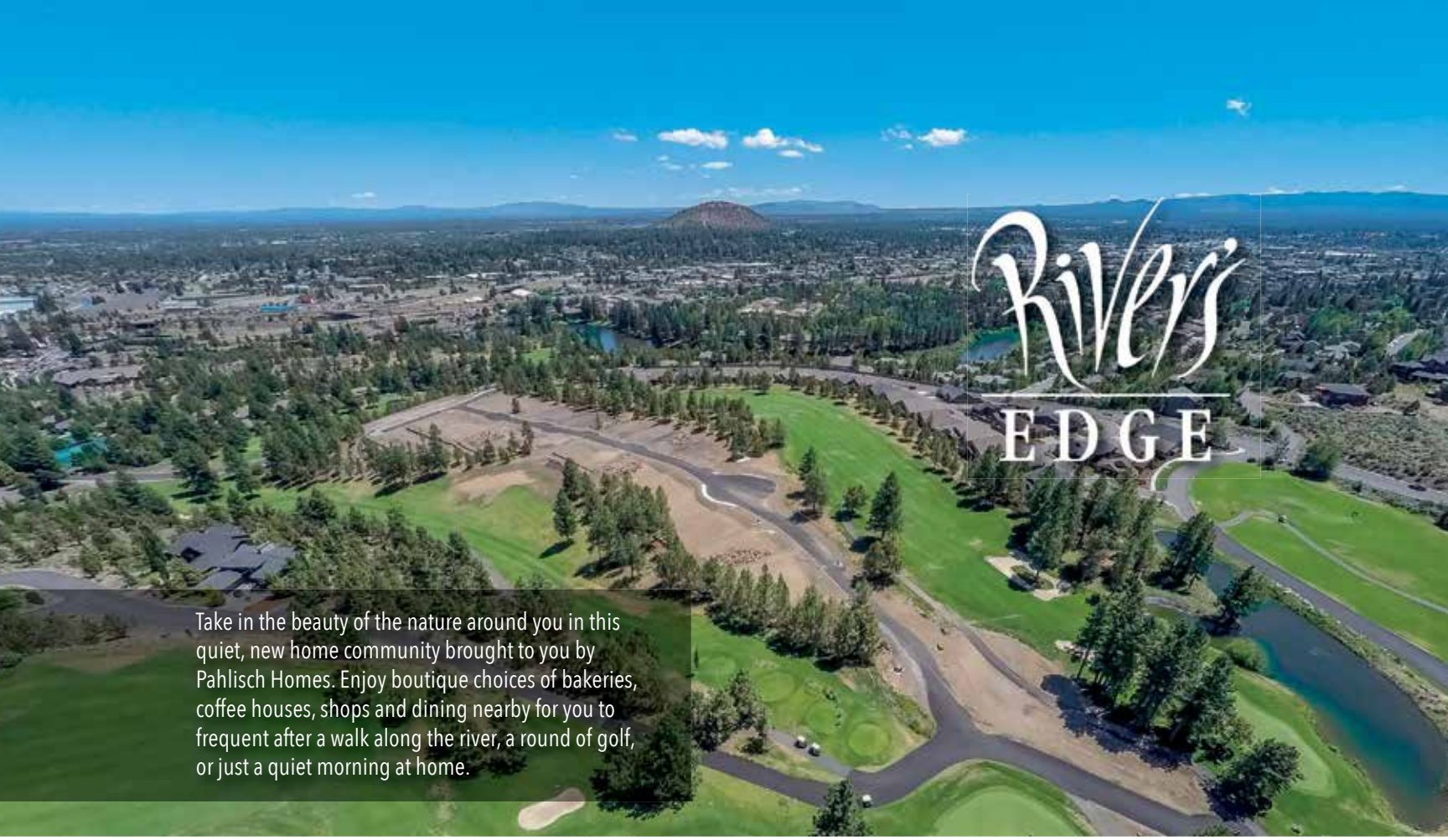
Set in a remote Alaskan village, Piano Tide is the witty and spirited debut novel by this award-winning naturalist, philosopher, activist and author of four acclaimed nonfiction titles. *Piano Tide* is filled with some of the oddest characters you'll ever want to meet. They come together to show the striving of all creatures for an enduring way of life. When not in Corvallis, Moore writes from a small cabin in Chichagof Island, Alaska.

> *Like it or not, life is a game. Whoever denies that truth, whoever simply refuses to play, gets left on the sidelines, and I didn't want that. More than anything that was the thing I didn't want.*



4 SHOE DOG, A MEMOIR BY THE CREATOR OF NIKE by Phil Knight

Phil Knight and Nike need no introduction and, if one has read any of the other books covering Nike's rise, then the story of the amazing growth of the company is well known to readers. What perhaps is not so well known is that Phil Knight is a good writer and it is that good writing that sustains the reader through this memoir. This "origin story" focuses on just an eighteen-year period (as memoirs, as opposed to autobiographies, get to do). This thrill-a-minute time between 1962, when Knight, with the $50 borrowed from his father, first hatched the idea, until 1980, when the company went public. Even with extraordinary success and the financial rewards of that success, one can't control the vicissitudes of life. Instead, as Phil Knight's life models, one can only stay vigorously in the human race.



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EQUAL HOUSING OPPORTUNITY

BASECAMP ELK LAKE

Central Oregon's backcountry outpost

At the height of summer, when the pavement nearly sizzles in Bend and air conditioners buzz, one would be hard pressed to find a more popular or iconic destination than Elk Lake Resort. Here tourists and locals descend on the lakeside resort, taking to the water on paddleboards, canoes and kayaks against the dramatic backdrop of surrounding peaks.

Come winter, it's a different scene entirely. For starters, the road to Elk Lake is closed to vehicles in November before the first snow begins to fly. That means visitors must find another way to the resort from the nearest parking lot, which is thirteen miles away at Dutchman Flat. Some choose to ski in, others load their gear onto snowmobiles and zip to the resort with the twist of the throttle. Others still opt to take Elk Lake Resort's Sno-cat service, which offers pickup and drop-off service from Dutchman parking lot. Whatever their means of transportation, visitors, upon arrival, find they have joined a family of sorts here at this remote winter outpost.

Some are drawn by the promise of solitude and serenity of landscape blanketed in ice and snow. For others, the landscape invites exploration. Some will venture forth on snowshoes, others on cross country skis. Some will pile onto snowmobiles that will take them as far as their fuel supply allows. The only sure thing? Each day's adventure will end back at the resort with stories to share among new friends. Of course, that's what a good basecamp is all about.

PHOTO TOP LANE PEARSON

Say You Want a Revolution

While backcountry skiing and its back-to-nature, low-impact ethos may seem at odds with fuel-injected sleds, a significant population of backcountry enthusiasts around Central Oregon have embraced the contradiction. In doing so they've opened up hundreds of peaks and countless lines in the Cascade backcountry.

Todd McViney organizes an annual event at Elk Lake Resort that celebrates the marriage of the two cultures. Dubbed Cross ReVolution, McViney invites backcountry riders and skiers to mix with snowmobilers. Think of it as a Camp David for two very different populations of backcountry enthusiasts.

Backcountry is just one of the draws at Elk Lake, but it may be the most alluring.

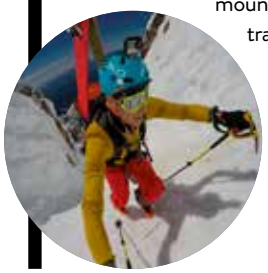
"Elk Lake is such a snowmobilers' lodge, but I wanted people to know that they can use it as jumping off point not just for snowmobiling, but backcountry skiing," said McViney.

The idea was to combine backcountry skiers' snow and avalanche expertise with the snowmobiling community's mechanical know-how over a weekend of backcountry exploration and basecamp revelry.

Last year the event drew several dozen backcountry enthusiasts who swapped knowledge, stories and stoke. This year, McViney expects close to 100 people for the event that features daytime missions into the backcountry and evening shananigans around the firepits—plus a tow-in quarter pipe that serves as added entertainment.

AMBASSADOR'S TAKE: MATTHIAS GIRAUD

"Backcountry skiing is about more than just skiing powder and jumping off cliffs. It's about connecting, accepting your place in the environment and experiencing the magic of the moment. Standing on top of a mountain means that by paying your dues, you have reached the highest point of a powerful territory. But nobody conquers a mountain; the mountain simply allows you to travel through. You are always at the mercy of its organized chaos."



ADVENTURE

Matthias Giraud is the *Bend Magazine* Adventure Ambassador and an avid backcountry explorer. Follow him @MATTHIASGIRAUD.

WHILE THE MIDWEST MAY LAY CLAIM TO THE SPORT'S BIRTH AND ITS SOUL, IT'S THE WESTERN LANDSCAPES AND BOUNTIFUL MOUNTAIN SNOWFALL THAT HAVE TAKEN SNOWMOBILING TO THE NEXT LEVEL.

Sledders' Paradise

There are places in the far reaches of northern Minnesota and Wisconsin where snowmobiling isn't a hobby or weekend escape, it's a way of life. Entire communities within the extensive, frozen rural landscapes are more closely connected by snowmobile trails than roads. While the Midwest may lay claim to the sport's birth and its soul, it's the Western landscapes and bountiful mountain snowfall that have taken snowmobiling to the next level. The two polar ends of the sport come together at Elk Lake Resort. Here day-tripping casual riders mix with hardcore sledders who use Elk Lake as their outpost to access technical backcountry riding.

"For years, it's been a mecca and a hub for snowmobilers, not just for locals but [for those from] up and down the West Coast," said owner Wendy Prieve.

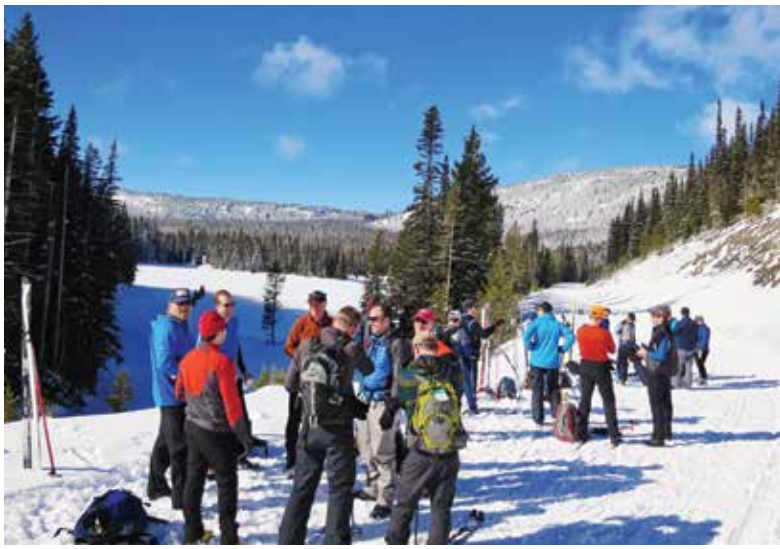
Whatever the itinerary or motivation, Elk Lake Resort serves as a backcountry oasis—a place to get a hot meal or a tall drink after a long day of riding. For many, it's a watering hole where they can stop in for a bite or a beer and move on. For others, it's basecamp for a weekend of backcountry exploration. Travis Wirth makes the

Elk Lake Resort has long been a West Coast snowmobiling Mecca, but its appeal as a backcountry basecamp is helping to diversify its appeal.

trip four or five times a year, including an annual family reunion that he hosts for his far-flung relatives. An electrical contractor in Bend, Wirth said the resort's remote location is a big part of the draw, especially for those who aren't accustomed to such seclusion. "It's just a gorgeous winter wonderland. You're out there and it's peaceful and quiet," he said.

Add in dramatic sunrsies and sunsets against the Cascade peaks and you've got a postcard-perfect retreat at your backdoor.

PHOTO FACING LEFT AND BOTTOM LANE PEARSON, RIGHT ADAM MCKIBBEN. THIS PAGE TOP FOUR JON TAPPER, BOTTOM MATTIAS GIRAUD



IT TURNS OUT THAT WHAT COULD HAVE BEEN THE END—A ONE-AND-DONE MISSION—WAS JUST THE BEGINNING. NOW THE JOURNEY INTO ELK LAKE IS AN ANNUAL TRADITION THAT DRAWS ABOUT TWO DOZEN HEARTY SOULS.

Take the High Road

It takes either a special kind of dedication or a certain kind of ignorance to blindly set out from the base of Mt. Bachelor with little more than some light provisions, a grab bag of beers, a set of skinny skis and the promise of a warm meal at the end of a long frozen road.

In the case of Beau Killett and his band of merry misfits, it's a little of both. Killett is the chief instigator and mastermind behind an annual sojourn to the resort in February over SuperBowl weekend, dubbed cheekily, "Man Versus Elements."

The guys trip started as a way for Killett and some of his close pals to sneak a few hours away from their busy family lives. Most of the crew had wives and young children; time away from the home front was a commodity in short supply. As a result, the Elk Lake itinerary started as a day trip with a long ski into the resort, a late lunch and a lift back to the parking lot on Cascades Lake Highway in the Sno-cat.

"I found seven other guys. That was our first journey. We were completely lost even though we were on the main highway. We swore we'd never do it again," said Killett.

It turns out that what could have been the end—a one-and-done mission—was just the beginning. Now the journey into Elk Lake is an annual tradition that draws about two dozen hearty souls. Killett, whose family owns a group of art galleries in Hawaii and California—and formerly operated Lahaina Gallery in Bend—documented the journey in photos and videos.

"Honestly it was just something crazy to do," he said.

The core group now gathers several times a year for other Man Versus Elements events, including a golf trip to the coast, a salmon fishing derby and a moped rally. All of which Killett has documented on a group website, MANVSELEMENTS.COM.

PHOTOS BEAU KILLETT

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SNOW LOVERS COME FOR THE BACKCOUNTRY SOLITUDE, BUT IT'S THE FOOD, FRIENDS AND REVELRY THAT KEEP GENERATIONS OF CENTRAL OREGONIANS COMING BACK TO ELK LAKE YEAR AFTER YEAR.

Unplug and Unwind

While Elk Lake is perhaps best known (during winter) as a launching point for backcountry exploration, it's also a destination in its own right. Cozy cabins, a communal dining area that features a fine dining quality menu and the penetrating stillness of the remote mountain landscape enveloped in winter white is a reason enough for some to make the long journey.

For the past several years, Peter Barlow and his wife Mellodee have made an annual Valentine's Day pilgrimage to Elk Lake Resort from their home in Gresham. For the Barlow's, Elk Lake Resort is a refuge from the background noise that seems largely inescapable in our hyper-connected world.

"No television, no Internet," quipped Barlow during a recent conversation. "What a darn shame."

Barlow moved to Oregon more than thirty years ago and just a hint of his native Brooklyn accident is still discernible, even over a poor cell phone connection. During the ensuing years, Barlow and his wife have spent countless days in Central Oregon, beginning in the early 1980s when Bend was still mill town with a population barely greater than that of Prineville today. As frequent visitors, the Barlows were well aware of Elk Lake Resort as a summer destination, but they never thought of it as a winter resort. Peter stumbled across the Elk Lake Resort web page several years ago while looking for Valentine's Day weekend ideas. It seemed an appealing winter alternative.

The pair do a bit of snowshoeing around the resort, but mostly they hunker down and embrace the simple joy of a life without distractions, even if just for a few days.

"We are both (retired) MRI technologists," said Barlow. "So we aren't afraid of technology, but it's nice to get away from all that stuff."

PHOTOS CLOCKWISE FROM TOP BUDDY MAYS, JON TAPPER, LANE PEARSON, JON TAPPER

BACKCOUNTRY

Off Piste Options Abound

Bend is known for its proximity to Mt. Bachelor and the thousands of acres of lift-accessible terrain that the resort offers. However, for a growing number of skiers, Bend and its surrounding areas are the basecamp for an expansive backcountry that stretches well beyond the end of Century Drive. Exploring these remote areas is not for the uninitiated, but you don't have to be a backcountry expert to whet your appetite. Several events and gatherings are scheduled this year that allow backcountry enthusiasts—from rank beginners to experts—to swap knowledge, test new gear and share stories.

Hoodoo ski area hosts its annual BC Fest, a gathering of brands, ambassadors, backcountry veterans and newbies, January 21-22. The largest event of its kind in the Northwest, BC Fest has evolved from a glorified demo day to a multi-day celebration of all things backcountry that includes fat tire snow bikes, AT and split board races, avalanche safety classes and plenty of general revelry.

"The festival promotes anything and everything that you can use to tour the backcountry," said Leif Williams, Hoodoo's vice president of marketing.

For those who already have a few trips under their belt and are looking to connect with others in the backcountry community, head to Todd McViney's second-annual Cross ReVolution event at Elk Lake Resort—a basecamp for snowmobile-powered sorties into the nearby backcountry. This year, McViney said he expects at least 100 people. Those who book early can reserve a cabin and get the full experience. However, no registration is required for the event that takes place March 4-5 at Elk Lake Resort.

If you're looking for an experience a little closer to home, Central Oregon Avalanche Association's (COAA) VertFest takes place February 11 at Mt. Bachelor. The event features gear demos and backcountry skiing/splitboarding clinics, as well as backcountry travel safety clinics.

Finally, this season marks the debut of Central Oregon's first backcountry weather station. Funded with community support and purchased by the Central Oregon Avalanche Association, the weather station is located on top of Moon Mountain and will provide hourly summaries of local weather conditions that can be used to help assess backcountry safety. This real-time weather data, along with COAA's Pro Observer snowpack observations from around the Central Oregon backcountry, can be found at COAVALANCHE.ORG

PHOTOS TOP AND BOTTOM JON TAPPER, CENTER LANE PEARSON

BC Fest at Hoodoo

Cross ReVolution at Elk Lake

VertFest kicks off at the bottom of Red Chair, then heads uphill for laps on routes tailored to various skill levels.

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SNOWBOARDING

Follow the Leader

WRITTEN BY **SEBASTIAN FOLTZ**

Brothers Ben and Gabe Ferguson are making a case to be among snowboarding's elite.

As the twin pillars of professional snowboarding in Bend, Gabe and Ben Ferguson are naturally competitive. But unlike most sibling rivalries, this one is playing out on a global stage, with bragging rights printed out in gold and silver medals and cash sponsorships.

But on a recent October afternoon, the two looked like any other late-teen and early-twenty-something locals sitting in a Bend coffee shop—Ben with a short haircut and a flannel shirt, and Gabe with longer, curly hair extending from beneath his beanie. The Red Bull and Rock Star energy drink sponsor logos on their skull caps are the only giveaway that their day jobs don't involve a time card and a half-hour lunch break.

For the Fergusons, it was never a question of if, but rather, when they would get on a board. "When I was 6 years old [my dad] took me up [to Mt. Bachelor] and I've been doing it ever since," Ben recalled.

And figure it out he did. At year's end, Ben was ranked 9th in the world in the half pipe, according to the World Snowboard Tour standings; Gabe was 23rd.

Both Gabe and Ben credit the Mt. Bachelor Sports Education Foundation (MBSEF) youth programs and Bachelor's terrain that is filled with bowls, cliffs and wind lips, plus its man-made features.

"It taught us how to ride our snowboards, like really ride our snowboards," said Ben.

While the early start and proximity to Bachelor helped, U.S. Snowboarding team coach Spencer Tamblyn credits Ben and Gabe's drive for their success as pros.

"Ben has set the bar pretty high for Gabe," said Tamblyn. "Gabe is going to have to really push to keep up with him. As of now, I think Ben is still leading the Ferguson charge, but Gabe is close on his heels."

Tamblyn said he remembers recognizing Ben's motivation early on—at age 15 or 16—while snowboarding at Bachelor during the 2010-2011 season.

"Ben and I rode the chairlift together and discussed his plan to qualify for the Youth Olympic Games," he said. "We talked about what he would need to do to qualify and what kind of tricks he should be working on in that quest."

After another summer practicing at Mt. Hood and learning those tricks, Ben went on to take gold at the event in Austria in 2012.

"He was dedicated to that effort, and both Gabe and Ben have that kind of drive," said Tamblyn.

As the younger sibling, Gabe credits his early success in large part to his brother's example.

"I don't think I'd be in the same position if I didn't have a brother to ride with and push me," said Gabe. "I'm super blessed that we have this thing."

When it comes to competition, they still want to beat each other, but they now consider one another good friends as well.

"We're really good homies now. It's been great being able to travel together for so long," Ben said of road trips to Colorado and international travel for competitions. "I think I kind of took it for granted when we were younger."

Back from snowboarding in New Zealand with the U.S. Team in early fall, the Fergusons will have a full season of competition this winter before looking ahead to 2018 Olympic qualifiers.

Ben was on his way to claiming the final U.S. Olympic snowboard spot in 2014 when one of his role models, Danny Davis, bumped him out of contention in one of the final lead-up events.

Looking back without regret, he said it was wild just to be in contention.

They'll enter this season hoping to build on previous success. Last winter, Ben claimed his first X Games Aspen podium. He finished second in the January competition; Gabe took fifth. Ben also took second at one of professional snowboarding's most coveted events, the Burton U.S. Open in Vail, to close the 2015-16 season. Gabe finished sixth there in 2015.

The brothers started their 2016-17 campaign at the annual Dew Tour in Breckenridge in December.

"I'm feeling good—stoked on last year. I had a lot of fun, did decent," said Ben. "I just want to keep it going. I definitely want to try to qualify for the Olympics." This time he won't be the only Ferguson on the radar of the U.S. snowboarding team. But when you're a pro snowboarder in Bend, that's what sibling rivalry is all about.

PHOTOS COURTESY U.S. SNOWBOARDING

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MEDITATION

A Healthy Diet for Your Mnd

BY **HEATHER CLARK**

Learn to cultivate energy—or Qi—for whole-body wellness.

PHOTO ALEX JORDAN

QIGONG *VERSUS* ACUPUNCTURE

"Acupuncture is like giving them fish. Qigong is teaching them how to fish."
— Mark Montgomery, licensed acupuncturist and co-owner of Bend Community Healing

A self-healing practice with its roots in prehistoric China, Qigong is a moving meditation and mind-body wellness practice that combines movement, posture, breathing and awareness. It is considered acupuncture without needles.

Like acupuncture, which also works to generate and balance the body's own energy for healing, Qigong has multiple benefits, including stress reduction, illness prevention and healthy aging.

Though highly complementary therapies, the primary difference between the two is self-initiation. In acupuncture, the flow of energy is initiated by the practitioner, while the emphasis in Qigong is cultivation of one's own energy for self-healing.

Source: Qigong Institute

I'm a typical Bendite. I run, bike or ski most days of the week and maintain a balanced diet, eschewing processed foods and sugar. A model of health, right?

If you look at my blood pressure, yes. By other less quantifiable standards, like possessing a quiet mind or being present in the moment, I struggle.

Turns out, a critical component to achieving the complete wellness picture is often missing from the diet of even the most health-conscious individuals. And, for those of us who are in constant pursuit of the next task, who struggle with anxiety or who spend most hours a day in front of a screen, mindfulness can be the most challenging element of health to adopt. But thankfully, just like riding a bike, regular practice can make a big difference.

One of the world's oldest mindfulness—or meditative—practices is Qigong (pronounced chee-kung). An ancient Chinese form of meditation and healing, Qigong translates to cultivation of energy. And this practice of energy cultivation—in the same family of energy movement as acupuncture and tai chi—is believed to have numerous health benefits for both the body and the mind.

"We have immense technology in our lives, and screens in front of us all day," explained Kellie. Chambers, an acupuncturist and Qigong instructor at Hawthorn Healing Arts Center in Bend. "Your mind is always on tasks. And in our culture, our identity—in terms of how good we are—often revolves around productivity."

And learning to turn off the ever-present to-do list of the mind—which, by the way, can be accompanied by an unhealthy dose of judgement and negative self-talk—is critical to finding gratitude, discovering the healing powers of energy and to setting intention.

"It's like training a muscle," said Chambers. "You have to do it repetitively to actually see results."

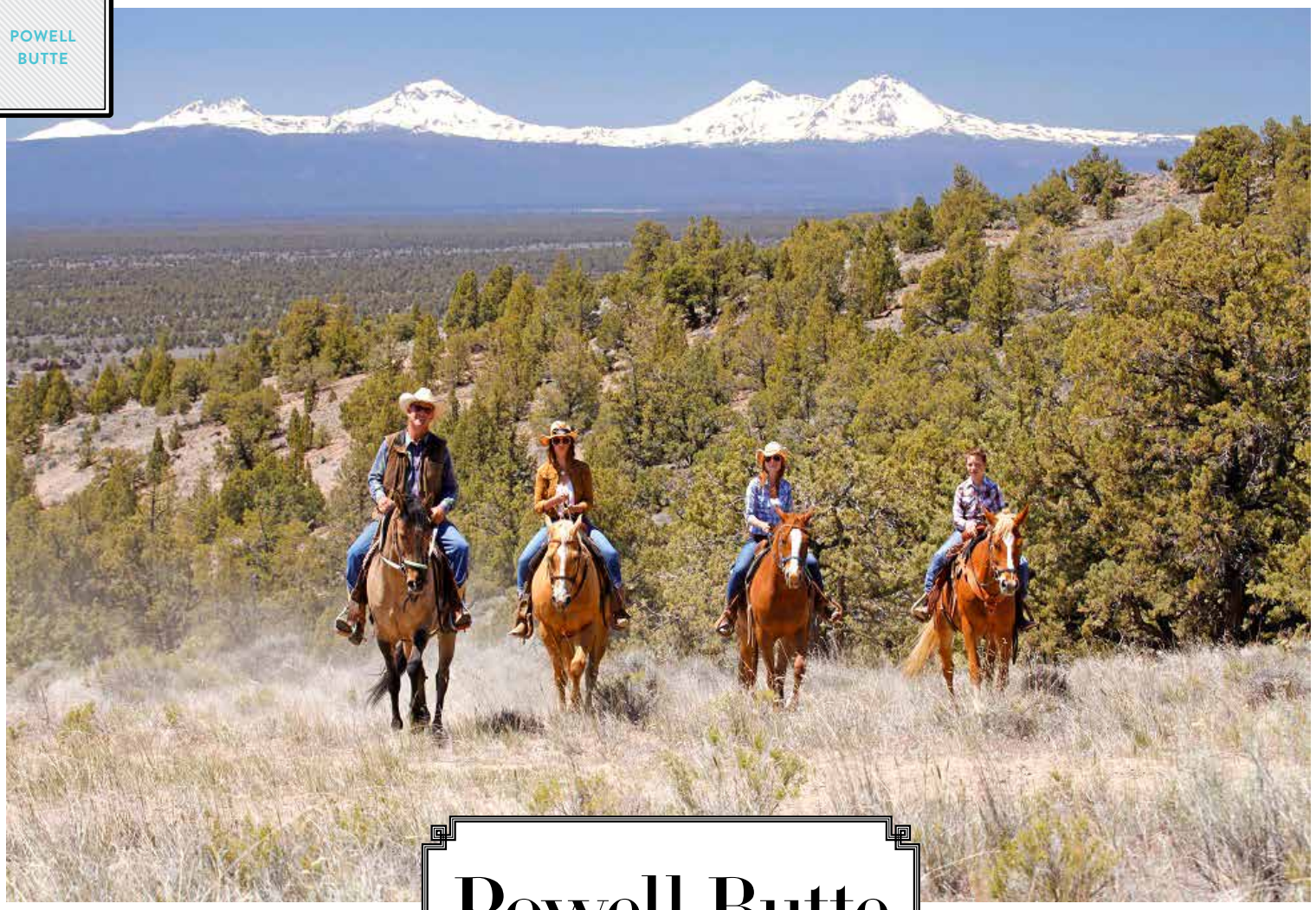
Passed down by Chinese families over generations, Qigong is made up of thousands of different forms, ensuring that no two classes or instructors will be exactly alike. Mark Montgomery's Qigong classes at Bend Community Healing focus on posture, breath and intention as he leads students to gain deeper understanding of the energy that he said flows through each of us.

Harnessing this energy makes life more meaningful and more effective, said Montgomery, a certified acupuncture practitioner who has studied Qigong in the U.S. and China for twenty years. "You learn how to relax and be very focused, which makes us better at whatever we're doing in work, play, or in our relationships."

Although many are introduced to Qigong as a method to recover from an injury or illness—St. Charles hospital, for example, offers a Qigong class for cancer survivors. Instructors there insist the ancient practice has other far-reaching benefits, such as mitigating the effects of menopause, slowing the aging process or improving athletic performance.

Montgomery said that those who attend his classes are typically striving for a higher level of wellness.

"It's a pretty powerful addiction," Montgomery said of practicing Qigong. "They start it for recovery from an injury and it just boosts the enjoyment of all aspects of their lives."



Powell Butte

Golf is just the beginning in this destination resort hub.

WRITTEN BY **CATHY CARROLL**

Being perched on the edge of the desert plateau has its perks—solitude being one of them. Within minutes of driving east from Bend on Powell Butte Highway, the expanse across vast swaths of sagebrush grasslands that are punctuated by ancient, gnarled junipers, clears the mind.

Powell Butte, which had its first post office established in 1909, is believed to be named for the Jacob Powell family who ventured east from Linn County, and for whom the surrounding area's buttes are also named. It is part of Crook County, named for Gen. George Crook, a U.S. Army veteran of the Civil War.

Today, the scenery from the two-lane road likely reflects what the Powells or Crook would have seen when they first arrived, with the exception of a grange hall, a church and an Oregon State University Central Oregon Agricultural Research Center. The university is currently considering a future use of the eighty-acre site, located here since 1986. The research had formerly focused on high-value, specialty-crop seed production, plus a potato variety development program.

Essentially, the winding, country drive has all the relaxing qualities of a road to nowhere, yet it isn't. Tucked away off this road are the luxury resorts Brasada Ranch and Pronghorn. Both are known for stellar golf, but even in the pre-season, amenities including spas, restaurants and well-heeled accommodations offer opportunities to unwind. Locals, too, can feel as if they are a world away, less than a thirty-minute drive from Bend.

Pronghorn is ideal for reconnecting with family, a spouse and the area's natural beauty. Stroll to the spa, located in the 55,000-square-foot clubhouse with views of nine surrounding mountain peaks and the Nicklaus and Fazio courses.

At Brasada Ranch, the Brasada Canyons golf course, designed by Peter Jacobsen and Jim Hardy, has no two holes running parallel and is known for lava-sculpted terrain, great views, and privacy. Play is reserved for members and resort guests.

PHOTO COURTESY BRASADA RANCH

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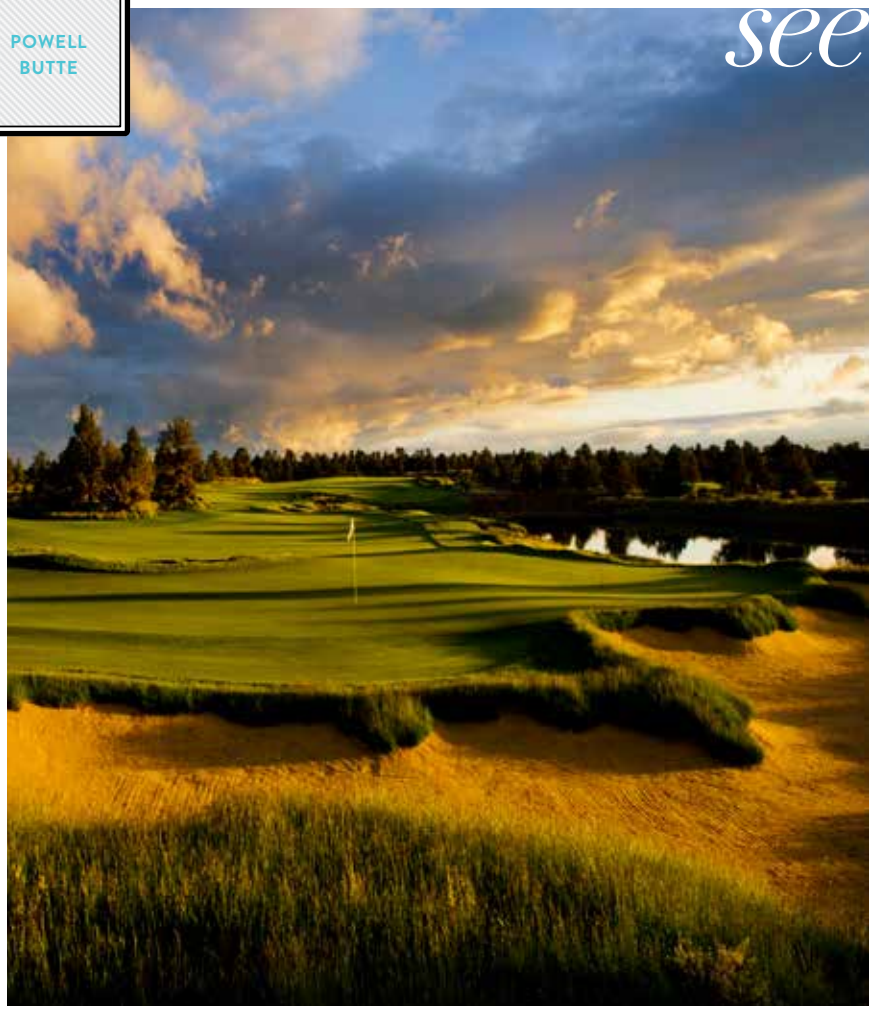
POWELL BUTTE



see

taste

stay

At Pronghorn, the rustic chic lodging, from suites to four-bedroom homes, are ideal for a romantic weekend or a family getaway. Master bedrooms have king beds, custom furnishings and décor, deluxe baths with soaking tubs, plush bathrobes and stone fireplaces for cozy evenings in. The private outdoor living spaces with fire pits are perfect for sipping wine under the stars or gathering the family together for hot toddies.

taste

At Chanterelle restaurant at Pronghorn, Chef Kevin Linde taps into the bounty from local farmers and ranchers, combining the region's terroir with global influences. The culinary experience offers a blend of classic and modern dishes and an extensive wine list amid stunning Cascade mountain views.

see

The famed 8th hole on the Fazio course. Construction crews unearthed a pair of lava tubes during construction of this short Par 3 hole. If accompanied by a member, guests can explore these natural caves, one of which stretches nearly half a mile before terminating in the subterranean desert.

play

The Brasada Ranch Equestrian Center has mustangs, draft-cross and Western pleasure horses with guides and instruction for all abilities amid more than 900 acres of rideable territory. In winter, ride to Spirit Rock for s'mores. Stroll to the spa for a massage or facial. A follow-up to dinner at the Range Restaurant is stargazing on the patio, far from the city lights, while wrapped in a blanket in a deep Adirondack chair beside the fire pit.

stay

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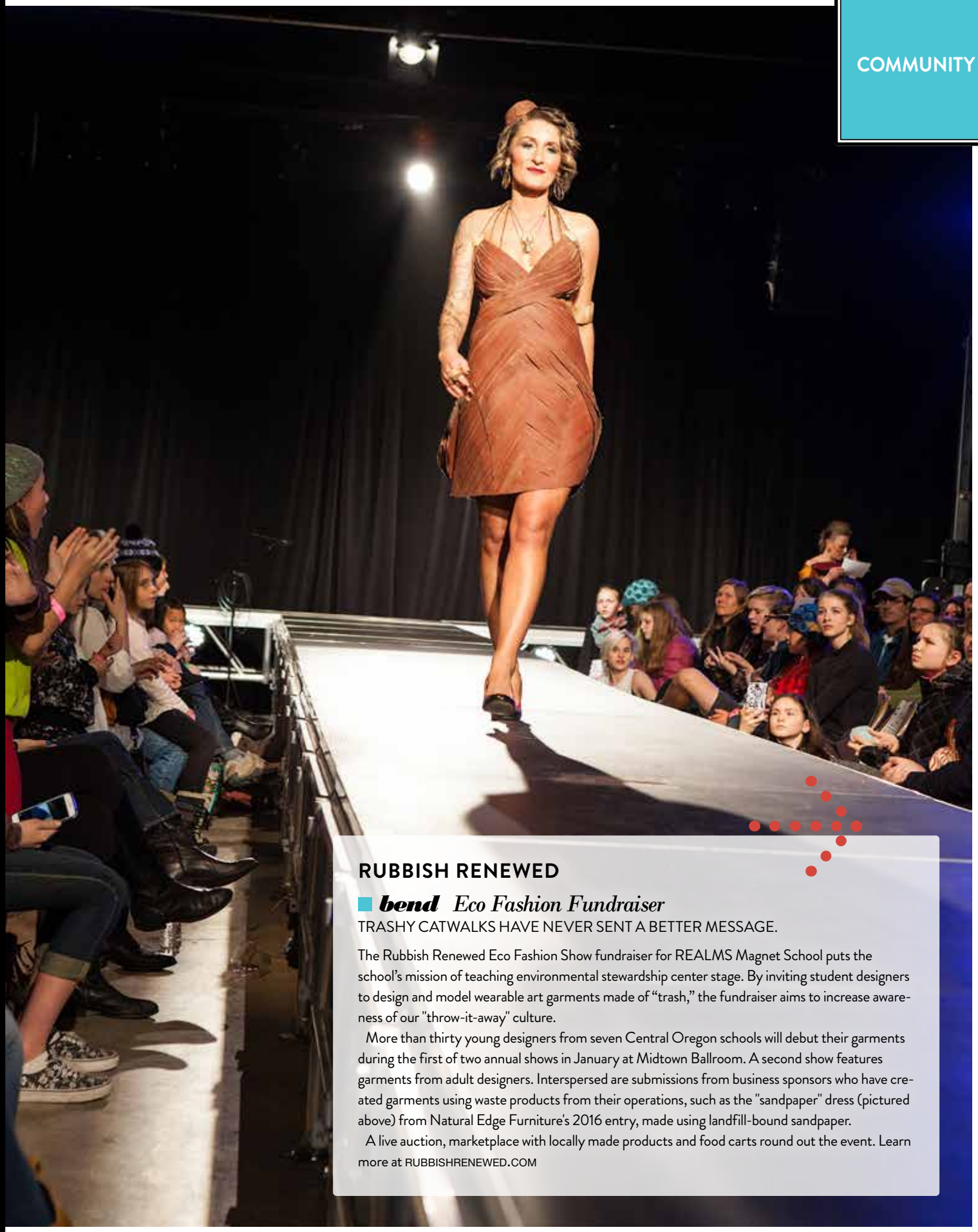

PHOTO HEAVEN MCARTHUR

RUBBISH RENEWED

bend Eco Fashion Fundraiser

TRASHY CATWALKS HAVE NEVER SENT A BETTER MESSAGE.

The Rubbish Renewed Eco Fashion Show fundraiser for REALMS Magnet School puts the school's mission of teaching environmental stewardship center stage. By inviting student designers to design and model wearable art garments made of "trash," the fundraiser aims to increase awareness of our "throw-it-away" culture.

More than thirty young designers from seven Central Oregon schools will debut their garments during the first of two annual shows in January at Midtown Ballroom. A second show features garments from adult designers. Interspersed are submissions from business sponsors who have created garments using waste products from their operations, such as the "sandpaper" dress (pictured above) from Natural Edge Furniture's 2016 entry, made using landfill-bound sandpaper.

A live auction, marketplace with locally made products and food carts round out the event. Learn more at RUBBISHRENEWED.COM

MUSE CONFERENCE

The Power of One

WRITTEN BY **LEE LEWIS HUSK**

World Muse Conference brings local and international thought leaders to Central Oregon.

Muse: a noun meaning someone who inspires. Muse: a verb meaning to thoughtfully consider. Both are invoked by World Muse, a nonprofit founded by Amanda Stuermer of Bend in 2009, which led to the first Muse Conference in 2013. "We don't evoke the myth of muse, but rather we show the real power of women to inspire positive change in their lives, in their communities and in our world," said Stuermer, who also serves as *Bend Magazine*'s editor-at-large.

The three-day conference supports and celebrates the potential of women and girls as catalysts for change through keynote presentations, live performances, art exhibitions, interactive panel discussions, breakout workshops and a special 5k run, she said.

Stuermer expects this year's conference, which will be held March 3 to 5 in Bend, to reach a sold-out crowd of about 1,000 people. To encourage more male participation, Wade Davis, a retired NFL football player and ambassador for the United Nations Women's HeForShe Campaign, will speak about the importance of men as allies in the feminist movement. Rainn Wilson, who played the character Dwight Schrute on the TV comedy, "The Office," and his wife, Holiday Reinhorn, will speak about their work with girls in Haiti. In addition, some of the women who traveled to Zambia with Stuermer and Gloria Steinem in 2016 will speak, along with a young Zambian woman.

"As in the past, we'll have a variety of thought leaders and women's activists, both local and global," said Stuermer.

Tickets range from $10 to $350 and can be purchased online (theworldmuse.org) beginning January 1. The Tower Theatre hosts the main conference on Saturday. All other events take place at the nearby Liberty Theater.

Find more community events and stories at **BENDMAGAZINE.COM/COMMUNITY**

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LOCAL HERO

"We've already slayed some big dragons. But, I think we need to pay more attention to people on the fringes."

LOCAL VOLUNTEER

Embracing Possibilities

INTERVIEW BY **AMANDA STUERMER**

Ruth Williamson is contagious. She is effervescent. She is the ultimate optimist. Ruth greets each and every person she runs into with a warm smile and a dang-it's-so-good-to-see-you hug. Yes, Ruth Williamson is a hugger. Golden retrievers could learn a thing or two from her. Ruth is a natural connector. She is also passionate about this place that we call home. She infuses these qualities—connection and passion—into all she does. She has brought her characteristic enthusiasm to issues including: environment, growth, public transit, higher education and women's empowerment.

We shared a cup of tea with Ruth and discussed why she does all that she does—after we hugged, of course.

What brought you to Bend?

The mountains, 100 percent. I need the mountains in my daily life. We were living in Seattle, and I was working as an Obermeyer rep so I traveled here a lot. I got to a point where I had to ask myself, "What do I really love?" My answer was, "The outdoors." In a full hormonal rage, I told my husband, Pep, "We're going to Bend." He knew to get out of the way of a girl when she wants to make a nest. We've been in Bend for twenty years now and raised two awesome kids here. I still have a huge crush on this town.

What exactly do you love most about Central Oregon?

There is just so much possibility here, the place and the like-minded people. The combination of mountains and community are powerful. People here are all-in. When we fail, we notice it, get back up, and try again. As a natural optimist, I like that attitude.

What current challenges does our community need to be all in for?

We've been fortunate to have a generation of visionaries taking us from mountain town to where we are now. We've already slayed some big dragons. But, I think we need to pay more attention to people on the fringes. How do we start to wrestle with some of the tricky stuff like homelessness? What are we if we're just about a good time? We've got so much. Shouldn't we give back?

What organizations have you been involved with or supported here?

The Bend Parks & Recreation District, Bend 2030, OSU-Cascades, City of Bend, The Deschutes Forest and World Muse. We have so many organizations creating opportunities to have engaging conversations. These conversations matter. World Muse is at the forefront of this. We need to be inspired to tell our stories and know that we are part of a community that cares. That's what World Muse does; it reminds us that we each have something to give, to offer, to bring to the table and that it matters. World Muse ignites the values conversation. People are coming to Muse and saying, "Yeah, me too." I got involved a few years ago as a panel moderator for their annual Muse Conference, and I've since become a board member. Their message of living a life of purpose mirrors my work as a whole life coach. I work with women and men, as well as young adults, who are coming out of college and feel overwhelmed. I have an affinity for them because I felt this way. Young people get so many mixed-up messages these days. It's easy for them to lose touch with themselves. I ask them the same question that I asked of myself, "What do you love about life?" This work feels absolutely like my sweet spot. I believe in possibility in the kids I work with, in the organizations I support and in the town I live in. I want to make a difference for them all.

PHOTO JON TAPPER

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CHILDREN'S MUSEUM

Fusing Art and Science

WRITTEN BY **HEATHER CLARK**

"We have a 100 percent return rates on our camps. There is always a creative, visual component to them, as well as a strong material and science component."

When Kayla Wopschall relocated to Central Oregon from Seattle with her young family three years ago, the scientist and mother of two noticed a glaring omission: an art and science center for kids.

"Currently, a space that's not your house to engage in hands-on art and science activities is tough to find in our region," said Wopschall. "Initially I considered launching a discovery center focused on science and technology, but it has become a much larger collaboration with arts and performing arts. That's what parents are asking for."

Wopschall's unusual background as a studio artist and globe-trotting Phd archaeologist specially positioned her to drive the vision that fuses art and science under one roof.

In early 2016, the Children's Museum of Central Oregon was born. Overseen by an eleven-member board of directors, a $3.5 million capital campaign is currently underway to open and operate a 40,000-square-foot physical space in Bend that would serve as an experiential learning and playing center for kids.

The Museum's master plan includes two classrooms with lab capabilities and a theater where kids can perform and play dress-up on any given day, which could also be used by organizations such as the Cascade School of Music.

"There's a real need in Central Oregon for a performance space that feels important and special," said Wopschall.

She hopes to have museum doors open as early as December 2017. "We've only been fundraising since January 2016, and we're already well on our way," she said. "The entire community is so excited and supportive, and I know we can make this happen."

EXPERIENCE CMCO NOW

Parents of youngsters ages four to fourteen don't have to wait until 2018 to take advantage of CMCO programming. Single and multi-day camps are regularly offered on no-school days, and encompass interests ranging from welding and woodworking to 3-D printing and nature discovery. "We have a 100 percent return rates on our camps," said Wopschall. "There is always a creative, visual component to them, as well as a strong material and science component." What's more, a series of six pop-up museum events are scheduled for locations across Central Oregon this winter. These one-day mini museums are free to attend and include a science and art activity.

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values my work with veterans.

"As a volunteer for Partners In Care, I specialize in working with veterans because I am one myself. Throughout my military career and after, I've seen a lot of suffering. So it's easy for me to form a special bond with my patients because I understand them. We share our stories, we laugh, and I do what I can to make life more pleasant."

—Frank

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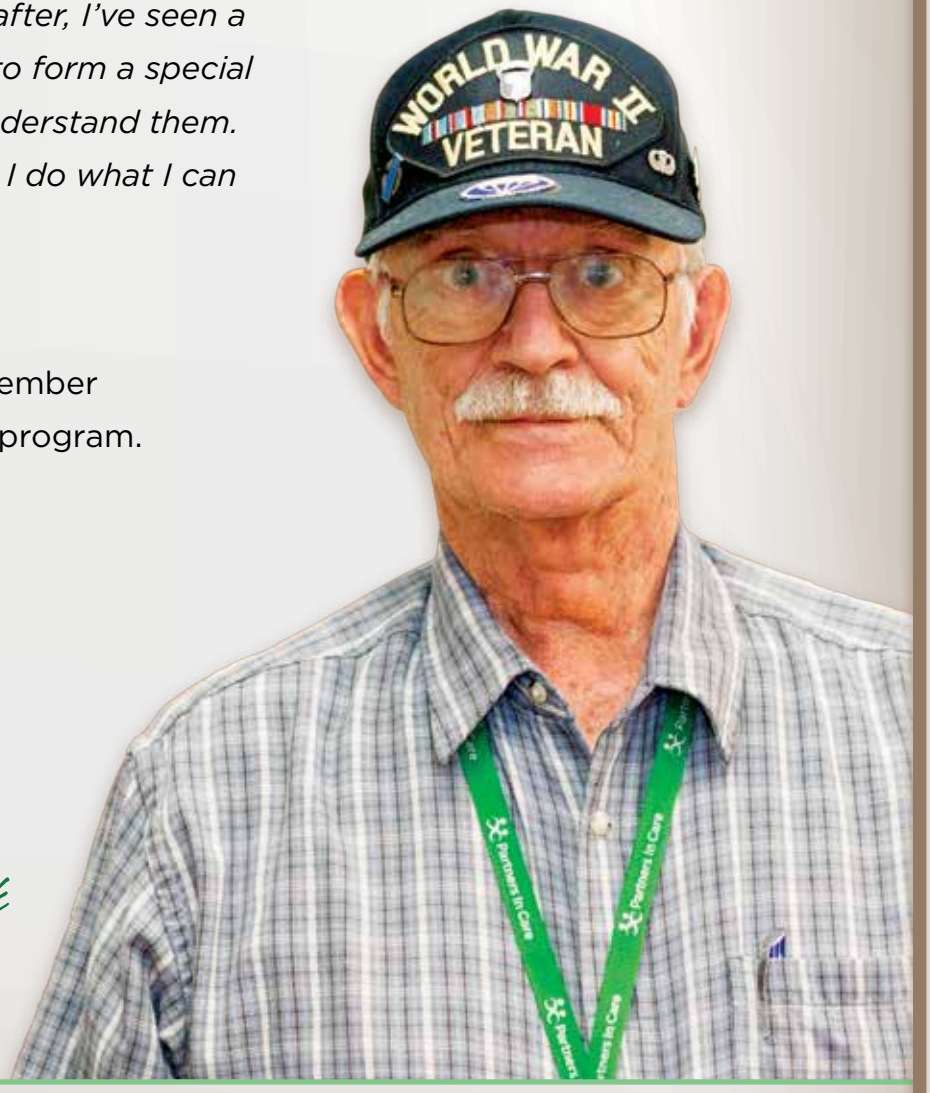

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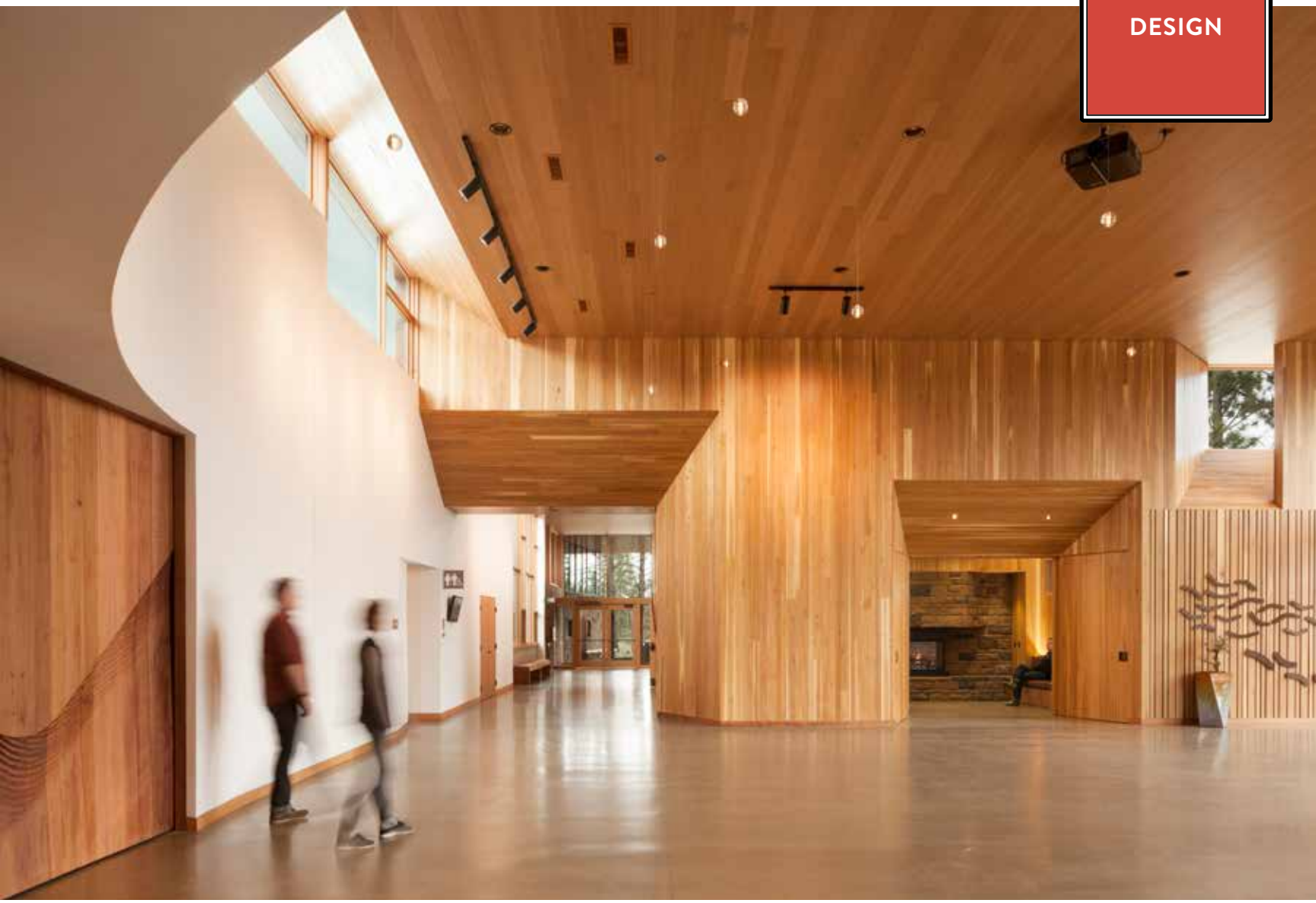


Open House

Members of the Universalist Unitarian Fellowship of Central Oregon created a new home for their congregation that was designed via inclusion, aimed for sustainability and architectural greatness, and kept the practical needs of their community and Central Oregon in mind.

WRITTEN BY **STEPHANIE BOYLE MAYS**

PHOTOS BY **LARA SWIMMER**

Stymied by the limited and shared space of Bend's Old Stone Church, the congregants of the Bend-based Universalist Unitarian Fellowship of Central Oregon embarked on their church-building project in 2011 when they developed a forty-three page matrix of wishes and thoughts with which to inform the architects. After a process during which committee members visited other churches in the Northwest and whittled down a list of sixty architectural firms to one, they chose Hacker (formerly THA) of Portland. The firm designed the High Desert Museum, the Bend branch of the Deschutes Public Library and, more recently, the Lakeside Pool complex at Black Butte Ranch and the townhomes at Basecamp (adjoining the Old Mill).

"We really wanted this as a firm," said Corey Martin of Hacker, "and I really, really wanted it on a personal level. Central Oregon is my favorite place on earth. It is profoundly beautiful and my hope was to make it (the church) all about Central Oregon."

"We purposefully designed it not to be a traditional religious building. There is no steeple and there are no bells," said Leslie Koc, chair of the New Home Steering Committee, of the 17,000-square foot structure. "We are non-denominational and welcome all faiths and atheists."

While not overtly religious, the Seven Principles of the Unitarian Universalist Church focus on worth, truth, social justice and respect. Each was incubated into the design.

"There is a spiritual connection to the landscape and while there may not be a specific religious content, it is there as a suggestion in a union of everything," explained Martin. "It's a journey that you're moving along; a linear path in a shifting landscape."

The property sits on a twenty-two-acre site on Bend's western perimeter off Skyline Ranch Road; half the acreage is in the county and holds a labyrinth, and the other half is in city and was chosen as the site for the church. On the city site, the building rises from the landscape with horizontal cedar siding that echoes both the living trees and grey snags that surround it. Distinctively angled rock walls were inspired by the terrain's strait and curved basalt formations. Asymmetrical cutouts in the roof edge fill the interior with light, and a

Gathering Light
Asymmetrical cutouts in the roof edge fill the interior with light.

One With The Land
A dramatic chamfered ceiling and angular roofline imbue the static structure with a sense of movement that partners with the shifting landscape.

"Our hope is that our message for social justice can be carried into the larger community by people who may come here for another purpose."

— DALE CLARK

A Place Of Sanctuary
A long cedar-lined entry serves as the central axis, which leads to the Pete Seeger gathering hall and then to the sanctuary.

dramatic chamfered ceiling and angular roofline imbue the static structure with a sense of movement that partners with the shifting landscape.

Inside the church, a long cedar-lined entry serves as the central axis, which leads to the Pete Seeger gathering hall and then to the sanctuary. Rooms off the hallway, all named for Unitarians, are designated for specific functions, such as the Beatrix Potter childcare room, the Linus Pauling Hall and Gallery and the Fannie Farmer commercial-grade kitchen.

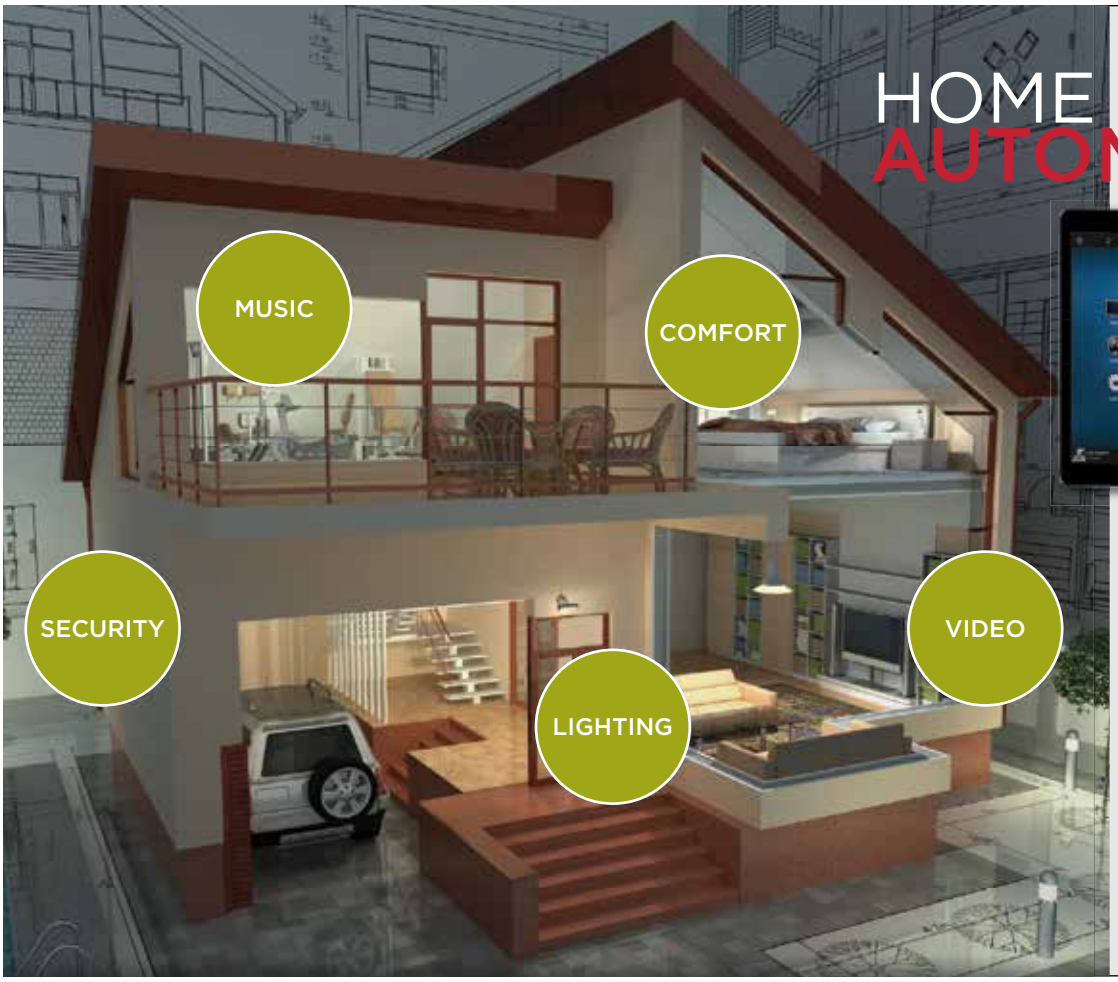
Although the structure has won numerous architectural awards and is the first church in the United States to receive platinum LEED certification (it will be a net zero energy building when solar panels are installed in the future), its greater purpose was to welcome those who would use it.

"There was an undercurrent of unhappiness about coming all the way to Bend to meet in a meagre space, but this is now gone," said Reverend Antonia Won, the church's developmental minister. "People now have an aesthetic reward, and people can stick around. The church has members from Bend, Redmond, Sisters, LaPine and Prineville."

"We can do things now that we could never do before," agreed Kroc as she talked about the greater opportunities for community building, "such as hold potlucks or gather after services."

Usage is not limited to the congregation. Since the building's completion in early 2015, it has hosted social justice, community, spiritual and educational groups in addition to musical concerts. "Our hope is that our message for social justice can be carried into the larger community by people who may come here for another purpose," explained Dale Clark, who also was involved in construction as chair of the design committee. "We are a community within a community that wants to reach back into the larger Central Oregon community."

See more of Central Oregon's most inspiring designs. Go to **BENDMAGAZINE.COM/DESIGN**



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Swiss Wool Poufs

5. Pile up the poufs for additional seating or use one solo as a prop for your feet. Emblazoned with the iconic Swiss Army logo, the wool poufs come in three dimensions: an 18-by-18-by-18-inch cube; a 24-by-24-by-24-inch cube and a 24-by-24-by-13-inch rectangle. The four color combinations are: brown/red, cream/black, green/brown and grey/orange. Pouf prices start at $297. *Haven Home Style | 856 NW Bond Street, Bend | 541.330.5999* HAVENHOMESTYLE.COM

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PHOTO ERIC LINDSTROM

FERNWEH WOODWORKING

Justin Nelson

WRITTEN BY **MACKENZIE WILSON**

Curiously clean. That's the impression that a visitor gets when first surveying Justin Nelson's woodshop. An American flag folded neatly into a triangle near his desk hints at why, if not how, he keeps sawdust from piling up in his buzzing boutique woodshop. The 29-year-old former firefighter turned craftsman spent four years as a Marine Corps officer. Even now, working in an inherently dusty occupation, presentation is important to him.

His eye for detail is evident in his work. Nelson crafts ornately detailed pieces that draw upon nature's designs to transform everyday objects such as planters and cutting boards into artwork.

Nelson started his company, Fernweh Woodworking, less than two years ago, but his products have already caught the attention of Etsy. The goliath of handmade flew him to New York in 2015 for a "makers" meet and greet with wholesale clients. He left with a deal confirming what he hoped was true—people are willing to spend money for items that are truly handmade.

"I was honestly pretty concerned when I started out as to whether, in our culture and economy, being a full-time woodworker was realistic. Could I produce enough at a price people would buy it? I was skeptical of my own business," said Nelson.

A former Hotshot on Prineville's crew, Nelson's career path has taken a complete 180-degree turn from fighting wildfires. "I'm on Pinterest now. I would have never been on Pinterest before," he said with a laugh.

Many of his pieces have a delicate design. Petite planters and bud vases with geometric patterns aren't just functional, they're striking. His passion for woodworking began on the opposite end of the spectrum. Starting out, Nelson used rustic reclaimed barn wood in his designs because he thought that was where the market was.

"I assumed if I was going to make money doing it, I would have to change with the fads," he said.

A mentor snapped Nelson out of it. He advised Nelson that if hardwoods were his passion, he had to listen to that.

His passion is evident. His speech quickens when he talks about the highlights of yellow and pink in Canary wood. He might be describing the features of a striking woman rather than something as ordinary as a block of wood when he describes his materials. Some of the colors in his pieces, he explained, are from what's known as spalting.

"There are mold colonies growing in the wood and the lines you see are the borders between the colonies," said Nelson. "It's the beginning of the rotting process, but if you catch it at the right time and kiln dry it, the fungus is killed and it leaves beautiful lines."

His current top sellers are Edison Lamps and Geometric Wall Planters—he can barely keep them in stock. Business is getting to the point where he's worried how he'll continue to keep up.

"It does scare me. I can always hire on an employee if needed. But I'd like to keep it [to] only me for as long as possible because I really enjoy it," he said.

Learn more about Justin's work. Watch the video at **BENDMAGAZINE.COM/FERNWEH-WOODWORKING**

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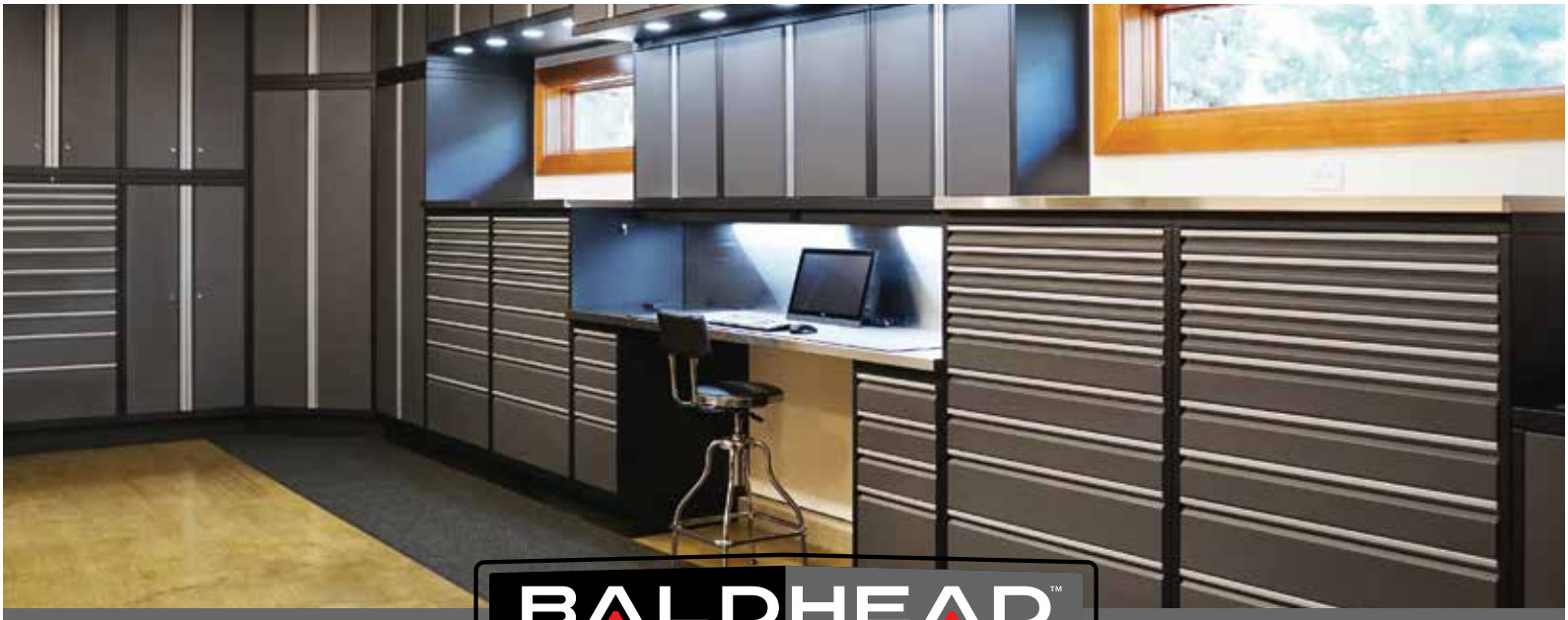

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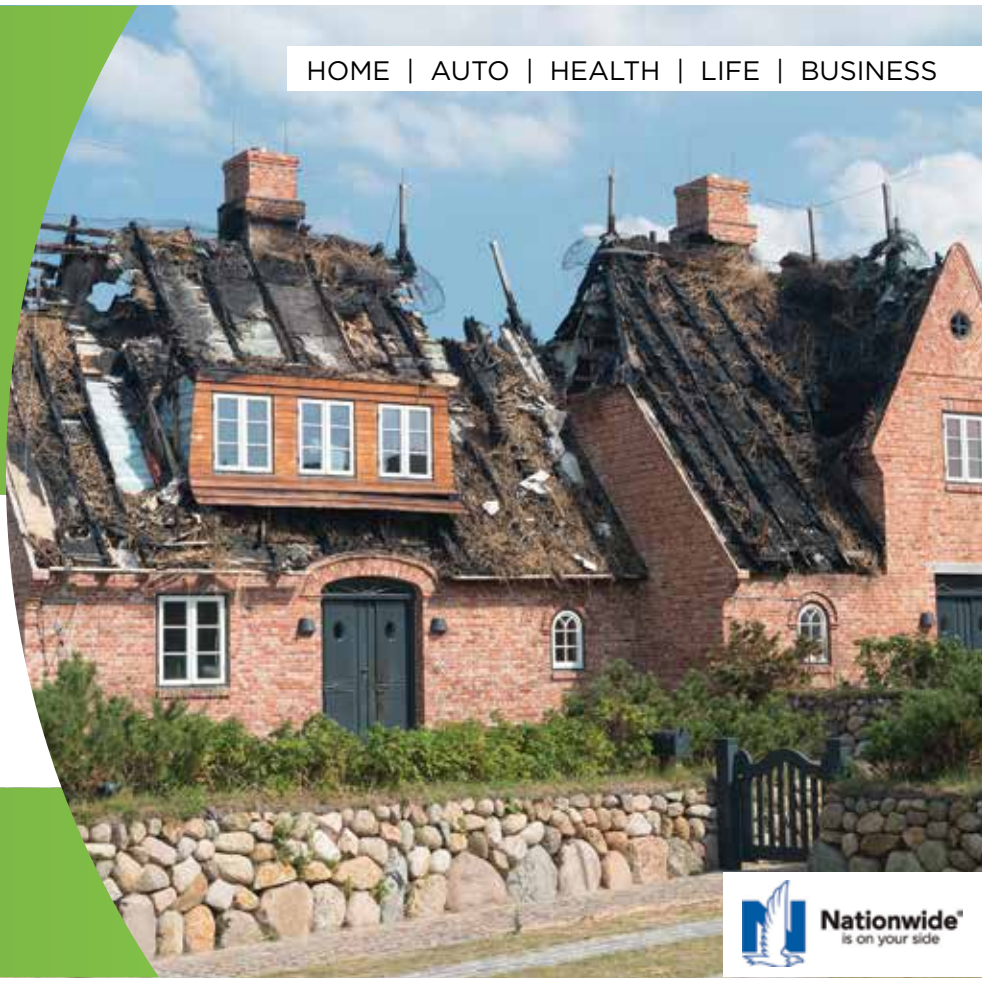

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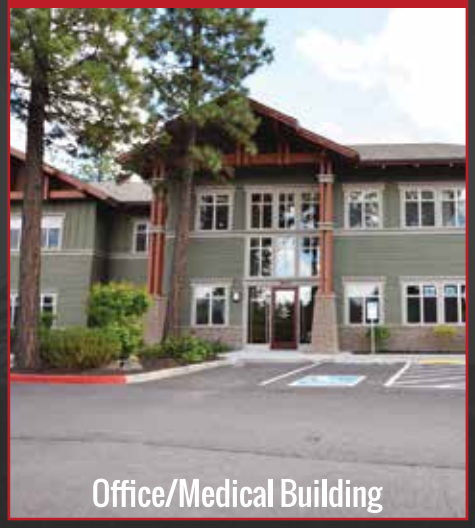
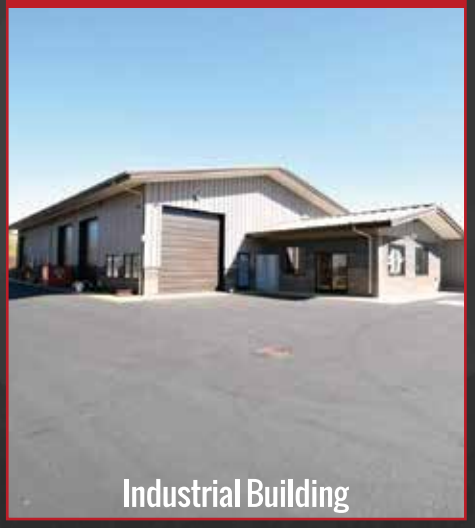


Office/Medical Building

SOLD $136 / SF



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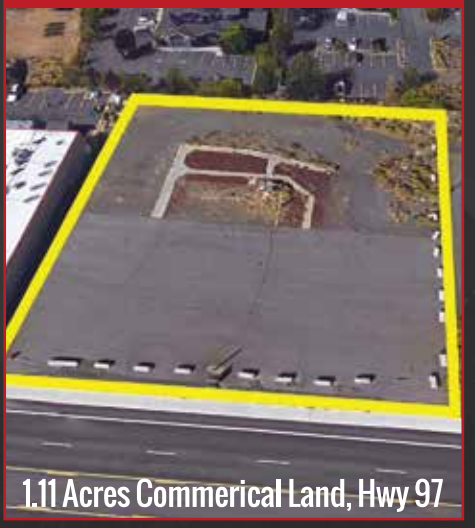
SOLD $22 / SF



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GAME DEVELOPERS

Game On

Inside Bend Studio for the making of Sony's highly anticipated and globally hyped adventure video game, "Days Gone."

WRITTEN BY **CATHY CARROLL**

Bend Studio's brain trust: John Garvin, Jeff Ross and Chris Reese. (L-R)

PHOTO ALEX JORDAN

Snow blanketed Mt. Washington towers above ponderosa pines against a pale blue sky, a familiar and pleasing Central Oregon image with one exception: bounty hunter Deacon St. John is gazing out over the scene, surveying the effects of a mysterious pandemic that has decimated the world, killing most and transforming millions into mindless, feral "freakers" that roam the post-apocalyptic wilderness.

This is the world of "Days Gone," one of the most highly anticipated and globally hyped action-adventure video games for Sony's PlayStation 4, is being created at Bend Studio by a team of more than 100 artists, designers and engineers working from a seemingly clandestine space on the edge of the Old Mill District. Behind an unassuming brick façade of a title insurance company on Bluff Drive, there's nary a hint that it also houses a company owned by Sony Interactive Entertainment.

Inside, the 18,000 dimly lit square feet on two floors is devoted to cubicle after Star Wars-figurine-bedecked cubicle of headphone-wearing developers leveraging leading-edge technologies of the interactive entertainment industry. They are all working toward the completion of "Days Gone," the studio's sole project for the last four years. A trailer for the game was revealed in June at the historic, 6,300-seat Shrine Auditorium in downtown Los Angeles, the venue for events such as the Academy Awards. It was part of E3, considered the world's premier trade show for computer, video and mobile games and products, which drew more than 70,000 attendees to the Los Angeles Convention Center.

Roughly half of Bend Studio's employees went to the event, which attracts the gaming industry's top talent and showcases never-before-seen products.

Bend Studios' much anticipated "Days Gone" features numerous digital backdrops familiar to Central Oregonians, including Mt. Washington (above left).

Creative Director John Garvin said that even for him and studio Director Chris Reese, industry veterans who have worked for roughly the last two decades at Bend Studio, it was significant. Moreover, it was particularly important for younger members of the team who are fresh out of college, and it rejuvenated the whole staff for the final push toward completing the multi-year project. "It was the most exposure of that magnitude that we have gotten," said Game Director Jeff Ross. An hour after the trailer debuted at the conference, a live demo posted on YouTube drew about two million views. By the time it was viewed in Europe and was posted on other sites, it garnered about six million hits, said Garvin.

To complete the project, Reese said the studio is looking to recruit about seven employees, including senior-level animation and graphics programmers, bringing the number of staff to 112 by February.

But the world of gaming is much more than just effects and thrills, said Garvin, who has a master's in English and literature from the University of Oregon and finished writing the script in the fall.

"Now narrative is super important and is a focal point," he said. He compared the "Days Gone" script with the studio's first project for Sony, a game called "Syphon Filter," released in 1999, when the studio was called Eidetic. "At that time, story was just becoming important, and the script had forty pages." The "Days Gone" script is significantly longer. (As is the case with many details surrounding the game prior to release in this competitive industry, Sony kept certain details under wraps, including the number of pages in the script and when the game will be released.)

Garvin drew on his knowledge of works by writers ranging from Shakespeare to Stephen King in crafting the story of Deacon St. John, a drifter who lives in a lawless wilderness outside the world's civilian encampments. To survive, St. John uses his pre-doomsday skills that he learned while riding for the Mongrels MC, an outlawed motorcycle club, where violence and mayhem were part of riding the open road.

"It distills human experience to the raw essentials in a world where there are no laws," said Ross. "It's a simulator for your life if the world changed."

In this "open world" game, players move freely through a virtual landscape and make choices, exploring how they react to harsh conditions and feelings of loss, love, friendship, revenge and desperation. St. John learns that surviving isn't living. His struggle is to ensure that hope never dies.

"Understanding drama is what makes a good story," said Garvin. He compared the immersive experience of controlling the game's protagonist to reading a novel. Following the narrative and discovering what's next based on the choices you make takes it a step further. "It's transcendent."

AT A GLANCE

Founded: Bend Studio was founded in 1993 in Bend by MIT graduates Marc Blank and Michael Berlyn (original company name Blank, Berlyn and Co.). As a Sony-owned company, it is one of the oldest first party studios in the PC and console gaming industry.

Early History: The company developed games for the Apple Newton and quickly expanded into the PC and console games market.

Total Number of Employees: 112 by February

Number of Games: Eleven (including "Days Gone")

First Sony Console Game: Bubsy 3D (1996)

Notable Contribution: "Syphon Filter" (Series), with more than 7 million units sold worldwide.

TOUGHER CENTRAL OREGON STARTUP MAKES WORKWEAR FOR WOMEN.

Bend's TOUGHER is producing workwear for women who have broken through ceilings tougher than glass.

Frustrated with the apparel industry that has never provided adequate workwear options for women, Stacy Gose decided she would make the pants herself.

"Women have been doing hard work since before Rosie the Riveter," said Gose, CEO and founder of TOUGHER, a workwear company for women based in Bend.

In Oregon, women make up 34 percent of the agriculture, fishing and hunting industries; 16 percent of the mining, quarrying and oil and gas extraction industries; 29 percent of the utilities industry; 27 percent of the manufacturing industry; and 20 percent of the construction industry, according to the Oregon Employment Department's most recent data.

Gose interviewed women who work in these field to determine their clothing needs. In her research, Gose found that 98 percent of women shop in the men's aisles for their workwear because the options for women either don't have the right fit, or aren't made of the right material.

"Women were so passionate about wanting another option," said Gose. "They absolutely believed in the mission."

One of those women is Marissa Krawczak, 29. She lives in Central Oregon and has worked on trail crews and as a wildland firefighter for almost ten years. Krawczak said that finding pants that could handle all her movement—hiking trails, stepping over logs—and still be comfortable was "impossible."

"When you're working with tools, you want to be able to keep up with men easily," said Krawczak. "Something as simple as your clothes and your gear not being dialed can hold you back."

Gose developed the workwear pants by working with women in these traditionally majority male fields. The pants will come in a much wider variety of sizes than is currently on the market for women and will be made out of a material that is both stretchy and durable.

Blue collar women aren't the only ones taking notice of Gose's work. TOUGHER is part of the accelerator program at Bend Outdoor Worx, which mentors startups in the outdoor industry. Gose also won the breakout award at the Venture Out Conference this year, winning $10,000 to fund her company. Gose said she hopes to have the pants on the market by the summer.

"Women in Bend and across the globe that grow, build and make in [a] community—this is my way of saying thank you and giving back," said Gose.

Jem Raw's Better Butter

The term "raw foods" is typically associated with organic and locally sourced vegetables and meats. Think kale sandwiches, hold the bread. But one local company is proving that raw can be richer. Jem Organics started as a raw chocolate maker with an eye toward health conscious consumers. Today the company has evolved into a boutique manufacturer of nut butters and spreads that customers spoon, dip and drizzle from six-ounce jars. Over the past four years, the company has grown from a four-person, mom-and-pop operation into a company with ten employees and national distribution. Company president and co-founder Jen Moore said the company expects to double its sales next year, breaking the $1 million mark for the first time. In an average month, the company typically ships about 8,000 to 10,000 jars.

Stone ground almonds, cashews and hazelnuts come in six flavors with names such as Superberry Maqui Camu Almond Butter. Each flavor is designed to provide more than just a tantalizing topping. The Cashew Curry Tahini supports healthy digestion while the Hazlenut Raw Cacao provides a gentle boost of mood lifting goodness. While the company is poised for a breakout year in 2017, it hasn't been without struggles. Jem Raw endured a voluntary recall in 2016 that threatened to put the company out of business. Capital for needed expansion dried up as lenders retreated from what looked to be a potentially risky investment. In the place of institutional lenders emerged friends, family, and other private investors who funded much needed equipment upgrades and a move into a larger facility. Even customers pitched in, placing advance orders and paying cash to help the company stay afloat.

"That is what really got us out of trouble," said Moore. The recall now in the rearview mirror, the company is focused on continuing to build the brand and spreading the word that healthy foods can be fun.

Jem Raw CEO Jen Moore with two of their popular flavored nut butter spreads.

PHOTO TOP BRIAN BULEMORE, BOTTOM ALEX JORDAN

EDIBLES STRIKE BIG

LUNCHBOX ALCHEMY'S LINE OF "SQUIB" MEDICAL MARIJUANA EDIBLES IS POISED TO BECOME AN ALTERNATIVE HOUSEHOLD NAME.

Three years ago, Cameron Yee was a dealer with a dilemma. Changes in the marijuana laws were putting the lucrative black market out of business. While others invested in ever-larger grow operations or elaborate retail stores in preparation for legal weed sales, Yee focused on something smaller, much smaller —17 gram edibles, to be exact.

Yee is the founder of Lunchbox Alchemy, Bend's breakout medical marijuana business that developed a line of ubiquitous flavored gummy treats known as "squibs."

Perhaps no single company better embodies the meteoric growth of Oregon's marijuana industry than Lunchbox Alchemy, which started as a test recipe in Yee's kitchen and has grown into a small empire that includes thirty-five fulltime employees, another ten contract workers and a distribution network that stretches across the state.

"The company was founded out of necessity. We watched what was happening in Colorado and we figured we'd try to follow their model," said Yee. "We had to look a little bit into the future and step out into the limelight with a branded product which was quite unique at the time."

Today the company sells anywhere from 60,000 to 80,000 units of their signature squibs, which come in a variety of flavors such as green apple, mango and blue raspberry. The products are marketed as medicinal and sold through the medical marijuana dispensaries in Carmex sized jars that contain the colorful "squibs." The most popular is the 100-milligram serving, which is intended to be consumed in bite-sized pie wedges.

As the state rolls out its next phase of rules around recreational marijuana that will allow larger doses of edibles to be sold to recreational users, Lunchbox Alchemy is poised for a major move that could transform the operation into an alternative household name. The business is in the process of securing an OLCC permit needed to pave the way for recreational sales that could potentially increase the market by as much as tenfold. The company has already doubled down on its commitment by starting work on a new $3 million production facility. If all goes well, the company hopes to use it as a template for similar Lunchbox facilities in other newly legal states, including California, Arizona and Nevada.

"We've always strived to be the industry leader in edibles and extracts. Right now, we invest every dollar that we earn into the business and growing our production space and our market share," said CEO and "High Counsel" Burl Bryson.

Want to hitch your wagon to Lunchbox? the company is currently looking for investors to help fund their growth plans.

Details: INVESTORRELATIONS@LUNCHBOXALCHEMY.COM

BY THE NUMBERS

2,400
Piling On
Cloudchaser's totally hourly uphill skier capacity. Goodbye epic Sunrise lift lines.

6,576
Going Long
The total length of the lift in horizontal feet from top to bottom.

141
Grab a Chair
Total number of chairs installed on the new lift.

1,448
Got Vert
Total amount of vertical feet gained in elevation from the base to the top of Cloudchaser.

6
Earning Turns
Number of miles of new groomed trails serviced by Cloudchaser. And the approximate number of dollars, in millions, that Mt. Bachelor has invested in the new lift.

564
Bottoms Up
Total number of seats. Plenty of opportunity to make new friends.

MT. BACHELOR'S CLOUDCHASER

It was less than one year ago that Mt. Bachelor announced that it was planning to construct its long planned eastside lift, opening hundreds of additional acres for skiers and boarders. Dubbed Cloudchaser, it is the first new lift to open on Mt. Bachelor since the Northwest chair in 1996.

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FERMENTATION

Jamie DANEK

Humm Kombucha's founder and CEO talks bootstrap capitalism and Central Oregon's other homegrown beverage success story.

INTERVIEW BY **KELLY KEARSLEY**

When Jamie Danek, CEO of Humm Kombucha, and co-founder Michelle Mitchell started the beverage company in 2009, they had one simple mission: To make people feel better. Bend was in the depths of the last recession—businesses were closing; people were losing their homes.

The pair believed that their kombucha, made from a family recipe, could help people improve their health—and even bring them some joy—for just a few bucks. They worked on the recipe in Mitchell's kitchen and began selling the first bottles of Humm out of Jamie's Prius a few weeks later.

Seven years later, Bend has recovered from the recession and then some, and Humm is selling its kombucha in every state. We sat down with Danek to learn more about the fast-growing brand, the local brewers that helped Humm get going and her advice for any budding entrepreneur.

What has it been like to grow a kombucha company in the heart of a craft brewing community?
When we started, nobody knew what the stuff was. We had lots of questions about starting this business, and Michelle and I would just call the breweries and ask their advice. We'd say, we have this product and can you help us. People were amazing. Silver Moon sold us bottles and sugar at cost, because we couldn't afford a whole pallet. Deschutes would pick up all our calls and try to help in any way they could. The Home Brew Shop guys helped us figure out how to put kombucha on tap.

What challenges did you face starting and growing here?
Bend was all about beer and tech, especially from a funding perspective. We really needed some expert advice and support from people with experience in the food and beverage industry or consumer products and we couldn't find anyone. But that's 100% improving. Now we have the food and beverage cluster, and there are other great companies here such as Bounce and Jem Raw. Having more companies that are relevant brings more attention and support to the industry.

What's different about managing a company that's now selling nationwide?
It hasn't changed how we do business. We still ask 'how do we take care of people' and we're mindful of that. We're still a heart driven organization. One of the biggest differences is how many more people there are and managing that piece. There are more staff, lots of investors, banks, board members, new buyers and distribution partners. It means we get to share Humm with more people, and the party's gotten bigger. And it means there are a lot more people to help us get there.

Kombucha is ubiquitous in Oregon. Do people in other parts of the country know what it is?
It's trending. A few years ago, the biggest retailers had no idea what it was. Now they know what it is and they know the brands they want to sell. I was recently in Washington, D.C. for the Kombucha Brewers International meeting. We invited a bunch of congressional staffers to come have some tastings and learn more about kombucha. A year or two ago, we would have had five people. This time we packed the room, and 70 percent were already familiar with kombucha.

What advice do you have for aspiring Central Oregon entrepreneurs?
Ask a lot of questions and ask for help. This is really hard. As entrepreneurs, many times we need more than we can give. But there is something we can give that is free and I personally think is valued above all else: it's appreciation. We've done this in the past and continue to do it today: After someone gives us advice, we get back to them and tell them how their advice and guidance had a huge impact on a decision or the business. If you can make them feel appreciated and tell them how they helped, then you're giving them something of value as well.

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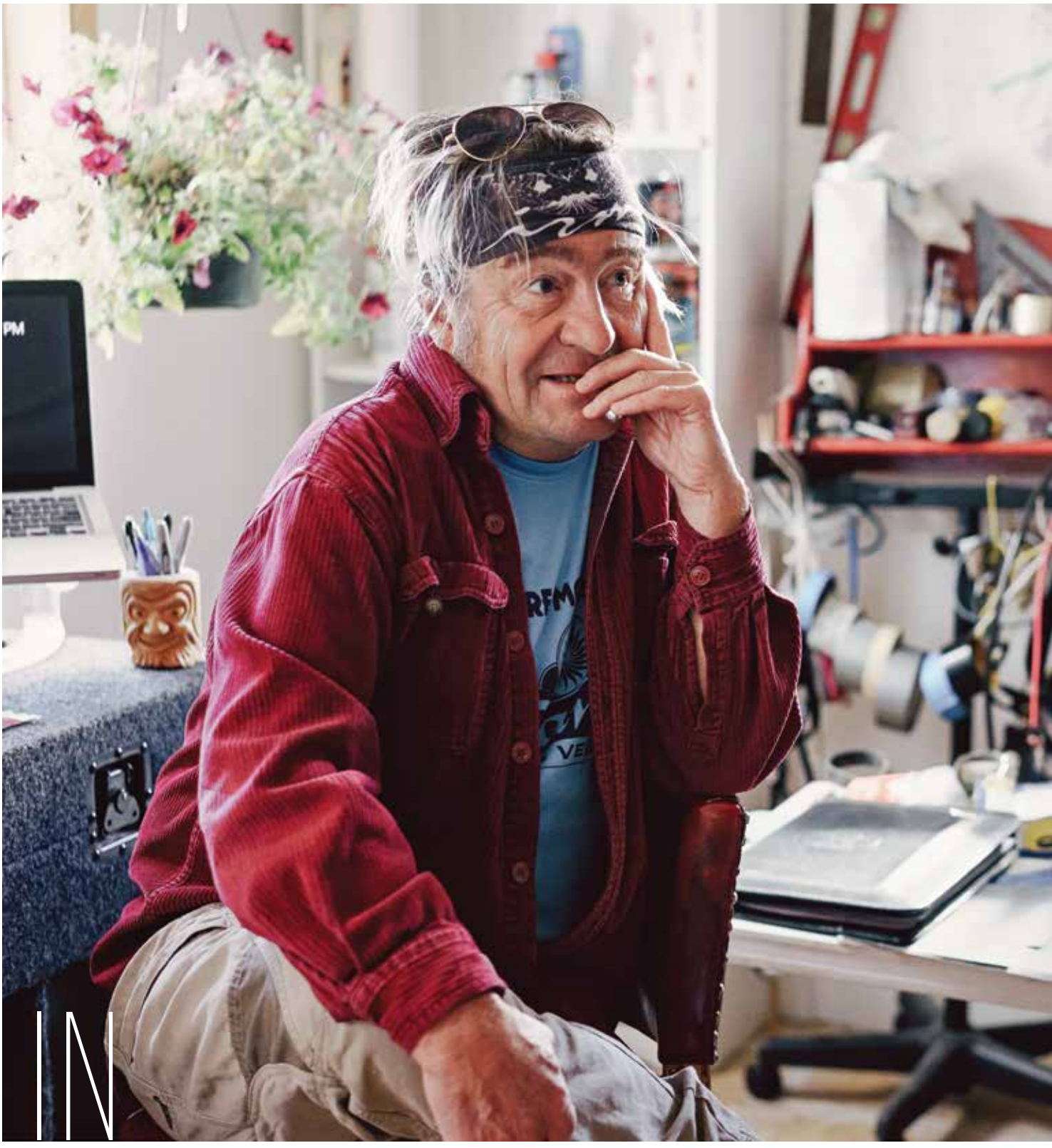


Extreme ski film pioneer Greg Stump lands quietly in Prineville.

WRITTEN BY **TIM NEVILLE**

PHOTO ADAM MCKIBBEN

Knock, knock.

The house looked rough from the outside—like dead dogs in the corner rough—which, it turns out, wasn't too far off. The boxy one-story home had been neglected for years. It was fall in Prineville.

"Hello?" a voice creaked from behind the door.

"Uh, hello! I'm looking for—"

"Hello?" a voice creaked from behind the door, again. The delivery was odd, in falsetto, like someone was putting me on. Then again, everything about the situation seemed off. The windows were blocked. The yard was in tatters. The door had paint all over it—reds and yellows and blues applied in heavy, hasty strokes. It screamed artsy or anti-establishmentarian. Maybe both.

"Is that Greg?" I called through the door. "It's—"

"Hello?" a voice creaked from behind the door, yet again. OK, ha-ha. Someone was indeed having some fun.

The door cracked opened. Behind it stood a man in his 50s with a square jaw and a thick build. His hair was British rocker shaggy and bound by a wide, black headband.

"Jesus," the man said, sizing me up. I'm 6'7". "Do you play?"

He was 5'4".

"Yeah, man, miniature golf. I crush it."

"Fuck you."

The Greg Stump show had begun.

Recognize that name? If you do, chances are pretty high you're a skier in the 35-65-year-old range with a soft spot for neon and Vuarnets. You owned skis that were longer and hotter than a spoiler on a cherry red Fiero. Perhaps you also remember how stodgy ski areas in the '80s were. No jumping, no snowboarding, no going fast. Then along came Stump and showed us another way.

Gregory Stump, or Stumpy, as he calls himself, was the man behind the classic ski film, *The Blizzard of Aahhh's*, that 1988 free-riding lodestar that introduced us to O.G. rippers like Glen Plake, Mike Hattrup and Scot Schmidt. The movie was loud and brash in a frozen rockumentary kind of way and it did a daffy right into the ski-film apple cart of the day. Take the folksy fun of a Warren Miller movie, tie it to a chair and give it a mohawk: That was *Blizzard*.

"Stumpy introduced Americans to the alt-ski experience," said Steve Casimiro, editor of *Powder* magazine from 1987-1998. "Before, skiing was Wang Wong, worm turn, quaalude-ish chill—and after you have go-go, greed is good, charge forward at great speed. The committed skier went from hippie to extremist and Greg was right there for that."

Right. Greg Stump. Legend. And he lives in Prineville.

Left to Right: Mike Hattrup, Glen Plake and Scot Schmidt in Chamonix, France, filming Greg Stump's breakout meditation on shredding, *Blizzard of Aahhh's*.

A young Greg Stump at his editing table in Maine, circa 1988—back when analog was king and the Apple SE-30 was leading edge.

"Love it," he said earlier, referring to living in Prineville. "No one knows me. Perfect."

Stumpy opened the door on the condition his exact location remain secret. Inside felt like a construction site, with the sub flooring exposed and the walls raw and unfinished. Saws, extension cords and trays of tools were gathered on a number of surfaces. Stumpy'd said how unglamorous it all was, but it wasn't crummy either.

Stumpy headed into the main room of house that included a couch and an array of computer monitors, hard drives and speakers on a long, flat roadie case that served as a desk. Books about Oscar Wilde and Richard Nixon sat on a table along with a very large bag of very good weed.

"This is so much better than it was," he said. Feral cats had been living it in when he first arrived about a year ago. Squatters, too. There were turds. "Nasty, nasty," he said.

The road to Prineville was a long one. After *Blizzard* dropped, things blew up in a good way for Stumpy. Schmidt and Plake went on the *Today Show*. It was the first time a ski film had so definitively captured the attention of mainstream media. Next came *License to Thrill* and *Dr. Strangeglove*. In between, Stumpy shot music videos and concerts for the likes of Willie Nelson. These days he writes scripts, sells footage and makes movies—but he doesn't ski. "I drove up to Bachelor once," he said.

Stumpy and his girlfriend-assistant, Kacee Sustaita, had been living in Victor, Idaho, for years. Sustaita had been born and raised in Bend and her grandmother, Victoria Glazebrook, owned property in Prineville. This property, to be exact, which sat derelict for nearly a decade. In December 2015, the duo decided to pack up and move to Central Oregon, fix up the place and try something different. "Maybe we'll turn it into a world dominating radio station," said Stumpy.

"Or an arts collective," said Sustaita.

"Or a coffee house," Stumpy added.

Stumpy headed into the main room of the house that included a couch and an array of computer monitors, hard drives and speakers on a long, flat roadie case that served as a desk. Books about Oscar Wilde and Richard Nixon sat on a table along with a very large bag of very good weed.

The house used to be a factory where Grandma Glazebrook made porcelain dolls, the kind that you can't really play with. The shelves in one room held stacks of molds. Little feet. Legs. A face. It'd been years since anyone had used them.

"But wigs, man," Sustaita said, closing her eyes. "I sell a lot of wigs. The Russians love them. It's fucking weird, man."

ARCHIVAL PHOTOS COURTESY GREG STUMP AND BRUCE BENEDICT

Scot Schmidt doing his best free neon radical impression against Chamonix's big mountain backdrop while fliming *Blizzard.*

Greg Stump and the man they call "Pops" at Stumpy's favorite Prineville watering hole, the Horseshoe Saloon

We sat in the living room and drank hard iced teas while listening to KCRW, the Los Angeles radio station. When the iced teas ran out, we drank Silver Bullets until someone ran and got more iced teas. As the night wore on, the conversations began to wind around themselves until they became a metaphysical skein of questions about questions with knots of non-sequiturs that Sustaita and Stumpy heaved joyfully upon each other. It was fun in a bantering kind of way.

"What makes you feel fulfilled these days?" I asked.

"It's a hard answer, squire," Stumpy started, slipping into a hammy British accent. He mentioned Gene Wilder and Mel Brooks before it fell apart. "Would you like to live in Donald Trump's America, or Putin's Russia? Don't even get me going."

"I need a burqa," said Sustaita.

"Where *is* your burqa?" asked Stumpy.

"Talk to me about movies," I interrupted.

"You seem nice," Stumpy said.

Then we all got hungry and went to dinner.

Stumpy said he loved the Horseshoe, so we went there. It's a great bar on Main with decent food. Bendites would recognize it as a cross between the D&D and the M&J—if those had Friday night security guards to deter the fights. Stumpy draped his arm around a heavily bearded biker looking guy in a black cowboy hat, called Pops. Pops, I found out later, is a poet.

In the eye of the legendary artsy contrarian, Prineville made sense. As a whole, maybe it offers a place to soak in the Central Oregon vibe without the distractions of the New West, to process it, and create something new: you know, art, in whatever form art takes. A musician, Michaela Jo, writes her folk-rock-worship records here. Pops pens a rhyme. Stumpy is just the new guy with the fun ideas.

"What makes you feel fulfilled these days? "It's a hard answer, squire," Stumpy started, slipping into a hammy British accent. He mentioned Gene Wilder and Mel Brooks before it fell apart. "Would you like to live in Donald Trump's America, or Putin's Russia? Don't even get me going."

He pointed to me.

"This guy is doing a story on me," Stumpy told the bartender, a twenty-something gal thumbing a smart phone.

"How's that working out?" the bartender replied without looking up.

"I make films," said Stumpy.

"So you're a big deal," she replied, still not looking up.

Stumpy didn't reply. He stood, said something to Pops and then vanished into the anonymity of a crisp Prineville night.

PHOTO FAR RIGHT RYAN CLEARY

Mt. Bachelor GOES BIG

Having grown from its grassroots beginnings, Bend's local hill hits a crossroad.

PHOTO PETE ALPORT

Somewhere between the time that construction workers raised the last chairlift tower in October and the moment an unidentified skier slipped off the new Cloudchaser quad and ducked into the snow-covered fir trees east of Sunrise Lodge, Mt. Bachelor quietly became the United States' fifth-largest ski area. With 4,318 skiable acres, Mt. Bachelor now ranks up there with renowned destinations such as Colorado's Vail and Montana's Big Sky—and not just in skiable terrain. The mountain resort is getting attention in ski forums, travel brochures and national media. In 2014 *Ski Magazine* included Bachelor in its "Best in the West" roster, lauding the mountain's dependability, variety and "most helpful staff." This year *Ski Magazine* readers put Mt. Bachelor among their top thirty resorts while *Mountain Magazine* raved about Mt. Bachelor's "drier and lighter snow" and its "perfectly pitched slopes."

Just as Bend has become an "It" place, Mt. Bachelor has arrived in its own right. It is now part of a club whose membership transcends zip codes and even time zones when it comes to skiers. Bend's hometown ski hill has a market that stretches from Seattle to San Francisco and across the Pacific to Hawaii.

There are some 480 ski resorts in the country, and Mt. Bachelor's growth in acreage and stature marks its evolution from a regional "hill" to a true destination resort. But just as Bachelor has arrived in the resort big leagues, it's also reached a crossroads of sorts. Interviews with Mt. Bachelor officials and locals point to an organization whose aspirations to be a world-class destination are bumping up against its rather humble beginnings as a bootstrap mountain by, and for, local skiers. How it manages these two sometimes competing identities will likely determine how, and if, the mountain grows over the next twenty years. It's a particularly important question, not just for skiers and boarders but for an entire community that looks to Bachelor as an engine of tourism and economic development. It also comes at a time when the ski industry is struggling to keep its collective head above water as winters warm and skier participation stagnates nationally.

"Like most businesses, we exist to get better every year," said Mt. Bachelor CEO John McLeod. "It's the 'grow or die' paradigm. And to the extent that our competition are investing in their facilities, if we don't, then we're in the die part of that equation."

Growing pains are nothing new at Mt. Bachelor. Since Utah-based Powdr Corp. bought Mt. Bachelor in 2001, there's been local pushback to one degree or another. Less than a decade ago, community grievances about on-mountain safety, increased pass prices and a perceived lack of engagement from Mt. Bachelor management reached a boiling point. A scathing local magazine article followed and exacerbated the tension. While the mountain disputed all the allegations of lax safety and price gouging reported in the story, it took seriously the degree of resentment that the piece seemed to channel.

WRITTEN BY **RACHEL WALKER**

"What Mt. Bachelor offers goes hand in hand with everything that's making Bend famous. The word is out. Skiing and snowboarding is the winter activity."

Rather than stay silent, management increased its presence on social media and doubled down on direct communication with local constituents. The work continues. Last summer the mountain ousted its unpopular CEO and hired longtime local John McLeod in his place. As a Mt. Bachelor veteran who previously served as the resort's chief financial officer, McLeod brings a strong operational knowledge to the job. Just as importantly, he also has a local's perspective and strong ties to the Central Oregon community. Viewed as both sharp minded and straight talking, McLeod has set about repairing previously strained relations with partners, including Bend's publicly funded tourist organization, Visit Bend.

Now, with McLeod steering the ship, the new lift opening and more people than ever flocking to Central Oregon to heed Mt. Bachelor's winter siren call, the resort and locals agree on one thing: it's imperative that the resort straddles the line between local hill and national destination.

"Our business model is based on satisfying both the out-of-town visitor and the season-pass holders," said McLeod. "It's important to our longevity as a business that we take care of both types of guests."

FOR BETTER OR WORSE

It would be impossible to analyze Mt. Bachelor's growth independent of Bend, where the population, currently estimated at around 85,000, has skyrocketed 13.5 percent from 2010 to 2015. The growth shows no signs of slowing. To the contrary, some official estimates put Bend's population at 194,793 by 2065.

"There's not a lot Mt. Bachelor can do to slow down the accolades they're getting, nor should they," said Bend resident Jeremy Nelson, owner of Skjersaas Sport Shop on Century Drive. "What Mt. Bachelor offers goes hand in hand with everything that's making Bend famous. The word is out. Skiing and snowboarding is *the* winter activity," said Nelson.

Since its inception, Mt. Bachelor has been an engine of tourism. Over the past decade it's become a cornerstone of Bend's winter economy, a draw for tourists and a selling point for the community at large. According to a report commissioned last year by Visit Bend, some 33 percent of winter visitors come to Central Oregon to ski or ride Mt. Bachelor.

Realizing that Bend's summer tourism was saturated, officials have ramped up efforts to market the region as a winter destination, said Kevney Dugan, CEO of Visit Bend. This year the organization will spend roughly $1 million to reach prospective visitors in Seattle and San Francisco. Mt. Bachelor is featured prominently in the outreach. The mountain positions Bend to compete with other regional destinations such as Tahoe or the Vancouver/Whistler-Blackcomb area. One distinguishing factor about Mt. Bachelor, noted Dugan, is its lack of base area lodging, which is a boon for hotels and inns in Bend and Sunriver. It's a doubled edge sword, one that has limited Bachelor's growth and kept it from becoming a true tier one destination. By the same token, it has kept lift lines in check and helped maintain the mountain's small-area feel, even as its reputation has grown.

"The fact that there's no ski in/ski out real estate on the mountain is a positive," said Visit Bend's Dugan. "It gives visitors a remote experience at a robust big mountain, and then lets them enjoy all Bend offers."

Mt. Bachelor and Powdr Corp. executives who watch their guests pack up every day in mid-afternoon and head to Bend with bellies empty and wallets full may not agree. The reality is that most resorts make their money selling things other than lift tickets. At Mt. Bachelor those opportunities are limited. It's made for an unusually strong partnership between Bachelor and the communities of Bend and Sunriver that house these visitors.

It also pumps serious dollars (that would typically stay with a resort) throughout the local economy. Last winter, from January through April, the revenue from the "Transient Room Tax" (TRT), the primary metric to measure the ebbs and flows of tourism, averaged 42 percent higher than the same period the previous year. In that four-month period, 2016 revenue was $1.64 million; the prior year's revenue for the same period totaled about $1.15 million, according to City of Bend data. For additional perspective, the room tax revenue was more than double last year what is was for the same period in 2011, when the city took in $758,239.

Dugan arrived nearly a decade ago on the other side of the recession as a retail store manager and saw what it looks like when tourists don't show up.

"When I first moved here, restaurants had vicious turnover and the hotel occupancy rates from November through February were 25 percent," said Dugan. "Now they're about 50 percent for that same period. That's good for Bend and the people who work here. We have to understand that growth and tourism provide some wonderful assets."

Embracing Climate Change

Perhaps the industry's biggest challenge is one that can't be controlled through season pass prices or capital improvements. These days there's little doubt that the climate is warming, and ski and snowboard resorts are intimately aware of the consequences. During the winter of 2014/2015, Mt. Bachelor logged 212 inches of snow—less than half its average of 468 inches—and closed earlier than it had in decades. That's not to say it was a dry year. There was plenty of precipitation, but because the temperatures rarely dropped below freezing, the moisture fell as rain, not snow. Smaller ski areas such as Mt. Ashland and Hoodoo suffered over two consecutive seasons. Mt. Ashland did not open during the 2013/2014 season, and the following year, lifts ran only thirty-eight days. Hoodoo, located on Higway 20 about forty-four miles from Bend, suffered a similar fate—opening only forty-five days for the 2013/2014 season and only ten days last season.

Load testing Cloudchaser prior to its official opening. PHOTO JON TAPPER

"We do what we can with the amount of snow we have," said Leif Williams, Hoodoo's marketing manager.

Low snow years are one thing, said John Gifford, of the Pacific Northwest Ski Areas Association. Extreme weather volatility is another. Historically, mountain managers have always been at the whim of the weather gods and "have been good about rolling with the punches because we are such a weather-driven industry." But the unpredictable weather patterns of recent winters are forcing an entirely different kind of reckoning. According to the National Oceanic and Atmospheric Administration, December-February temperatures in the U.S. have an average increase of 0.55 degrees Fahrenheit per decade since 1970. Warmer air temperatures mean that precipitation that once fell as snow now falls as rain, and also that snow doesn't last as long as it used to, shortening seasons.

THE WAY WE WERE

Whether Central Oregon's growth has elevated Mt. Bachelor's prominence, or whether the resort's reputation has helped drive the population explosion is an open question. What's clear is that both Bend and Bachelor seem to have arrived—if "arrived" is measured in column inches in national magazines, an influx of new residents and a steady stream of visitors. Locals seldom share in the enthusiasm. Spend enough time at any of our myriad watering holes, and you're sure to hear grumbling about the changing face of the community, the crowds and the skyrocketing rents. Come winter, the focus turns to the mountain where even the slightest disruption in lift operations on a powder day reverberates around social media, and across breakrooms and bar rooms. Underneath the banter is a persistent narrative that Mt. Bachelor could be doing more for less, be it plowing parking lots, opening chairlifts or adding more cheese to the nacho plates.

"We make decisions, roll them into a yearly plan and a yearly budget, and go through the same process anyone running a profitable business would."

"There's been a radical change on the mountain," said Bend resident and Mt. Bachelor ski patroller Paul Mandel, who moved to Bend in 1978. "In the early '80s, everyone knew everyone. It was a local's mountain. Now it's about the bottom line. All businesses are concerned about profit, but Powdr Corp. made it obvious that it was going to cut costs and raise rates."

Not quite, say resort executives.

Bachelor operates with a degree of autonomy from Powdr Corp. The decisions made about when to open lifts, how to set ticket prices and how much to spend on parking lot maintenance happen largely at the local level. Those decisions are influenced as much by customer feedback and consumer behavior as any directives from beyond Central Oregon.

"We make decisions, roll them into a yearly plan and a yearly budget, and go through the same process anyone running a profitable business would," said McLeod.

There's also an upside to Bachelor's relationship with Powdr Corp., namely access to capital. Major infrastructure improvements such as a new lift don't come cheap. The price tag on Cloudchaser: $6 million and counting. Without the backing of a large corporation, Mt. Bachelor might not have the money to add lifts or complete other capital improvements. Recent projects include the replacement of the Pine Marten lift, the renovation of the West Village Lodge, design and approval of the current master development plan and the installation of the Summer Downhill Mountain Bike Park. Future plans include a new east side lodge that will replace the crowded Sunrise Lodge, which will be converted into a base for ski school operations. While some might prefer that the mountain eschew such growth, there are plenty who are cheering the investment. A Mt. Bachelor Facebook post that unveiled the new trail map with Cloudchaser and the new east side runs got more than five thousand likes and more than one thousand shares in less than a week's time. Investments that improve the guest experience, whether local or visitor, keep the mountain competitive, McLeod said. And that, he said, is important for long-term sustainability.

GROWING PAINS

That growth is not without limits. Mt. Bachelor has a master plan—approved by the Deschutes National Forest, which owns the land on which the resort operates. All prospective capital investments will ultimately enhance the overall experience for everyone, said McLeod, not just the starry-eyed destination visitor.

Some locals still have concerns. These include fears that more lift capacity will lead to more crowds; a lack of adequate parking; traffic jams on the way to and from the mountain; higher pass prices; higher food prices; lift break downs.

These worries are not unfounded. Most agree that the parking lots are crowded. On a weekend powder day, fifteen-minute lift lines seem to be the norm—not the exception. Annual increases in pass prices are a regular feature. For the 2016-2017 season, adult season pass rates rose $40; the prior three years each saw a $20 price increase. This year an adult season pass purchased before Oct. 1 cost $929. Passes purchased after Oct. 1 cost $1,129. The mountain also raised the price of a day ticket by 9.5 percent to $92. McLeod justifies the higher than normal price increases with the addition of 500-plus acres of new terrain, which, like the rest of the resort, requires maintenance, patrollers and staff. Keep in mind also that while all lift tickets have seen increases, the brunt of that hike has been focused on one-time passes, said McLeod.

"So people buying day passes, which are typically out of town visitors, are paying more than the season pass holders," he added.

Padding the Base

Beyond the weather, the mountain must attract new skiers—both local and from out of the area. As baby boomers leave the sport (because of age and other interests) and younger visitors fail to wholly devote their winters to downhill skiing and boarding, resort operators around the country are scrambling to grow a new pool of loyal customers. Ultimately, they must hook newbies on skiing and snowboarding and lure back lapsed downhill riders, said John Gifford, president of the Pacific Northwest Ski Areas Association (PNSAA).

At Mt. Bachelor, growing the core means significantly lowering the price to learn to ski and snowboard, said McLeod. The mountain's SKI

Will Burks blows up a wind lip in the newly opened terrain served by the Cloudchaser lift. Left, Bachelor CEO John McLeod christens Cloudchaser with the swipe of a Bowie knife.

PHOTOS JON TAPPER

OR RIDE IN 5 program, first offered in 2009, is among the least expensive packages in the country. Targeted toward "never-evers," those new to the sport, the program offers five lessons, gear rentals, and VIP parking in front of Sunrise Lodge for $199. Upon graduating, kids 18 and under get a free season pass. Participants older than 18 get a free 12-day pass. Additional incentives follow. The National Ski and Snowboard Association, another industry group, awarded Mt. Bachelor the "Conversion Cup" award in 2012 to recognize the mountain as having the best beginner program that converts first-timers into loyal mountain goers.

"Adjusted for inflation, the season pass price is the same level it was in 1999."

If you're holding out for a locals' specific pass, it may be a long wait. Those types of geographically targeted deals often seen in other sports, such as golf, are prohibited by Bachelor's Forest Service lease.

While the price increases are unpopular with locals, the pass rates aren't out of step with other major resorts. With the exception of Vail Resorts' Epic Pass, which offers access to 13 resorts in North America and Australia as well as select days at international partner destinations for less than $800, the majority of season passes cost more than $1,000. Telluride locals pay $2,247 for a season pass. Killington's season pass costs $1,389. Both of those mountains share Mt. Bachelor's distinction of having few, if any, nearby competitors. It's also worth noting that Bachelor, which typically opens for Thanksgiving weekend and closes after Memorial Day, has one of the nation's longest seasons.

Still, combine rising costs with money-saving moves—such as going to reduced operations earlier in the season—does not sit well with mountain goers.

"There's been a feeling that since Powdr Corp. took over, Mt. Bachelor's got a more corporate feel. Instead of taking care of locals, they're doing all they can to take care of themselves," said Matt Garner, 41, who has lived in Bend since in 1991.

To this, McLeod has a ready response: We hear you. For the upcoming season, Mt. Bachelor's day lodge will open at 7:30 a.m. (lifts open at 9 a.m.) to encourage early risers to create a breakfast community at the mountain and to spread out the morning traffic. The bars will stay open until 5 p.m. Mt. Bachelor will continue to encourage visitors to use the park-and-ride service or to carpool. The mountain added an extra early-bird bonus day to the 12-pack pass that mirrors a popular offering included with the 4-pack. Both products are geared toward locals, cutting daily lift fees by as much as 50 percent over the season. It also added a 30-day pass that allows unlimited riding and boarding for a month with no blackouts, something that appeals to Bend's transient population of lifestyle refugees and active retirees.

"If we're doing our job as a ski and snowboard destination, we are adding value to people's time off, whether that's a morning, a day, a weekend, a week or more," said McLeod.

The question of how to grow isn't just a matter of strategy, it's a question of survival. Industry-wide, visits to ski resorts have remained static over the past thirty years. At Mt. Bachelor, visitation peaked in the '90s, when the resort recorded 600,000-plus visitors during some years, said McLeod. That's anywhere from 20 to 40 percent more visitors than it saw in the lean years of the recession from roughly 2009 to 2012. However, the mountain's visitation is trending upward, boosted, naturally, in big snow years.

"There's a lot of passion there, and we love that passion. I'd much rather people be passionate instead of indifferent. It just happens to be very emotional because it's also about skiing and snowboarding."

"Weather, more than any other factor, affects visitation," said McLeod. "Last year was our best in ten years because we had terrific snow and everyone was excited to ride. We had almost 500,000 skier visits last year, and the next previous high was 2005/2006." Snow dances may not be enough, going forward. If it hopes to continue growing its visitors and its profits, Bachelor will have to grab an increasingly larger share of the regional and national market. As McLeod said, Bachelor's future is clear: grow or die.

A BALANCING ACT

Mt. Bachelor doesn't claim to be Vail. Or Whistler. But its growing popularity, coupled with its proximity to Bend, ensures more visitors will come to explore its 360-degree terrain and abundant snow. Those who operate Mt. Bachelor will continue to walk the tightrope between providing a community asset that values and respects locals and running a profitable business in a weather-dependent sport with a high cost of entry. McLeod said he welcomes the challenge.

"It just happens to be very emotional because it's also about skiing and snowboarding. There's a lot of passion there, and we love that passion. I'd much rather people be passionate instead of indifferent."

This story will continue to unfold as those who love the mountain debate whether Mt. Bachelor is balancing its commercial aspirations with its community roots. Those same people, whether they're in Central Oregon or on the California coast, will pray for snow, wax their bases and dream of nabbing first chair on a bluebird day.

Social media rants and bar room barbs notwithstanding, the real measure is whether, at end of the day, when the powder has been tracked from the last tree stash, those guests will be back tomorrow, next week and next season. Mt. Bachelor brass are banking on it.

If the past is any indicator, the answer is, a grudging 'yes'.

The view east from Cloudchaser as Lucas Wachs gets first tracks. Left, Revelers on Cloudchaser's opening day.
PHOTOS JON TAPPER

FRESH TRACKS

Trailblazing program transforms Bend High classroom into custom ski factory.

WRITTEN BY **ERIC FLOWERS**
PHOTOS BY **WILL SAUNDERS**

There is nothing to suggest that extraordinary things are afoot in Gavin Meyers' Bend High classroom. Desks are filed in horizontal rows and class expectations are spelled out on a handwritten wall poster. Examples of students' past work rings the walls. But the kind of learning that takes place here is unlike anything else on campus, and it's about to get a little more interesting.

While other students are plodding through trigonometry or perhaps slogging through Jane Eyre, students in Meyers' engineering class will be designing and building custom downhill skis and snowboards. Using a combination of computer drawing programs and hand tools, students learn to replicate the same process used by high-end custom ski manufacturers. Think of it as woodshop for the 21st Century.

"We had drafting when I was a kid, and this is that on steroids," said Meyers, a fit, 38-year-old engineer-turned-teacher with lightly stubbled cheeks and a full head of tousled, sandy brown hair—the kind that might entice a certain demographic of students to opt for his engineering class over, say, A.P. chemistry.

Meyers was looking for a way to channel students' creativity and enthusiasm for recreation into a project that could dovetail with the engineering and problem solving work that was already occurring in his classroom. What has come together, at least in the early stages, is well beyond his wildest expectations—thanks to a serendipitous partnership with a traveling ski manufacturer dubbed Community Skis, that Meyers found through an internet search.

Community Skis is the brainchild of Michael Lish, a mohawk wearing formal martial arts instructor, and business partner Kristin Boumas. The two-person operation builds custom skis from a mobile studio that also serves as the pairs' living quarters. The travel trailer/factory is a marriage between a tree house, or maybe a hobbit hole, and a Winnebago with elbow-to-elbow living quarters in the front. In the back is a three-bench workshop that's no bigger than a restaurant walk-in cooler. Don't let the set-up fool you. The pair can build a fully custom ski in a matter of hours, oftentimes in the context of a hands-on workshop that allows the consumer to build as much as 90 percent of the finished product. It's also highly self contained. Boumas and Lish can work off-grid from locations as diverse as an urban parking lot or a desert mesa.

"We are a non-automated platform and we are fast—probably the fastest shop in the world to do a custom ski start to finish, but we are heavily reliant on technology," said Lish, who developed custom software to speed the process from design to construction.

Lish has been building skis, more-or-less, since the mid-1980s when he and his mother purchased a small, debt-ridden ski making business after it became clear that the enigmatic Lish was not going to be working in a traditional nine-to-five career. Lish has spent the better part of the last thirty years building skis or setting up manufacturing operations for others to do the same. Within the small and, as it turns out, often shrill world of custom ski manufacturing, Lish is best known for founding 333 skis almost a decade ago. This iconic, if sometimes maligned, brand aimed to break down the price barrier in the custom ski market while challenging the notion that American companies can't build a quality ski at an affordable price. The skis he built were leading-edge technology, but a perennial work in progress.

Unlike name-brand skis that come in one-design-fits all configurations, custom ski makers allow skiers to tweak small details from graphics to edge profile and stiffness to suit their style and taste. It's a small but growing segment of the ski market.

At 333, Lish offered lifetime warranties on all broken skis in exchange for valuable customer feedback on what worked and what didn't. The trial and error field experimentation allowed Lish to test his central theory that a world-class ski could be made using a totally different process than what had been the industry standard for almost a century. That process relies on cookie cutter designs, bulk raw materials and expensive industrial equipment. Lish wanted custom designs, low material overhead and only the equipment he could fit in his travel trailer.

"I was learning how to do something that was never done before. And as I was figuring this out, I kept getting better," he said.

In the process, he gained loyal fans and, also, loud detractors. Change, it happens, is not always what the goggle-clad masses crave. Eventually Lish was ready to move from word-of-mouth to Main Street. He enlisted Boumas, a former business manager at a Boulder, Colorado architectural design firm, to help him grow and re-brand the business. The two moved the operation from southern California to Mammoth and set up shop as Community Skis with a storefront and studio. Customers came from across the country and even as far away as Europe to take part in the one-of-a kind workshops that allowed them to build their own skis, from graphics to edge grinding. The idea wasn't just to build a better ski, but to build a better way of building skis. At its core, the endeavor has always been about empowering and teaching. Like open source software, the technology at the heart of Community Skis was designed to be given away. That may not sound like the best business model, but it's what positioned Community Skis to partner with Meyers on a program to bring ski manufacturing into Bend High.

"We have a platform that is designed for knowledge transfer. It's in our DNA," said Lish.

The question was how to integrate an outreach program into schools with their existing business while remaining profitable. Previous efforts

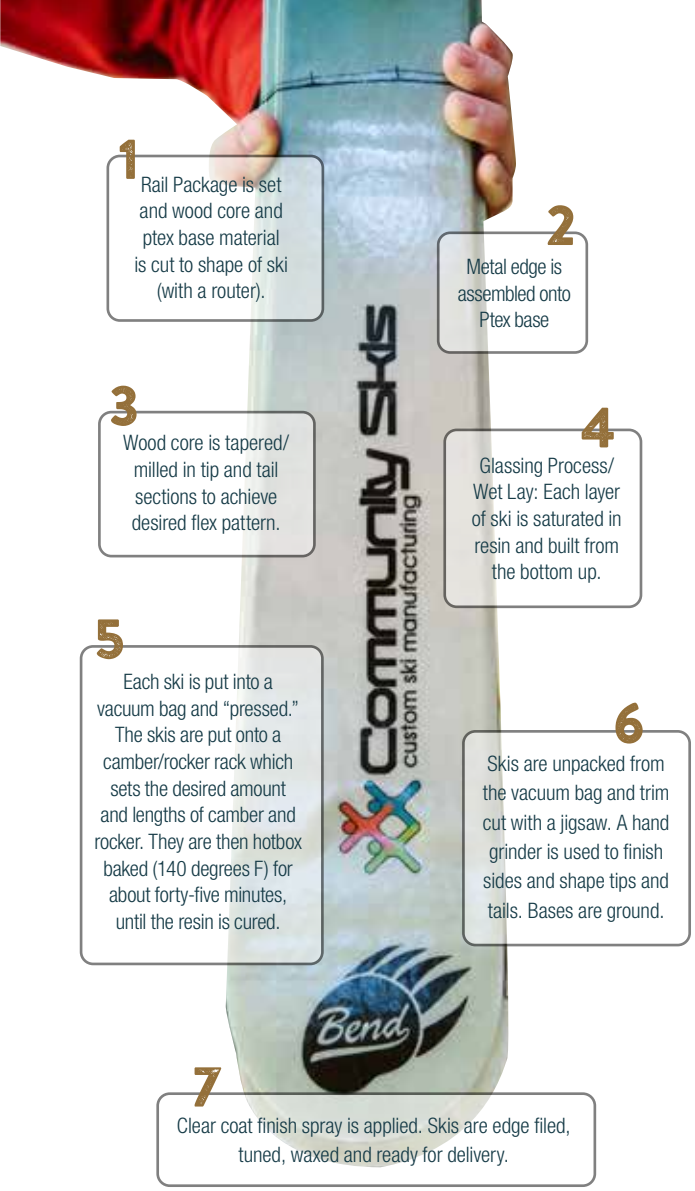
"We are a non-automated platform and we are fast—probably the fastest shop in the world to do a custom ski start to finish, but we are heavily reliant on technology."

KRISTIN BOUMAS

in the Mammoth area had failed to come to fruition. Moreover, the duo had become disillusioned with some of the small-town politics in Mammoth, opting to sell their building and move their entire operation back into a mobile live-work studio.

As it turns out, the timing was perfect for Meyers. An engineer by training, Meyers owned his own landscape architecture firm in the early 2000s. Like many others in the building industry, Meyers saw his work dry up as the housing market nosedived in Central Oregon. Looking for a second career, Meyers was referred by a former client to Bend High, which happened to be looking for an engineering instructor. It turned out that Meyers was well suited for the job. He's now been in the classroom for nine years teaching students applied engineering and problem solving. The curriculum has grown as Meyers has progressed as an instructor. His yearlong engineering class includes a capstone project in which students are asked to identify and solve a problem using the principles of engineering. Recent projects have included a backcountry water filter, a self-regulating thermostat for reptile cages (for which they are currently in search of a manufacturing partner) and, because it's Central Oregon, a better gun holster.

By all accounts the program is a success, drawing in students from all walks of life to work in this environment of applied problem solving. But Meyers was looking for something more, something bigger and better that would complement the existing program while captivating the attention of students. He drew inspiration from Sisters High School,



where a guitar making program serves as the capstone for an extremely popular woodworking class. That class plays off Sisters music culture, including the annual Sisters Folk Fest and Americana songwriting project in the high school.

"I've always wanted to have a program like that because it grabs kids. It also grabs the community and pulls them in. I knew guitars wasn't my thing. So, I picked skis and snowboards because it was something that I could relate to," said Meyers, a snowboarder who hadn't skied in more than ten years when he hatched the idea of a ski building program.

With no experience and little more than an idea, Meyers sat down and wrote a grant to seed the program. The request was a success, but Meyers soon learned that there was more to ski manufacturing than he expected.

It was then that Meyers discovered Community Skis. He made his first research trip two years ago to build a pair of skis with Lish and Boumas in their Mammoth shop. He ended up spending a week there, convinced that he had found the perfect partner for his program. The low overhead and agile manufacturing program that Lish had been honing over the last 25 years, first with 333 skis and later with Community Skis, was exactly the kind of platform that could translate to Meyers' classroom. The footprint was small enough to fit in the limited space and the entire process was built to incorporate the work of non-professionals.

Sensing an opportunity to build on the education side of their business, Lish and Boumas quickly engaged with Meyers' program. Lish finished work on the Community Ski's mobile factory/trailer last spring and the pair headed north to catch the tail end of the ski season in Jackson Hole, Wyoming. On the way, they rolled through Bend to visit Meyers and whet students' appetite for the new program. The idea was to bring in a few students to build a pair of skis with Lish and Boumas. The response was overwhelming, recalled Meyers. When Lish and Boumas arrived on campus, students flocked around the mobile studio. High schoolers packed into the thirty-foot trailer, as Lish talked them through the secrets of off-grid and mobile manufacturing. The demonstration skis never got made, but the spark was lit, said Meyers. In the ensuing months Meyers identified an initial crop of would-be ski makers. Lish and Boumas set to work on building a custom manufacturing platform for Meyers' class. Lish also developed a series of online tutorials and videos to support Meyers' curriculum.

The short-term goal is to get each student to manufacture a single pair of skis over the course of the school year. If all goes well, Meyers hopes to steal another page from the Sisters' guitar-making playbook by having students build a second pair that can be auctioned off at a fundraiser. Proceeds from the sale could be put back into the program to fund ongoing costs, which is key since Meyers' startup grant

"The idea wasn't just to build a better ski, but to build a better way of building skis. At its core, the endeavor has always been about empowering and teaching. Like open source software, the technology at the heart of Community Skis was designed to be given away."

MICHAEL LISH

"I've always wanted to have a program like that because it grabs kids. It also grabs the community and pulls them in. I knew the guitars wasn't my thing. So, I picked skis and snowboards because it was something that I could relate to."

GAVIN MEYERS

ELECTIVE DEVELOPMENT

While ski-making is a novel addition to local schools, students in Sisters have been blurring boundaries between public schools and private enterprise for almost a decade in a one-of-a-kind guitar building class. It was this class that served as inspiration for Bend High engineering instructor Gavin Meyers to pursue a ski building program for his students.

Meyers said he loved how the program connected with the students as well as community members and played off the town's folk music reputation.

Instructor Tony Cosby recalls that he and friend Jayson Bowerman first hatched the idea while picking up trash during a volunteer river clean-up day in Bend. Bowerman was working as a top builder at Breedlove and Cosby was running the woodworking class at Sisters High School.

Eleven years later the program is stronger than ever, said Cosby. Each year about a third of the senior class opts to take the guitar building elective. There is typically a fifty-fifty male to female ratio for the course.

Whether it's a custom guitar or a handmade ski, Cosby and Bowerman agree that the process of building a product from start to finish opens students' minds to the elegant dance between art, design and execution.

only covers one year. Hurdles, however, remain—namely the liability question.

"A guitar is one thing, but a set of skis is another," said Lish. "In the event that they can get past that, it's a fundraising freak show—top tier skis made by high schoolers with custom graphics made to specification with delivery on time. Boom!"

Looking beyond this year, both Meyers and Community Skis see the opportunity to grow the program into an interdisciplinary course that incorporates marketing, graphic design and business principles. Ideally, students would leave the program with the ski building skills, but also with the knowledge of how to operate a small manufacturing business.

"We're starting small and building, but I think it's just going to explode," said Meyers.

While Bend High was the first to pick up on the concept, other schools are already lining up. In Bend, Cascade Middle School has expressed interest in doing a similar program. At least one school in Idaho and another in Colorado are also watching closely in hopes that it can be incorporated into their curriculum.

For Lish and Boumas it's a new beginning for their enterprise. In another sense, it's also the culmination of years of efforts to integrate an educational component into their business model. Their labor of love has been supported by workshops and apprenticeships, but it's never been a source of revenue. A school-based curriculum offers the opportunity to change that. While it's not a windfall by any means, it's enough for a couple of ski-loving gypsies to continue blazing trails.

"Really the focus for us has never been money based," said Boumas. "We've never been about profit; we've always been focused on value," said Boumas.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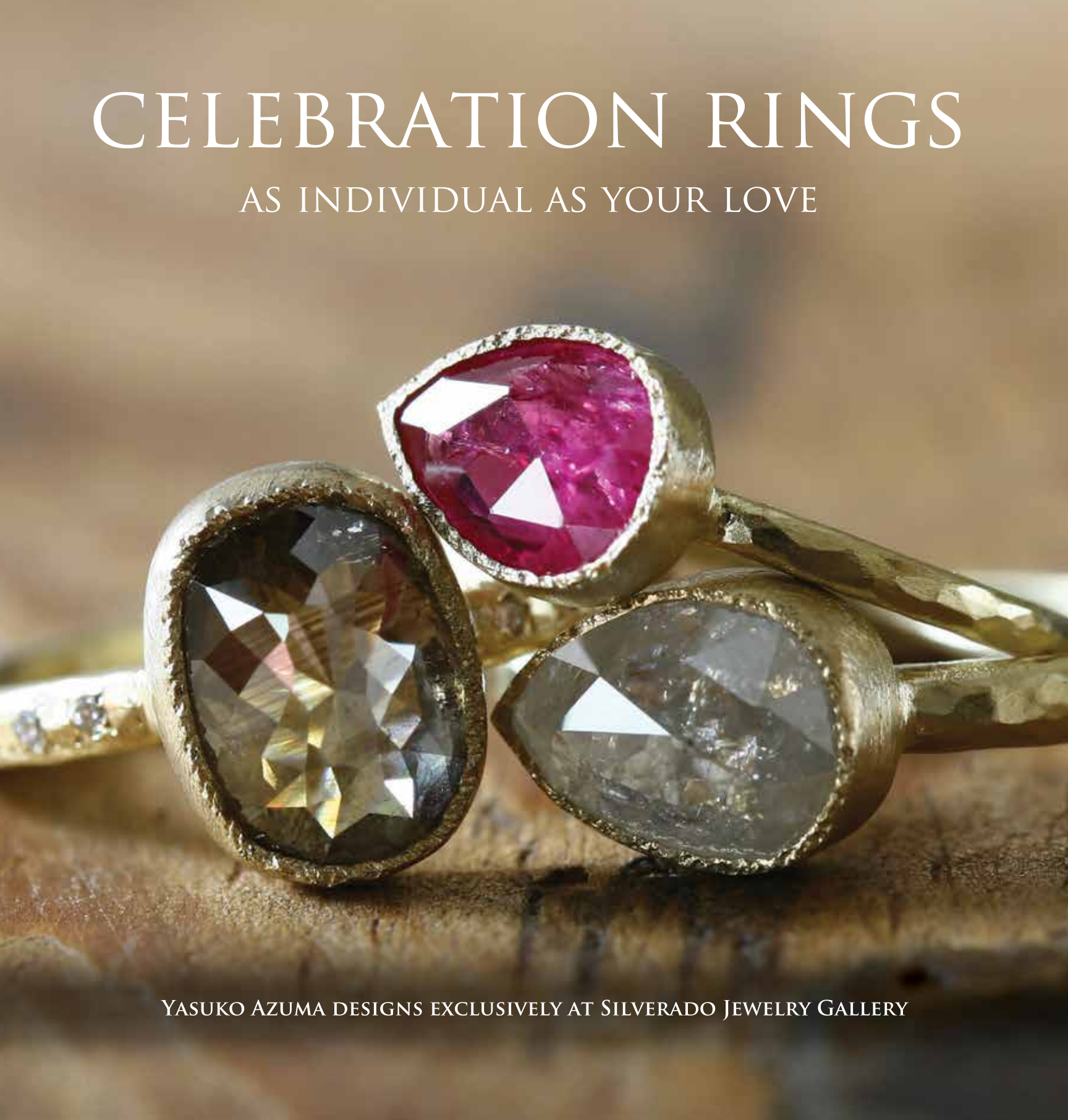

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PHOTO TALIA GALVIN

PIE IN THE SKY

madras *Eagle Bakery takes flight*

In life, as in comedy, timing is everything. And so it is with Madras' best kept culinary secret, Eagle Bakery. Here you can indulge in hand-rolled pastries and freshly baked pies and lemon bars whose earthly origins belie their heavenly flavors. But plan your visit to this bustling cottage of confections carefully, Eagle Bakery opens its doors to patrons just two days a week. We can attest that it's worth the wait. Read more about how this family business evolved from a hobby into a must-stop destination for locals and travelers alike. *page 102*

Back Deck ■ *art & music*

■ *live music*

JAZZ AT THE OXFORD

Beginning as a series to fill a void in downtown Bend's music scene—a lack of jazz shows and few places to listen to music at night—Jazz at the Oxford has grown into one of the music and cultural highlights of the year.

"We started this to see if Bend has an appetite for jazz," said Ben Perle, general manager of the Oxord Hotel. "We weren't sure how long it would last."

Now in its seventh year, Perle said he's most excited about the lineup this year, which included Bernard "Pretty" Purdie and Tuck & Patti in the fall. This winter brings The Bad Plus, a rock tinged fusion trio that defies traditional genre labels, seamlessly connecting the dots between jazz, pop and rock. The trio appears January 13 and 14. Expect work ups of songs such as Tears for Fears' "Everybody Wants to Rule the World" and Radiohead's "Karma Police." This is sonic deconstruction at its improvisational best.

Next on deck is The Brubeck Brothers Quartet, appearing February 10 and 11. Led by brothers Dan and Chris Brubeck, sons of the late and legendary Dave Brubeck, the quartet brings a hard driving sound in the Be Bop tradition, drawing from originals, standards and pop music.

Rounding out the series is critically acclaimed vocalist Sara Gazarek with New West Guitar Group. Gazarek, who has been lauded as one of the next great female jazz vocalists, appears March 17 and 18. All featured artists are making their first appearance in the series.

There's more than just music to delight. You can enjoy a prix-fixe menu from Executive Chef Albert Hall during the performance. The Oxford and its sponsors have also extended their workshop series that allows fans and musicians to interact with some of the featured artists.

In February and March, the hotel hosts free music education workshops for anyone who is interested in learning more about music.

■ *festival*

4 Peaks Finds New Location

After ten years at Rockin' A Ranch in Tumalo, 4 Peaks Music Festival outgrew its longtime venue. After months of searching for the perfect place to accommodate Central Oregon's growing festival, Stacy Totland, the organizer of the festival, settled on Stevenson Ranch in Southeast Bend.

Totland said the new site can accommodate more people, but will still maintain the family-friendly, community vibe that is central to 4 Peaks. Stevenson Ranch will allow for more family activities and a larger area for kids. The 2017 festival will also include more vendors and bands, though the lineup hasn't yet been released.

One thing the festival still needs is volunteers, a job that comes with countless thanks and a free festival pass. Get in touch with Stacy at STACY4PEAKS@GMAIL.COM

■ *bookstore*

ROUNDABOUT BOOKS

After hatching the idea to open an independent bookstore in Bend's NorthWest Crossing, Cassie Clemans' first instinct was to squash it. Opening any small business is risky—opening an independent bookstore is even riskier. She took the idea to her book club, hoping they would talk her out of it. Instead, they pushed her forward. "They were like, 'You have to do it,'" said Clemans.

While there has been significant contraction in the bookstore market over the past decade, independent booksellers can be a bright spot in a challenged industry. According the American Book Association, the number of independent bookstores has grown steadily over the past few years, increasing from roughly 1,400 outlets in 2010 to more than 1,660 in 2014.

"I just wanted to do something to contribute to Bend—and really, really wanted a bookstore. They always say do what you love, so here we are trying it out."

The bookstore sells a curated selection of new fiction, non-fiction, children's books, poetry and locally produced books. There's a place to buy coffee, food, beer and wine in the corner, as well as a small, intimate sitting area where patrons can meet in small groups or curl up with a book.

"I was pretty adamant that it was in NorthWest Crossing," said Clemans. "This place has so much potential, and the foot traffic will pick up."

PHOTO TOP JILL ROSELL, RIGHT, BOTTOM JASON CHARME

■ *café*

THE SUTTLE LODGE: SKIP AND THE BOATHOUSE

It's a renaissance endeavor. The Suttle Lodge is where the 'hip' will earn their 'rustic' badge and the 'rustic' will earn their 'hip' badge. Under new ownership, the former Lodge at Suttle Lake is where visitors can get the feel of a trendy urban hotel with the restorative properties of a wilderness location.

The urban appeal comes from two masterminds of Portland's Ace Hotel, Dave Schrott and Robert Sacks of A&R Development. Partnering with hotel management company The Mighty Union, the new owners have put $1.5 million in renovations into the historic lakefront property. In addition to eleven lodge rooms and sixteen cabins for rent, two dining options are open to the public on the now year-round property, located just off the highway at the base of Santiam Pass.

Skip is a cocktail lounge tucked into a lakeside corner of the main lodge's lobby—which is framed by night sky blue walls and exposed wood beams highlighting views of Suttle Lake and the Deschutes National Forest beyond. Patrons can pick records, board games, and books off the shelves and relax in pillow-like chairs. A small menu of snacks includes mouthwatering roasted brussels sprouts and trout dip.

Down on the water, the Boathouse restaurant has undergone a complete renovation. A flood closed the charming, rustic fine dining establishment's doors in 2014. The new Boathouse has an entirely different aesthetic. White walls, slatted wood booths and counter service set the casual waterfront feel downstairs, while a ping pong table and artisan shop set the 1950s summer camp tone upstairs. Visitors and guests can also shop for provisions or rent lake equipment from the Boathouse.

■ *kombucha*

Caboost Kombucha

One drink Bendites might love as much as beer is kombucha, which has taken up residence on grocery and convenience store shelves and restaurant taps throughout the region over the last ten years. One of the newest companies is Caboost, which opened its midtown kombucha brewery in the fall of 2014.

In 2015, Caboost tried to open a drive-thru window for their customers. Because of the location, which didn't have any sidewalks, the city made Caboost shut down the operation. But it led to "bigger and better things," said Michael Eliot, who owns the company with his wife Kris Romaine.

Caboost began bottling and distributing their kombucha after the closure. Their product had previously only been available only by tap or growler fill. Now the company is expanding its distribution to larger grocery chains such as Safeway to fulfill demand. Still, Eliot and his son hand-deliver the bottles in a 1964 Metro Mite van—painted in a striking caboose red—that they restored themselves.

Eliot said that Caboost is known for its nontraditional flavors, including hibiscus sangria, ruby basil and lemongrass express. "It's been well received," said Eliot. "People are loving it."

■ *brewery*

BONEYARD PUB

In mid-November, Boneyard Beer LLC announced on their Instagram page that its long-awaited pub would not open until the spring of 2017—almost a year after originally planned.

Tony Lawrence, co-founder of Boneyard, attributed the delay, in part, to experience, or lack thereof. "Building a pub is a little out of our current wheelhouse," he said.

"Internally, the scope and imagination of our project has morphed and changed a couple times—something a little less simple [and] a little more grandiose," said Lawrence.

Founded in 2010, Boneyard is the third-largest craft brewery in Central Oregon. Currently, Boneyard's beer can only be found on taps and at their tasting room.

Lawrence wouldn't reveal much else about the plans for the pub, except that "Division Street will never be the same."

PHOTOS TOP LIZ BARCLAY AND REMY GOMEZ

PHOTOS BY TEAFLY AND CAROL STERNKOPF

MULTI-MEDIA

Teafly

Prolific and purposeful art from a Bend icon.

WRITTEN BY **ANDES HRUBY**

Teafly has a sacred artist space on First Street, nestled in one of the last funky alleys in Bend. But don't expect to find dusty canvases or mountain sunsets in oil. Rather, Teafly's studio is an evolving gallery of experimentation and creativity. Butterflies and birds have always been her totem animals. She pursues projects in which art can be used to raise awareness of social issues.

Michelle Peterson became Teafly in her early 20s when she moved to Manhattan. The freedom to create on the fly has manifested blueprints and sketches into projects for the Human Dignity Coalition, The Center For Supportive Bureaucracy, Leanin' Tree (which features only original artwork by artists from around the world) and Madison Park specialty stationary. Teafly has a mobile office to impart Joy Permits, which she created as a part of The Empowering Clerks Network (ECN). The ECN bestows spontaneous permits and diplomas to random people to engage in apologies, friendship, forgiveness, happiness and free play.

If Teafly doesn't find you at a festival, you can spend an hour at her studio under a laundry line of colorful prints that hang from the ceiling. The studio is filled with cartoon eyes, bright comical illustrations, inspirational quotes and ink calligraphy poems.

"I don't want to be regulated to a medium," she said. "I'm more like a triathlete artist. I practice to respond to different environments at the same time."

"When I teach, I am asking you to go beyond the finite. If you take a photo could you turn it into a drawing? Could you bring it to life as a sculpture? Is there a chance that photo could be a poem, essay or song? Being an artist is looking at life through an infinite telescope of options."

Jenny Green, of Jenny Green Gallery, is a local art purveyor and agent. "Bend is a better place because of artists like Teafly," she said. "I watch my daughter tap into unlimited creativity at her studio; it reestablishes my commitment that art supports our power to be unique."

Teafly credits her own mother for establishing in her the belief that art is as important as other subjects.

"Art is very personal. But no matter what medium you are dealing with, all art wakes up the labyrinth of the mind," she said.

Yet there's a very pragmatic side to being a working, self-supporting artist. Teafly approaches her craft like any laborer.

"I'm always training my brain to think of infinite possibilities, but I need my hands and heart to bring art to life."

"I don't want to be regulated to a medium, I'm more like a triathlete artist. I practice to respond to different environments at the same time."

EAGLE BAKERY

Baked Goods *by* Good People

THE SECRET SAUCE is a browned butter maple frosting. Larger than your hand, Eagle Bakery's classic-style cinnamon rolls are enhanced by spirals of mild cinnamon warmth and puffy dough that strides the line between an airy dinner roll and a denser, yeasty bread. On the cinnamon roll spectrum, these buns land on the sweeter end and butter is clearly a chief ingredient—which makes them essentially flawless. In fact, all the bakery's scratch-made goods are a swirl above the average treat, but the experience reaches beyond gluten and a sugar rush.

The concept that you can taste the love that goes into food preparation is a reach. Still, food seems to taste better when the experience is enjoyed holistically. A stop by the idyllic converted home on a quiet Madras side street is half the treat.

Run by Mennonite minister and handyman Rob Birky and his family since 2004, the Mennonite ethos of strong community and working with one's hands is readily apparent at Eagle Bakery. Clients of Birky's handyman business are also bakery regulars. As the charismatic face of the operation, Birky is often found handing out samples, welcoming locals by name and engaging new customers in relaxed conversation. Throughout the day, a steady stream of customers stop by, exiting with trays of rolls, pies and other specialty baked goods—or a bowl of Friday's clam chowder. Coffee is always hot and complimentary.

Birky is clearly proud of the goods his wife, co-owner Faye, produces from a mix of bulk supplies and Bob's Red Mill ingredients from a commercial kitchen on the family farm, north of Madras. Birky's son Kelvin and niece Lorna (pictured) help Birky run the storefront, which has thrived since the family made the move from selling at the local farmers' market to running a retail space on their farm to opening a brick-and-mortar location in 2009.

Ready to indulge? You will need to plan your week around a visit to the bakery, since the business is only open on Fridays and Saturdays. En route to Portland for the weekend? Pick up a lemon pie for your hosts. Coming back to Deschutes County empty-handed from a fishing trip on at Trout Creek? Bring your family a pan of cinnamon rolls to devour instead. Eagle Bakery is a sweet secret worth spreading.

Eagle Bakery | 123 SW H Street, Madras | 541.475.4593 | EAGLEBAKERY.NET

AMBASSADOR PICK

COMFORT FOOD:
COD AND CLAMS
AT ARIANA

"Wild cod, clams, bacon, creamed leeks topped with crispy shoe string potatoes and chives all simmered together in a cazuela baking dish. It's got everything you could ever want for those chilly winter nights."

FOOD & DINING
The former owner of longtime Bend favorite Marz Bistro, Brian Garcia works as a brand manager and travels the world, but has never lost his love of all things culinary. "From dive bars to Michelin stars, there's one thing I know—good food!"

We want to see your favorite winter dish. Post a photo and tag us, **@BENDMAGAZINE, #THISISBEND, #WINTERCOMFORT**

PHOTO LEFT TALIA GALVIN

BIOS: Tiffany is a freelance photographer, fly-fisher and aspiring triathlete. Ben is design engineering manager at Hydro Flask.

RIDES: Their go-to is a 1988 VW Vanagon Westfalia Camper. Their project is a 1967, twenty-one-window Samba Microbus.

UPGRADES: Tires, racks, camping equipment,lift kit and electronics on the Vanagon. The Samba is a ground-up restoration.

FOLLOW: @westy_basecamp

Westy World

Ben Hein and Tiffany Renshaw's 1988 Vanagon Westfalia is a road tested touring veteran with plenty of room for adventure.

Why did you decide to buy a van?

BEN: I've been into Volkswagen vans in particular for twenty-plus years. Four months into our dating we took this huge 3,500-mile road trip in an old '66 Volkswagen down to the Grand Canyon.

TIFFANY: My family still hadn't met him. So they were like, 'You're going where? With who? In what?'

BH: We kept that going for a few years, traveled all over the west coast in it—weekends and road trips. Tiffany's dad was into Westfalias. So she was behind the one we have now, saying it's time to upgrade to a little bit more a modern thing. It's still the '80s engine. A little bit more room, the pop-top and all that.

TR: We kind of bonded over it because my dad had owned probably, in his lifetime, fourteen of these Westfalias. When I met [Ben] and realized he was driving this van around, we totally bonded over it right away.

What's the restoration process like?

BH: Westfalia isn't so much of a restoration thing as it is a labor of love and always trying to make it better. These things are thirty years old now and built off of older technology. It's always more, what can we do to make it better? What can we do to make it a little more bomber? Right now we're doing the famed Subaru engine conversion in it, which will give it a little more power.

TR: We're outfitting it so that we can take our bikes, take our kayaks, take our photography equipment and be able to recharge everything with solar-powered stuff. We're outfitting it so that we can do the things we want to do in this van and enjoy it.

What kind of community have you found?

BH: We were in Oak Creek Canyon in the old bus, twelve, fourteen years ago and sure enough there's another Westy down there and the next thing you know we're talking to each other, and sharing dinners with each other and sitting around campfire with each other. Talking about our road trip and where we've been and what we're doing and the vans.

TR: We were able to share with these people we never met before, they were a family and had two little kids in their van, and we immediately bonded. We shared our road trip tips, how we spent 3,500 miles in this little van. It was pretty cool to just automatically bond.

What was Descend on Bend like?

BH: It was a little challenging for us this year because the van was broken down. We went up there both days and just hung out at the scene, but it just crushed us to not be there with our van. We came super close [to having it finished]. It really is our number one hobby because every other aspect of our lifestyle revolves around our van. We do a lot biking, skiing, road tripping, camping, fly-fishing, and triathlons. We just travel in the van and camp out. It's like our little basecamp.

TR: There were probably three or four hundred vans there. It was really amazing. We met people from all over. Everyone names their Westy it seems. On the back of everyone's Westy, there was sticker with their Instagram name and handle. We were on Instagram, meeting people we had been following for a year and never met. It was cool that way.

PHOTO TIFFANY RENSHAW

CLASSES

The Workhouse

CURIOUS ABOUT The Workhouse? A good introduction would be the Last Saturday art walk in the historic Old Ironworks Arts District. This emerging cultural center tucked near the Colorado Avenue exit off the Bend Parkway in southeast Bend clusters around the Sparrow Bakery and is home to several art-centric businesses, including The Workhouse, Cindercone Clay Center, Stuart's of Bend and Junque in Bloom.

The Workhouse provides studio space for nine artists and a retail gallery and gift shop for sixty local artists. Cari Brown, proprietor and director, co-founded the Workhouse in 2012 with Stuart Breidenstein. The Workhouse offers weekly figure drawing classes, monthly writing salons and classes on jewelry making, leather working, soap making, painting and printing

Brown said that Last Saturday is "a very intimate way to celebrate local art" and offers families "a different vibe" than the well-attended First Friday Art Walk in downtown Bend and the Old Mill District. People can mingle with neighbors and friends, meet local artists and musicians, participate in interactive art and grab a bite to eat or drink from a food cart. It is held on the last Saturday of every month (except December), 6 p.m. to 10 p.m.

– Lee Lewis Husk

Last Saturday art walk | January 28, February 25 and March 25 THEWORKHOUSEBEND.COM

AMBASSADOR PICK

"I absolutely love what Cari Brown has created at The Workhouse; truly a one-of-a-kind inspirational gathering place for artists, collectors, and the curious to exchange ideas and thought-provoking dialogue about the arts. We need more of this!"

ARTS & CULTURE

Renee Mitchell is an arts and creative culture advocate, president of ScaleHouse, director of Bend Design, BendFilm advisory board member, and Caldera Arts Board of Directors.

Have a question for Renee? Send and email to INFO@BENDMAGAZINE.COM or post and tag us with **#THISISBEND #BENDKNOWLEDGE**

■ recommended

See more of what *Bend Magazine* recommends and submit your own events at **BENDMAGAZINE.COM/EVENTS**

1/19 BEND
DAVE EGGERS of the Author! Author! series produced by the Deschutes Public Library Foundation, Pulitzer Prize-winning author Dave Eggers will discuss his life and writing, including his current novel ***Heroes of the Frontier***. *$25, $75. Bend High.*

1/20-2/4 BEND
LITTLE WOMEN Based on the classic novel by Louisa May Alcott, this adaptation is a full-length play that brings the story to life on stage. Cascades Theatrical, a locally-run theater production company, will produce the play. *$13-$20. Cascades Theatre.*

1/13, 1/14, 2/17, 2/18, 3/17, 3/18 BEND
MT. BACHELOR RIVERHOUSE JAZZ SERIES The Mt. Bachelor Riverhouse Jazz Series brings world-class jazz musicians to Bend in series of ensembles that adds to Bend's growing jazz music scene. The shows take place at the Riverhouse, and its new restaurant Currents will have a special menu for the event. *$48-$60. Riverhouse on the Deschutes.*

1/13 BEND
APRÈS SKI BASH CROW'S FEET COMMONS Mt. Bachelor's Après Ski Bash's are known for great music, beer, food and more. After a day on the mountain in the snow, warm up by the fire pits at Crow's Feet Commons with beer from Deschutes Brewery. *Free. Crow's Feet Commons.*

1/27-2/4 BEND
ANNIE THE MUSICAL Annie The Musical is one of the most popular and beloved family musicals and first premiered on Broadway in 1977. Annie will be produced by Thoroughly Modern Productions, a local production company that has staged plays and musicals in Bend since 2011. *$32, $35. Tower Theatre.*

Opens 1/28 BEND
WWII: THE HIGH DESERT HOMEFRONT WWII: The High Desert Homefront will explore life during the Second World War in the region, from military training to life in the internment camps for Japanese-Americans. The exhibit will also showcase art created by Japanese-Americans while they were interned at camps during the war. *Free-$12. High Desert Museum.*

2/10-2/12 BEND
BEND A CAPELLA FESTIVAL If you can't make it to the second annual Bend A Capella Festival at the Tower Theater, look for aca-pops, street performances from some of the a capella group performers, around downtown Bend and the Old Mill District. *$23, $30. Tower Theatre.*

2/24 BEND
ANTHONY DOERR Anthony Doerr's 2014 book *All the Light We Cannot See* won the Pulitzer Prize for fiction. Doerr will speak at Bend High in the third installment of the fifth-annual Author! Author! series this year. *$25, $75. Bend High.*

PHOTO LEFT ALEX JORDAN

THEATER Annie the Musical

IT'S A RARE MOVIE or play that connects equally with adults and children without pandering to either. Yet Annie, the story of an irascible orphan with spirit of a wild horse and the voice of an angel has been doing it for 40 years on the stage and screen.

Audiences in Bend will have a chance to experience it firsthand when America's most beloved orphans sings and dance her way across the stage and into the heart of Oliver Warbucks when Thoroughly Modern Productions (TMP) brings *Annie The Musical* to the Tower Theatre, January 27 through February 4, 2017. Familiar tunes like "Tomorrow" and "It's the Hard-Knock Life" get a lift from Annie's unflinching optimism. Originally a comic strip by Harold Gray, Annie became a Tony Award-winning Broadway musical that opened in 1977 and ran for nearly six years. It's been a favorite of musical companies worldwide since then.

"This will be a different Annie than people expect," said David DaCosta, founder and artistic director of Bend-based TMP. "We're maintaining the tradition of Annie, keeping it in the 1930s but without the visually huge stage sets (of the Broadway production)," he said. "It will have a more personal feeling like today's contemporary musicals."

DaCosta brings twenty years of experience as a performer and as director of children's theater in Boston and other cities. After to moving to Bend in 2011, he partnered with musician Scott Michaelsen and choreographer Dakota Weeda to found TMP in 2011. The company is involved in several productions a year, including two shows geared for families and featuring young performers from TMP's intensive workshops where participants learn the stagecraft of acting, singing, dancing, set design and stage management. Workshops are held at the Terpsichorean Dance Studio owned by Weeda. Recent TMP credits include *The Little Mermaid*, *Shrek the Musical*, *Peter Pan*, *Beauty and the Beast* and *The Wizard of Oz*.

For Annie, TMP cast forty children for twenty roles so that two performers learn and take turns performing each role. "The kids are fully functional parts of all the shows," DaCosta said. Abby Busch, 11, and Katey James, 9, both of Bend, will share the role of Annie. In addition, TMP cast twelve adults for such parts as Oliver Warbucks and Miss Hannigan. – *Lee Lewis Husk*

Annie The Musical | January 27-February 4, 2017 | Tower Theatre

recommended

See more of what *Bend Magazine* recommends and submit your own events at **BENDMAGAZINE.COM/EVENTS**

2/17-2/19 BEND
OREGON WINTERFEST A three-day rite of winter in Bend's Old Mill District is filled with music, a marketplace with food carts and arts and crafts vendors and workshops. Ice sculpting and fire pit building competitions. A moto-cross aerial exhibition, running events round out the celebration. *$12. Old Mill District.*

3/3-3/5 BEND
MUSE CONFERENCE Women from Central Oregon and around the country come to Bend for a weekend filled with inspiring talks and workshops, tackling issues facing women and girls today. *$10-$350. Downtown Bend.*

3/11 LA PINE
CRAB FEED At the height of Oregon's seafood season, head to La Pine for the annual Crab Feed for an all-you-can-eat meal featuring freshly-cracked crab that benefits the La Pine Frontier Days Association. *$40. La Pine Community Center.*

2/4 SUNRIVER
K9 KEG PULL At the annual event from Sunriver Brewing, dogs race down a 150-foot snow runway, pulling an empty keg behind them. *$10 per dog. Sunriver Village.*

2/11 SISTERS
HOODOO WINTER CARNIVAL The Hoodoo Winter Carnival is an all-day event filled with family-friendly games and competitions. The highlight of the day is the Downhill Dummy competition where people make crash dummies to race down the ski hill. *Free. Hoodoo Ski Area.*

3/2-3/5 REDMOND
CENTRAL OREGON SPORTSMEN'S SHOW The Central Oregon Sportsmen's Show features the newest outdoor equipment as well as tips and demonstration from outdoor industry experts. Activities include: outdoor cooking demonstrations, head and horns competitions, wilderness survival tips and a trout fishing pond for kids. *Free - $15. Deschutes County Fair and Expo Center.*

3/31-4/1 REDMOND
HIGH DESERT STAMPEDE Watch professional rodeo athletes compete in classic rodeo competitions like bull riding and barrel racing. The High Desert Stampede will showcase some of the best rodeo athletes in the country. *$20-$100. Deschutes County Fair and Expo Center.*

2/25-2/26 CULVER
EAGLE WATCH The annual Eagle Watch is an event that brings families to Round Butte State Park for two days of outdoor and nature activities and education. Spot wild eagles as you learn about their habitat and other birds of prey in the region. *Free. Round Butte Overlook State Park.*

Back Deck ■ *dining guide*

EAT Shared Plate Perfection *Joolz*

IT MAKES perfect sense once you've eaten here. Joolz is a cabinet of curiosities: Pan out from the framed cowboy lassoing spaghetti to the camel figures, mystery horns and decorative hookahs to see where East meets West. The menu is an equally curious, yet appealing exhibition. Mezze, Mesa, Mediterranean, Northwest, Near East, Wild West—these monikers all apply at Bend's most exotic restaurant. Ingredients feel familiar, but with an edge not matched in Central Oregon's sparse ethnic dining scene. A perfect chickpea paste with crunchy nuts and elk is coupled as Hummus on the Range. Meatballs take form as kibbe, made with Oregon lamb. Yogurt morphs into lebneh, a tart and creamy spread sprinkled with zataar.

The menu makes sense in the context of Chef and co-owner Ramsey Hamdan's biography. Hamdan grew up in Beirut, but his mother is a native Oregonian. He came to Bend with his wife—restaurant namesake and co-owner Juli Stonelake Hamdan—after an eleven-year tenure as chief instructor at Portland's Western Culinary Institute. Together they have implemented the small, shared plates concept at Joolz that is widespread in many cultural pockets overseas. When ordered as the expert servers recommend, the result is an upscale, family-style experience in which plates come out as they are ready—each dish as mouthwatering as the last.

My favorite dish to order for the table is the grilled halloumi cheese (a semi-hard Cypriot cheese that all cheese lovers must add to their regular rotation), which is drizzled with a pomegranate reduction and topped with spiced olives, oven-dried tomatoes and fried capers. Creative flavor combinations such as these simply don't exist anywhere else in town. I wash everything down with the grapefruit and rosemary flavors of the Bitter Hound, though any cocktail from the bar comes with a skilled mixologist's touch. Another must-try is Juli's caramel date cake, which straddles spice and sweet in true dessert mastery.

It's a shame to reveal this, but happy hour is served at the bar all evening. No matter where you sit, service will be warm and prompt. Just order a few dishes for the table, let your server know that you'll take the dishes as they're ready, and sit back to enjoy a meal you won't find anywhere else in the Mezze or the West.

Joolz | 916 NW Wall St., Bend | 541.388.5094 | JOOLZBEND.COM

KEY

$ inexpensive, under $10
$$ moderate, $10-25
$$$ expensive, $25-50
$$$$ very expensive, over $50

Wheelchair accessible
Beer, wine and cider
State liquor license

BEND

THE PHOENIX *AMERICAN*

The east side of Bend's answer to roadhouse-style, family-friendly dining, The Phoenix's menu accommodates all tastes in a casual atmosphere. *594 NE Bellevue Dr., 541.317.0727* $$
BENDPHOENIX.COM

ARIANA *FRENCH/AMERICAN*

Above all, Ariana is known for consistently serving delicious gourmet food and providing a world-class restaurant atmosphere. You'll definitely want to make a reservation. *1304 NW Galveston Ave., 541.330.5539* $$$$
ARIANARESTAURANT.COM

900 WALL *AMERICAN*

Okay, so it isn't new, but the newly revamped 900 Wall is back in action. This busy restaurant is perfect for someone looking for an upscale dining environment with good atmosphere. This is a top spot for a cocktail and small plate at happy hour. *900 NW Wall St., 541.323.6295* $$$ 900WALL.COM

KEBABA *ETHNIC/MIDDLE EASTERN*

Special diets welcome at this popular local favorite specializing in hummus, falafel, baba ganoush, kebabs, gyros, schwarmas and specials. Great patio and takeout. *1004 NW Newport Ave., 541.318.6224* $$ KEBABA.COM

5 FUSION & SUSHI BAR *ASIAN FUSION*

Since opening, 5 Fusion & Sushi Bar has held a reputation as the best sushi place in Bend, but the menu doesn't stop there. Their renowned chef creates gourmet twists on Asian and American fare. *821 NW Wall St., 541.323.2328* $$$ 5FUSION.COM

CHOW *BRUNCH*

There is nearly always a wait, but there is always a bloody mary bar with housemade pickles. After you've had the best morning drink of your life, the food won't disappoint. All fresh, mostly local ingredients are sourced with foodies in mind. You'll just have to decide if you want to go sweet or savory. *1110 NW Newport Ave., 541.728.0256* $$ CHOWBEND.COM

PHOTO ALEX JORDAN

HOLA!

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57235 River Road
541.593.8880

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Back Deck ■ *dining guide*

AMBASSADOR PICKS

TOP 5:

LOCAL WINTER BEERS

Central Oregon's long winter is a period of hibernation for many, an excuse to kick off the shoes and embed into the nearest sofa. For local craft brewers, though, winter is a time of experimentation and innovation. Big bold flavors and mystery ingredients, including spices and coffee beans, appear as predictably as stockings on the mantel. We asked Beer Ambassador Jon Abernathy to give us his short list of must-have winter ales. Cheers!

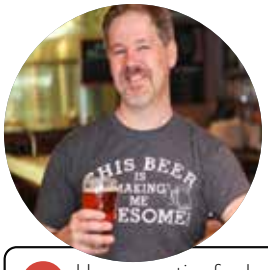
Worthy Powder Keg Winter IPA
This is a robust, red-tinted ale that balances a malty, slightly toffee-like body with an ample addition of piney, floral hops. A nice change of pace from the usual lighter-bodied IPAs.

Sunriver Shred Head
Strong, comforting, and warming. This strong ale has layers of flavor complexity—dark fruit, pumpernickel, caramel, molasses—and finishes on the dry side thanks to a boost from brown sugar.

Deschutes Red Chair NWPA
This winter offering showcases soft, bready, nutty malts that complement the clean and citrusy hop profile. Red Chair is easy-drinking but fortifies you well for playing in the snow.

McMenamins Old St. Francis School Parson Brown
This big brown ale recipe was created by OSF brewer Mike "Curly" White specifically for the Bend brewpub and features nutty notes of toffee and dark bread crust with a hint of chocolate.

GoodLife Puffy Coat Porter
A darker beer with coffee and licorice notes to help take the chill off, Puffy Coat includes black licorice, cherry bark and chicory in the brew. The balance of roastiness and dark malt body offers a nice counterpoint to winter days.



BEER & BREWING
Jon Abernathy is a Bend-based beer writer who authored *Bend Beer: A History of Brewing in Central Oregon* and blogs at THEBREWSITE.COM.

Have a question for Jon? Send and email to INFO@OREGON-MEDIA.COM or post and tag us with **#THISISBEND #BENDKNOWLEDGE**

NEW! BEAN, PEA & THE PUMPKIN ***SOUP***
This new business model is sending soup to your spoon via subscription. Order soup for two or four people to be delivered or picked up weekly or biweekly in Bend. Add-ons include salad and bread. Soups are organic, seasonal and local when possible. Recent options include sunchoke and broccoli or pork and squash. *541.610.5342* **$**
BEANPEAANDTHEPUMPKIN.COM

CASCADE LAKES LODGE ***PUB***
Eclectic Pacific Northwest pub grub is on the menu at this well-situated brewery at the bottom of the return from Mt. Bachelor. The Cowboy Up burger and salads are good pairings with Cascade Lakes brews. *1441 SW Chandler Ave., 541.388.4998* **$$** CASCADELAKES.COM

SPORK ***FUSION***
Spork, a Bend food truck turned restaurant, is a hands-down local favorite. With bold flavors and intriguing spices, Spork elevates a fusion of Mexican, Asian and American cuisine to surprising heights. *937 NW Newport Ave., 541.390.0946* **$$** SPORK.COM

THE SPARROW BAKERY ***BAKERY***
The original Sparrow Bakery, located in an impossibly charming building in the Old Ironworks district, is known for baking of the highest caliber. If you're looking for something savory and sweet, you'll want to try the Ocean Rolls. *50 SE Scott St., 541.330.6321 (east)* **$$**; *2748 NW Crossing Dr., 541.647.2323 (west)* **$$**
THESPARROWBAKERY.NET

THE MOOSE SISTERS ***DINER/BAR***
Recently migrated to Oregon via Idaho, this chef-hostess duo are actual sisters and do home cooking with a couple of surprises. While elk burgers and fried chicken anchor the menu, guests can also branch out with international dishes such as the green curry bowl. Bonus: an upstairs view of the Three Sisters makes everything taste better. *63455 N. Hwy 97, Suite 200, 541.640.8285* **$** MOOSESISTERS.COM

WILD ROSE ***THAI*** The specials available on the floor-to-ceiling chalkboard wall never change, but no one is complaining. Always busy, but rarely with a wait, Wild Rose executes authentic Thai dishes to great fanfare. In addition to the recognizeable plates, the true Thai afficionado will appreciate seeing northern Thai curries and nam priks. *150 Oregon Ave., 541.382.0441* **$$** WILDROSETHAI.COM

Back Deck dining guide

DRINK

The subterranean 10 Below at the chic Oxford Hotel in downtown Bend has a de facto speakeasy feel. With a retro-inspired cocktail list, the restaurant and lounge has a Pacific Northwest modern meets the Jetsons aesthetic. Veteran bartender and cocktail creator Maia Jackson said, "The incredible flavor combinations that are at our fingertips [here] inspire me to revise and polish the wheel and perhaps create my own classic cocktail." Jackson sees rosemary and cranberry as a definitive winter flavor combination. The use of those fresh ingredients in the Frosty Jalisco is intended to capture the feeling of stepping outside on a brisk winter day. Tequila compliments a more acidic flavor profile and real cranberry juice adds a bite like that of fresh lime. Reposado, which is aged for six months in a barrel, is soft enough to blend well in a cocktail.

FROSTY JALISCO

- 1 ½ ounces Herradura Reposado tequila
- ½ ounce Clear Creek Distillery cranberry liquor
- ½ ounce Cointreau
- ¾ ounce rosemary simple syrup
- 1 ½ ounce Knudsen "Just Cranberry" juice
- Spring of Rosemary and a few whole cranberries

Dry muddle whole cranberries and rosemary sprig in shaker. Add remaining ingredients and ice, shake, strain over fresh ice into a sugar-rimmed rocks glass.

BARRIO *SPANISH*

Now located in a larger space, complete with outdoor patio, Barrio is known for its refreshing and original cocktail menu and flavorful food. Food there is best eaten tapas style. *915 NW Wall St., 541.389.2025* $$ BARRIO.COM

CHANTRELLE AT PRONGHORN *NORTHWEST*

With the drive, it takes about a half an hour from Bend or Redmond until you are in the dining room at Pronghorn. The golf course and mountain views, the food, the service and the wine list make the trip more than worth your while. *65600 Pronghorn Club Drive, 541.693.5300* $$$ PRONGHORNRESORT.COM

THE BROWN OWL *AMERICAN, BAR*

Bend's most recent food cart-turned-restaurant, the Brown Owl does locally sourced burgers and brews in their new nest, complete with wood-covered walls and a Northwest vibe. Sando options include The Cuban, pulled pork and a veggie burger, all perfect to try with a side of spiced double-fried fries. *550 SW Industrial Way, Suite 120. 918.906.8282* $$ BROWNOWLBEND.COM

NEW! AJII ASIAN KITCHEN *ASIAN FUSION*

James Beard Award finalist chef Jo Kim has added another gem to his repertoire (he owns the successful downtown restaurant, 5 Fusion & Sushi Bar). Ajji brings homestyle Asian cooking to the Westside with ramen and rice or noodle bowls with perfectly nuanced sauces and broths. *320 SW Century Dr. 541.382.3335* $$ AJIIBEND.COM

THE ROW *SCOTTISH PUB FOOD*

A Pacific Northwest twist on typical Scottish pub food, The Row is a popular nineteeth hole for Tetherow golfers or après ski stop. Try the Scotch Eggs or a Beer Snob Cobb and wash it down with one of their forty-plus beers. *61240 Skyline Ranch Road 541.388.2582* $$ TETHEROW.COM

EL SANCHO *MEXICAN*

At "The Shack," "The Shop," or "The Cart," you're bound to find a good taco—and the margarita to go with it—at El Sancho. *50 SW Division St. (west) 335 NE Dekalb Ave. (east)* $ ELSANCHOBEND.COM

BISTRO 28 *AMERICAN*

The award-winning Zydeco owners brought their style to the Athletic Club of Bend and revived its dining scene. The decadent barbeque shrimp dish that is a Zydeco favorite also graces this casual fine dining menu. *61615 Athletic Club Dr. 541.728.0065* $$$ BISTRO28.COM

SUNRIVER

SOUTH BEND BISTRO *ITALIAN/NORTHWEST*

A Sunriver secret since 2004, South Bend Bistro blends Italian influences with Northwest ingredients and has become a fine dining destination for foodies over the years. Chef Jeremy Buck studied cuisine in Florence and incorporates his background in preparing Italian dishes, seafood and all things Oregon (think mushrooms and truffles) into the menu. Be sure to make a reservation but watch out—you might become a regular. 57080 Abbot Dr., Bldg. 26. 541.593.3881 $$ SOUTHBENDBISTRO.COM

ZEPPA BISTRO *ITALIAN*

Italian for "wedge" and located in the Caldera Springs neighborhood, Zeppa offers a slice of life within the resort. Woodfired pizzas comprise the main course, but the freshly-made salads and panini don't disappoint. Dine out on the patio for striking views of Mt. Bachelor and don't forget gelato for dessert. *17750 Caldera Springs Dr. 541.593.4855* $ SUNRIVER-RESORT.COM

SISTERS

THE OPEN DOOR *ITALIAN*

Combining an art gallery and a restaurant is not a new feat, but The Open Door does it well. The tiny dining room has the kind of charm and comfort that every restaurant dreams of, and their equally tiny menu delightfully executes its handful of Italian dishes. *303 W Hood Ave., 541.549.4994* $$ OPENDOORWINEBAR.COM

COTTONWOOD CAFE *BRUNCH*

If your mantra on trips is "do as the locals do," you'll want to eat here. Don't let the name confuse you. Formerly known as Jen's Garden, the owners refocused and revamped their eatery last spring, transforming the space into a cozy café, with tons of charm and delicious breakfast scrambles, crêpes and sandwiches. *403 E Hood Ave., 541.549.2699* $$ INTIMATECOTTAGECUISINE.COM

LATIGO *STEAKHOUSE*

The plate acts as a canvas for the artistic presentation of "Upscale Ranch" food. Serving seasonal flavors with Pacific Northwest ingredients, Latigo's tasteful dishes match the opulence of the exposed wood beam dining room. *370 E Cascade Ave., 541.241.4064* $$$ LATIGOSISTERS.COM

A beautiful sight, we're happy tonight...

You can ski, snowshoe, sled...whatever your heart desires in our Winter Wonderland! For special events, corporate parties, weddings, and family reunions. Elk Lake Resort is the most beautiful place to stay for those who want to see the best that Central Oregon has to offer. ***541.480.7378 // elklakeresort.net***

Elk Lake Resort
Bend, Or

Back Deck ■ *dining guide*

THE PORCH ***COMFORT FOOD***
From the outside, it looks more like a home than a restaurant, but once you get inside and try the fare you'll easily be fooled into thinking you're at the finest of dining establishments. Whatever you order for the main dish, be sure to pair it with a side of parmesan truffle fries. *243 N Elm St., 541.549.3287* $$
THEPORCH-SISTERS.COM

SISTERS SALOON & RANCH GRILL ***AMERICAN***
Housed in the recently renovated Hotel Sisters built in 1912, this fresh take on a Sisters tradition provides a beefed-up menu and historic atmosphere that comes complete with the original booth tables and bar. Sink your teeth into some smoked ribs or a bison burger, then swing through the old saloon doors for a drink. *190 East Cascade Ave. 541.549.7427* $$ SISTERSSALOON.NET

ANGELINE'S BAKERY & CAFÉ ***BAKERY***
Scratch-made breakfast, lunch, and treats get a thumb's up from the vegetarian, vegan and gluten-free crowds—without sacrificing flavor. Some meat and wheat options are available. Smoothie and produce ingredients often come from the restaurant's garden. *121 W Main Ave., 541.549.9122* $
ANGELINESBAKERY.COM

REDMOND

HOLA! ***PERUVIAN MEXICAN***
The family of locally-owned Hola! restaurants is five strong. That should say enough about the food, but we want to say more. The complimentary green salsa may just be the best sauce north of the border; the Peruvian influence on recognizeable Latin dishes is superb; and the margaritas always come with the "extras" from the shaker. *447 SW 6th St. 541.316.2002* $$$ DIEGOSSPIRITEDKITCHEN.COM

THAI O ***THAI***
This father-and-son duo serves the most delicious Thai food in a simple atmosphere (read: strip mall) in Central Oregon. Patrons will find all the preparations offered on a typical Thai menu in Oregon—and will find them fresh and well-executed. *974 SW Veterans Way. 541.548.4883* $$
THAIORESTAURANT.COM

ONE STREET DOWN CAFE ***BRUNCH***
Coffee? Check. Cozy? Check. For quality brunch, this quaint café hits the spot and serves a different benedict every day of the week. Take your pick of scrambles and sandwiches made from scratch, just like grandma's, alongside a cup of your new favorite fancy coffee. *124 SW 7th St. 541.647.2341* $$ ONESTREETDOWNCAFE.COM

OISHI ***JAPANESE***
Japanese for "delicious," Oishi offers an extensive menu with more than 100 items, meaning that most anything you want on a roll—they've got it. Housed in a corner of the old Redmond Hotel, the kitchen cooks up more than just sushi with udon noodles and rice dishes that live up to the name. *511 SW 6th St. 541.548.3035* $$

WILD RIDE BREW ***BREWERY + FOOD CARTS***
When Wild Ride decided to focus solely on brewing, they staked out some parking lot space for food carts to take up residence. Grab a pint inside while you wait for food from Food Fellas, The Jerk Kings or Wubba's BBQ Shack. *332 SW 5th St., 541.516.8544* $ WILDRIDEBREW.COM

PRINEVILLE

OCHOCO BREWING COMPANY ***PUB GRUB***
It's never too early for beer ... battered pancakes made with Prinetucky Pale Ale brewed a few feet from the kitchen. Stop by for breakfast, lunch or dinner and don't forget to bring your growler for a fill. *380 Main St., 541.233.0883* $$ FIND ON FACEBOOK

BARNEY PRINE'S STEAKHOUSE & SALOON ***STEAKHOUSE***
Enjoy a grilled onion-topped charbroiled steak in a dining room decorated with artifacts that pay homage to Prineville's wild West past. Named after the founder of the oldest community in Central Oregon, Barney Prine's Steakhouse and Saloon offers an upscale dining experience with a rugged flare. *389 NW 4th St., 541.447.3333* $$$ BARNEYPRINES.COM

TERREBONNE

TERREBONNE DEPOT ***NEW AMERICAN***
Stationed in an historic depot that once served the Oregon Trunk Railroad, Terrebonne Depot pays homage to its state by highlighting locally-grown ingredients. It serves a bit of everything, from burgers and pizza to hearty meat entrées of the Northwest: elk, buffalo, salmon and more. The Depot even packs to-go orders in picnic baskets for those on their way to an adventure. *400 NW Smith Rock Way, 541.548.5030* $$ TERREBONNEDEPOT.COM

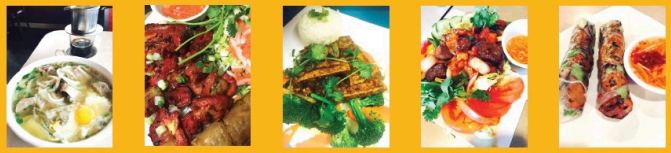
LA PINE

HUNAN CHINESE RESTAURANT
CHINESE Hunan Chinese serves up satisfying, classic Chinese fare such as sesame chicken, mu shu pork and Mongolian beef. Many say that this is the only genuine Chinese food you'll find for miles. If you're on the road, take-out is also available. *51546 US-97, 541.536.3998* $$

MADRAS

RIO DISTINCTIVE MEXICAN CUISINE
MEXICAN While the restaurant's décor is nothing fancy, the plates here are quite the opposite. Rio Distinctive Mexican Cuisine serves outstanding chili rellenos with a beautiful presentation of colorful, spicy sausages drizzled artfully with sauce. Housed in a repurposed home in Madras, guests rave about the authenticity of the food at this restaurant. *221 SW 5th St., 541.475.0424* $$ RIOMADRASMEXICANCUISINE.COM

GREAT EARTH NATURAL FOODS
BREAKFAST, BRUNCH AND DELI
This organic grocer also serves as a café, and is the perfect place to stop for a quick breakfast or lunch. Great Earth features sandwiches and grilled panini loaded with fresh veggies and refreshing smoothies with local berries. For breakfast, try a spinach and mushroom frittata or a hot oatmeal bake. *46 SW D St., 541.475.1500* $ GREATEARTH.BIZ



Ben Perle , George McConnell, Simon Johnson, Stephanie McNeil, Henry Kammelter

Mark Reinecke

Adrian Richardson

Sarah Taylor and Mario Saraceno

Halloween Cross Crusade *DESCHUTES BREWERY PARTY*

"SkiMum" Carson, Troy Ball, Cru Kohler

Dylan Renolds, Kurt Renolds and Holly Renolds

Mike Ahworth, Jack Benziger, Charlie Dehner

Pray for Snow Party *10 BARREL BREWING*

Jerome and Dawna Daniel

Bernard Purdie

Dennis Cone, Cheryl Cone, Kathy King, Al King

Jazz at the Oxford *OXFORD HOTEL*

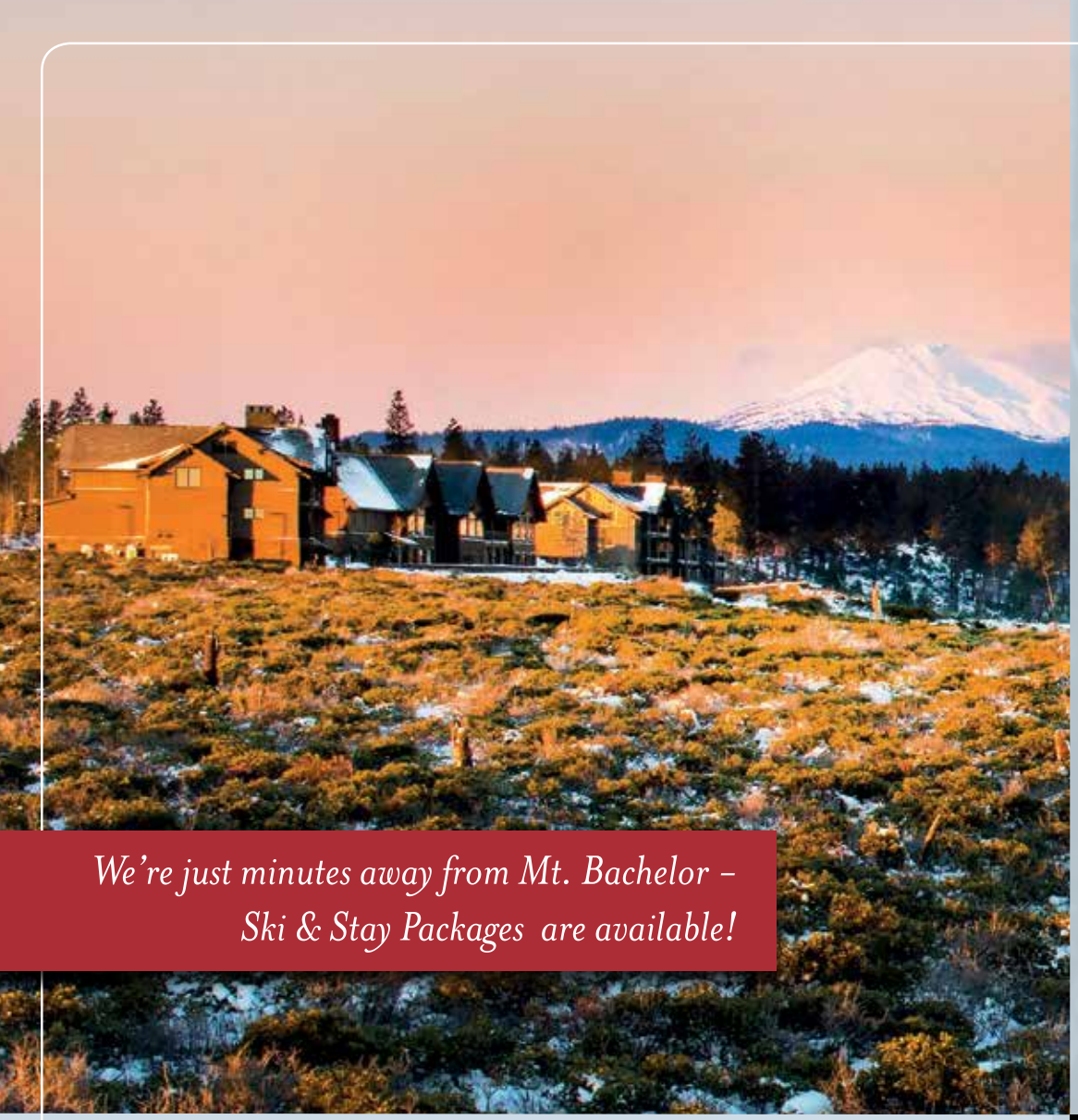
JILL ROSELL PHOTOGRAPHY

STAY

SKI

PLAY

LIVE



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G5 BendFilm Party

G5


Nate & April O'Meara


Corey Alan, Jeremy Cowan


Sam Houston, Yvonne Ward and Chris Clouart

Compass Anniversary Party

COMPASS COMMERCIAL


Jason Fautz, Jim Gross, Bart Platt, Lance Piatt, John Krog, Aimee Joachims, Gary Bracelin


John Krog, Taylor Thompson, Gregory White

Oregon Outdoor Alliance Venture Out Kick-off Party

SPOKEN MOTO

JILL ROSELL IS A BEND LIFESTYLE AND PORTRAIT PHOTOGRAPHER AND CREATOR OF I Love Bend, OR AS BEND MAGAZINE'S EVENTS AMBASSADOR, JILL IS AVAILABLE TO PHOTOGRAPH SELECT HAPPENINGS AROUND CENTRAL OREGON. YOU CAN REACH HER AT, JILL@BENDMAGAZINE.COM

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CENTRAL OREGON

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TAG YOUR BEST SHOT.
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Share your Central Oregon photos for a shot at getting in our next issue!

EMILY BROCK

A little over two years following his amputation, my husband was able to conquer Misery Ridge at Smith Rock. It was an enormous personal feat, even though he was able to climb it more easily than me!

ALLISON MILES

KARRI MCLAUGHLIN

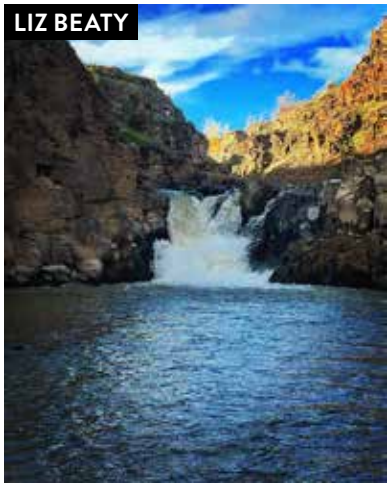
KEN DALTON

JEFF HASKINS

THERESA PETERSON

MICAH WHALEY

LIZ BEATY



MELISSA RIZZO


bliss
verb | \blis\ | to reach a state of perfect and pure happiness, typically so as to be oblivious of everything and everyone else.
Old Mill
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Saxon's
FINE JEWELERS
Jewelry for your next adventure.

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