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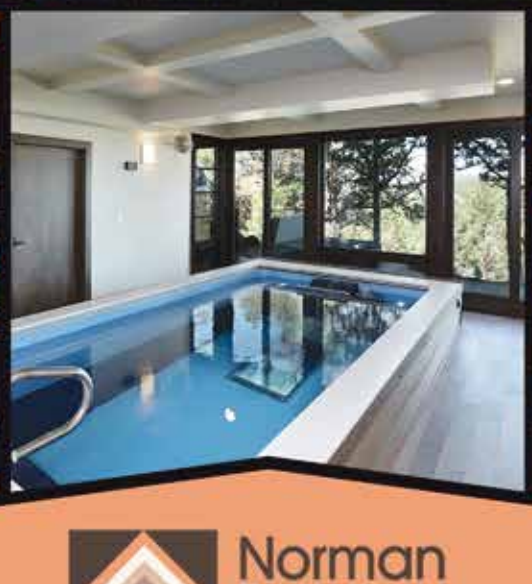

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BIKEPACKING

Central Oregon has seemingly endless options to build bikepacking adventures that range from overnights to multiday epics.

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BY MEGAN OLIVER

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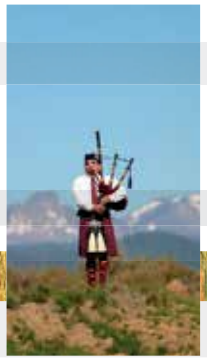
Photo by Mighty Creature

TOP PHOTO TREVOR LYDEN

TARTAN DRUIM



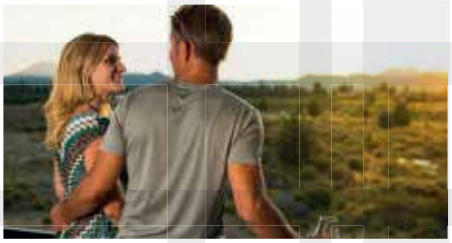


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PHOTO ALEX JORDAN

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WORDS *and* PICTURES

Contributors

STEPHANIE BOYLE MAYS

Writer Stephanie Boyle Mays has worked as an editor in New York City, Los Alamos, New Mexico and Hot Springs, Arkansas. Since moving to Bend more than twenty years ago, she's hiked up Broken Top, volunteered at Tumalo Community School, taken up Nordic skiing, ushered at Deschutes Public Library's Author! Author! events and served on the board of the Youth Choir of Central Oregon. These days, when not writing about home design for Bend, she works as a regulatory affairs specialist for Redmond-based Medline ReNewal. In this issue, she told the story of Bend couple who designed their dream home in Tetherow *(p. 55)*.

BRAD LOCKWOOD

Brad Lockwood is the award-winning author of thirteen books including, *Orphan*, his newly released young adult sci-fi adventure, several educational titles and the Bend-based novel *Blue Bucket*. For this issue of *Bend Magazine*, Lockwood embedded with Bend High's upstart Ultimate team for an inside look at one of the fastest and fastest-growing sports in the country *(p. 39)*. His many feature articles for Forbes, "On Giants" videos and *Sellout* audiobook all may be found online. Brad sometimes lives in Brooklyn, sometimes in Oregon, and is presently tracking Sasquatch.

ALICE FINER

Alice Finer is a writer and graphic designer, former food columnist for the *Source Weekly* and former editor of *The New York Times*' Guide to New York City and Guide to New York City Restaurants. Following a classic Bend storyline, Alice came to town from her native Brooklyn in 2008 for a three-month visit that turned into nine years and counting. A communications specialist at St. Charles by day and freelance writer after hours, she focuses on food writing and cultural criticism. In this issue, she got an inside look at the pop-up sushi restaurant that has Bend hooked *(p. 112)*.

CAROL STERNKOPF

Carol Sternkopf is an artist and photographer living in Bend. She has worked in Central Oregon for more than a decade, with photographs published in *Bend Magazine*, *The Bulletin*, *Cascade Journal* and *1859*. Her work has also been featured in galleries throughout Bend. "I love the honesty of good photographs," she said. "It's incredibly hard work to document the world authentically, and to get out of the way enough to really capture something true." In this issue, she photographed Flyte Camp, the vintage trailer restoration company based in Bend *(p. 82)*.

TREVOR LYDEN

Trevor Lyden hails from Juneau, Alaska, but for the last six years has called Bend home. This June, he graduated from OSU Cascades with a degree in tourism and outdoor leadership. When he's not shooting photos, Trevor is shooting rapids in his kayak, bombing trails on his mountain bike or snowboarding the backcountry slopes around Central Oregon. "I like shooting action photography because it allows me to capture fast-paced extreme sports in a brief moment in time," said Lyden. In this issue, he hit the road with a crew of bikepackers to document the sport that's taking over Central Oregon *(p. 88)*.

MIGHTY CREATURE

The Mighty Creature Company is the creative collaboration between local photographers Ryan Cleary and Adam McKibben. Sharing a passion for Bend life and story driven imagery, the two joined forces in 2016 and have been creating imagery for local, national, and global brands ever since. Ryan and Adam handled photography and post production for the cover of this issue, as well as the images in our Home Style feature *(p. 55)*.

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MEET *the* TEAM

Our Staff

Staff Picks

When not documenting the lives of our friends and neighbors, *Bend Magazine* staff members are out drinking in all that Central Oregon has to offer. Think of it as a quality control mechanism for a lifestyle-driven publication. In keeping with our bounty theme for fall, we asked some of our staff, "What's your favorite way to enjoy the seasonal flavors of Central Oregon?"

"Fall means hunting season for me, and with that usually comes my favorite locally harvested plate of the year. It's hard to beat a fried mule deer backstrap with caramelized sweet onions and a baked potato on the side. Pair it with a seasonal Oktoberfest ale and there are no other meals I look forward to more."

> Jaden Bales, *digital*

"I hit the NorthWest Crossing Farmers' Market for fruits, vegetables and honey every Saturday. When it comes to my favorite local bites, it's Mother's for breakfast and Zydeco for dinner. If the kids have a vote, it's The Lot. "

> Denise Ullman, *operations*

"I love a good 'progressive' day on Galveston. Start with locally roasted coffee at Megaphone. Down a fresh-squeezed juice at Mother's. Shop at the produce stand. Meet for lunch at Primal Cuts and sample some fresh hop beers. Round out the afternoon with a seasonal dish from one of the food trucks at The Lot."

> Megan Oliver, *special projects*

"I love still being able to dine al fresco in September and October, which are my favorite months in Central Oregon. El Sancho and Bistro 28 are my go-to spots to eat outside when it still feels like summer in the fall."

> Heather Johnson, *publisher*

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FROM *the* EDITOR

The Bounty Issue

Years before the first logs rolled into Bend's iconic sawmills, would-be farmers were settling in Central Oregon with ambitious plans to transform the seemingly inhospitable desert soil into fertile farmland. Speculators hawked land to hard luck pioneers while engineers developed a fledgling canal system to deliver water to the thirsty landscape. Small farms and ranches followed and local tables were filled with a modest, but sufficient, harvest. The local food economy was ultimately replaced by the commodity market. Lumber went out on railcars and food came in on semi-trucks to fill supermarket shelves. The import-export model has remained the linchpin of Bend's food economy for the past half-century or more. But look closely and you'll see something surprising. Small family farms are making a comeback. A new generation of farmers is picking up shovels to turn soil. Upstart farmers such as Rainshadow Organics' Sarahlee Lawrence *(p. 100)* are erecting greenhouses and barns, but they are also creating a less visible infrastructure. These next-generation farmers are pioneering direct-to-consumer markets such as produce boxes available through community supported agriculture (CSA) programs. They are working with local businesses such as Agricultural Connections *(p. 102)* to get their fresh and organic produce on local plates. They are collaborating with Central Oregon restaurants such as Sunny Yoga Kitchen *(p. 94)* to create dishes that draw upon the newfound abundance in Central Oregon. In some cases, they are throwing open their doors to the public for tours, field dinners and farm lunches. They are bridging the lost connection between consumers and the land. They are helping an increasingly skeptical public answer the question, "Where does my food come from?" With the fall harvest season upon us, we decided to take a tour of the local food economy. We visited producers like the small but thriving Mahonia Gardens *(p. 99)* in Sisters, where every inch of soil is carefully tended. We spoke with chefs who are committed to finding and incorporating local ingredients into their dishes. We talked to connectors such as the High Desert Food and Farm Alliance, an organization that cultivates community participation with local food. What we found is the makings of a local food movement that challenges the fundamental assumptions about the food commodity model. We found a region with bounty. We hope you'll discover something new for your plate and make a step toward supporting our region's growing sustainable farming movement, if you haven't already.

We hope you enjoy,

Eric Flowers,
editor in chief

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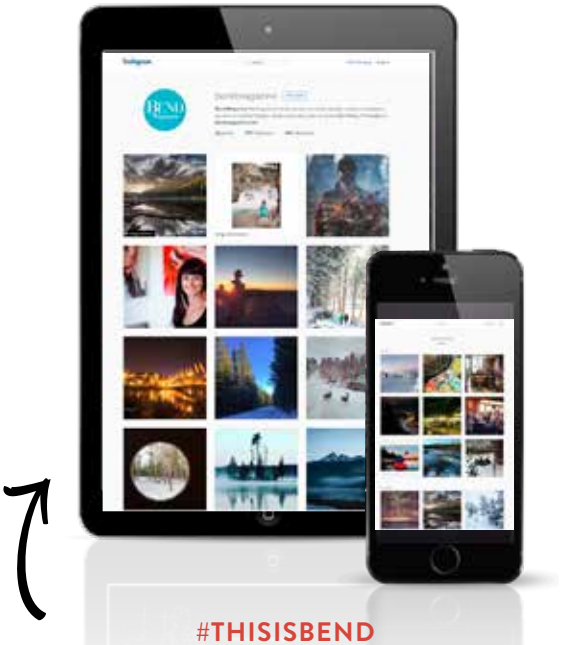

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LARRY'S PERSPECTIVE

Brenda Coats won our photo contest with this scenic shot taken from her horse, Larry. The photo was taken at Gobbler's Knob, a horseback riding trail near Black Butte.

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GIVE 'EM MORE DIRT

BIKE PARK SLATED FOR BEND'S EAST SIDE

Bend's reputation as a mountain biking mecca is secure. Most of the opportunities for riding, however, are centered on the west side of town where the legendary Phil's Complex gave rise to the sport in Central Oregon. The next big thing in off-road cycling could be happening on the east side under a proposal that would add an all-ages bike park to the Big Sky Complex, a ninety-acre regional park that already features a privately managed BMX course but is used primarily for sports fields. A nearly $3 million planned park expansion would change that by adding almost two miles of skills and features in a currently undeveloped area of the park. The Bend Park and Recreation District (BPRD) is currently reviewing proposals for the work that could begin as soon as early 2018, said Perry Brooks, a BPRD landscape architect working on the project. Other upgrades to the park include a possible doubling of parking spaces, improved traffic flow and a new access point off Hamby Road. Brooks said the district is excited about adding a new opportunity on Bend's east side and will be working with the Central Oregon Trail Alliance on fundraising. It's not yet clear how much of the total funding will be dedicated to the bike park development, which could include a tandem slalom course, slopestyle area and cyclocross-specific features. "We could spend the whole [$2.9 million] on it, but that's not going to happen," said Brooks.

Finding Middle Ground on Housing

WHEN PEOPLE FROM OUTSIDE the region talk about Bend, the list of amenities is exhausting, especially around outdoor adventures. But ask any realtor or major employer, for that matter, what Bend is lacking and the answer will come quickly: housing for Bend's growing population and workforce. How can the community meet this need when home and land prices are swelling as investors and new arrivals pour into Bend? That's the question a group of housing experts, planners and advocates attempted to tackle over the past twelve months. The result is a set of twelve consensus-based and market-driven recommendations that call for a change in the way that the city of Bend and its partners approach planning. The recently published report also challenges many of the fundamental assumptions about how Bend should grow. Among other things, The Bend Collaborative Housing Workgroup is recommending that parking requirements be relaxed and that flat-fee building taxes be reworked to alleviate some of the upfront costs on entry level homes and other flexible housing options. The goal is to develop a new "middle market" for housing in Bend that opens the door to homeownership while creating some breathing room in the airtight rental market. The report looks specifically at individuals and families making eighty to 175 percent of the median family income, which stands at roughly $53,000, based on the most recent census data. "Right now there are some real challenges in the middle market that make these units not very appealing for developers," said Erin Foote Morgan, executive director at Bend 2030, a local civics-driven nonprofit that helped spearhead the study. "In Bend, we are great at single family housing and great at big box apartments. We are not good at middle housing like courtyard apartments, four-plexes and multi-plexes." Ideally, the city and private industry would embrace these alternative housing types, creating a new middle market for renters and would-be homeowners that creates opportunity for buyers and sellers. "The reality is it's going to take a lot of supply to bring down rental costs," she said.

■ ***politics***

Bend's Buehler Looks to Break GOP Losing Streak

Knute Buehler

It's not the kind of odds that Vegas likes, but if Oregon voters opt to install a Republican in the governor's seat, the state's new chief executive would likely come from Bend. It's been a quarter-century since Oregon voters leaned to the GOP, but if they do so this year it's likely that Bend's Knute Buehler would be the next governor, at least that's the early consensus among politicos after Buehler announced in August that he was throwing his proverbial hat in the race to challenge Democrat Kate Brown, who is expected to seek election in 2018. (Brown won a special election in 2016 after serving as interim when former Governor John Kitzhaber resigned amid an ethics scandal.) An orthopedic surgeon at Bend's The Center, Buehler has served as Bend's state representative since 2014. During that time Buehler has built a solid record as a moderate Republican, which has included voting to expand access to birth control and limiting the influence of corporate dollars on state politics. If Buehler faces off against Brown in 2018, it will represent a rematch of their 2012 race in which Brown defeated Buehler in the race for secretary of state. If elected, Buehler would be the first Republican governor in Oregon since Vic Atiyeh left office in 1987 and the first with Central Oregon ties since Governor Tom McCall was last elected in 1970.

KEEP ON TRUCKIN'

If Bend has reached the saturation point for breweries and food trucks, no one has told Trev Naranche, who hopes to add both Bend staples to a currently vacant parcel just north of downtown. Naranche is in preliminary discussions with a hotel group that owns the property and is planning a 100-room hotel development on the site. He is also looking for a partner to utilize the balance of the lot which sits across from Pioneer Park on Wall Street and served as the longtime home of the *Bend Bulletin*. The site was acquired by the city in 2005 as the potential location for a new city hall building. Those plans never came to fruition and the city sold the parcel to the hotel group last year. Naranche told *The Bulletin* that he is working with InnSight Hotel Mangament on his proposal that includes plans for a 4,500-square-foot brewery and space for roughly half-a-dozen food trucks. Naranche said he hopes to be open for business as soon as May 2018.

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Motorized Trails Plan Draws Fire

OCHOCO NATIONAL FOREST SERVICE FACES CRITICISM FOR OFF-ROAD VEHICLE SUMMIT TRAIL PROJECT

A proposal to create an official motorized trail system east of Prineville is drawing fire from environmentalists and state wildlife managers. In June, the Ochoco National Forest signed off on a decision to designate and build 137 miles of off-road vehicle trails, prompting criticism from Oregon Department of Fish and Wildlife (ODFW) and a legal challenge from the Bend-based environmental watchdog group, Central Oregon LandWatch. LandWatch President Paul Dewey said that the decision represents a "perverse incentive" by Ochoco National Forest leaders, who have been working on the Ochoco Summit Trail System Project for about a decade. "As far as we can tell, the Forest Service just felt politically compelled to create this system," said Dewey. ODFW wildlife biologist Greg Jackle said that the trail system would disrupt the habitat of vulnerable populations such as Rocky Mountain elk and redband trout. ODFW has been in negotiations with the Ochoco National Forest about the potential conflict. Jackle said his agency is concerned that users will not respect the legal trails. "We're not on the same page I guess," said Jackle. "We don't buy that if you design a designated trail system that [off-road vehicle users] won't go off road and go to these other places, too. The monitoring is very critical." Ochoco National Forest Service Superintendent Stacey Forson declined to comment on the legal complaint, but a representative for the Ochocos said that despite the legal challenge, the Forest Service would move ahead with its plans for the system. For more information and an expanded story, visit BENDMAGAZINE.COM/OCHOCOS

MILLICAN

FOR $1.5 MILLION, you could snag a modern home in Bend or a Tumalo horse ranch; look east, though, and you could buy a whole (ghost) town. That's the asking price of Millican, a "town" between Bend and Brothers that was recently put on the market. The property consists of a barn, a one-bedroom house and a now-shuttered general store on seventy-four acres. Millican, established in 1913, never took off as a town, with the population peaking at sixty people in the early twentieth century. Former owner Bill Mellin notably operated the store for four decades as Millican's lone resident. He was murdered in 1988 by an employee. Since then the signature store has been shuttered and the property has moved through several changes in ownership. Current owner Leonard Peverieri said he envisions the next owner developing the property as a bedroom community of Bend or an RV park that allows visitors to enjoy the region's amenities without having to negotiate Bend's traffic.

■ crook county

SCENIC BIKEWAY

Already known as an emerging hotbed for road cycling, Crook County could bolster its bike friendly reputation this year with the addition of a new scenic bikeway that would connect downtown Prineville to the nearby reservoir. Crook County hopes to receive an Oregon Scenic Bikeway designation for a nineteen-mile scenic bikeway that would start at the Crooked River Park in Prineville, then travel along the Crooked River Highway to the Big Bend Campground near Prineville Reservoir. The designation is two years in the making and would bring benefits such as road improvements and grant opportunities for the region as well as a boost in cycling tourism, which is already on the rise for Crook County. If the bikeway is approved, it is expected to launch by spring of 2018 and would join sixteen other scenic bikeways designated in Oregon, including three in Central Oregon.

PHOTO TOP RIGHT TYLER ROEMER, BOTTOM CARL CHRISTOPHERSON

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Jon Abernathy is *Bend Magazine*'s craft brew ambassador. He is the author of *Bend Beer: A History of Brewing in Central Oregon* and creator of Central Oregon's original craft beer blog, THEBREWSITE.COM.

The Ale Apothecary's Deliberate Deviation

WRITTEN BY **JON ABERNATHY**

Established in 2012 by Deschutes Brewery alum Paul Arney, The Ale Apothecary is Bend's deliberately anachronistic ale maker, offering a variety of "new Old World," spontaneously fermented, small-batch beers. The brewery is located at Arney's home in a patch of national forest near Tumalo Creek, west of town. This past spring, Arney opened up a new tasting room to the public on Bend's west side.

"Wood" is one of the dominant themes behind The Ale Apothecary. From the beer's inception in a modified-barrel mash tun (or a hollowed-out spruce tree, in the case of Sahati, Arney's interpretation of a Finnish-inspired spruce beer), through fermentation and aging in more barrels, wood touches nearly every stage of the beer's life.

The wild yeasts that inoculate the brew develop a distinctive rustic, semi-sour character, something of a terroir that the barrels harbor from batch to batch and that Arney relies on when blending his creations.

Once bottled, there is one final stage in the beer's wood-infused lifecycle: drinking it at the new tasting room.

Adorned in handsome, handmade, wooden furniture, barrel-themed fixtures, an exposed beam ceiling and even the original kuurna (hollowed-out log) used to brew Arney's Sahati, the tasting room celebrates the brewery's woodsy legacy. It's located in The Ale Apothecary's little-known barrel facility next door to the Century Center (home of GoodLife Brewing). Visitors will discover an experience more akin to a winery than the typical brewery tasting room.

The open floorplan offers ample glimpses of the barrels located throughout, and there is an artistic aesthetic that underscores the brewery's artisanal roots. Corked bottles are available to purchase for on-premise consumption, and select beers are available in single pours on a rotating basis—but never on draft, and no guest beers.

Arney wouldn't have it any other way. "If you want RPM IPA, Cabin 22 is right across the street," he offered, coolly.

The Ale Apothecary's tasting room

■ *what's on tap?*

Summer's transition into fall means cooler days, yellow leaves and Oktoberfest, the German harvest festival that runs from September 16 through October 3. If you can't be in Munich, Germany to celebrate, Bend's own downtown Oktoberfest takes place September 15 and 16, and McMenamins Old St. Francis School hosts its **Oktoberfest** on September 23. It's also fresh hop season in the Pacific Northwest, and one of the best places you can try a bunch of this year's fresh hop beers is at the eighth annual **Sisters Fresh Hop Festival** taking place on September 30. With more than twenty breweries pouring, it's well worth the $15 to sip and sample, and Sisters' Village Green Park is a great venue for this fest. Finally, **Silver Moon Brewing**'s downtown pub is slated to reopen sometime in September. It has been under renovation since May, (the original plan was to be open by June) so there are plenty of thirsty fans anxiously awaiting the unveiling.

REDMOND

Kobold Taps in Redmond Market

Kobold Brewing Company snuck into the Central Oregon beer scene at the end of 2015, selling its first keg to Platypus Pub at the end of December. Since then, owner and brewer Steve Anderson has entertained what one might call modestly large ambitions for his two-barrel brewing operation.

Anderson has developed a staple of more than a dozen house brews in the past couple of years, kept in rotation at locations such as White Water Taphouse, The Growler Guys, Broken Top Bottle Shop and Baldy's BBQ. The beers run the gamut from sessionable and hoppy to strong and boozy, including the Lawful Evil series of barrel-aged brews that hover around ten percent alcohol by volume.

Simply operating as a production brewery, however, was never the long-term plan, and at the end of July Kobold officially opened its downtown Redmond taphouse, The Vault.

"We have twenty taps, nineteen beers—two are on nitro—and one cider," said Anderson. "We will have six to eight Kobold taps and the others will be from Central Oregon and other special beers from out of area, like a pFriem sour or Breakside Wanderlust IPA."

Located at 245 SW 6th Street in the former Redmond Smoke and Gift shop, The Vault has become the primary outlet for the Kobold brews, as well as an additional beer destination for downtown Redmond—definitely worth a visit.

PHOTOS LEFT ALEX JORDAN

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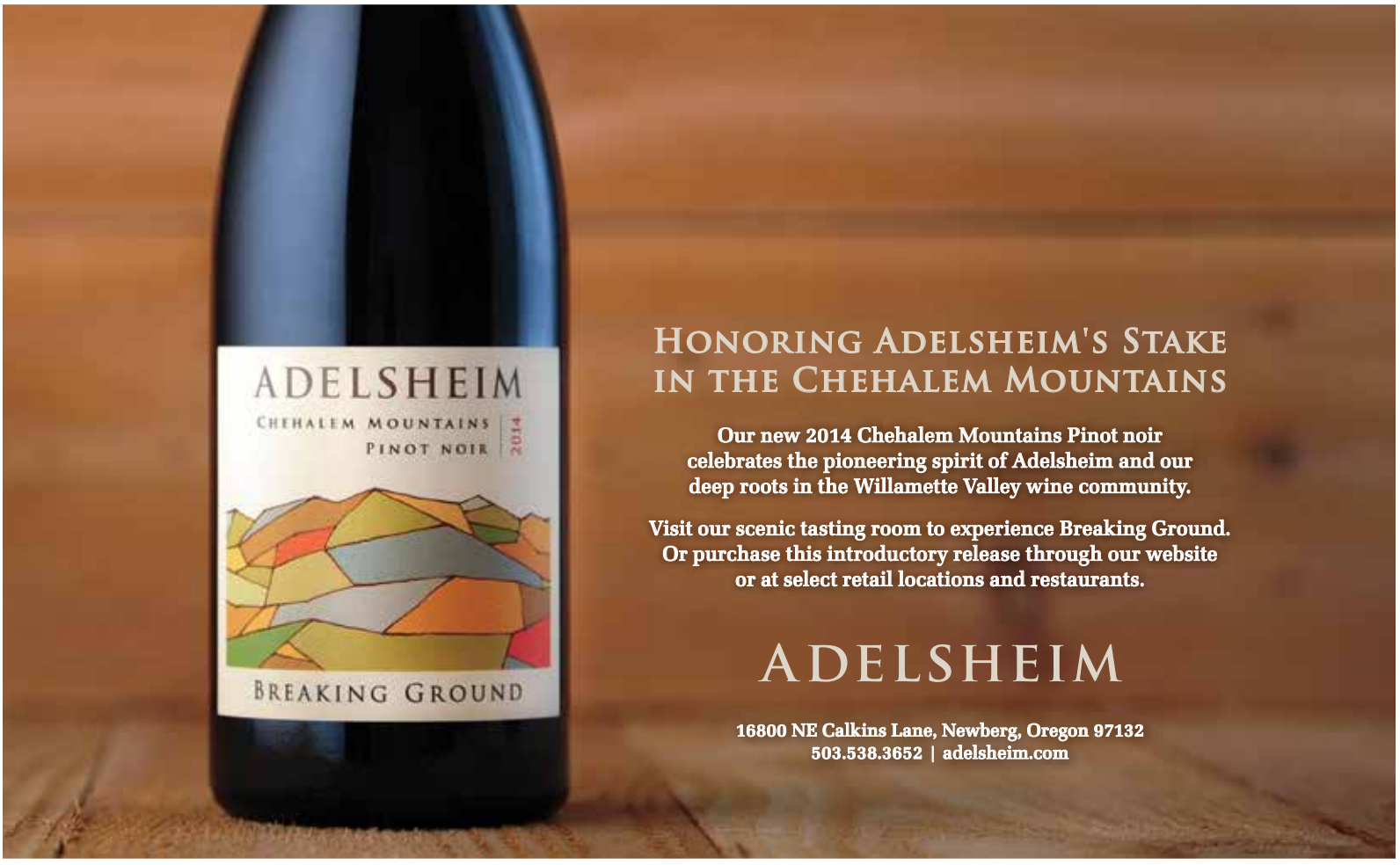

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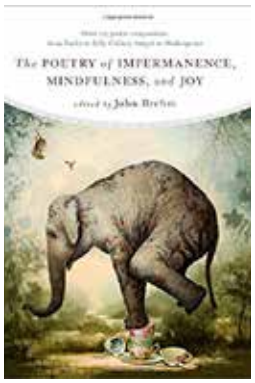
FALL READS

Josh and Heidi Spencer, owners of Bend's new independent bookstore, Big Story, share four reflection-worthy reads for the season.

> *When life pulls you under, you can kick against the bottom, break the surface, and breathe again.*

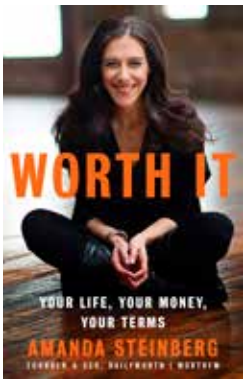


1 THE POETRY OF IMPERMANENCE, MINDFULNESS, AND JOY
edited by John Brehm

Buddhism has seen a resurgence in book sales the past few years by publishers focusing on mindfulness, the practice of fully experiencing the present. This compilation of poetry adds two other Buddhist concepts: impermanence (acceptance of change) and joy (unselfish happiness in spite of circumstances). The editor has compiled more than 125 short poems he feels exhibit those three ideas—from East and West, old and new, known and unknown poets. No larger than an outstretched hand, it's the ideal size for carrying around and dipping into throughout your day. It works well as a sampler for those who want to read more poetry but don't know where to start. The last quarter of the book includes tips on mindful reading and bite-size biographies of each poet, making this a perfect gift to yourself or another. — *Josh*

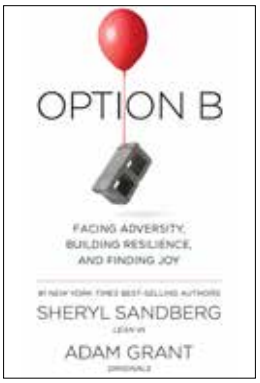
2 GOODBYE THINGS: THE NEW JAPANESE MINIMALISM
by Fumio Sasaki

The Life-Changing Magic of Tidying Up inspired many to clean up their messes in recent years and this book, also from Japan, expands on that trend. I'm not a full minimalist (I like my stuff!), but I do try to practice "less is more," and I found this to be a compelling, personal book. Once a packrat obsessed with possessions and others' perceptions, the author Fumio Sasaki now owns nothing but the bare necessities to live. As a result, he's gone from depressed to content. The book starts with a section of photos of various Japanese minimalist rooms and one world traveler's complete possessions in a single small bag, followed by fifty-five tips for how and why to be minimalist, then some bonus motivations. It only took an hour to read, thanks to its spare, serene prose. Every nonfiction book should be this digestible. — *Josh*



3 WORTH IT: YOUR LIFE, YOUR MONEY, YOUR TERMS
by Amanda Steinberg

Amanda Steinberg is the founder and CEO of the financial website dailyworth.com, which currently has more than one million subscribers. In *Worth It*, her first book, she writes about the relationship women have to their finances and self worth. Dave Ramsey, David Bach, Robert Kiyosaki, and Suzy Orman all have valuable, sound advice for addressing your finances but Steinberg has honed in on an element that hasn't really been covered by those greats. With a lot of personal stories and some simple exercises, she leads you through identifying your "Money Story" and your "Money Type," and equips you to easily take the wheel of your financial life. — *Heidi*



4 OPTION B: FACING ADVERSITY, BUILDING RESILIENCE, AND FINDING JOY
by Sheryl Sandberg and Adam Grant

"Grief is a demanding companion." After the sudden death of her husband, Sheryl Sandberg (CEO of Facebook) finds herself navigating life in the completely unfamiliar, and unwanted, Option B. Through her own journey of loss and grief to get her feet back under her, she and her writing partner Adam Grant, who wrote the bestselling books *Give and Take* and *Originals*, have beautifully composed a companion to help those who are grieving from any of life's myriad losses as well as for those who are witness to someone else's grieving. We will all face loss of some kind, and this is a relevant guide back to resilience. — *Heidi*

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PAINTED HILLS

Easy Days in Eastern Oregon

It might be a stretch to call a place as vast and rich in history as Eastern Oregon "undiscovered," but you won't find any crowds out there yet, either. Close to Bend, the John Day Territory allows you to pack multiple adventures into one weekend.

WRITTEN BY **BRONTE DOD** PHOTOS BY **ALEX JORDAN**

SUNSET DREAMS
Looking for solitude? Wide open spaces? Natural wonders that draw more wildlife than tourists? Consider pointing your wagon east, where a landscape brims with history and Western charm. Just an hour or so east of Prineville, the opportunities begin to unfold. From fossil hunting to horseback riding, it's easy to pack multiple adventures into just a weekend. Though with low crowds and stunning scenery, you'll probably start looking for excuses to extend your trip.

History in the Hills

THE PAINTED HILLS will evoke a lot of questions upon first sight. Mainly, what? and how? The softly carved rolling hills are, in fact, seemingly painted with a dramatic patina of ochre and emerald hues, a stark contrast to the golden, rocky hills that surround them. If you can peel your eyes away from the natural wonder, you'll learn that the Painted Hills are 40 million years in the making, the result of the ever-changing floodplain of the region. The Painted Hills are one unit of the John Day Fossil Beds National Monument, three separate geological wonders that are time capsules of North American natural history. The entire monument is filled with well-preserved fossils, and is considered one of the most complete fossil records in the world.

Traveling east, the Sheep Rock Unit includes the Thomas Condon Paleontology Center. Perched on a bluff overlooking the towering green claystone rock formation along one side of Highway 19, the center is a museum featuring the dynamic history of the floodplain. Inside, watch scientists at work as they study the immense trove of fossils that continue to be found throughout this region.

Going west again just past the small town of Fossil, the Clarno Unit trails bring you up close to the rocky spires of volcanic mudflow that hold fossilized remains of plant and animal life. These ancient markers are remnants from a time, long ago, when the region was a tropical rainforest, a fact than can be hard to wrap one's head around today in the present desert landscape where fewer than fourteen inches of rain falls annually, on average. As a matter of perspective, that's less precipitation than Los Angeles receives in any given year.

Each unit has a handful of short hikes, none longer than three miles, that bring you to diverse views of the landscape. Plan your trip to visit in the evening around sunset to catch the last rays of sun illuminating the red, orange and green rocks.

The Painted Hills are one unit of the John Day Fossil Beds National Monument, three separate geological wonders that serve as time capsules of North American natural history.

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The Painted Hills Vacation Cottages, a triad of colorful cottages in a garden-like oasis, are a charming home base for a weekend visit.

Run by three friends, Tiger Town Brewing currently brews in small batches, with an indoor pub slated to open this fall.

Small Town Living

MITCHELL IS A blink-and-you'll-miss-it kind of town. Just nine miles up Highway 26 from the Painted Hills, it would be a mistake to miss Mitchell. The town of a little more than one hundred people has had its fair share of misfortune, getting ravaged by three floods in the twentieth century. But it always comes back, refusing to be labeled as another Oregon ghost town. This time around, though, Mitchell is determined to do more than just survive. With a local craft brewery, a new biking hostel and several local businesses in various stages of renovation, Mitchell might be (dare we say it?) happening.

Stop for breakfast or lunch at the Sidewalk Café or Little Pine Café. They're both places where you'll end up chatting with the locals, learning about the best swimming holes and getting directions such as "turn right at the leaning rock." In 2015, a new local watering hole popped up in the form of Tiger Town Brewing, the name a reference to the rough and tumble history of Mitchell's main street, where loggers and miners once descended to spend their hard earned wages with predictable results. It's set in a gravel lot, with picnic tables and a food truck serving up some of the best wings in recent memory. Hunters and fisherman know the town well as a gateway to local outdoor recreation, but a lot of people who visit the Painted Hills, especially from out of state, aren't aware Mitchell is just up the road. Though it's small, the town is ideally located for exploring this region. Aruna Jacobi and her mother, Barbara, run the Painted Hills Vacation Cottages and are committed to boosting tourism to the region. Aruna and Barbara, along with others in town with a vision for Mitchell, are hoping that the latest successes are just the beginning of bigger things for the town. Still, most residents will continue to joke about the presence of rattlesnakes around town, just to keep it from getting too crowded.

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Wilson Ranches Retreat is a step back in time, with family-style breakfast and glimpses at a way of life rarely seen.

Don't Call it a Dude Ranch

THE JOHN DAY TERRITORY is quickly becoming a draw for road cyclists and motorcycle riders who are drawn to the scenic roadways. That said, the best way to see the region might be from the saddle of a horse. It's a slower pace, which is fitting for the lifestyle here. At Wilson Ranches Retreat in Fossil, grab cowboy boots and a straw hat, hop on a horse and lend your hand. The working cattle ranch (as opposed to dude ranches, which are just resorts) sits on 20,000 acres in Fossil and traces its roots back six generations to the Oregon Trail. Kara Wilson and her husband Brian run the ranch now. They opened a bed and breakfast in 2000. Wilson Ranch is set in a valley surrounded by golden hills. It feels like a secret, as does most of Eastern Oregon, but Kara is clear that locals don't want to keep it to themselves. There's enough room out here for everyone, she said. When she talks about why more people should visit this region, it's clear why travelers are choosing to make it a destination. "You get to be the one hiker on a trail. The one rider on a horse going into the high desert hills, the one kayaker on the John Day River," said Kara. "You get to be in a pristine, untouched place of Oregon. And you get to be the one."

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ULTIMATE

The Outsiders

A new generation of Ultimate players is moving the sport slowly into the mainstream.

WRITTEN BY **BRAD LOCKWOOD**

PHOTO CONNOR BELLUSCI.

Name the fastest-growing sport in the world. Since you've already cheated and looked at this article's photo, the answer is Ultimate. As in Frisbee or disc. (True players say, simply, "Ultimate.") Just don't dare confuse this sport with disc golf.

Oregon has been a hotbed of this nascent sport since its bootstrap beginnings. The University of Oregon has qualified for five of the past six NCAA Ultimate Final Fours prior to the team being suspended in 2016. (More on that later.) In the last few years, though, the sport has migrated from college dorms to high school hallways as a new generation adopts the sport and blazes a competitive trail in the process.

Nowhere is the sport's emergence and fast track to sanctioned legitimacy more apparent than in Central Oregon, where the Bend Senior High School team makes its official debut this fall, joining Summit and Mountain View in the formal high school ranks with High Desert bragging rights on the line.

"Sideline drill, gentlemen!" shouted Bend High School Coach Joel Pitney. "Jog, don't walk!"

Played in at least forty-two countries and in the running to be an Olympic sport as soon as 2024, Ultimate typifies why youth football and baseball are losing talent and interest so rapidly. Just show up; sneakers and an interest are the sole requirements. You're soon on the ground floor of an exploding sport that blends true teamwork with finesse, quickly (and literally) grasped skills, self-policing for fouls and one helluva workout.

> Participation has expanded to youth and adult leagues nationwide, as former college players foment interest in recreational leagues.

Only thirty minutes into practice and already winded, Bend High players are sweaty yet eager to learn and perfect each defense and hurl. Ultimate's playing field size is eighty percent of soccer's pitch. Kiwanis Park in southeast Bend is merely adequate for practice. BNSF trains rumble by loudly, black tankers in tow, but the players don't notice—their focus is on this rather addictive sport.

"Nice work, gentlemen! Grab a drink of water!" declared the coach, clapping his hands in encouragement. "A quick drink! Jog, don't walk!"

Pitney has played Ultimate for twenty years on all levels, having learned in college and coached professional teams. He frames Ultimate's present position in the pantheon of competition in terms of other sports. "Ultimate is like baseball in the 1890s, or football during the 1980s, when the USFL was competing with the NFL," said Pitney. "We are still figuring things out, school leagues versus clubs, coed teams, but the interest just keeps growing."

According to USA Ultimate, the sport's official sanctioning body in the United States, membership numbers at the adult level have

been growing at almost nine percent annually over the past six years. Youth participation has grown slightly faster than that with an estimated 14,500 members in 2016. That's likely just a fraction of the sport's actual participation numbers, thanks to the DIY and ad-hoc nature of Ultimate, where teams tend to eschew things such as leagues, uniforms and, sometimes, clothing. (The University of Oregon team was suspended for playing in a scrimmage with no shorts—or underwear—during an, ahem, exhibition in Corvallis last year. The bawdy shirts and skins game was witnessed by a female university official at OSU who filed a complaint with campus officials there.)

Incidents like this have added to Ultimate's lore, but have also prevented it from gaining the mainstream acceptance of many other sports. Its popularity is an enigma; players both bemoan the sport's relegation and relish its outsider image.

In Oregon, Ultimate's relevance depends on the region. The state has ten total teams, yet Portland has only one; meanwhile, Bend now has three. Summit has had a team for nearly ten years, Mountain View a few, and Bend High's entry, which begins play this fall formally, features a motley crew of freshmen through seniors, emerging stars that their coach continually refers to as "Gentlemen."

"I have to leave at four," informed a rather new recruit.

"Okay," acknowledged Coach Joel, scanning the field and his fourteen total players, knowing they wouldn't have enough for a true seven-on-seven scrimmage after this young gentleman left. "Just practice your throws."

"I will."

"I practice my throws in my mind!" laughed another "gentleman" player. Bear in mind that these are teens. However new to the sport and gentlemanly, they must be kept busy—attention spans fleeting, energy incalculable.

Smiling, Coach Pitney shouted, "Okay gentlemen, line up for end-zone drills! Don't walk—jog!"

And they did, sprinting into position. Veterans, after only a handful of practices, guiding the rookies. They showed the newest recruits how to force a backhand hurl, counting, "1-2-3-4-5…" because, once you catch the disc and set your pivot foot, you must pass it within ten seconds or it's a turnover; the same with a dropped disc.

Push an opponent or slap his or her hand during a throw and it's a foul. Infractions in Ultimate are called by the players, giving the game a self-directed feeling that is almost democratic, but hardly casual. It's rather beautiful, too. Ultimate is mashup of soccer, football and Frisbee that friends casually invented in 1968 and has now become a fully sanctioned sport. It was on the short list for inclusion in the 2020 Tokyo games and nixed only at the final hour this past summer by Olympic officials. Born on a New Jersey college campus, Ultimate has grown at the collegiate level rapidly, particularly in the 2000s when Ultimate registrations more than doubled. That participation has expanded to youth and adult leagues nationwide, as former college players foment interest in recreational leagues.

Its popularity is an enigma; players both bemoan the sport's relegation and relish its outsider image.

Coach Pitney has been part of Ultimate's growth, and his Bend High team's progress has been impressive. "Our first scrimmage with Summit, we got annihilated. Then, the next scrimmage, we won nine to eight."

Natural talents are emerging, and their coach wasn't exaggerating when he pointed out that a few of his players may be national, even Olympic, superstars in only a few years. These gentlemen are learning fast, and a newcomer who kept dropping the disc just made an impressive diving catch in the end zone—"SCORE!"

CHALLENGE EVENTS

SEPTEMBER

9/2-9/3 Sunriver Marathon for a Cause
Join the seventh annual half marathon, 5k or kids race in Sunriver that benefits St. Charles Cancer Services.

9/9 MAC Dash Sprint Triathlon
The annual MAC Dash Sprint Triathlon takes place in Madras, and has a mini-triathlon for kids under 10 years old.

9/10 Bigfoot Races
The annual Bigfoot Races includes three running events on roads and trails in Bend and includes a race for kids.

9/17 Ride Row Run
Popular multisport event in Maupin that combines running, cycling and paddling on the Deschutes River.

9/17 Flagline 50k & High Alpine Half
Both races take place on Mt. Bachelor, where runners will have scenic views during the 50k or half-marathon races.

9/9-9/10 Oregon 24 MTB Race
Twenty-four-hour endurance mountain bike relay in eleven-mile loops in the Deschutes National Forest.

9/23 Press On Recharge 5k Fun Run
The 5k Fun Run benefits Tour des Chutes and ends with a party at Atlas Cider in Bend.

9/23-9/28 Pacific Amateur Golf Classic
The twenty-first annual golf tournament that brings golf enthusiasts from around the country will be held in Sunriver this year.

OCTOBER

10/14 Skyliner's Ski Swap
Find used winter gear, from gloves and helmets to boots and skis, at this annual fundraiser for MBSEF at the Pavilion in Bend.

10/15 SD's Down & Dirty Half and Dirty 10k
Annual half-marathon and 10k race through dirt trails in the Deschutes National Forest that starts and ends at Seventh Mountain Resort.

10/28 Halloween Cyclocross Crusade
Annual mountain bike race series throughout Oregon that culminates at the course at Deschutes Brewery's warehouse.

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PHOTO ALEX JORDAN

MOUNTAIN BIKING

The New Biker Gang in Town

These so-called divas aren't afraid to get dirty.

The term diva is more closely associated with the glitz of Hollywood than the grit of a Central Oregon trail, but don't let the name fool you. Bend's Dirt Divas aren't scared to kick up a little dust. An all-female mountain biking program run by Pine Mountain Sports, Dirt Divas meets twice a month to grind gears and bomb singletrack across Central Oregon.

Created in 2010, the program also provides workshops for women who mountain bike or are interested in getting started, including sessions for bike maintenance and gear selection. Jane Quinn, the apparel buyer at Pine Mountain Sports, serves as the program coordinator for Dirt Divas. She took over in 2011 after moving to Bend from Big Sky, Montana and experiencing firsthand what being a woman in a male-dominated sport can feel like.

"You definitely feel like the underdog a little bit of the time," said Quinn. "You definitely don't get the respect men get in the sport."

Part of Dirt Divas' mission is promoting a positive mountain biking culture for women, who, said Quinn, can be deterred from the sport because of the macho stereotype it has.

"The program, I felt, had a lot of potential," said Quinn. "It goes beyond getting together and going riding."

Dirt Divas offers women of all riding abilities the opportunity to get on the trail, learn new skills and find a community among other female mountain bikers. It's growing in popularity, too. Last year, more than 100 women showed up for one of the rides, though the program typically sees thirty to fifty women attend each session.

The program kicks off annually in April when mountain biking season typically begins in Central Oregon. The program is open to women of all riding abilities, from first-time riders to elite racers (a group that includes Quinn, who won the twenty-four-hour mountain bike race in Bend in 2014 and set the record for the women's course time). The rides are free and women can join for one ride or all of them. Plus, you get to use a free rental bike from the Pine Mountain Sports shop. Women break out into groups based on abilities and ride trails around the area in groups.

Kimm Svoboda moved to Central Oregon two years ago and picked up mountain biking. She joined Dirt Divas that summer. She said the program has helped her build confidence on the trails.

"At first, I was kind of intimidated because it's pretty male dominated and a younger person's activity," said Svoboda. "[Dirt Divas] is very friendly and encouraging." — *Bronte Dod*

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PHOTO DEVON BALET

Do No Harm, But Take No S#@T

INTERVIEW BY **AMANDA STUERMER**

Tracy Treu is a Nebraska girl who believes in Midwestern values such as good manners, authenticity, being neighborly and having a strong commitment to family. She is also a yoga teacher with a colorful vocabulary and perfect comedic timing. If you've ever been fortunate enough to take one of her classes, you have probably heard her spin on yogic philosophy "do no harm, but take no s#@t." I sat down with Tracy over gin and tonics to discuss football, yoga, teenagers and giants.

"It would be a dream for every college and NFL team to have a yoga and mindfulness curriculum."

You have some experience with football and yoga. Which came first? The football came well before the yoga. I started dating Adam (Treu) in college. When we first met, I thought he was a weird giant and I didn't know much about football other than Nebraska always won. I went to every one of Adam's college games and then watched him play for the Oakland Raiders. I surprise my sons with what I know about football. Adam played in around 200 NFL games. You pick up a few things.

So when did you first discover yoga? Adam actually practiced yoga before I did. He had a strength coach who was pretty forward thinking and incorporated it into their off-season program. It wasn't until we moved to Oregon in 2009 that I began to practice and then teach at Groove Yoga.

And now you teach yoga to high school football players. How did that come about? Our neighbor and friend Kevin Boss is another former NFL player who owns Boss Sports Performance. He roped me into it.

Smart man. Why is yoga a good compliment to football training? True strength is strength plus flexibility. Yoga is a chance to work muscles in a new and different way. It gives them a chance to improve their movement so they can move anywhere, at any time, during a game. It also calms their minds.

How do the boys like the yoga? The boys are super responsive, which I'm grateful for. By far their favorite part of the class is savasana. Most of them snore during it.

Are you able to slip in a little mindfulness? I wouldn't teach yoga unless I could slip mindfulness into it. Having a teenager myself, I know they are in a constant state of distraction or semi-controlled chaos. Stillness and breath bring them back to their essential nature.

You also helped prep a young player for NFL draft. Share a bit. Again, Kevin roped me in. He asked Adam and me if we'd help get Oregon State player Dustin Stanton ready for Pro Day. Kevin worked Dustin hard on his speed, strength and fitness, and Adam worked with him on overall offensive lineman work. I did twice weekly yoga with him.

What was the outcome? He's in training camp with the Cincinnati Bengals right now.

That's a good outcome. What lessons from yoga could the NFL benefit from? Yoga teaches self-awareness and non-reactivity to stress, and keeps your body healthy and young. It would be a dream for every college and NFL team to have a yoga and mindfulness curriculum.

I'm pretty sure if anyone could make that happen, it would be Tracy Treu.

PHOTO SUBMITTED BY TRACY TREU

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OKTOBERFEST

DUST OFF YOUR DIRNDLS and lederhosen and grab your steins because Bend's Oktoberfest is back. The German-inspired festival is celebrated locally over one September weekend in downtown Bend, bringing a little bit of Deutschland culture to Central Oregon. The event is free to attend and is family-friendly, with fun activities to watch or take part in all weekend, including tricycle races, yodeling, costume contests and live Oompah music. One of the highlights is the wiener dog race, where the short-legged and long-bodied hounds race for prizes. Above all, Oktoberfest is a celebration of beer. Local breweries will be pouring German-style ales, and there will also be German-style ciders and wines. Find Bavarian-style bites such as bratwurst and knodel as well as favorite local food trucks. The fest takes place September 15 and 16 on Oregon Avenue in downtown Bend. Prost! BENDOKTOBERFEST.COM

PHOTO BEND OKTOBERFEST

REDMOND POTATO SHOW

Hot Potato

The potato has a long history in Central Oregon, and some local festivals such as the Deschutes County Fair trace their roots to the humble spud.

The humble Russet, the Yukon gold, the fingerling, the baby red and—had history been a little kinder—the Deschutes Netted Gem. Once the major export crop of Central Oregon, the Netted Gem occupies a special place in local lore, if not on dinner plates. Think of it as the Oldsmobile of spuds—a brand that once led an industry, but fizzled in a changing economy heavy on mass production, subsidies and cheap imports.

Yes, before Central Oregon emerged as a hub for craft beer production and an outdoor recreation destination, it was known as the potato capital of the West. At the peak of production in the 1950s, Central Oregon had an estimated 5,000 acres, or roughly seven square miles, dedicated to its internationally award-winning variety, the Deschutes Netted Gem.

The Central Oregon potato crop gained fame in 1906 when the first Redmond Potato Show was held. Fred Stanley, a leader in the Central Oregon Irrigation Company, founded the show to promote the varieties of potatoes grown in the region. People traveled on horse and buggy for the event, which showcased twenty-six varieties of potatoes its first year. The show continued annually each fall, and Bend and Redmond grew to be friendly rivals in the potato industry.

For the better part of a century, the show was a highlight of community and civic life, the culmination of a year's worth of toil in the fields and a celebration of the region's bounty. Held each fall, the Potato Show helped spur the creation of the Deschutes County Fair in the early 20th century and was incorporated into the larger celebration. In the late 1950s the festival became a standalone event again in downtown Redmond with an attendant celebration that included firefighters engaging in a downtown water fight, a community barbecue and revelry. The dollop of sour cream on top of the celebration was the coronation of an annual Potato King and Queen that reads like a who's who of Redmond civic figures.

But success didn't come easy to Redmond's pioneering tuber farmers. In 1912, the potato crop began to spiral into "chaos," according to a 1922 issue of the nationally distributed *Potato Magazine*. The problem was too much diversity in crops and a lack of consistent supply. Just two years later, the market rebounded with the introduction of the Deschutes Netted Gem, which "produced an excellent quality of potato under the peculiar climatic conditions of Central Oregon." *Potato Magazine* wrote that by 1922, the crop was in an "enviable position" due to the "value of standardization, advertising, and organization when applied to an industry carried on by progressive farmers." The potatoes grew in popularity and won awards at international potato shows.

Over time, the region became the small fry in Oregon's potato crop, with production peeling off to the east where processing plants in nearby Eastern Oregon, cheap land and ample water took Oregon's production to a new scale. With the decline of the potato crop, there was little left to celebrate in Redmond but the memory of a once thriving economy. By 1970 the Potato Show was no more. The festival was revived briefly in 2006 in honor of Redmond's Centennial celebration.

Today, the legacy of the Netted Gem and Potato Show live on in the Deschutes County Fair, celebrated each August in Redmond with plenty of pageantry—even if the former star of the show, the Netted Gem, hasn't attended for some time. — *Bronte Dod*

PHOTOS DESCHUTES COUNTY HISTORICAL SOCIETY

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BETHLEHEM INN

More Than a Place to Rest

FOR SOME CENTRAL OREGONIANS, the competition for housing and living wage jobs is more than an inconvenience, it's an obstacle that can trap them in a cycle of poverty and homelessness.

Executive director Gwenn Wysling cites that struggle as one of the key factors in people needing Bethlehem Inn, a nonprofit emergency shelter in Bend. "It is just one bad break, sometimes one bad break after another," she said.

Each year, Bethlehem Inn helps more than one thousand people who are experiencing situational, or temporary, homelessness. The nonprofit opened its doors in 1999 and has occupied its current space, a renovated motel on old Highway 97 in Bend, since 2007.

Bethlehem Inn can currently feed and house about ninety people a night, including up to five families. It also is the only shelter of its kind in Central Oregon, which has seen an increase in homelessness—up thirty-one percent in two years—according to the most recent Point-in-Time homeless count conducted by the U.S. Department of Housing and Urban Development.

This past summer, the organization broke ground on the first phase of expanding their facility, which will increase the number of beds, be more accessible for an aging homeless population and add a commercial kitchen where volunteers can prepare meals onsite. With modern upgrades such as solar panels, it will help the organization operate at a lower cost per resident.

Soon, Bethlehem Inn will begin a second campaign to raise the rest of the funds to finish the expansion, which will double the amount of families they can support.

Above all, Wysling highlights the empathy and support that is found in the community at Bethlehem Inn. "We're that place that can really offer that respite and that place of hope and renewal," she said. — *Bronte Dod*

Executive director Gwenn Wysling with Walter Eggleston, a resident checking out of Bethlehem Inn.

Details

BY THE NUMBERS

Founded in 1999 • Provides 75,000 meals a year

Houses 1,000 people a year • $5 million raised for expansion so far

GET INVOLVED

Bethlehem Inn accepts donations year-round. Check the website to see its current needs. The nonprofit is also accepting donations for its campaign to expand its facilities. Contact the shelter for information about volunteering. BETHLEHEMINN.ORG

HOWARD FRIEDMAN VOLUNTEER

Howard Friedman has been volunteering with Bethlehem Inn for more than ten years and serves on the board of directors. Once a month, Friedman, his wife and another couple cook a meal for the entire shelter. He started volunteering after seeing the need for assisting Central Oregon's homeless community. "We see it all around in our community. We're sort of a community of haves and have nots. It's kind of the duty for everybody," he said. "I just think it's a wonderful cause."

PHOTO TOP ALEX JORDAN

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LOCAL VOICE

"If you don't have a university within commuting distance, people don't go at all ... [When] you don't have students, you don't have an educated workforce."

Trailblazer Dr. Becky Johnson

INTERVIEW BY **BRONTE DOD**

A former forestry professor and Oregon State University provost, Dr. Becky Johnson has spent more than twenty-five years at OSU and was the overwhelming choice to lead the Bend branch campus in 2009, after having served as interim leader. Since then, Johnson's stalwart leadership has helped the university secure funding for a permanent four-year campus in Bend. She spoke with *Bend Magazine* recently about the university's role in the local economy and the future of higher education in Central Oregon.

Why did you make the transition from teaching to administration? It's a tough choice because you do something for twenty years and you're ready for a change. Being a professor, everything changes anyway. Part of it was looking for a new challenge. Like we all do in every job, we look up above us. We wonder if we could do that, or do it better.

How is OSU Cascades working with local businesses? Our mission is to help serve this region, and to do that we have to make sure our degree programs are matching up with the businesses we have here. Things have really diversified in Central Oregon, and the workforce has changed as well. We heard there was a lot of demand for engineers but not a lot of engineering programs, so we invited businesses and engineers to come to meetings, and we asked what kind of engineering degrees we need. We did the same thing with computer science, and did the same thing with hospitality management. Now we're kind of doing the same thing with outdoor products.

What are some of the challenges facing higher education in Central Oregon in the next five to ten years? I think the biggest challenge is that higher education has changed with the availability of a lot of online programs that are competing for the same students. Now you could probably choose from 100 different online programs. Part of that is competition for students. High school graduating classes are getting smaller right now. Luckily for us that's not true in Central Oregon. That probably will impact us less than other schools right now.

What is OSU doing to address some of those challenges? OSU has a very robust online program. Hopefully we're capturing most of that. We're definitely trying to figure out how to offer those [classes] and embed them into our majors. We're trying to figure out how you can offer more of the things that are attractive in the workforce. State funding is always a challenge. State funding has declined significantly over the last twenty years.

Do you agree with the idea that a healthy economy for Bend is dependent on a healthy university? A study showed that fifty-seven percent of students who are enrolling in a public university do so within fifty miles of their home. So, if you don't have a university within commuting distance, people don't go at all. That effect was even greater for low-income students and rural students. [When] you don't have students, you don't have an educated workforce. Having the degree programs that match up with the workforce needs is another aspect. We're producing the kind of degrees that the workforce needs.

What other things are you paying attention to in the community right now? Growth is a big concern, and the university has a role to play in that. We're a small part of it, but we're a part of it, and we want to be part of the solutions as well. Clearly, growth is on everybody's minds.

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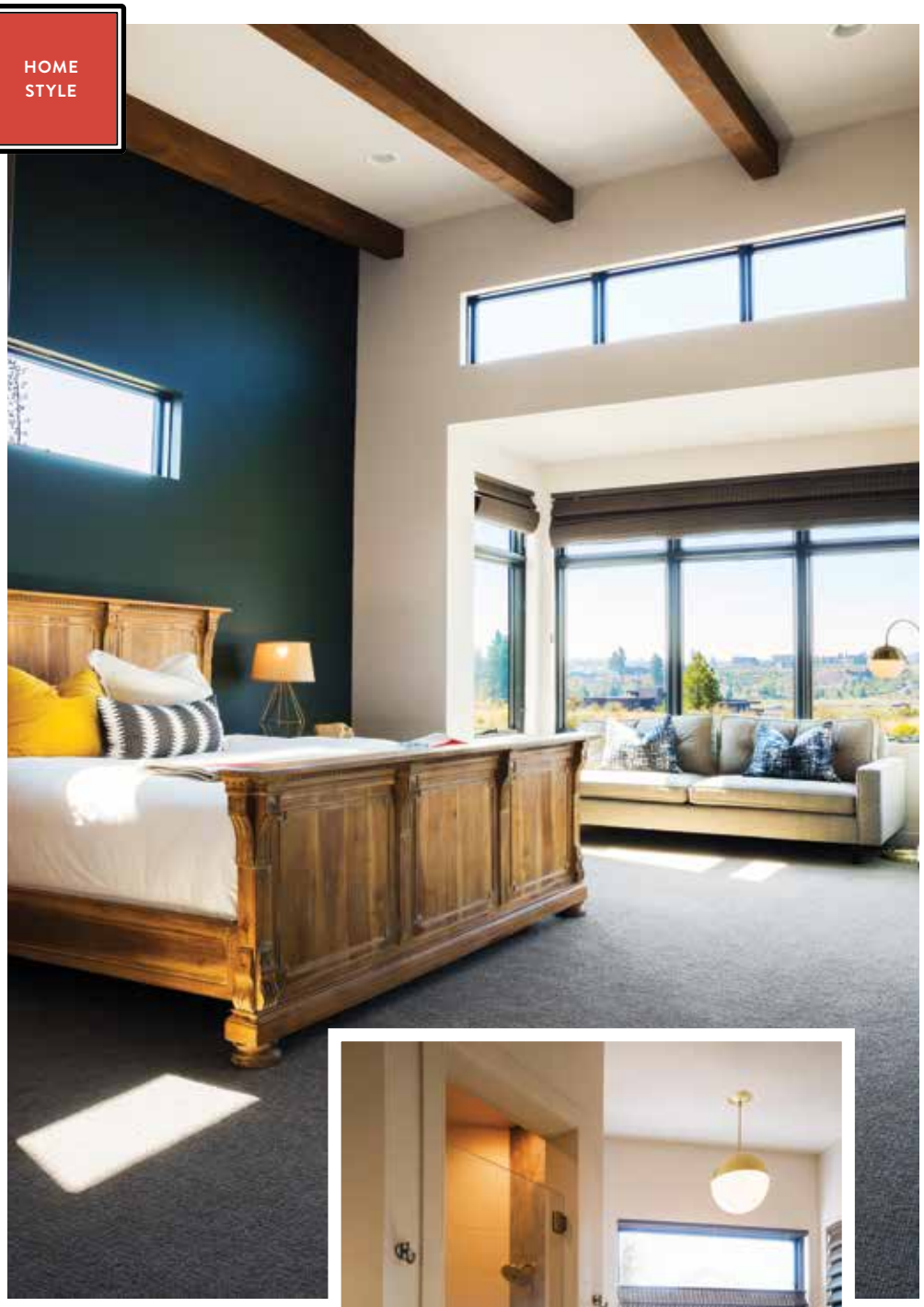

Light Effects
Walls of windows across the back of the house bring in natural light and offer views of the home's expansive deck, overlooking Tetherow's links-style fairways and the Cascades.

"We tried to keep all the colors in light, neutral tones so the design and our choices would last a long time."

It's a sad truth that the home we want to love is just not always worthy of our affection. Such was the case for Eilish and Eric Canady who had lived in their NorthWest Crossing home for ten years. Purchased before their second daughter was born, the house's 1,700 square feet had become progressively too snug for the family. While looking for the best fit for their family, they found the Tartan Druim neighborhood in Tetherow.

Tartan Druim is made of semi-custom homes, all built by the same developer, Bend-based Arrowood, and designed by architect John Muir. "We streamline the process for the homeowners," explained Femke van Velzen of Arrowood. "We have a team already in place that relieves a lot of the stress of building a custom home. It gives you a place to start." Muir developed twelve plans with optional casitas. Homeowners' can modify the plans to suit their specific needs, tastes and building site. Arrowood also provides help with interior design.

"With this development," said architect Muir, "Arrowood is exploring more contemporary architecture rather than just offering the more traditional rustic design seen in Bend. Tetherow wants to stress individuality, and every home will be a little bit different." Beyond Tetherow's architectural requirements, Muir strongly feels that "people deserve to have what they want."

Located between the Scottish links-style golf course and a canyon, the gated community affords unobstructed views of the greens and the Cascades. Tartan Druim perks include a common area with a clubhouse, landscaping and snow removal. There are also social and golf club memberships at the David McLay Kidd designed Tetherow, a Golf Digest Top 100 golf course. Other draws include the proximity to downtown Bend, schools, and Century

Concrete Decisions

The couple opted for wood-burning fireplaces, rather than gas. With that switch, they changed the fireplace walls to an exposed wood-form with poured concrete. Visible from both the interior and exterior, the concrete walls provide textural detail and nudge the home closer to the contemporary yet timeless styling the Canadys wanted to achieve.

Drive, the gateway to the Cascade Lakes and Mt. Bachelor.

The Canadys were shown a number of home plans that had already been approved for construction by Tetherow, but then saw a 3,500-plus square-foot, one-story, three-bedroom spec design that had not yet been given the go-ahead. Working with van Velzen and Muir, they were able to get the plan approved and make their wished-for modifications. The most visually significant alteration was changing the roofline from a traditional pitched roof to one with shed and flat planes.

Other changes requested by the Canadys included adding a casita and, due to their building site, changing the garage entry from the side to the front of the home. The couple also opted for wood-burning fireplaces, rather than gas. With that switch, they changed the fireplace walls to an exposed wood-form with poured concrete. Visible from both the interior and exterior, the concrete walls provide textural detail and nudge the home closer to the contemporary yet timeless styling the

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Casita, Please

The Canadys opted to include a small casita in their plan. A one-room house, the casita serves as a perfect guest space for visitors while doubling as a Eric's private workspace.

Canadys wanted to achieve. Making it their own both in design and purpose, the original study will be used as an additional bedroom, and a wooden floor will go down in the garage to provide a practice space for their elder daughter's Irish dancing troupe.

Besides these small modifications, Eilish Canady said the inside was perfect the way it was designed. "I really like the indoor/outdoor feeling of the house. I love how the kitchen and living room form one big room, and that the living room wall is a LaCantina [folding] door that opens to the outside. The master is also at the back and has the same views as the living room," she explained. "We tried to keep all the colors in light, neutral tones so the design and our choices would last a long time."

"I know the house really well. I visited every day during construction," said Canady. "Seeing the whole process and knowing the siding guy and the guy who builds the cabinets makes you know your house in a more intimate way."

"It's all been pretty easy," she said of the decision to build their home, "and I'm really excited about us living there."

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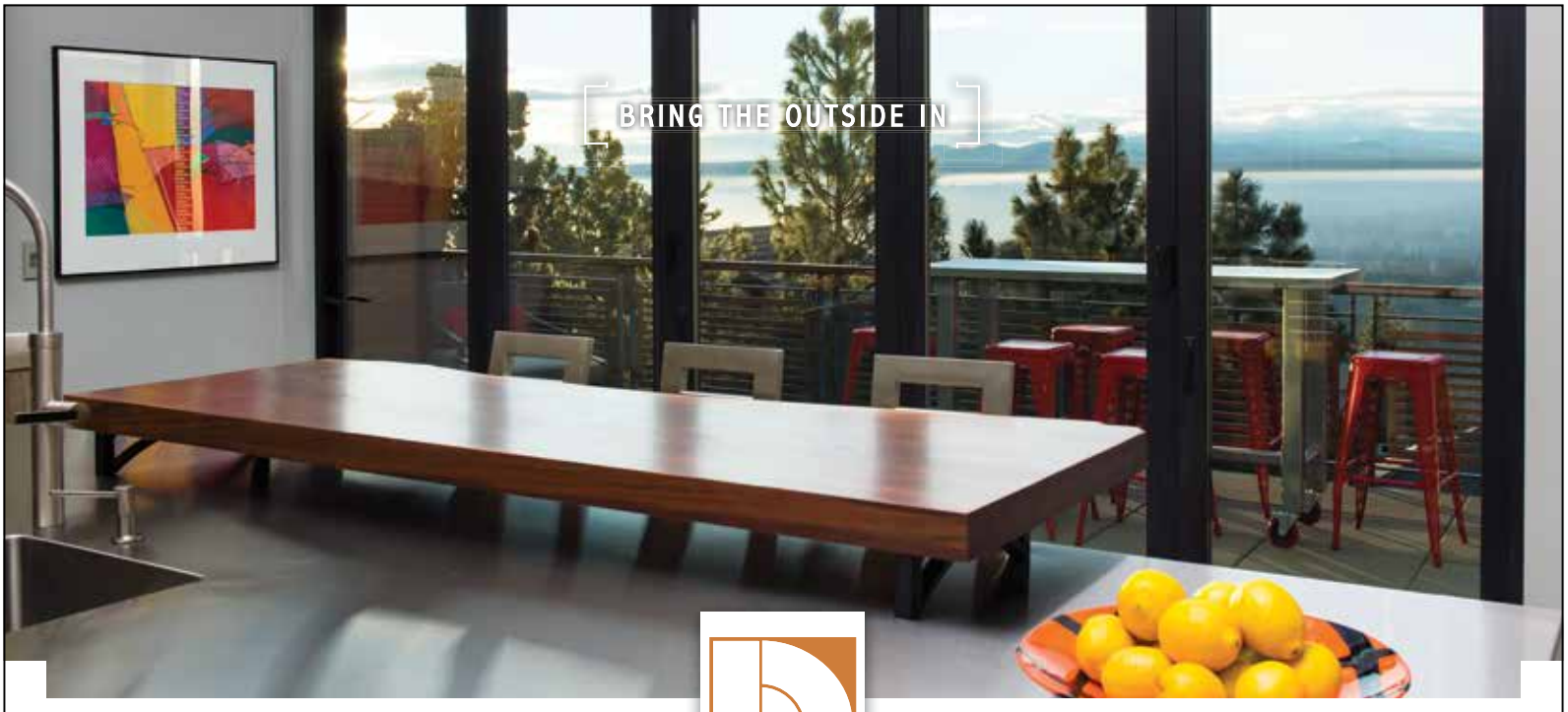

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GOODS TO KNOW

Earthy DESIGN FINDS *for Autumn*

OUTDOOR LIGHTING

1. The Henry series of outdoor lighting by Hubbardton Forge has riveted spun metal shades and a design that makes it appropriate for traditional bungalows and modern architecture. The made-to-order lights are available in small (10.5 inches) and medium (12.8 inches) sconces and as a pendant (23.3-inches wide). Prices start at $682. Accent Lighting | 541.316.1610 | ACCENTLIGHTING.COM

NAVAJO RUGS

2. Woven in traditional patterns from hand-dyed yarns, the rugs are made of 100 percent wool and handcrafted on upright looms by native craftswomen. Ranging in size from twelve-by-sixteen inches to five-by-eight feet, the rugs can be used on a table, on the floor or as a wall hanging. Prices range from $50 to $3,000 and depend on complexity of the weave, size of the piece and experience of the weaver. Raven Makes Gallery | 541.719.1182 RAVENMAKESGALLERY.COM

FIRECLAY PORCELAIN TILES

3. If subway tiles and puzzle pieces were to have offspring, they might be part of Fireclay Tiles' new Runway collection. Handmade from recycled materials, the tiles are sold in more than 100 colors, direct to customers. The company also offers customization, design advice and free samples to ensure you're happy with your choice. Runway prices start at $50 per square foot. Fireclay Tile 800.773.2226 | FIRECLAYTILE.COM

PLATES AND MUGS

4. Artist Vicki Sawyer was inspired by the thought that if birds could build nests, then they could make hats. With that in mind, Sawyer created a series of playful porcelain plates and mugs featuring creatively chapeaued birds with their forest friends. Plates are seven inches in diameter and come in a set of four ($48); 3.5-ounce mugs are sold individually ($18). Lone Crow Bungalow | 541.383.2992 LONECROWBUNGALOW.COM

DECORATIVE CHALK PAINT

5. Embellish furniture, walls, rugs and other surfaces with Annie Sloan Chalk Paint. The paint requires little prep work, can be used inside or out and applied to almost any surface. A quart of paint is $36.95. A mini project pack, which includes two 100 milliliter pots of paint, a bristle brush and other materials, sells for $79.95. Magnolia Paints | 541.699.7447

PHOTOS PLATES AND MUGS M. FEVRE, CHALK PAINT ANNIE SLOAN

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TILE DESIGN

Metolius Ridge

Justyn Livingston finds art and meaning in the mystery of glazing tile.

There's an aspect of unpredictability to glazing tile. Variations in the clay can reveal a gradient of colors that come out differently each time they're fired. After more than a decade glazing tile, it's still a mystery to Bend tile artisan Justyn Livingston. But to her, that's part of the art. Predictability doesn't really suit Livingston, anyway. Her career has taken her from international fashion houses in San Francisco to rural villages in Romania and, eventually, Central Oregon.

Bendites and visitors may recognize her work from the soaking pools at McMenamins Old St. Francis School, where she designed the tiles in the style of a Budapest bathhouse. Her craft, under the name Metolius Ridge Tile, is featured in commercial properties and private homes.

"My intention for this is to choose something [my clients] are going to love for a lifetime," she said. "While I pay attention to trends and fashion and stuff in a way, I hope that this comes off as really classic."

In the case of McMenamins' Bend soaking pool, Livingston said the highest compliment she received about the project is that it feels old; she aims for her tile work to be long lasting and sustainable.

The irony is that Livingston was previously a textile designer for the international fashion brand Esprit, where trends and fast fashion were the modus operandi. She landed at Esprit in San Francisco in the early 1980s, after leaving home at 16 and then living in Paris for a year teaching ice skating at 19 and making her way back to the Bay Area in her twenties.

Livingston eventually became the head of the textile design department at Esprit, where she designed textiles for all the company's products, including men's and women's clothes and bedding. A combination of burnout, freelance opportunities and lower living costs brought her to Camp Sherman in the 1990s. She was able to freelance for Esprit and Pottery Barn and made ends meet by working at the Kokanee Café.

Then, Livingston was recruited to work as a design consultant for Aid to Artisans. Her first job with them was in Tonga, working with basket weavers. The work took her around the world throughout the decade. She worked in Mexico, Romania, Guatemala and Chile to help indigenous artisans continue their traditional craft in a way that was sustainable and profitable in the modern economy.

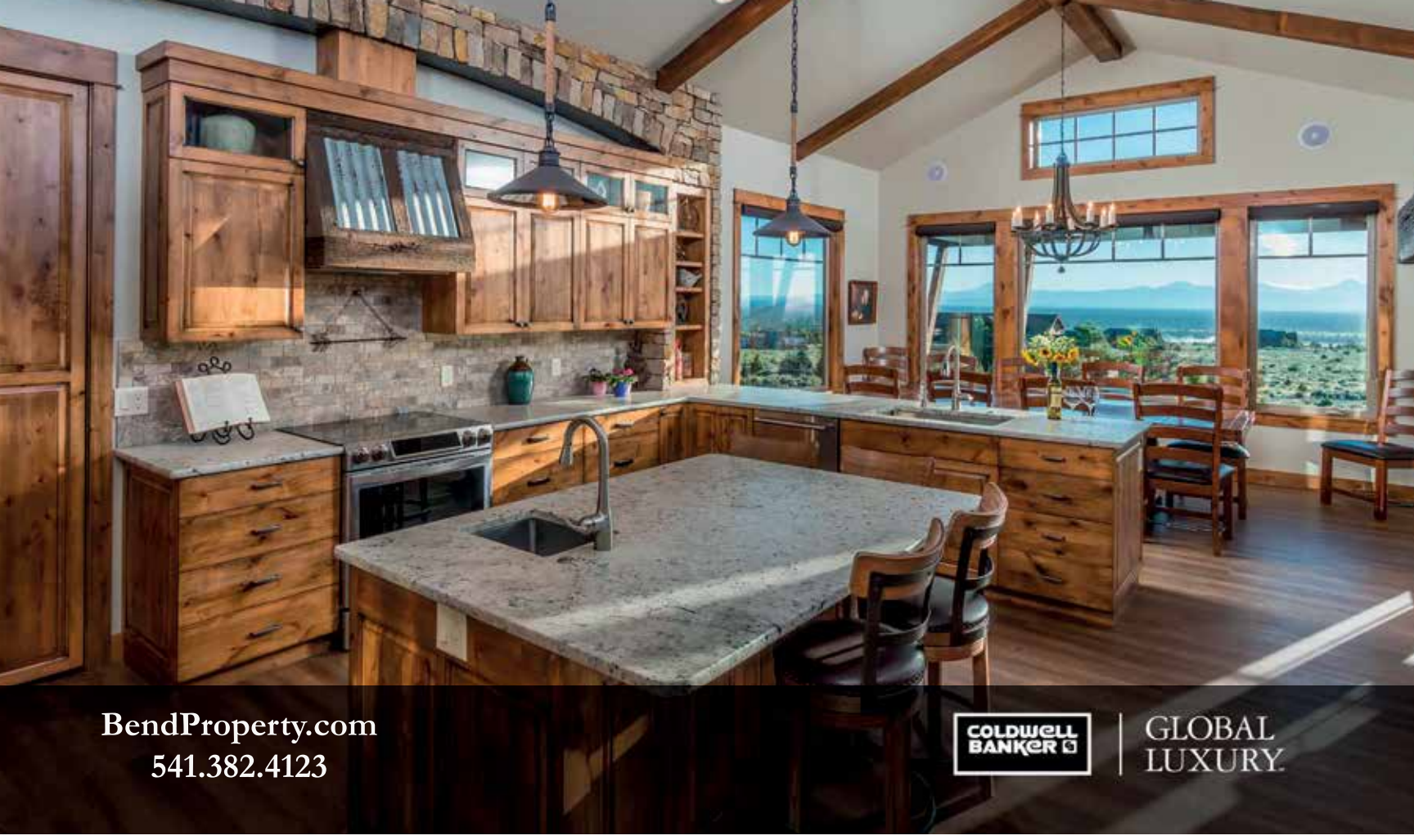
Back in Central Oregon, she started working with clay and tile and collaborated with Susanne Redfield of Kibak Tile in Sisters. The collaboration was the jumping off point for Livingston to pursue her own business, Metolius Ridge Tile. In 2004, she landed the McMenamins gig that has served as a springboard.

From her studio in Bend, she cuts the tile, hand glazes each piece and fires them in her kiln. She uses only red quarry tile because "it enlivens glazes like no other color," she said. "Because of the minerals in the quarry, it has this sort of chemistry, this alchemy, with the glazes, which is mostly fabulous, sometimes unpredictable."

The unpredictability is a key element in her work that makes it stand out in a sea of assembly-line products. She aims to create an overall product where each tile pattern looks the same, but not manufactured.

"One of the biggest challenges is creating consistent inconsistency," she said. "That's part of the beauty, right?"— *Bronte Dod*

PHOTOS ALEX JORDAN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Space Saver in Old Town
The biggest cure to the kitchen's ills was the use of smaller apartment-sized, or European, appliances.

PHOTOS COURTESY NEIL KELLY COMPANY

INTERIORS

A Tale of Two Kitchens

WRITTEN BY **STEPHANIE BOYLE MAYS**

Two kitchens from different eras each share challenges and twin goals of function, warmth and style.

Barb Macomber and Richard Ross' 1920 bungalow in the Old Town Historic District was perfect—except for a kitchen that was suffering from a bad 1980s remodel. The room's dominant features were a too small window, a too big refrigerator, and too little storage and style.

The couple enlisted Kathleen Donohue at Neil Kelly to redo the space. "We went to one of her demonstrations," said Macomber. "She just really resonated with us."

Confined by the kitchen's galley configuration, the object was to create an efficient, light-filled kitchen while respecting the bungalow's Craftsman history. Donohue, who relishes combining creativity with the more technical and practical demands of design, removed everything except the original floor. To bring light into the eleven-by-ten-foot room, a new thirty-six-square-inch window was placed above the kitchen sink and under-cabinet lights and historically accurate ceiling fixtures were installed. Donohue added light-reflecting white quartz counters and subway tile to the mix. To increase storage, cherry cabinets were fitted with deep, self-closing drawers and pullouts, and a built-in cream-colored hutch was added as a pantry. The biggest cure to the kitchen's ills was the use of smaller apartment-sized, or European, appliances: Installed were an eighteen-inch wide dishwasher, a thirty-inch wide range and a twenty-four-inch wide refrigerator. Small details such as black pulls and knobs on cabinets, glass shelving, trim work on the hutch and cabinets, and a mosaic above the range connect the kitchen to its history, while the use of eye-popping red paint and red range knobs take the newly-functional room from sedate to warm and inviting.

"It's a nice room now," explained Ross. "It wasn't that way before."

"It was awful," added Macomber, "but now it's like a beautiful functional jewel box."

Storage Abound
Abundant storage is provided in the many cabinets and drawers and underneath the island. Cookbooks and foodstuffs are kept in the pantry, while wines are housed in the designated wine room.

ON BEND'S WESTERN EDGE, large windows, dramatic angles and open floor plans are featured in homes that showcase views and Central Oregon's outdoor culture. Such is the case with Bill and Cheryl Davidson's new Shevlin Commons custom-built home. Priorities for the new kitchen included function and overall fit. It had to work with the overall floor plan and take advantage of the site's stunning Cascade views.

"Glenn Dietrich [of Sun Forest Construction] really captured what was in our imagination," said Cheryl Davidson.

Dietrich chose materials that complemented the house's contemporary design and the couple's mid-century modern furniture. The kitchen's integration starts at the top, where clear hemlock paneling in the coffered ceiling echoes the use of the same material in the adjoining living room. The use of wood continues in the clear vertical-grained fir cabinetry that, at one end, backs up to the dining room to allow shared serving space. Cabinets and drawers open and close with rectangular, stainless steel bar pulls; the stainless is repeated in appliances and in the backsplash behind the cooktop. Lower cabinetry around the room's perimeter has counters and a backsplash of large-format porcelain tile accented with diagonally set stainless steel tiles. As a material contrast, the couple chose a cement and recycled glass composite to top the vertical-grained island. Abundant storage is provided in the many cabinets and drawers and underneath the island. Cookbooks and foodstuffs are kept in the pantry, while wines are housed in the designated wine room.

"When we were newly married," said Bill Davidson, "my uncle, who did a lot of entertaining, told us everyone gravitated to the kitchen, and he was absolutely right."

PHOTOS ROSS CHANDLER

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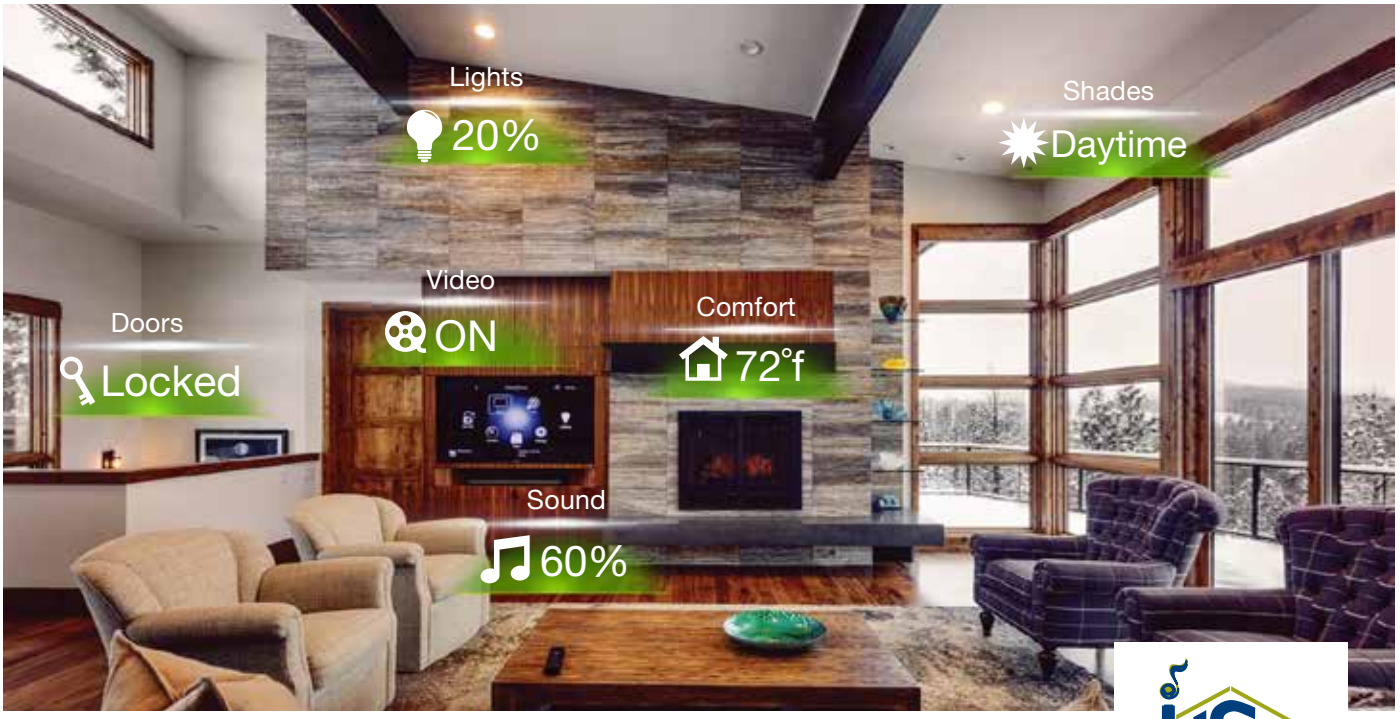

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PHOTO ROSS CHANDLER / CHANDLER PHOTOGRAPHY

ENTERTAINING

Burning For You

Fire features take the chill out of fall and extend outdoor living.

WRITTEN BY **LEE LEWIS HUSK**

It's 3 a.m. on a chilly winter night and neither husband nor wife can sleep. They bundle up, pour a cognac and head for the fire pit. About thirty minutes later, they both feel the dreamy pull of sleep, the magic of a warm fire beneath an orchestra of stars.

This impromptu pajama party is one of countless ways Central Oregonians are drawn to the flame made easy by a match or an on-off switch. The homeowners said they didn't know when they built the home that they'd use the fire pit all the time, even in the dead of night. The fire pit, which sits apart from the house on the forest's edge, complements a nightly light show, a parade of wildlife and a view of Broken Top.

The gas-fueled fire feature is cupped inside a rocky outcropping, with four weather-resistant chairs arrayed around it. The homeowners say their friends always want to be in front of the fire.

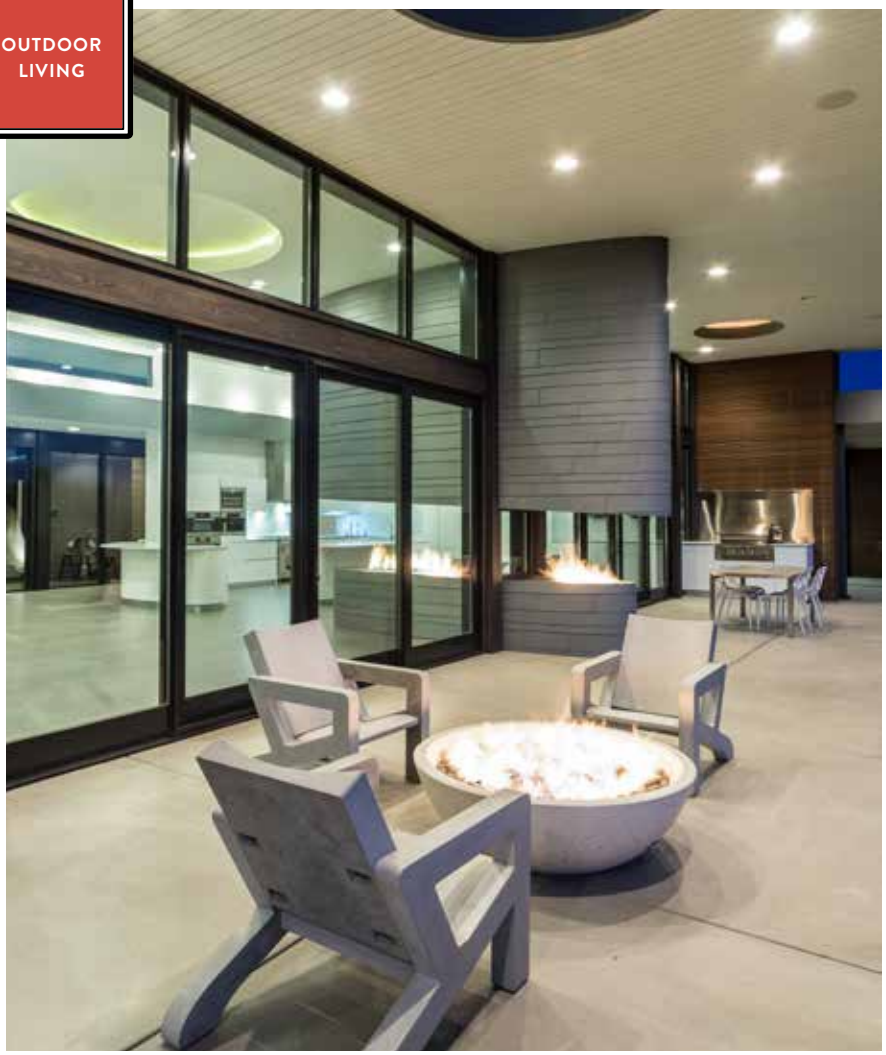
Designing a fire feature

Jeannie Legum, interior designer and owner of Legum Design in Bend, said that more and more homeowners are seeing fire features as less of a novelty and more of a necessity for entertaining and just relaxing at home.

When designing a fire feature, she considers the size of a client's home and strives to complement its style. She'll ask whether they want it for entertaining large parties or gathering in small intimate groups. Do they want the fire in the middle of an existing outdoor living space or is there a better place, away from it all?

As temperatures drop in fall and winter months, Legum says people can add overhead heaters, outdoor drapes to close off a space and weather-proof fabrics for furniture. Contrary to popular belief, creating an outdoor gathering space can be done on a budget. Legum works with homeowners whose properties range from $300,000 to multi-million dollars. "If it's important to the homeowner, there's a fire pit for any style or size of home and budget," she said.

With a showroom full of fire pits and fire tables, Mara McCloskey-Becker of Fireside in Bend proves the point. Wood-burning, portable fire pits start at $199; high-end gas-fueled models can cost thousands.



Contemporary Flames
(top) In the Azur's home, an ultra-contemporary "fire and ice" feature starts on the inside of the home and continues through the wall to another round, concrete fire pit on the patio. (bottom) Trending now are gas or propane fire tables with a ledge for setting out snacks and cocktails, and glass guards are used to prevent overheating of people and food.

She cautions that wood-burning models must be placed far from flammables and advises the use of spark-arresting screens. Smoke can be an issue to neighbors, and buyers should know whether their neighborhood allows outdoor wood-burning fire pits. While there is nothing like the crack of a wood fire on a chilly night, the campfire smell lingers in clothing long after the last log is extinguished. Plus, in wildfire-prone Central Oregon, natural gas and propane models are far more popular.

Trending now are gas or propane fire tables with a ledge for setting out snacks and cocktails, and glass guards are used to prevent overheating of people and food. If a gas line isn't available, the fire feature can run on a propane tank hidden within the device. For more versatility, some manufacturers sell covers to convert a fire table into a coffee table—just the kind of double duty that Central Oregonians love.

McCloskey-Becker said styles range from sleek, minimalist rectangular and powder-coated models to faux wood and natural stone versions for a traditional or Northwest look. Flames are adjustable—just a few inches for ambiance or higher for warmth, and those who like the look of wood can buy a fire pit with a log set.

Bryan and Angie Azur have three fire pits in their Westside Bend home. One is an ultra-contemporary "fire and ice" feature that starts on the inside of the home and continues through the wall to a flat-roof covered patio. The other is a round, concrete fire pit, also under the covered patio, with furniture arranged around it in an L-shape where the family cozies up to watch the sunset, "until the first stars come. Then it's time for the two boys to go to bed and for us to hang out," said Bryan.

Designed by Eric Meglasson of Pique Architecture, the home has tall glass sliding doors that create a seamless space between inside and out, making it easy for as many as 100 guests to mill about, even in the winter when the hosts can fire up all three features. "We're very social," Bryan said with a laugh. When they're not hosting a crowd, the fire pit "serves as our family's TV. Last night we watched shooting stars, and occasionally, we see a breeding pair of great horned owls fly by."

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LOCAL STARS

Five on the Rise

From drinking vessels to next generation software, these growth-stage companies could be the next big thing from Bend.

Central Oregon has long been a destination of pioneers and risk takers. From the 19th century timber barons who staked their fortunes on the promise of a—yet to be built—railroad to the WWII mountain patrol veteran who bet that a ski lift on Bachelor Butte would transform Bend to a winter tourist destination, there has always been a culture of risk and reward. These days Central Oregon's entrepreneurial spirit is as strong as ever. From tech startups to outdoors-driven brands that are capitalizing on the region's reputation as a mountain town on the move, there has never been a time when more money, talent and innovation is cycling through Central Oregon. An annual venture conference is now drawing dozens of startups pitching eager investors. Those that have managed to make it through the initial hurdles are finding a region that is rich in resources and eager to see the next great idea make it to market. We looked at five companies in various stages of development that embody the diversity of Central Oregon's growing economy and talked to experts about what is driving the region's resurgence.

UP NEXT

NO-BAKE COOKIE CO.

No Flour, NO PROBLEM

MMM. COOKIES like grandma used to, well, not bake. Carol Healy started making old-fashioned, no-bake cookies for her family-owned Expressway Corner Market & Deli in Bend, and soon the nostalgic recipe dovetailed with one of the hottest food demands: gluten-free products. The wholesome treats, made with natural nut butters, premium certified gluten-free whole-grain oats, butter, Madagascar vanilla, cane sugar and milk also boast no preservatives, hydrogenated oils, corn syrup, wheat flour or genetically modified anything.

The cookies developed a fervent fan base among the market's customers, mostly from the Southeast neighborhood, who head there for burgers and other housemade dishes at the cafe-convenience store-gas station at the Reed Market Road and 15th Street roundabout.

In 2011, Healy and her husband, Tom Healy, created the No-Bake Cookie Co., and it took off quickly that year after she presented the sweet goods to Nordstrom. The high-end retail department store's buyer and her team had grown up eating no-bake cookies and loved them. The gluten-free certification fit Nordstrom's demographic and the timing was perfect because demand was building, yet not many products had been certified as gluten free. Stores were looking for them.

Now the cookies are in thousands of stores nationwide—from Whole Foods, Kroger stores and Fred Meyer to Alberstons, Safeway, Market of Choice and Newport Avenue Market—plus convenience stores, including Sheetz, with 550 stores. The growth prompted the Healys to recruit their son, Eric, as chief operating officer, who left his ten-year career as an aerospace mechanical engineer for Boeing and other big corporations. All twenty employees work in the 5,000-square-foot facility in Bend, except for a Los Angeles-based national sales director.

Entrepreneurship is also in the family's blood. Eric's grandfather, Bill Healy, founded the Mt. Bachelor ski area in 1957, and his uncle, Cameron Healy, founded Kettle Chips, now an international manufacturer of potato chips, tortilla chips and nut butters in Salem.

The company hit its goal on funding the recent growth with a summer funding round on CircleUp, a crowdfunding platform that serves consumer brands seeking to raise money from accredited investors.

Eric Healy said manufacturing in general has its challenges. Shipping from Bend, in particular, can be challenging, especially last winter, when big snowstorms slowed semi-trucks delivering ingredients. A local advantage has been working with FoundersPad, which is selective in funding and mentoring early stage companies. "They have been very instrumental, helping with all aspects of the business, working on margins, supply chain, fundraising and branding," said Eric.

WHY IT'S HOT

5

The number of supermarket chains including Albertsons, Fred Meyer and Safeway where No-Bake Cookies are sold.

$4.7 Billion

The total estimated size of the market for gluten-free food products by 2020. That number represents a more than doubling of the $1.7 billion in sales recorded in 2011.

PHOTO TOP ALEX JORDAN

UP NEXT

DRINKTANKS

Bend Beer THINK TANK

DRINKTANKS, founded in Bend in 2013, strives to meet a growing demand for premium craft beer containers. Two years of research and development had gone into the company's growler that doubles as a personal keg, designed to preserve the freshness, temperature, carbonation and overall quality of your favorite premium craft beer. The company, which has thirty employees, imports stainless steel, vacuum-insulated bodies for the growlers and personal kegs, which are powder coated, laser-engraved and assembled by hand, one at time, in Bend.

Nicholas Hill worked on starting the company with his father, Tim Hill, a retired professor at Central Oregon Community College, who died in 2011. Drinktanks have two distinguishing characteristics: a truly leak-proof lid and the ability to hold sixty pounds of pressure to preserve carbonation. The keg cap accessory kit allows drinkers to also dispense from the growler while preserving carbonation up to a week.

A 2013 Kickstarter campaign for DrinkTanks raised about $240,000 from nearly 2,000 backers. Two years later, a second campaign for the Kegulator Cap and The Juggernaut, a 128-ounce growler, raised more than $300,000 from more than 2,000 backers.

In June 2016, DrinkTanks moved from Bend's west side to triple its footprint at a 17,250-square-foot facility off Empire Road in Bend.

The company has recently been moving into the coffee-drinking arena, too, launching a line of vacuum insulated cups earlier this year. The line won the Best New Product award at Coffee Fest, a large specialty coffee trade show in Nashville.

"A few hundred breweries across the country are selling our products, as well as several dozen large retailers including REI and Backcountry.com," said marketing director Jackson Esselman.

Sales are growing, and being in Bend has played into the company's success, he said. "Bend is a hub of craft breweries and one of the most sought-after outdoor towns in the country, so being based here gives us instant credibility. It's what started our company and fuels us, so rather than outsourcing labor and production, maybe it's not the most profitable, but it's true to our roots."

WHY IT'S HOT

$240,000 The amount of money that DrinkTanks raised in a 2014 Kickstarter bid.

17,250 The square footage of DrinkTanks' new facility off Empire Road in northeast Bend. This was the space required to meet the rapidly growing company's needs.

BEND (AD)VENTURE

The Bend Venture Conference is set for Oct. 19 to 20. More than 600 attendees, fifty prominent investors, and eighty-nine companies participated last year, and prizes of nearly $4 million went to ten companies at the conference.

The Early Stage Competition is only open to Central Oregon companies, so local startups are at the focal point.

EDCO Venture Catalyst Brian Vierra said, "One of the more unique characteristics of our early-stage ecosystem in Bend is the breadth of industries that are being impacted by new venture development."

PHOTO TOP ALEX JORDAN

UP NEXT

CAIRN

Special Delivery SHOPPING

CAIRN IS A monthly subscription box service of products aimed at inspiring and equipping people for outdoor adventure and discovery. As such, it offers consumers an introduction to brands and their products, and brands gain exposure and data from the market.

Last year, the Bend-based company raised $2 million in funding to expand its offerings, team and community. Since then, it has brought on an outdoor-products veteran to guide its curated selections of gear, and digital specialists to analyze how best to attract and serve customers online. The company now has a team of seventeen and has shipped more than 1.5 million products in its four-year history. Rob Little and Jared Peterson co-founded the company, having met while pursuing MBAs at the Wharton Executive Education Program at the University of Pennsylvania. They discovered they shared a passion for the outdoors as well as startups.

Peterson's background was in operations and tech. He was a part of the team that launched the Apple watch, while Little, an aerospace engineer, worked on deep-space vehicles and stealth fighter jets. They said they like how flexible and nimble a startup can be, with the ability to be able to react and engage the brand without having to sit back to gain approvals from higher-ups. For example, Cairn, which began as a monthly subscription service ($29.95 per month), introduced Obsidian, a premium outdoor subscription box, in December 2015. Obsidian is a quarterly subscription box service priced at $199 per quarter (including domestic shipping), filled with gear valued at more than $300, and including anything from packs and cooking supplies to outdoor electronics. "The decision to launch was quick," said Peterson. "It was clear it was in the market's interest, with the brands of the core product at a higher price point than the monthly service. It took a few months to execute it."

Little offered the following advice to anyone aspiring to startup-dom or struggling with it: "Surround yourself with incredible people who motivate and inspire you to help your business, from your partner or co-founder to investors and advisors. It's not something you do alone."

WHY IT'S HOT

$2 MILLION

The amount of capital raised by the company last year to expand its mail-order product packs.

1.5 Million

The number of outdoor and lifestyle products that Cairn has shipped to its subscription-based customers in the form of monthly and quarterly deliveries aimed at introducing customers to the lastest gear and accessories, including trail snacks and hydration vessels.

PHOTO TOP ALEX JORDAN

UP NEXT

LEADMETHOD

Turning LEADS INTO *Customers*

FOR BUSINESSES grappling with the steps between leads and sales, a Bend startup has the solution. LeadMethod's eponymous software platform helps this along, generating feedback about lead status, expected close dates, pipeline projections and other data that can increase sales, especially for companies that sell through distributors and independent representatives. Founded by Justin Johnson in 2014, the company is poised for growth.

"The market continues to tell us that we are a great product-market fit and there is a big opportunity for us," said Johnson, a veteran software product manager. In the last two years, the startup doubled its revenue and number of staff. The team of ten is seeking to hire more sales, development and client services staff.

In the last year, the company has been investing in its technology to better integrate it with other software products, something that large customers require. The next six to twelve months are key to growth. The company has the technology, talent and a strong customer base, so taking it to the next level likely requires fundraising, a larger office space in Bend, and a second office in Portland. "The good news is we have fantastic current investors and many other investors that want to be a part of the new raise," said Johnson.

He has the background for the endeavor, too. For fifteen years prior to LeadMethod, he was in a software product management position, with experience in startups and large companies. "Dozens of times I have identified good market opportunities and built software products to fit," he said. "I applied the same best practice to understand our target market, test the market with the idea, then finally build the market to sell. It worked. It worked through lots of interviews, research, and looking at what other companies have tried and failed or succeeded with in this market."

LeadMethod's silver bullet is that it addresses a specific customer need, a software problem that no one else has solved, said Johnson. "In the first two years we solved the problem, and now it is time to apply the same model at a much larger scale. There are more than 30,000 companies in the U.S. that should be using our software, and five times that globally."

Another distinguishing factor is that while many people have good ideas, not all have the ability to execute them."Our team at LeadMethod are masters of execution, and that is the reason for our success," said Johnson, who, while crediting his team, also possesses the confidence that startup leaders need. "We're in a very good position ... this will be one of Oregon's next great companies."

WHY IT'S HOT

10

Current number of employees with plans to hire more in sales, development and client services.

30,000

The number of potential customers nationally who might benefit from LeadMethod's sales pipeline software program, according to founder Justin Johnson.

Gather Your TRIBE

LAST SUMMER, after a five-year bender in startup land, Bend's Matt Smith took some time to regroup and play. The biggest adventure of the summer was a mountain biking trip into the backcountry of British Columbia with a group of friends. In planning it over months, the friends sent hundreds of emails—maps, gear lists, pack lists, mountain bike reviews—amid tons of useless banter. Locating the map? That was a twenty-minute affair.

By the end of the trip, photos were spread across four platforms and the email string had 250 messages. It was on that trip, cranking up and down the mountains of B.C., that Smith found his next adventure: finding a way to solve that problem of decentralization, one likely shared by many lovers of the outdoors. Smith's app acts as a trip dashboard, compiling critical trip details in one location for easy access to trip dates, locations, pack lists and assignments.

Tribe Pilot is largely a virtual company, relying on outside contractors for much of the work. It has been self-funded so far, and at the Outfound startup festival in Hood River in June, it won the popular vote in the concept-stage startup competition. (The prize was essentially bragging rights.) The app was in beta during the summer, and the official launch is set for September 15. Smith said he has some great launch partners that will give them a rapid growth curve out of the gate.

"Several million users would be spectacular, at some point, but currently we are focusing on making our first 1,000 extremely happy," he said. "If we can do that, then a million users are around the corner. If you pinned me down and tickled my feet, I would have to tell you that by the end of 2018 we are targeting 100,000 users who are constantly planning adventures and inviting their friends."

His strategy is to collect user feedback metrics to rapidly iterate the product next year. By year three, they are looking to have a loyal user base that considers Tribe Pilot an integral part of all of their outdoor adventures that uses it as their tribe's indispensable platform.

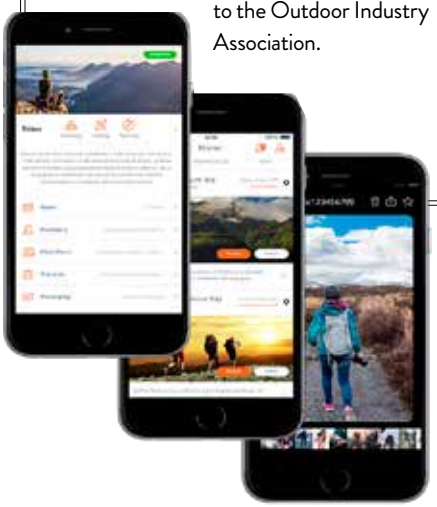
WHY IT'S HOT

100,000

The number of users Tribe Pilot hopes to have by the end of 2018.

$887 Billion

The total amount of consumer spending on outdoor related products last year, according to the Outdoor Industry Association.



EXPERT ADVICE

Cascade Angels Fund in Bend looks to drive economic growth in Central Oregon by building its entrepreneurial ecosystem. The regional seed fund has invested more than $2 million in fourteen companies, including those in the outdoor, education, biotech, tech, consumer products and manufacturing arenas. Its focus is to generate a return for investors and the community through job growth and creating economic diversity.

Julie Harrelson, CEO of Harrelson Group and Cascade Angels Fund manager, is a serial entrepreneur who has also worked with clients such as Starbucks and Nike. She said the Central Oregon startup scene is regarded by other regions and by people across the country as an example of a growing and innovative startup ecosystem.

Harrelson offered some advice for aspiring entrepreneurs: determine what kind of entrepreneur you want to be. "Is your business there to support you so you can take winters off and go skiing or surfing? Is your business a traditional small business that provides a good income and a chance to be civically engaged? Is your business designed to be the next Google? There are lots of options and one is not better than the other."

PHOTO TOP ALEX JORDAN

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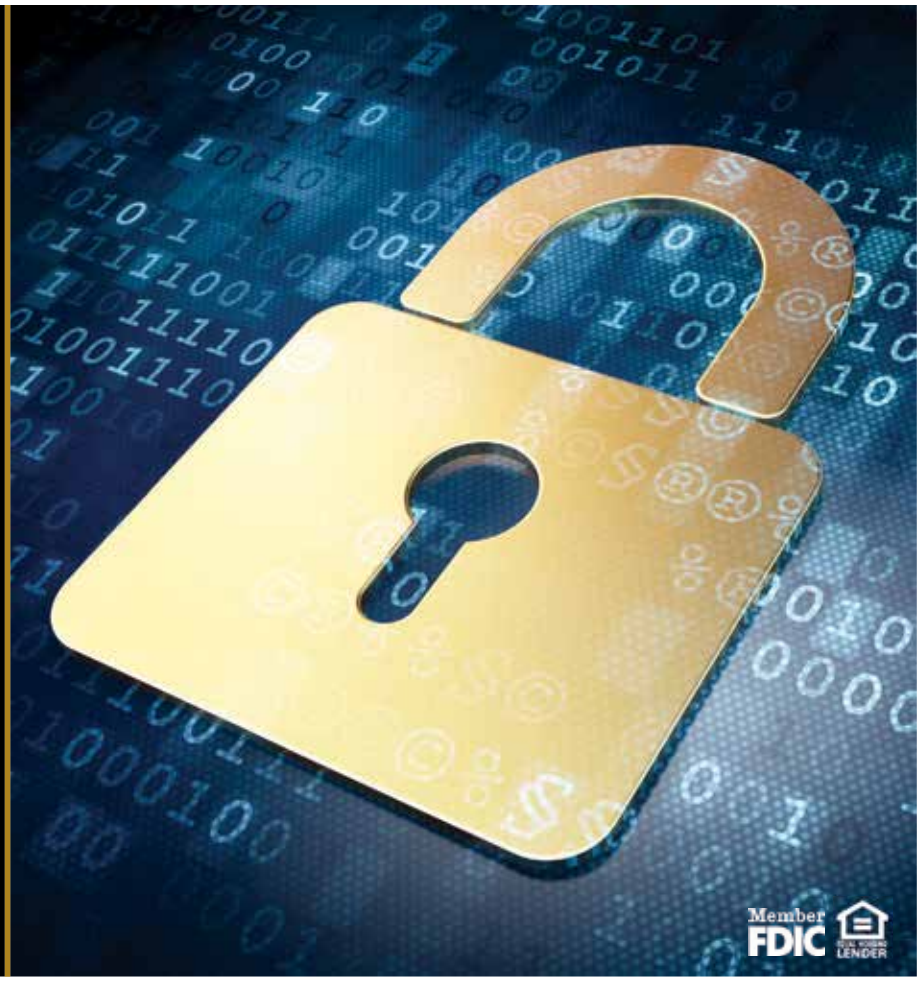

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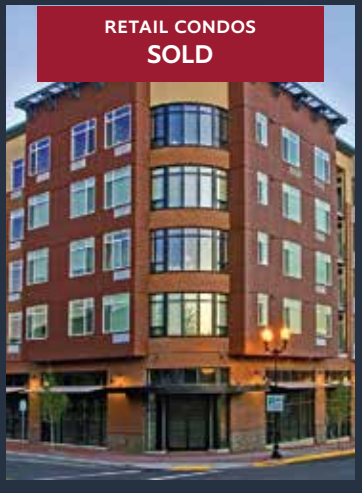

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VINTAGE

Flyte Camp Aims Higher

Flyte Camp, a vintage trailer restoration company in Bend, breaks the mold in the camp trailer industry with its new line of trailers that look vintage, but have modern luxuries.

WRITTEN BY **BRONTE DOD**

PHOTOS BY **CAROL STERNKOPF**

It all started with a 1958 Shasta Airflyte. To some, a heap of aluminum and rubber tires rusting in an overgrown junkyard. But to Anna and Justin Scribner, it was a piece of living history that deserved a second chance. Their work to restore the vintage trailer to its former gleaming glory spawned a successful business and a popular TV show, but, more importantly, it marked the beginning of their crusade to restore American craftsmanship to camping trailers.

Almost a decade and close to 100 renovations later, Flyte Camp is embarking on a new adventure: designing and building their own model of trailers. Dubbed the Neutron, the trailers are high-end and designed in mid-century vintage style but with modern amenities.

Justin said that the idea came when the trend of vintage trailers picked up and other companies started putting out their own models that looked vintage. But those trailers "missed the mark" when it came to the craftsmanship that is the hallmark of the trailers made in the mid-twentieth century.

The Neutrons are made-to-order, three-at-a-time at Flyte Camp's Bend shop. Designed and made using all the knowledge they've gleaned from years working with vintage trailers and racking up insight into their craftsmanship, the Neutrons are dripping with nostalgia.

Adding the Neutron felt like the logical next step to Anna and Justin, who wanted to make their mark on the retro camping trailer market. Even as they drive the business forward, they do so with one eye on the rearview mirror of history and that first trailer that marked the beginning of a lifetime infatuation with classic design. Anna recalled seeing that Shasta Airflyte when Justin brought it home, almost a decade ago now. "Man, the first

time I saw that thing, I walked through it and fell in love," she said. "I loved all the mid-century detailing and the quality that was in the small things."

Justin, a contractor by trade, echoes that sentiment when he talks about what sparked the idea for the business. "We're preserving a piece of Americana," he said. "It doesn't need to be rotting out in a field somewhere."

Like many upstarts, success didn't come overnight. The work grew slowly and organically in the first few years. In some ways, they didn't know they had a business at all. The couple spent several years buying, restoring and selling vintage camp trailers as a hobby before officially launching Flyte Camp in 2009. Less than a year into it, their renovations caught the attention of a television producer. He offered them a spot on Extreme RVs, then their own show, "Flippin' RVs," which is now in its third season on the Travel Channel.

Justin grew up camping in trailers around the Pacific Northwest, and has a passion for all things nostalgic, but especially vintage camping trailers.

"[Vintage trailers] all need to be saved, in my opinion," he said.

> "[Vintage trailers] all need to be saved in my opinion. We're too much of a throwaway society anymore. They should be out on the road."

"We're too much of a throwaway society anymore. They should be out on the road."

One of the reasons the business has been so successful is that they know how to capture the look and feel of an era through their restorations. They also capitalized on a trend that has swept American culture in the last decade.

"People just want that experience of stepping back in time, escaping to an earlier era," said Anna. "That's one thing we try to do, is make sure that our restorations are era correct, are the real, true look and feel of the year."

The business has turned them into experts in the field, and the couple is sought after around the country for their design and craftsmanship.

Despite the TV show, the business and building the new trailers, Justin and Anna are still out camping as much as possible. Though today, they've traded in the vintage trailer for the Neutron, taking it camping to places around Central Oregon such as Crescent Lake and Paradise Campground.

Justin and Anna are hoping the Neutrons will stand the test of time like the vintage trailers that they restore.

"Hopefully, we're putting out something that will last another sixty years," said Justin.

Tenth Month *Highlights*

IF YOU'VE NEVER HEARD of Tenth Month, don't worry—you're not culturally illiterate. The name is relatively new. Still, you're likely familiar with some of the key events that comprise the monthlong celebration of Central Oregon's creative and entrepreneurial spirit, including BendFilm and the Bend Design Conference. Think of Tenth Month as Bend's version of SXSW, four weeks of events in October focusing on the arts, culture, innovation and business happening in Central Oregon. Anchored by four conferences, Tenth Month draws visitors from around the country. Here's what's happening this year:

Swivel Digital + Creative Marketing Conference
WHEN: October 9-10
WHO: Marketers, social media gurus and digital savvy people looking for the next trends in creative marketing

BendFilm Festival
WHEN: October 12-15
WHO: Indie film lovers who want to support local and aspiring filmmakers and see some of the best independent films made this year

Bend Venture Conference
WHEN: October 19-20
WHO: Entrepreneurs and people who want in on the next great startup

Bend Design Conference
WHEN: October 26-27
WHO: Creatives and innovators in art and design looking to connect and get inspired

Other events you don't want to miss:

unConference | 10/17 Startups compete for funding with their perfected elevator pitches and the audience gets to vote on the best one.

Venture Out | 10/18 Local outdoor startups compete for funding.

GROWTH CHART

POPULATION GROWTH (2017)

91,000 Current population of Bend
4,300 New Bend residents in the past year
11.8 New Bend residents per day
6 Bend's ranking among U.S. fastest-growing cities

Bend's economy has been booming since roughly 2012 when the region emerged from the tailspin of the national recession. Despite the influx of new residents, there is a shortage of labor in many sectors where job growth has outstripped the labor supply. State economists say the only reason the region has avoided a more widespread shortage is the continued arrival of new residents. Here's a look at the population growth and some of the sectors where they are finding work.

FASTEST-GROWING WORK SECTORS (2010-2015)

122 New restaurants and food service businesses
118 New management, scientific and technical consulting businesses
104 New residential building construction businesses
89 New wholesale electronic markets, agents and brokers
81 New offices of real estate agents and brokers

Source: Oregon Employment Department

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INVESTING

Ryan ANDREWS

Bend Venture Conference's Social Impact Fund manager on balancing returns and social responsibility.

INTERVIEW BY **KELLY KEARSLEY**

Going through the Bend Venture Conference with two different startups, Ryan Andrews was intimately familiar with the state's largest angel conference. Becoming the manager of the BVC's first social impact fund, which debuted last year, offered Andrews another way to get involved with the conference—and exercise his investment expertise.

Andrews wears many hats, but most of them involve finance. In addition to managing the newest BVC fund, which requires him to both solicit investors and evaluate investable startups, he's also a partner in Trueline Capital, a Bend-based real estate fund. We recently caught up with Andrews to learn more about the BVC's social impact, the interest in socially responsible investing and his new side project, a series of letters written to thoughtful investors.

First, how do you describe the Bend Venture Conference's Social Impact Fund?

The fund invests in for-profit, early-stage companies that have a social or environmental impact as a core part of their business model. We purposely made the definition broad; we wanted to open the floodgates and then be able to decide who had a stronger or weaker social impact proposition. More than thirty companies applied last year. One of our two winners, Hemex Health, creates a portable, inexpensive device that can be used to screen for malaria and sickle cell disease in developing countries. Their social impact was off the charts as well as their potential revenue and market share.

What misconceptions do people have about social impact investing?

I sometimes get pushback that social impact startups aren't viable or that they generate lower financial returns to investors. But the evidence is stacking up that there's a strong business case for social impact startups that solve real, societal problems. Society at large is willing to reward these companies with revenue and market share.

The Bend Venture Conference takes place in October. Is there anything new or different about this year's social impact track?

We have a lot of momentum coming off of last year. People are excited, especially after watching Hemex Health go on to raise another $1.7 million in a Series A round. Our fund was the first investor in the company. Last year, we raised $110,000 for the fund, about half from institutional investors. This year we're aiming for $150,000. We're also doing a Reg D 506(c) offering for the fund, which allows us to advertise publicly for investors.

You also manage investments for your day job, a partner at Bend-based Trueline Capital. What does Trueline do?

Trueline Capital is a boutique real estate investment fund focused on residential construction and development in the Pacific Northwest. After the last recession, most community banks stopped lending into the residential construction market, even as the economy came back, leaving a lot of these projects without a good source of capital. We manage the fund on behalf of our investors, investing in smaller, in-city and infill residential developments, usually projects that are too small for a large, private investment and not eligible for bank financing. We're currently invested in more than thirty-five projects, valued at $32 million.

Lastly, tell us about your Thoughtful Investor series of letters.

I found myself having a lot of one-on-one conversations with investors about how money and monetary systems really work. I started writing about these conversations in a serialized letter format at thoughtfulinvestor.co. The goal is to write sophisticated, but accessible, letters to investors. Recent topics include the role of central banks, the importance of hard assets and whether we're in a bubble. I also plan on writing about cryptocurrencies, the coming artificial intelligence/machine learning labor revolution and the innovations occurring in real estate finance. It's pure thought leadership and a chance for me to start these conversations.

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Backcountry Biking

Bikepacking has taken mountain biking from excursion to adventure status.

WRITTEN BY **PAUL SEGLUND** AND **ERIC FLOWERS**
PHOTOS BY **TREVOR LYDEN**

TOM KARREN WAS A RESPECTABLE MEMBER OF SOCIETY. He had a day job. Slept under the same roof most nights and enjoyed the occasional afternoon and weekend road bike ride. That was before he strapped on his first frame bag and became another bikepacking convert. These days Karren works when it allows, usually sleeps under the stars and uses roads primarily to move from one bikepacking adventure to the next.

Since taking up bikepacking just three years ago, Karren has completed the Continental Divide Trail, a bruising two-wheeled bisection of the United States along its most arduous terrain. He has bikepacked across British Columbia, completed the 400-mile Smoke 'n Fire backcountry race in Central Idaho and finished the grueling Tour de los Padres trail in California. Karren's major regret: that he didn't discover the sport sooner.

"If I've been off my bike in the last year, I doubt it's more than a one- or two-day stretch," said Karren.

Yes, he's an extreme case, but Karren is on the forefront of a recreational revolution that is winning new adherents by the day. While there are no ready measurements of the amorphous sport—the very definition of bikepacking is as fluid and mutable as the DIY routes that

ADVENTURE AWAITS
There is no right way to bikepack. Some riders prefer a touring approach while others prefer to string together singletrack routes. Whatever you decide, there are plenty of options around Central Oregon to build adventures that range from out-and-back overnighters to multiday epics.

riders create—the anecdotal evidence is mounting for bikepacking as the next sport to capture the imagination of outdoor minded adventurers. In a certain respect, it's almost surprising that it hasn't happened sooner. The sport combines hugely popular activities of biking, camping and backcountry hiking.

With the advent of new lightweight gear and ever more access to trails and roads, this has become a popular sport for adventurous intermediate and advanced riders. Oregon has some outstanding opportunities to explore the wild and remote areas of the state with some planning and strategic investment. We asked veteran bikepacker and local shop owner David Marchi of Crow's Feet Commons to show us the ropes locally. David and his gang of merry bikepackers helped us navigate an easily attainable local route that incorporated the Metolius-Windigo and Mrazek trails. From there we connected to the Peterson Ridge trail system with an overnight stay at Three Creeks Lake. Stellar views and wildlife abounded. Our evening included an Osprey snagging a fish in the evening and a more graceful bald eagle doing the same the next morning. We rode out the next day for what bikepackers dub a "sub-24," feeling we had wrapped a whole weekend of adventure in just a matter of hours. As it turns out, losing track of time is one of the happy casualties of a successful bikepacking adventure.

Oregon's Expanding Trails

The newly minted Oregon Timber Trail connects remote Lakeview to Hood River, putting Central Oregon square in the middle of the bikepacking revolution. With nearly 700 miles of remote trails, half of which is singletrack, the Timber Trail is now a bucket list item for Northwest bikepackers and provides some of Oregon's best riding.

The Three Sisters Three Rivers trail is a great option that begins in Bend and encompasses several renowned local trails, including Peterson Ridge and the McKenzie River trails. Riders connect to the Oakridge system and the North Umpqua trail, ending in Roseburg. This 300-mile, mostly singletrack route has some incredible and challenging riding, with the added bonus of access to hot springs where you can soothe your aching muscles.

Gravel Grinding

In far Eastern Oregon, the Wallowa and Blue Mountains boast fantastic scenery and friendly people. Due the area's remoteness, there is also incredibly light vehicle traffic. A growing list of rideable routes has this region on many bikepackers to-visit lists. Local gravel options abound in the Ochoco Mountains and guided tours are available with Good Bike Co. in the heart of Prineville. Good Bike's staff is knowledgeable and ready to help outfit just about any bike for a backroads or backcountry adventure. Owner James Good opened the shop in 2014 after relocating from Utah where he had worked at Petzl, an outdoor accessory company. Good said he knew that Prineville had the potential to develop as an oasis for road bikers because of its proximity to several

Industry Insider

SAM POWELL

They say that necessity is the mother of invention. That's certainly the case with Sam Powell, who started sewing frame packs and bikepack accessories a few years ago because he needed them for his own commutes. The creations soon turned into a small side business for Powell, who runs the sewing shop at Bend's Gear Fix. He sews the hanging bike bags in his home studio and markets them under the name Three Sisters Threadworks. We talked to Powell, 34, about his side business and the allure of bikepacking.

You have a small business sewing/making frame bags and accessories. How did you get started?
I started just making bags for myself and my bike. I would then make new ones and sell the old ones at the Gear Fix, where I run the sewing shop, and then at some point I started making them directly for other people. Since then I've put together a little production shop in my garage so I can work when my son is napping and at other odd hours.

Have you seen much growth in demand for your products?
It seems like there is quite a bit of growth in interest, but I've only been doing this a couple of years so I don't have a real long-term perspective on it. There definitely is interest though. We've done a couple of intro to bikepacking clinics at the Gear Fix and they were well attended.

Is it like Hairclub for Men, are you the owner and a customer, too? How often do you get out and use your creations?
I am my first customer, for sure, and, yes, both in the sense that I enjoy making the bags and also enjoy using them. I use the bags I make for daily commuting and I typically get out for four or five bike overnight trips each year.

How long have you been involved in the sport and what is the primary appeal for you?
I've been riding bicycles and camping for my entire life but only put them together a couple of years ago when I started making the bags. I started making the bags primarily because it looked interesting and then started camping with my bike after that. Making bags is a side business, so I try to only take on projects that are both interesting to me and for people who really appreciate it. I've really enjoyed having a consistent creative outlet beyond my day-to-day of repairing gear that other people have designed and built.

state scenic bikeways and its positioning on the TransAmerica Trail, the nation's original coast-to-coast bike route, which begins in Virginia and ends at Astoria. What Good didn't know is how fast interest would grow around bikepacking and gravel road riding. The shop now sponsors an annual 100-mile gravel road race held in August and is expanding its offering of overnight tours that combine gravel riding and some little-known single and doubletrack routes east of the Ochocos. "A lot of what we will do this fall is going to be two-night bikepacking trips where everybody is self supported but we provide the food," said Good. With fewer potential conflicts between motorists and riders on these lightly traveled routes, the rides can take on a convivial air and tend to be very social affairs. Whether it's a DIY route that riders map out with friends or a shop-supported ride, there's a strong sense of ownership in a bikepacking experience.

"Once you've completed a route like that you feel a lot of gratification. You're creating your own adventure, if you will," Good said.

Finding the Right Gear

"I look at bikepacking as two things, one is bikepacking on mountain bikes and this other segment, which is more geared toward road aspects and to deserted doubletrack," said Eric Power, owner of Bend Velo, a local shop that specializes in bikepacking and touring gear. Power said he has seen huge growth interest over the past couple of years around bikepacking, from gear purchases to route building and guided tours. Bike shops and adventure outfitters can help riders choose the right bike and gear for any type of adventure, but they also can provide tour

options with catered meals, allowing riders to enjoy the best of both worlds—a backcountry tour with meals that include fresh ingredients and perks like cold beer and hot coffee.

If you're going it alone, pack light. Bikepacking calls for small handlebar and seat bags to keep the ride balanced and nimble. Whatever frame you prefer, most gear can transfer from one type of bike to another, allowing riders to experiment as they evolve in the sport.

The other issue is technology. Phones and GPS devices have made it possible for riders to plan routes and make real time updates on trail conditions, sharing information and insight with other users. It also allows riders to move more confidently in remote areas without the fear of taking a wrong turn. But just how much technology is too much? Power, who takes half a dozen or so multiday trips per year and mixes in several more overnight rides, said it depends on the route and the rider.

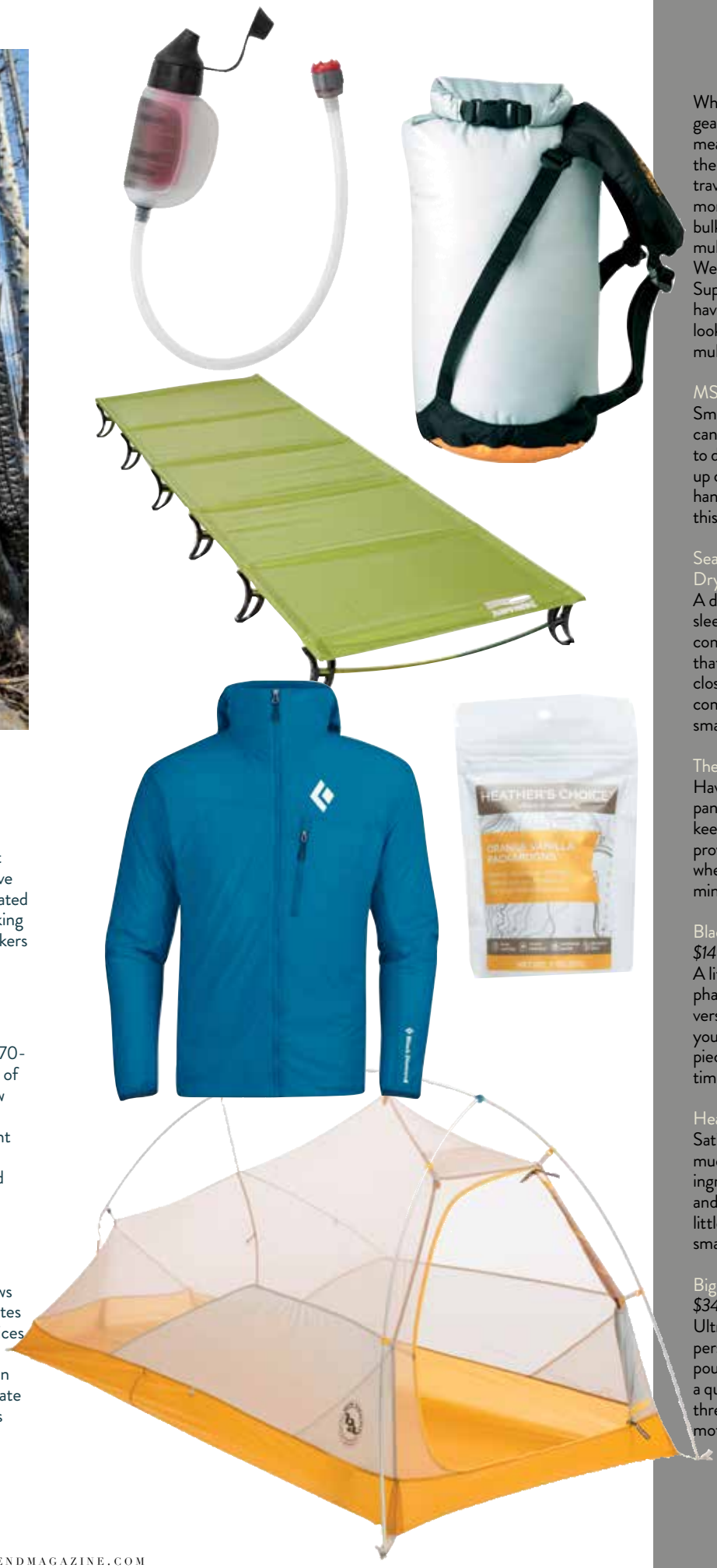
"Part of the reason we are doing this is to get away from the computer and life as we know it. I want my [GPS] to beep at me if I'm off course, but I don't want it beeping at me the whole ride," he said.

RESOURCES

BIKEPACKING.COM
A popular bikepacking blog that has evolved into a comprehensive journal of all things bikepack related including gear reviews, bikepacking routes and stories from bikepackers around the globe.

OREGONTIMBERTRAIL.ORG
This website contains maps, photos and information on the newly minted Timber Trail, a 670-mile ride that bisects the state of Oregon, beginning in Lakeview and ending in Hood River. The route is more than fifty percent singletrack and includes some of the state's most highly rated mountain bike trails.

RIDEWITHGPS.COM
One of the most popular and universally adopted web programs, Ride with GPS allows riders to research and plan routes that can be saved on GPS devices and smartphones. Routes can be saved, shared and updated in real time, allowing users to create a growing library of bike routes available to the public.



When it comes to bikepacking gear, less is more. But that doesn't mean bikepackers don't go all in on their equipment. To the contrary, traveling light often means putting more thought into your gear. The bulk of your gear should be essential, multipurpose and preferably both. We asked the experts at Mountain Supply to give us a short list of must-have gear for any weekend warrior looking to get the most out of a multiday backcountry tour.

MSR Trail Shot Water Filter *$49.95*
Small, lightweight water filter that can fit in your stash pocket. Use it to drink right out of the source or fill up other reserves. With a quick, one-hand pump and easy to clean parts, this will keep you going and on track.

Sea to Summit eVent Compression Dry Sack *$29.95-$49.95*
A dry sleeping bag is a warm sleeping bag, period. This compression dry sack makes sure of that with its durable fabric, roll-top closure and ability to purge air to compress your sleeping bag to the smallest size possible.

Thermarest UltraLite Cot *$219.95*
Have some spare room in the pannier or pack? This two-pound cot keeps you warm, off the ground and provides a luxury sleeping experience whenever you have just a few spare minutes for setup.

Black Diamond Alpine Start Hoody *$149*
A little rain and a little wind won't phase this hoody. Lightweight, versatile and extremely breathable, you'll find yourself reaching for this piece for almost any condition at any time of the year.

Heather's Choice Packaroons *$5*
Satisfy a sweet tooth and get a much needed energy boost. Real ingredients, healthy fat content and a little creativity highlight these little amazing creations that come in small, two-ounce pouches.

Big Agnes Fly Creek HV UL 1 Tent *$349.95*
Ultralight, roomy option for one person on the move at only two pounds. When crawling into camp, a quick setup gets you into a great three-season shelter for anything mother nature throws at you.

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WRITTEN BY **MEGAN OLIVER** PHOTOS BY **JOSHUA LANGLAIS**

AS THE MORNING AIR TURNS CRISP, MONTHS OF LABOR COME TO FRUITION FOR LOCAL FARMERS AS THEY HARVEST THE LAST OF THEIR SUMMER CROPS. FARM DINNERS FLOURISH, CSAs OVERFLOW AND DINERS PAY EXTRA ATTENTION TO RESTAURANT SPECIALS.

Over the next seven pages, we'll celebrate a sampling of the region's growing bounty. We visited producers who sustainably farm and ranch this fickle yet rich Central Oregon climate; we talked to the creatives who prepare the feasts we get to enjoy and found the connectors who are tirelessly working to unify a growing community around a local food system. From hand-tilled soil to education and e-commerce, the common denominator is grit—these local food heroes have it.

ANATOMY *of a* LOCAL MEAL

Sunny Bowl

Rice and quinoa with coconut curry sauce, topped with vegetables and an egg, sunny-side up.

Golden Juice

Carrot, orange, turmeric, ginger, over ice.

TUMALO FISH & VEGETABLE FARM
BEND
Young ginger and turmeric (in sauces, dressings and golden juice).

ORGANICALLY GROWN COMPANY
EUGENE
Red peppers

RADICLE ROOTS
BEND
Kale, cilantro, tomatoes

FIELDS FARM
BEND
Kale and cilantro

HOME FARM FOODS
CULVER
Local organic, animal welfare eggs

HARICOT FARMS
QUINCY, WA
Garbanzo beans

MAHONIA GARDENS
SISTERS
Green onions

SUNNY YOGA KITCHEN BEND

To create a multifunctional, nourishing space in NorthWest Crossing, Courtney and Amy Wright focused on two of their core competencies. Courtney teaches yoga and runs the front of the house. Chef Amy brings to the kitchen her twenty-five years of experience at iconic restaurants such as Imperial Restaurant in Portland and award-winning Zuni in San Francisco. "Agricultural Connections connects us to the local farms and their products," said Sunny co-owner Amy Wright. "We also are fortunate to have the NorthWest Crossing Farmers' Market outside our door every Saturday through the summer where we can connect to our local farmers."

147 Ways to Eat Local

Fresh food. Grown sustainably. Consumed here, by you.

How do we reduce the average distance a piece of produce travels from farm to consumer in the United States from 1,500 miles to a country mile?

"Produce starts to lose nutrients as soon as it's harvested," said Food & Farm Director Jess Weiland of High Desert Food and Farm Alliance (HDFFA). The seven-year-old, Bend-based organization focuses on programs—from consumer education to marketing for farmers—that facilitate community access to fresh food that is grown sustainably within the local food system. "We want to make nutrition as easy as possible," said Weiland. "We want to meet people where they are and be responsive to the community."

Get a Taste

Taste Local Thursdays highlight a restaurant's relationship with local farmers and ranchers, shining a spotlight on local ingredients. "Over and over we hear that people care about local food," said Weiland. "It's availability in Central Oregon is a thing of pride here."

Local Thursdays September

7 | Suttle Lodge

14 | 900 Wall

21 | Ochoco Brewing Co.

28 | Kokanee Café

Local Thursdays October

1-7 | Local Food Challenge: HDFFA will offer seven days of local food deals, prizes and opportunities to taste Central Oregon bounty.

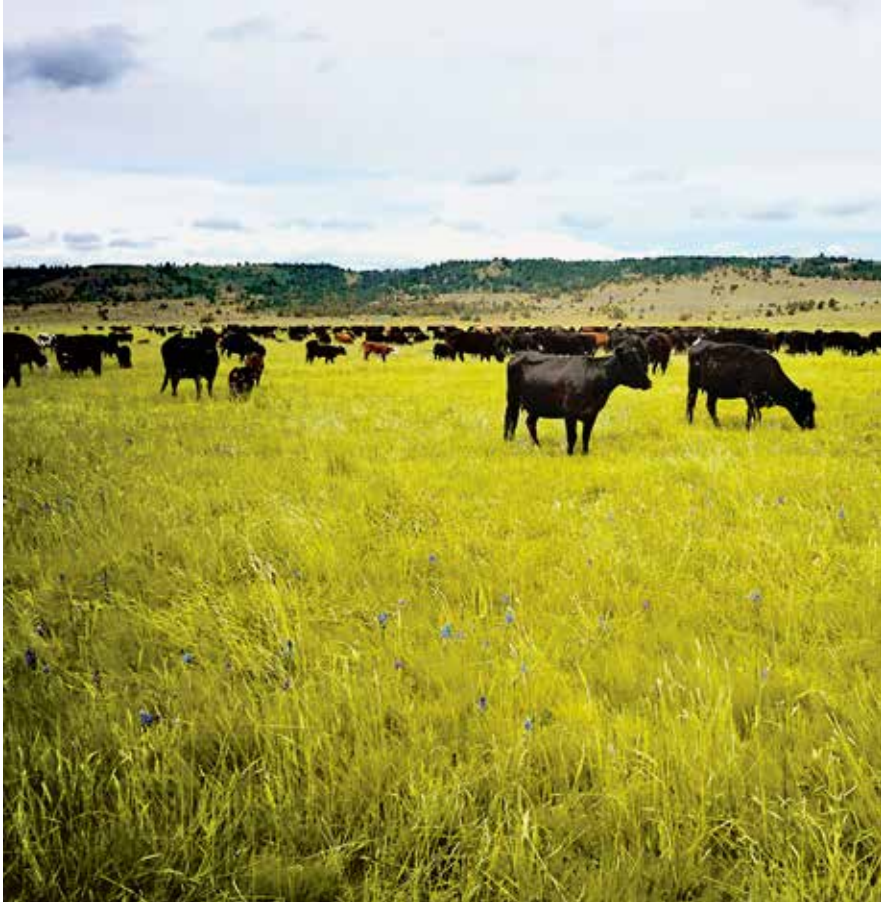
Food and Farm Directory

It's free and it will whet your taste buds. The **High Desert Food and Farm Directory**, available in print and online at HDFFA.ORG, has sprouted from a trifold into a deeply rooted, 147-business strong resource for where to buy food grown locally. Sixty-two producers and eighty other food-related businesses filled last year's guide and Weiland said more are signing up. Farmers and businesses can enroll annually for a nominal fee to become an HDFFA partner. For partners who do online sales, the web directory links consumers directly to that producer's e-commerce.

"So many—I would say around half—of local farmers also have other jobs. They are so busy," said Weiland regarding the value of the directory as a centralized marketing tool for producers. "Farmers are really producing a lot but they may not have time to market it and develop distribution avenues. Providing more consumer access points is key."

Cheap + Healthy = Possible

Preparing meals from scratch can be both healthful and economical with the right set of skills and some fresh ingredients. Part of a national curriculum implemented through state funding and carried out regionally by HDFFA using chef and nutritionist volunteers, **Cooking Matters** classes are available to food insecure families across Central Oregon this fall in six-week sessions. "Cooking with families naturally lends itself to a conversation about nutrition and food budgeting," said Weiland. "There is an important link between food and health. This is preventative care."



REGENERATIVE RANCHING

BLUE MOUNTAIN RANCH

"My grandfather owned a dairy for sixty years in Arizona and the whole time he dreamed of becoming a cattle rancher," said Sarah Teskey, who bought Blue Mountain Ranch in Paulina with four generations of her family in 2006. "These 23,000 acres had a running water source, contiguous land next to BLM with forest permits and enough property for cattle to support several families. My grandfather lived his last years with everything he had hoped and dreamed for in a ranch."

Everyone in the family had farm or ranch experience prior to the move from Arizona to Oregon but not on this scale of raising cattle and managing grass. The relatives threw themselves into learning both on the rangeland and on the pages of the latest ranching literature. When they began to learn about holistic management, things clicked.

"'Regenerative qualities.' It's a buzz word in ranching now," said Teskey. "It's past sustainable. We don't just want to maintain land with holistic practices, we want to improve it."

Blue Mountain operates on the principle that grass-fed and grass-finished beef provides the best benefit to the consumer because there are no additives or feed other than local forage. Beyond the consumer, the overall health of their 1,000 head of cattle and the land they graze are equally important priorities for the ranch.

"We believe that a holistic outlook will eventually become what's best for the pocketbook over the long arc," said Teskey who, along with her husband, is raising two boys on the ranch.

Their grazing practices maximize growth of nutrient-dense forage, which in turn promotes the soil's microbial functions and regenerative processes. Blue Mountain times the start of their calving season later in the spring than many ranches do, in order to "reduce the loss that can happen with winter calving and maximize high-energy protein intake by grazing cattle on grass instead of hay when they are about to give birth," said Teskey.

"The key is to evaluate what you're doing," she said. "Is it because it's the way it's always been done or because the neighbors do it or because it's what's best for our operation, our land, our specific location? It's a paradigm shift."

Blue Mountain's beef is available for purchase by quarter, half or whole animal. Go to BLUEMOUNTAINRANCH.COM

>> *Visit* BENDMAGAZINE.COM/BLUEMOUNTAIN *to read about a year in the life of a Blue Mountain cow.*

WELLNESS *through* FOOD EDUCATION

SEED TO TABLE

On Seed to Table's (S2T) wellness education-focused farm plot, Sisters' students and adults participate in farm based education covering nutrition, science, art, business management, the basics of growing ones' own food, the importance of supporting local farmers and physical activity. Through growing its own food and sourcing food from Oregon farmers, the nonprofit provides fresh produce to families through affordable produce shares, plus distribution to Sisters Kiwanis Food Bank, Bread of Life Food Bank and the Sisters School District.

20,000 pounds of S2T farm-grown food will go to the Sisters community this year.

1,300 students from Central Oregon schools receive S2T farm education each year, totaling **10,000+ hours** of student involvement on the farm.

400 hours of adult participation in S2T community presentations.

12,500 pounds of nutritious, locally grown and processed foods have gone to the Sisters schools, brought in by S2T from Oregon farmers and distributors.

WESTERN GUY *meets* EASTERN GAL

EMW FUSION FOOD TRUCK

It started with a wedding invitation and turned into EMW Fusion. Sun Valley native Brandon Walsh was marrying Seoul native Yoonmee Chang (now Chang Walsh). Both designers, they wanted a creative theme for their wedding and East Meets West seemed appropriate. The pair of creatives took that theme with them into their married life, hosting big fusion-style barbecues (that got bigger each time) and creating mashup designs.

"Mashup is compelling, it's fun, nothing too serious," said Walsh, describing their designs of cowboy shirts with Hawaiian fabric contrast and prints of Japanese anime superimposed over Western scenes. "Our philosophy: Never be too serious."

The couple also rewrote traditional Korean street food recipes with American twists and experimented. A lot. They planned to retire early from their corporate product and graphic design jobs in Portland, turning their passion for cooking into an exit strategy. A food truck in Bend fit the bill.

"Yoonmee grows a huge garden and we've made farmers' market shopping our habit for years," said Walsh. "We like to know where our food comes from. Especially with protein-based products, the animal must have been raised humanely, not just sustainably and organically. We knew if we got into any food business, that was the plan."

Still, it took almost a year after they moved to Bend in 2015 to get the food truck ready and transition their foodie lifestyle into a business. They had to figure out how robust a menu their mobile space could handle and find producers in their newly adopted town who could supply EMW Fusion's needs.

The winning combination? A pando, the organic love child of a Korean wheat-based pancake and a sando (Japanese for sandwich), sold from their truck for $3-4 a pop. Talk about a low barrier to entry for locally sourced food.

"We want to source all our protein and vegetables from Central Oregon and we're about eighty percent of the way there," said Walsh.

Even with all their planning, the young business learned one lesson the hard way: winter and EMW don't mesh. Business was "slowwwww" and it was tough to maintain their commitment to local ingredients.

Before the truck closes for the season at the end of October, catch EMW slinging pandos at one of many locations around Bend (check EMWFUSION.COM for the most up-to-date info). One of their stops is the up-and-coming 9th Street Village. "As makers and east side Bend residents, we are excited to see a cool, non-chain maker destination on the east side," said Walsh.

To really get to the source, make a trip to the EMW's beef and pork supplier, DD Ranch in Terrebonne, where the truck will be posted up during weekends in October to feed hungry pumpkin patch pickers.

Narrow foot paths are tucked between wide beds to maximize space at Mahonia Gardens in Sisters. Partners Carys Wilkins and Sisters native Benji Negal work with one employee and an intern from Rogue Farm Corps to farm the property—which they share with local farm educator Seed to Table—almost completely without modern tools.

FIELD to FIRE

CHEF DOUG MACFARLAND

What aspects of your background led you to local sourcing?
My career started to take off in San Diego at The Lodge at Torrey Pines with Jeff Jackson. He was a huge proponent of supporting and sourcing local. That's where I got the bug before working at Wildwood in Portland with Corey Schreiber. There I really started to hone in on what it means to utilize what you're surrounded with, the bounty of Oregon. It was an integral experience in my culinary career before my move to Central Oregon two years ago.

How do you address food seasonality at Brasada's restaurants?
There is such an influx of visitors and residents to the area now, and with that comes even more discerning palates. There is a certain expectation and need for dining at any resort. We get to really focus on seasonality in warmer months—especially at Range, which is just open for dinner and closes for the season September 30. Gigi at Windflower Farm is who we use primarily since it's right down the road but we've worked with Agricultural Connections, too. They are an integral part of the local movement.

What's a challenge facing the local food chain?
Buying farm direct is tough for restaurants to keep up with. It's all grown here but the channels are still growing. Distribution coordinating is time consuming ... so what Agricultural Connections is doing is so great for the future of "going local" in Central Oregon.

Tell us about outdoor dining during your Feasts from the Fire series.
That's our summer series and each of the events is coordinated with live music. We typically feature meat from different local ranches off our outdoor spit and Argentinian grill, combined with produce from an area farm. It's a chance to showcase what they're doing and get it to a new audience. Really every Wednesday and Thursday throughout the summer we narrow the local lens in some way.

What's your secret weapon in the kitchen, outside of the usual growing season?
We're lucky here at Brasada, having our own butcher department with a bandsaw where we can breakdown whole animals that we source from Laney Family Farms outside of Maupin. They raise grass-fed cattle and heritage pigs. Especially in winter, we braise meats and source what root vegetables we can from Central Oregon. We also work with purveyors from Portland that come this way on a regular basis.

FARM to FORK

MAHONIA GARDENS

Most commercial gardens are not biologically thriving ecosystems. At Mahonia Gardens in Sisters, birds, lizards, snakes, bunnies, and a manner of beneficial insects live amid floral perennials and rare plants. Oh, and fifty crops, which all prosper on just one acre.

"We really like doing things by hand. That is sustainability, not using oil and machines," said owner Carys Wilkins. "Also the noise, the aesthetic of it. It's such an art. And a conscious choice that we can make at this point because we are able to sustain economically."

With this year's harvest marking their fifth growing season in Sisters comes a confidence in their hand scale technique. "We've been honing in on what grows best in our climate," said Wilkins. "Lots of crops don't like Central Oregon's big swing in diurnal temperature. Broccoli is a good example—they like stable temps through day and night."

It's also a balancing act between what grows well and what sells well. "Sometimes that means sacrificing crops because of space," said Negal. "We've adapted within our space."

Jess Weiland of the High Desert Food and Farm Alliance spoke to Mahonia's model. "Carys and Benji have put so much effort into diversifying what they're growing," she said. "They really stay true to what they deem as a sustainable model for them. It's so easy as a farmer to get pulled in a lot of directions and scale up. They are really clear with themselves about what they want to produce and prioritize, maintaining some amount of a work/life balance."

Of course, for a farmer that means mostly working from spring through winter's first snow. The couple prefers working in the field over managing people. "We've said from the beginning: Let's do it by hand as long as we can. We think it works to our benefit to grow more within a small space," said Negal. "Our motto: Let's grow inward rather than outward. Within the confines of our space, let's continue to get better. Better soil, every corner gets watered, every piece of land gets attention."

Wilkins and Negal live on a property they bought with Negal's father just a half-mile from Mahonia and only a couple blocks from the Sisters Farmers' Market, which Wilkins runs. They keep their cost of living low and didn't take out any loans to start Mahonia (they raised $9,000 on Kickstarter to fund the business). Benji is also a musician, a talent which also happens to supplement their income.

When the couple decided to move to Negal's hometown after stints in Southern Oregon and Northern California, proximity to family was the primary driver.

Mahonia sells out its CSA (community-supported agriculture) memberships each season, which capped at forty members this year. "CSA is great because you already know it's sold when you plant the seed," said Wilkins. The other three-quarters of their business comes from farmers' market sales and a bit of surplus crop sales to Agricultural Connections. "This is the 'abundance mentality' idea. If people try another farm's CSA or grow their own garden, we feel good about that," said Negal.

"It's a small town and we're very much a community," added Negal, recognizing the work of educators, residents and new farmers to expand the local presence of fresh food. "Of course, that's a benefit for the business but more than that, growing food becomes purposeful and meaningful."

FAMILY FARM

RAINSHADOW ORGANICS

A conversation with local sustainability pioneer Sarahlee Lawrence.

INTERVIEW BY **ERIC FLOWERS**

You grew up on this property. What is the biggest change that's occurred?
I returned home after a couple degrees in environmental science and ten years of international river guiding to take over my family farm. Committed to raising food for Central Oregon, I converted the farm to certified organic and began my journey toward raising a "full diet."

You said once that you hadn't planted a seed or really eaten vegetables before jumping into this endeavor. What ever possessed you to take this up?
I read an essay by Michael Pollen that stopped me in my tracks. Food as we know it was doomed. Farmers were growing old. Farmland was being developed. With my family land, I knew I could make a difference.

You rely on a fair amount of student labor to make things work. Can you talk about the role of education in the operation?
It would be easier to hire staff for the farm and probably about the same financially, but I believe we need more farmers. I believe that food security lies in the working hands of young people that need skills, field experience, learned perseverance and awareness. I open my farm to people committed to learning how to farm, with the intent of farming themselves, or who are at least raising their awareness about food and want to be more informed, conscious eaters. They are part of a seven-month intensive curriculum through the Rogue Farm Corps.

This is a quiet and remote place, at least by Central Oregon standards, yet it feels very connected to the community. Is that deliberate?
We are dedicated to our community, both in the immediate Central Oregon region and beyond it. We depend on people who are committed to eating seasonal food, organically grown, right here. This is a culinary adventure. It is not the way people are used to shopping for specific recipes with all ingredients available to them. This is preservation. This is honoring each ingredient as it comes. This is longing. This is patience. This is cooking as a daily act. The people who eat our food bring their families together to cook and to eat. It is community and conviviality. We eat the food we grow as a crew every day. We celebrate the first of everything. We get creative as plants keep on giving. We try to inspire those that shop at the farm with recipes posted regularly to our website, and we'll soon be hosting cooking classes.

Speaking of community, September 16 marks the grand opening of your market and beautiful commercial kitchen. How are these additions going to fit into your existing operation and what are a couple of fun surprises that people might find?
We are so excited about our new kitchen and store. We are cooking through this first season, learning to preserve everything. You will of course find our full fresh market array of veggies, pork, beef, chicken, buckwheat and wheat flour. We're drying and pickling and fermenting like crazy. This is an everchanging place. We'll be posting specials and new products regularly. The kitchen completes the circle, allowing us to get more of our food into the hands of our community, especially people who aren't used to cooking with farm fresh food. We believe in food access, so we also accept Oregon Farm Direct Nutrition Program vouchers and we will soon take SNAP benefits.

The CSA has been the cornerstone of your business. What are some new and exciting things happening there?
Our CSA has grown into a full-diet, year-round offering. We have both small and large, meat and veggie shares for summer and winter. We have classic veggies that people love, but being a member exposes you to new and fun varieties, too. It is a culinary adventure through the season. We offer two pick up locations in Bend, downtown on Wednesdays and NorthWest Crossing on Saturdays, or you can pick up your CSA at the farm. CSA members often get things first in the season, and we share the abundance of the season as it comes. The farm kitchen is a new and unique aspect for the CSA. We'll be sharing recipes of all the creative, culinary energy that is surrounding how we enjoy, store and preserve this food.

Husband-and-wife team Sarahleee Lawrence and Ashanti Samuels (facing page). A longtable dinner on Rainshadow's property (top). Sarahlee at the Northwest Crossing Farmers' Market (bottom left). Inside Rainshadow's new commercial kitchen (bottom right).

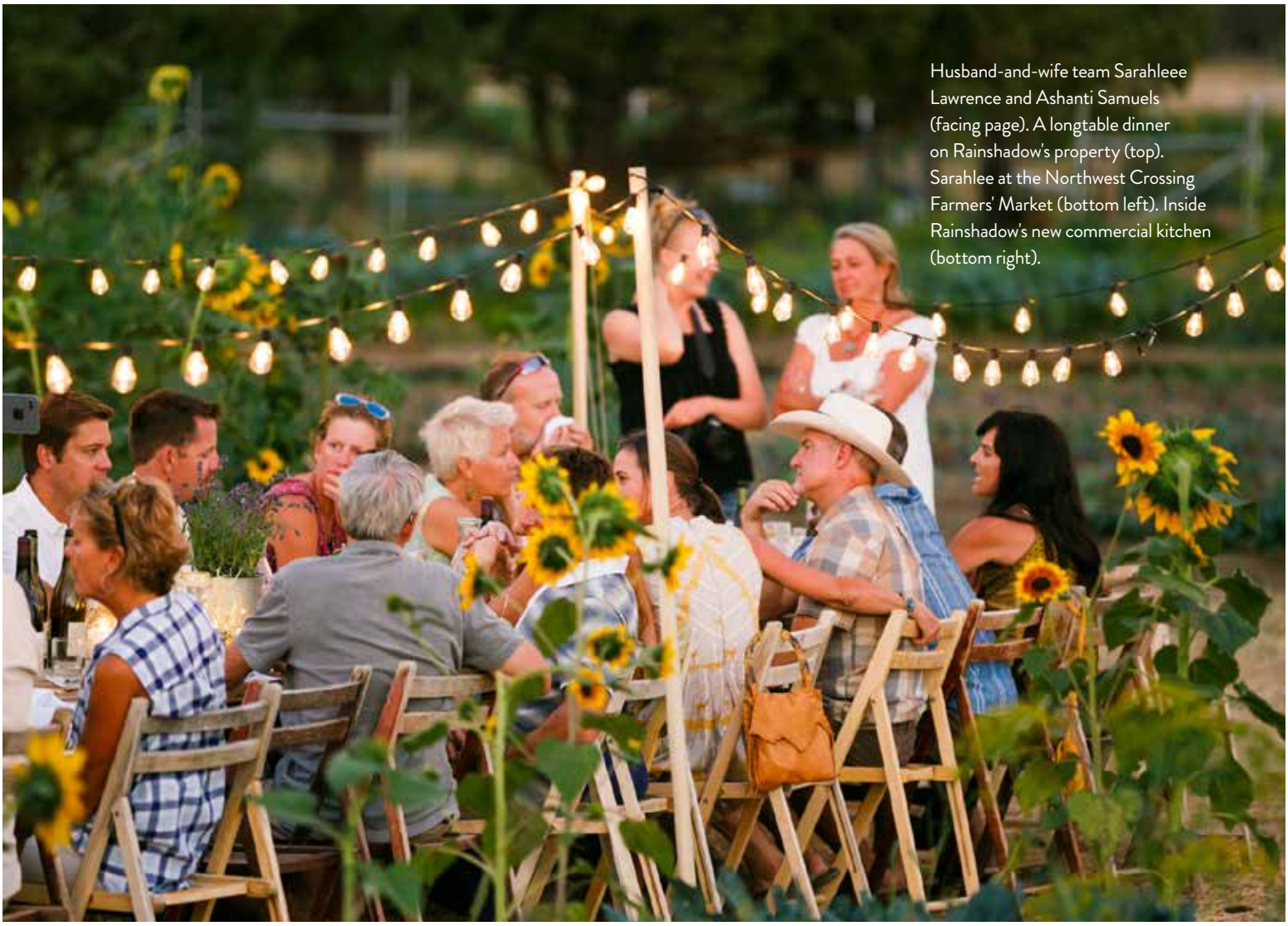


PHOTO TOP MIGHTY CREATURE, BOTTOM LEFT JOSHUA LANGLAIS, BOTTOM RIGHT ALEX JORDAN

5 Ways to Change the Local Food System

Farmers' markets and CSAs (or "community supported agriculture," a direct-to-consumer subscription model for individual farms) are the most common ways people buy local food. Agricultural Connections centralizes local food shopping with one online marketplace, working with dozens of regional food producers to offer consumers more variety in one convenient platform. After the godfather of local food sourcing, Jackson's Corner, signed on as Ag Connect's first commercial partner in 2010, it was clear that restaurants and individual consumers alike were seeking local food from one streamlined source. Today, Ag Connect supplies more than twenty-five commercial partners (mostly restaurants).

CSAs: Orders are available for pickup or delivery across most of Central Oregon. Shoppers either subscribe or make a one-time produce box purchase up to two days before the weekly fulfillment, or go online and fill their digital shopping cart, ordering any item in any quantity. AGRICULTURALCONNECTIONS.COM

Year-round supply: When Liz Weigand bought Ag Connect before the end of its first year in 2010, an existential question hovered over the business: *How can this become a year-round resource in the High Desert?* "There was no way for the local food system to grow, evolve and flourish without the integration of the rest of the state," she said. "We are completely committed to our network of producers here but if people are going to create local food habits, they need consistency. Supplementing with producers from the Willamette Valley was necessary to create the momentum to keep the business alive. Partnerships are invaluable. It's Oregon food. We are all in this together."

Dynamism: While the variety of offerings in the online store doesn't rival a supermarket, Ag Connect does work with at least thirty Oregon producers at any given time, which means that customers can order everything from produce and dairy to meat and pantry items. We've been told we're like a lubricator for the food system," said Weigand, "developing channels for our suppliers and helping our customers get multiple offerings."

Farm to screen: Manya Williams is Weigand's new business partner and she is laser focused on the company's e-commerce. "I'm seed to plate—building relationships with producers—and she is plate to seed, looking at things from the customer's point of view," said Weigand. Having a smooth, web-based platform will help with logistical ease as their team builds out more delivery routes. (Current deliveries in Bend three times a week; Prineville and Sisters once a week.)

Transparency: As long as we are communicating the practices of each farm, we've seen success," said Weigand, when asked about whether Ag Connect has a policy on their suppliers' farming practices. "Most is sustainably grown with organic practices, whether certified or not. The customer can make the decision if they have the information. For example, we had cherries that were conventionally grown this year and if the shopper added it to their shopping cart online, they were notified about the farm's practices."

Symbiosis: The symbiotic relationship between Maker's District grocer, Central Oregon Locavore, and Ag Connect began the year they were each founded, in 2010. Combined, the two companies buy and sell more Central Oregon-grown foods than anywhere else in the region. Locavore looks to Ag Connect for much of their sourcing and Ag Connect buys eggs from Locavore to sell to their customers.

FRESH FOOD BANK

HIGH DESERT FOOD & FARM ALLIANCE

The local food bank is fresher thanks to HDFFA's Grow and Give program, an initiative benefitting NeighborImpact. At farmers' markets in Bend patrons can donate to the program in $5 increments and be entered to win a prize at the end of market season. The Madras, Redmond and Sisters markets also take donations. HDFFA then buys the equivalent amount of food from farmers at the end of the market, curating purchases based on food bank needs. "Food insecurity is a prevalent issue but it can be a bit 'out of sight, out of mind,'" said Jess Weiland of HDFFA, noting that farmers' markets play a vital role in our community and provide a good space to facilitate discussion of the issue. Statistically, one in five people in Central Oregon is food insecure—meaning they might not know where their next meal is coming from. The program represents a new frontier of food recovery (a term meaning food waste mitigation). "Farmers see it as a value add," said Weiland. "They harvest more than they may need to be sure they fill demand at farmers' markets throughout the region. The funds help to support the farmers' bottom lines, aid in food recovery and shore up the region's food bank supply." An anticipated 15,000 pounds of food recovery will go to NeighborImpact this year. HDFFA.ORG

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Dining Out *favorite eats*

TACOS + SUSHI + FINE DINING + GLOBAL + BRUNCH + AND MORE!

Ariana

PHOTO TALIA GALVIN

It's hard to go anywhere in Bend without feeling the impact of recent growth. While no one likes longer lines at the stoplight or the supermarket, there may a silver lining to the recent population boom: There's never been a better time to eat in Central Oregon. From taco stands to sit down, fancy Thai and even pop-ups, the range of options and the number of innovative chefs and restaurateurs is off the charts. We compiled a shortlist of our go-to restaurants from barbecue and burger joints to those places where reservations are required. We know you'll find something to sink your teeth into.

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., Bend 541-330-5539*
ARIANARESTAURANT.COM

OISHI *JAPANESE*
Japanese for "delicious," Oishi offers an extensive menu with more than 100 items, so you can count on them having most anything you'd stuff inside a roll. Housed in a corner of the old Redmond Hotel, the kitchen dishes out more than just sushi with udon noodles and rice dishes that live up to the name. *511 SW 6th St., Redmond 541-548-3035*

DRAKE *PACIFIC NORTHWEST*
Though it doesn't define itself as a fine dining restaurant, Drake is a sought-after restaurant in Bend that produces upscale dishes in town. The Pacific Northwest-inspired menu changes seasonally, with a variety of pastas, steaks, seafood and sandwiches on the menu. Make a dinner reservation, or stop in for lunch for the same meals without the planning. *801 NW Wall St., Bend 541-306-3366* DRAKEBEND.COM

recommended See more of *Bend Magazine*'s favorite eats at **BENDMAGAZINE.COM/DINING**

Dining Out ■ *favorite eats*

Chow

CHOW *BRUNCH*
There is nearly always a wait, but there is also always a bloody mary bar with housemade pickles. After you've sipped on a classic morning cocktail outside by the firepit, 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., Bend 541-728-0256* CHOWBEND.COM

PARILLA GRILL *MEXICAN AMERICAN*
Now with a new location in Midtown, there are two locations to get your burrito fix at Parilla Grill. The fast casual restaurant has an inventive menu of burritos and wraps. Wash it down with a signature margarita or a $1 PBR. *East: 706 NE Greenwood; West: 635 NW 14th St., 541-617-9600*
PARILLAGRILLBEND.COM

SPORK *FUSION*
Spork 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. While Korean spicy-fried chicken is a classic go-to dish there, the ever-changing specials will always surprise and challenge your palate in the best way. *937 NW Newport Ave., Bend 541-390-0946* SPORK.COM

Esta Bien

ESTA BIEN *MEXICAN*
Esta Bien is more than ok. Other taco joints in town may get more press, but Esta Bien serves up authentic Latin American cuisine, specializing in pepusas, cloud-like corn tortillas usually filled with cheese. *221 NW Hill St., Bend 541-318-1111* 541ESTABIEN.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. The Shop boasts eleven different types of tacos, and you'll probably be tempted to try them all. *East: 50 SW Division St., West: 335 NE Dekalb Ave., Bend 458-206-5973* ELSANCHOBEND.COM

El Sancho

Kebaba

KEBABA *ETHNIC/MIDDLE EASTERN*
Special diets are welcome at this popular local favorite specializing in hummus, falafel, baba ganoush, kebabs, gyros and schwarmas. Great patio and takeout. *1004 NW Newport Ave., Bend 541-318-6224*
KEBABA.COM

LUCY'S TACO SHOP *MEXICAN*
This no-frills taco shop is somewhat of a local's secret around Central Oregon. Burritos and tacos are served with generous portions at affordable prices. Lucy's is always worth the stop in Redmond. *542 SW 6th St., Redmond* 541-504-7178

ROCKIN DAVE'S CAFÉ *AMERICAN*
Rockin Dave's may be best known for its bagels, but a recent expansion has made it a great stop for lunch, too, with a variety of sandwich and salad options. *661 NE Greenwood Ave., Bend 541-318-8177*
ROCKINDAVES.COM

PINE TAVERN *AMERICAN*
A classic Bend restaurant continues to serve up some of the best dishes in town. Opened in 1936, Pine Tavern gets comfort food right with a diverse menu of pasta, steaks and seafood that will satisfy the entire family. *967 NW Brooks St., Bend 541-382-5581*
PINETAVERN.COM

Dining Out ■ *favorite eats*

NEWCOMER

MANTRA INDIAN KITCHEN

It's no secret that some of Bend's most intriguing new restaurants have evolved from food carts. Most recently, Arun "Runi" Srikantaiah of The Curry Shack opened Mantra Indian Kitchen in downtown Bend at the corner of Bond and Franklin. The space was previously occupied by Fire, a wood-oven pizzeria, and has seen a rotating cast of restaurants through the years. Mantra's Srikantaiah and partner and Jassey Uppal hope to end the turnover by turning on a new population of diners to their traditional Indian cuisine. The restaurant has familiar dishes on its menu such as vindiloo pork and butter chicken, as well as new dishes, including Thali meals (a mix of curries, rice and salads in small portions served on a tray). The restaurant is designed as a fast casual option, and also has classic Bollywood movies playing inside. Filling a void in Bend's food scene, Mantra is a welcome and affordable addition to downtown Bend.

MANTRAINDIANBEND.COM

Cottonwood Cafe

COTTONWOOD CAFE *BRUNCH*
If your mantra on trips is "do as the locals do," you'll want to eat here. A cozy café with tons of charm, Cottonwood Café serves delicious breakfast scrambles, crêpes and sandwiches. *403 E Hood Ave., Sisters 541-549-2699* INTIMATECOTTAGECUISINE.COM

SISTERS MEAT & SMOKEHOUSE *BUTCHER*
Find a selection of sandwiches and classic barbecue sides at Sisters Meat & Smokehouse, which is also the small town's artisanal butcher and cheese shop. Favorite Bend brews are on tap to pair with your meal. *110 S Spruce St., Sisters 541-719-1186* SISTERSMEAT.COM

TRATTORIA SBANDATI *ITALIAN*
For authentic Italian cuisine, look no further than Trattoria Sbandati. The restaurant goes beyond pasta to include a wide variety of Italian dishes that highlight classic cuisine from regions throughout Italy. *1444 NW Way, Suite 4, Bend 541-306-6825* TRATTORIASBANDATI.COM

THE VICTORIAN CAFÉ *BRUNCH*
The colossal bloody mary is enough of a reason to wait in the weekend brunch line at The Victorian Café. Housed in a cottage on Bend's west side, The Victorian Café serves gourmet brunch dishes such as French toast and eggs Benedict. *1404 NW Galveston Ave., Bend 541-382-6411* VICTORIANCAFEBEND.COM

Primal Cuts

PRIMAL CUTS *BUTCHER*
Primal Cuts is an artisan butcher shop on Bend's west side, known for its quality cuts of local meats and a wide selection of beer on tap. At lunchtime and happy hour, though, you'll also find the place packed with people savoring its delicious sandwiches and charcuterie boards. *1244 NW Galveston Ave., Bend 541-706-9308* PRIMALCUTSMEATMARKET.COM

BARRIO *LATIN AMERICAN*
Barrio is known for its refreshing and original cocktail menu and flavorful food. Food there is best eaten tapas style. Find dishes such as Cuban sliders, lamb sausage and fish tacos, but don't miss out of the paella, either. *915 NW Wall St., Bend 541-389-2025* BARRIO.COM

Barrio

Dining Out ■ *favorite eats*

Bistro 28

BISTRO 28 *AMERICAN*
The award-winning Zydeco owners brought their style to the Athletic Club of Bend and revived its dining scene. The decadent barbecue shrimp dish that is a Zydeco favorite also graces this casual fine dining menu. *61615 Athletic Club Dr., Bend 541-728-0065* BISTRO28.COM

TASTEE TREET *DRIVE-IN*
Tastee Treet is a drive-in stop in Prineville that's been around for decades. Drive-in fare abounds: Burgers, fries, milkshakes and soft-serve make this is a classic must-visit stop whenever you're in Prineville. *493 NE 3rd St., Prineville 541-447-4165*

SUPER BURRITO *MEXICAN*
Don't let the casual setting fool you. The burritos, tacos and other Mexican fare at Super Burrito will not disappoint anyone looking for a fast meal at an affordable price. The two locations in Bend are known by locals as some of the best places to get a burrito. *1133 NW Wall St., Suite 101, Bend 541-312-2009*

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. *East: 50 SE Scott St., Bend 541-330-6321 West: 2748 NW Crossing Dr., Bend 541-647-2323* THESPARROWBAKERY.NET

5 Fusion & Sushi Bar

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. Its renowned chef creates entrées with gourmet twists on Asian and American fare. *821 NW Wall St., Bend 541-323-2328* 5FUSION.COM

JACKSON'S CORNER *FARM-TO-TABLE*
At Jackson's Corner, a comfortable, charming atmosphere combines with elevated versions of comfort food dishes made from local ingredients. The result is a restaurant that is worthy of a stop for breakfast, lunch or dinner. *East: 1500 NE Cushing Dr., Suite 100, 541-382-1751 West: 845 NW Delaware Ave., Bend 541-647-2198*
JACKSONSCORNERBEND.COM

Jackson's Corner

10 Barrel Brewing

10 BARREL *PUB*
With its recent pub opening on the east side of Bend, 10 Barrel has plenty of tables for everyone clamoring to get a pint of its beer. The food doesn't disappoint either, with new takes on burgers, pizza and sandwiches that pair well with any brew. *East: 62950 NE 18th St., Bend 541-241-7733 West: 1135 NW Galveston Ave., Bend 541-678-5228*
10BARREL.COM

BALDY'S BBQ *BARBECUE*
Baldy's BBQ is always a winner when you have a hankering for barbecue. Find classic southern dishes such as smoked wings, pulled pork and beef brisket. Baldy's also serves breakfast, if you want to change up your Sunday brunch scene. *Bend West: 235 SW Century Dr., 541-385-7427 Bend East: 2670 NE Highway 20, 541-388-4227 Redmond: 343 NW 6th St.* BALDYSBBQ.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 long wait, Wild Rose executes authentic Thai dishes to great fanfare. In addition to the recognizable plates, the true Thai afficionado will appreciate seeing northern Thai curries and nam priks. *150 Oregon Ave., Bend 541-382-0441*
WILDROSETHAI.COM

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Dining Out ■ *favorite eats*

The Row

THE ROW *SCOTTISH PUB FOOD*
A Pacific Northwest twist on typical Scottish pub food, The Row is a popular nineteenth hole for Tetherow golfers or après ski stop. Try the Scotch Eggs or a Beer Snob Cobb and wash it down with one of its forty-plus beers. *61240 Skyline Ranch Rd., Bend 541-388-2582* TETHEROW.COM

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 recognizable Latin dishes is superb; and the margaritas always come with the "extras" from the shaker. *447 SW 6th St., Bend 541-316-2002* HOLABEND.COM

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., Prineville 541-447-3333* BARNEYPRINES.COM

900 Wall

900 WALL *AMERICAN*
After a damaging flood about a year ago, 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., Bend 541-323-6295* 900WALL.COM

RIO DISTINCTIVE MEXICAN CUISINE *MEXICAN*
While the restaurant's décor is nothing fancy, the plates here are quite the opposite. Outstanding chili rellenos are served 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., Madras 541-475-0424* RIOMADRASMEXICANCUISINE.COM

Rio Distinctive Cuisine

Washington, Dining & Cocktails

WASHINGTON, DINING & COCKTAILS *AMERICAN*
Founded by the owner of the popular Drake in downtown Bend, Washington, Dining & Cocktails became NorthWest Crossing's newest neighborhood joint. With gourmet diner food and an outdoor patio with firepits, Washington is a year-round go-to. *900 NW Mount Washington Dr., Bend 541-640-8257* WASHINGTONBEND.COM

LA ROSA *MEXICAN*
Modern takes on authentic Mexican cuisine makes La Rosa one of the best Mexican restaurants in Bend. A wide selection of food with vegetarian and seafood options makes this a great, family-friendly restaurant for lunch or dinner. *Northwest: 2763 NW Crossing Dr., 541-647-1624 Southwest: 19570 Amber Meadow Dr., 541-318-7210,* LAROSABEND.COM

BROTHER JON'S PUBLIC HOUSE *PUB*
A great spot for families, Brother Jon's Public House has a wide selection of classic pub fare. You'll also find a tap menu with local brews as well as beer from outside Bend. While the Alehouse downtown also serves quality pub fare, the west side location is the locals' watering hole. *1227 NW Galveston Ave., Bend 541-306-3321* BROTHERJONSPUBLICHOUSE.COM

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SUSHI

Kusshi Enters with a Pop

A Bend sushi veteran makes a quiet but impactful return to the town's culinary scene.

WRITTEN BY **ALICE FINER**

When Chef Ian Skomski left Bend's Kanpai in 2011 to open Boxer in Portland, a collective tear was shed by sushi addicts all over town. If you were lucky enough to catch him during his tenure, you know why. Thoughtful and artful, he was a highlight in Bend's culinary world at the time.

Boxer, a high-end omakase (chef's choice) restaurant, went on to become a great success, amassing a dedicated following over its two-and-a-half-year run. Fortunately for us, Bend kept calling Skomski back, and he found his way home. Portland's turn to mourn.

Enter Kusshi NW, Skomski's latest project. Much to the relief of his extensive fan base, after a brief hiatus from the kitchen, he unpacked his knives in late 2015 to test the waters with a string of pop-up dinners. Both a classically trained master sushi chef and an undeniable natural talent, Skomski combines an impressive depth of knowledge with creativity and originality. He also cuts no corners, taking immense care in procuring fresh, premium seafood and the highest quality ingredients from the Northwest and beyond.

Kusshi, meaning "precious" (and the name of one of Skomski's favorite oysters), couldn't be a more appropriate name. His creations are inspired. Think Hamachi sashimi with ponzu, smoked strawberry, strawberry "sriracha," and Thai basil or salmon with white soy, fennel, lemon and horseradish. Vegetables, often an afterthought elsewhere in the sushi world, are far more than a garnish and treated with the utmost respect, possibly house-pickled or marinated with bright flavors. Nigiri is beautifully cut and the rice is perfectly seasoned and cooked. Rolls have just the right combination of textures and tastes. It's as pleasing to look at as it is to eat.

The pop-up omakase dinners were so well-received—easily selling out every time—that Kusshi NW instituted a semi-regular Poke pop-up at White Water Taphouse on Bond Street in downtown Bend. Prepared in a Japanese style rather than Hawaiian, Poke bowls might feature fresh, line-caught Oregon albacore, king salmon or organic sprouted tofu. Dressed in traditional ingredients, including poke sauce, ginger, scallion and hijiki—combined with Skomski's creative touches such as lime-marinated onion, salsa verde or candied Serrano—each bite is a celebration for your palate. Poke is generally accompanied by a small selection of other equally good offerings such as rolls or sashimi.

The success of these pop-ups has cemented Skomski's return to a place among Bend's culinary best—to the point that it's highly likely Kusshi NW will put down roots in a more permanent home. In the meantime, check Kusshi's Facebook page for where Skomski is popping up next. And wherever it is, be sure to get there early. His pop-ups are often "while supplies last," and they usually don't last very long.

PHOTOS ALEX JORDAN

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PHOTO JILL ROSELL PHOTOGRAPHY

ON A HIGH NOTE

FALL IS HERE. Leaves are soon to be falling to the sounds of jazz as two musical series return to Bend and resume their seasonal schedules. The eighth annual Jazz at the Oxford series kicks off October 20 and 21 with performances from T.S. Monk. The Oxford series will continue over five separate weekends through March. Pair the music with a meal from 10 Below, the Oxford Hotel's fine dining restaurant. The **Mt. Bachelor Riverhouse Jazz Series** also kicks off October 20 with performances from the Kandace Strings Quartet. A special menu is crafted at Currents, the Riverhouse's fine dining restaurant. The Riverhouse will host acclaimed jazz musicians for one weekend each month through April. The series had its inaugural season last year.

Back Deck ■ *happenings*

■ *festivities*

Cross Crusade + Deschutes Party

In Bend, Halloween isn't just for the kids. The weekend marks one of the final events in the statewide Cross Crusade cyclocross series with a stop at the Deschutes Brewery warehouse, where riders will battle it out on a temporary course that spans the brewery's lawn, adjacent street and neighboring amphitheater property. Men and women compete for prizes all day on a cyclocross course that tests the best riders' speed and skills. Catch the race on October 28 this year, then stick around for the annual Halloween party that takes place inside the expansive warehouse. There's always a line out the door to get into this themed event, which is also a fundraiser for Oregon Adaptive Sports. There's beer from Deschutes, food from local vendors and live entertainment each year.

LIVE MUSIC

SEPTEMBER

8 Michael Franti & Spearhead | Les Schwab
16 The Shins | Athletic Club of Bend
19 Phillip Phillips | Athletic Club of Bend
22 Modest Mouse and Built to Spill | Les Schwab
23 Jeff Crosby & the Refugees | McMenamins
24 Turkauz & Sinkane | Domino Room

Alexis Chapman

■ *gallery*

BEND ARTS CENTER

This June, Atelier 6000, better known as A6, rebranded as the Bend Art Center. Alexis Chapman, 24, was named executive director. Chapman said the organization had struggled with its name and that the rebranding will better reflect its community focus. The name change also creates opportunities for the art gallery and center in Bend's Box Factory. With plans to broaden the exhibits to include more than printmaking and book arts, Chapman said that she hopes the Bend and Central Oregon community will embrace the Bend Art Center's potential. The rebranding follows a successful fundraising campaign this past spring that brought in $27,000. In June, the Bend Art Center reopened with a sculpture exhibit from artist Lee Kelly, and will continue to operate as a gallery as well as a space for artists in Bend. Dawn Boone, who served previously as A6's executive director, has been named the education director for the Bend Art Center, with the goal of expanding the work the center does for schools and youth programs.

PHOTO LEFT JILL ROSELL, RIGHT ALEX JORDAN

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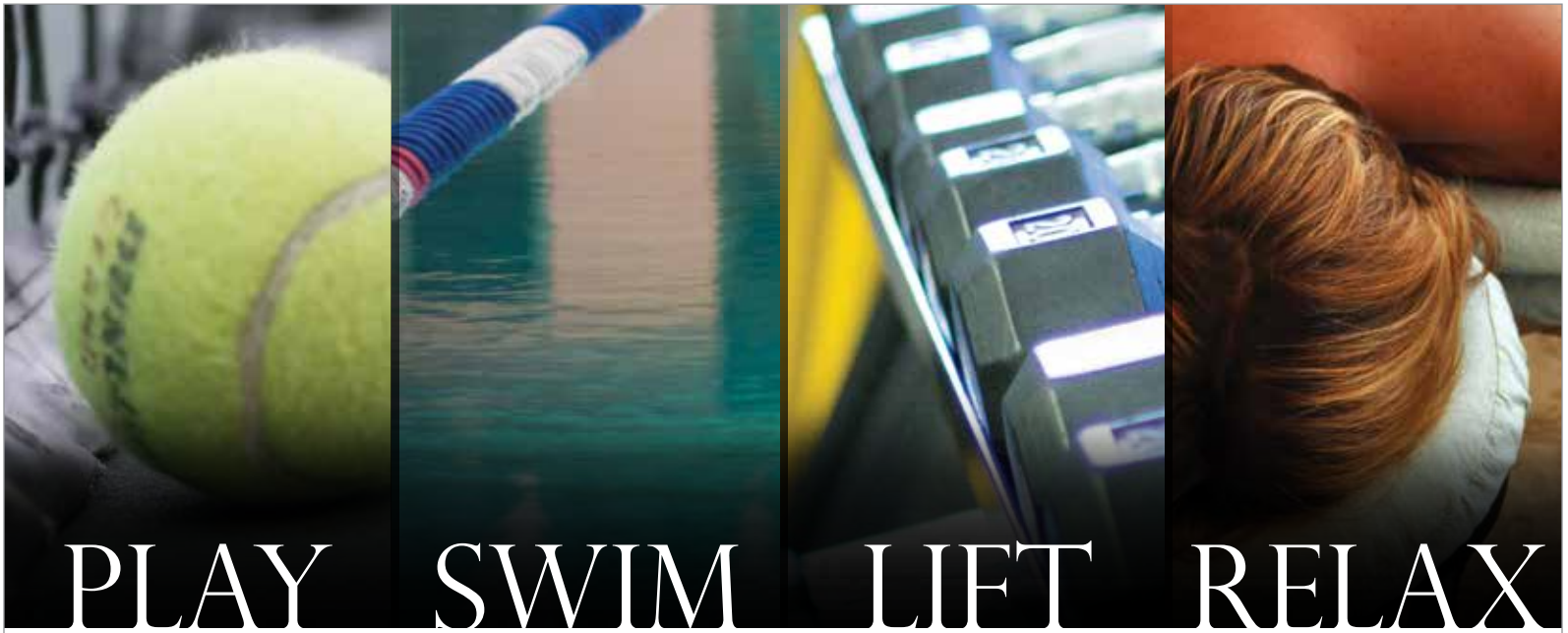
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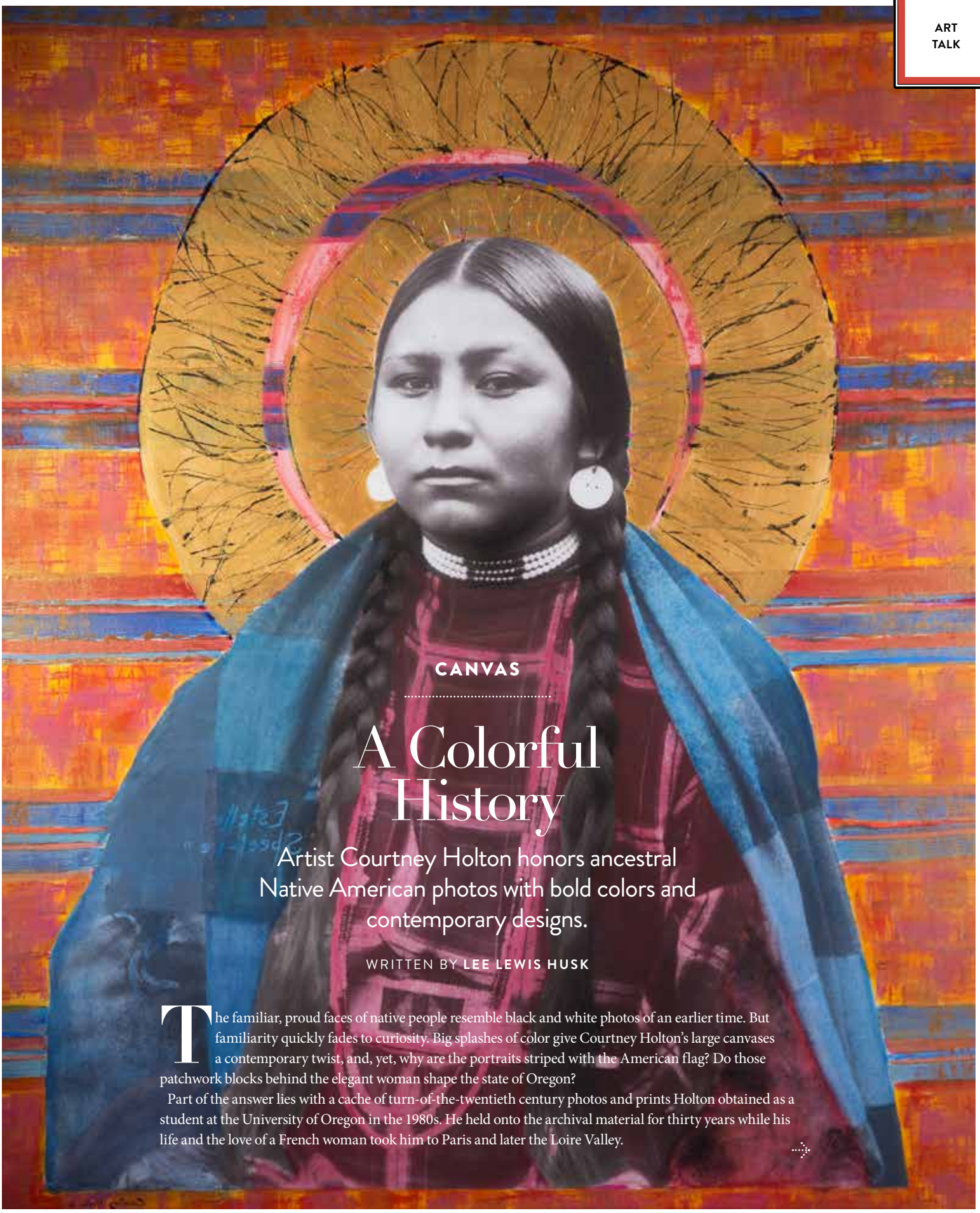

PAINTING BY COURTNEY HOLTON

CANVAS

A Colorful History

Artist Courtney Holton honors ancestral Native American photos with bold colors and contemporary designs.

WRITTEN BY **LEE LEWIS HUSK**

The familiar, proud faces of native people resemble black and white photos of an earlier time. But familiarity quickly fades to curiosity. Big splashes of color give Courtney Holton's large canvases a contemporary twist, and, yet, why are the portraits striped with the American flag? Do those patchwork blocks behind the elegant woman shape the state of Oregon?

Part of the answer lies with a cache of turn-of-the-twentieth century photos and prints Holton obtained as a student at the University of Oregon in the 1980s. He held onto the archival material for thirty years while his life and the love of a French woman took him to Paris and later the Loire Valley.

He initially sold abstract paintings on Paris streets and sometimes exhibited in bars and restaurants. The owner of the Galerie Expression Libre in Paris saw Holton's paintings in a theater and began exhibiting his work, leading to shows in Turkey, Belgium, Switzerland and the United States. "Art is everywhere, and can be a wonderful tool in communication, history and thought," said Holton.

Born and raised in Eugene, Holton spent winters skiing at Mt. Bachelor. In 2016, he decided to spend more time in his home state, and Bend was a good fit. He rented studio space at Cindercone Clay Center where he began to develop this portrait series, enlarging old black and white images onto canvas through industrial ink-jet technology, and then hand layering the canvas with colorful oil paints. Each painting takes about a month to complete.

"With a heartfelt compassion for his subjects and a sincere commitment to accuracy in depicting and painting these subjects, Courtney lends his remarkable talent to his larger-than-life, beautiful oil paintings of the mid-to-late-1800's Native American occupants of northeastern Oregon," said Billye Turner, a local art dealer who facilitated a recent show, "Remembrance," at Bend's Franklin Crossing.

The exhibit included a painting with the American flag imposed over the photo of a native man. Holton's intent was to honor the patriotic service of all Native Americans who served in World War II, including "code talkers" whose job it was to transmit secret messages in code. In a painting of a native woman, he created a facsimile of Oregon counties in the background, a nod to their tribal lands both ancient and current.

"Each portrait tells a story of the beauty and power of these photographs—the desire to remember and respect," he said of the exhibit. He donates ten percent of sales on the portrait series to the Warm Springs Community Action Team.

Today, he splits his time between Bend and the village of St. Sauveur where he owns part of a 500-year-old convent, that serves as his home and studio. He's working with a master printer there to create wood-block prints that are more attractive to collectors.

"It's daunting to start over again in a new place," he said. "With art, it's something you grow over the years." But proximity to family and ski slopes will make his re-entry to Central Oregon a lot easier.

"Each portrait tells a story of the beauty and power of these photographs—the desire to remember and respect."

PHOTO BOTTOM ALEX JORDAN

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Back Deck ■ *datebook*

ART WALK

There's an App for That!

BEND HAS LONG BEEN a supporter and advocate of its arts culture, with First Fridays each month bringing the community to art galleries. In an effort to make it easier to find the galleries, which are often off the beaten path in downtown Bend, local artist Karen Bandy designed and created a map of downtown Bend's art galleries that is also mobile-friendly.

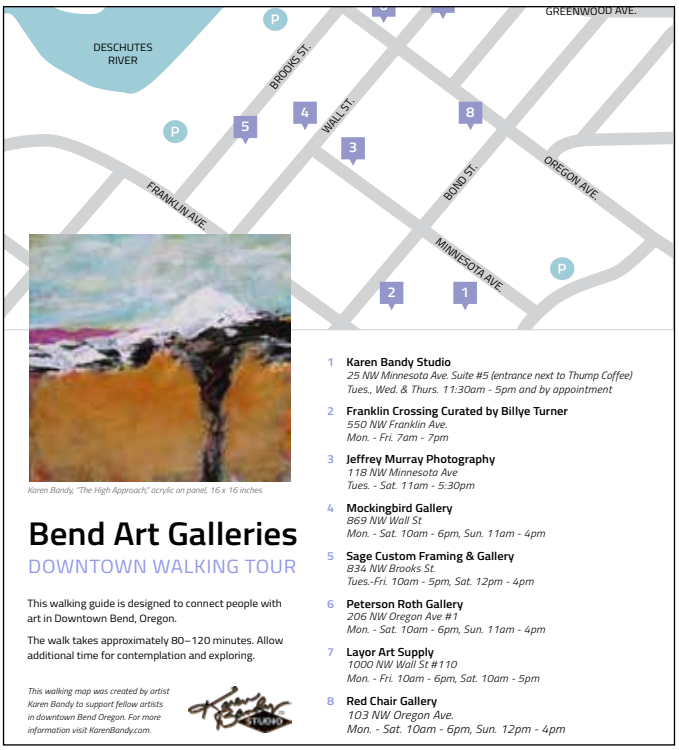
"This was a crucial, missing element in downtown Bend's art scene," said Bandy in a press release. "I wanted to help residents and visitors become part of our thriving local art scene."

The map is available through her website, and can be printed or used on a smartphone. It pinpoints the eight galleries in downtown Bend, and provides information about each one. Users will also find tidbits about art found throughout downtown Bend in places such as Tin Pan Alley.

Bandy estimates that visiting all the galleries on the list would only take a couple hours, though she encourages users to "allow additional time for contemplation and exploring."

"The user-friendly map will help collectors and art lovers alike, while meeting the main goal, which is to help fellow local artists," said Bandy.
– Bronte Dod

Download the map at KARENBANDY.COM



■ *recommended*

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

9/1-9/2 *BEND*
LITTLE WOODY
Breweries, cideries and distilleries from around Oregon bring out the best of their barrel-aged brews for Little Woody Barrel Aged Brew and Whiskey Fest. The annual festival is a celebration of all things barrel-aged, from beer and cider to whiskey. The event also has Bend's favorite food carts onsite and activities to entertain. *Tickets start at $12. Deschutes Historical Museum.*

9/1-9/16 *BEND*
HEATHERS, THE MUSICAL
A longtime favorite local production company, 2nd Street Theater, will stage "Heathers, the Musical" this fall. Based on the 1988 cult film *Heathers*, the musical version has proven to be just as popular since it debuted in 2010.
$22-$25. 2nd Street Theater.

9/2-9/3 *SISTERS*
SISTERS FALL STREET FESTIVAL
Stroll through the Sisters Fall Street Festival and discover an array of local artists and craftsman and their handmade work. Local food and drink vendors will be on site. Live entertainment throughout the weekend brings local and regional acts to town to celebrate the new season.
Free. Oak & Main Streets.

9/8-9/10 *SISTERS*
SISTERS FOLK FESTIVAL
With the motto "All the town's a stage," the Sisters Folk Festival continues to entertain audiences throughout the small town each year. The festival brings the best of Americana and folk music to Sisters, as well as highlighting local acts that you'll wish you had known about sooner. The festival has been an acclaimed event since it debuted in 1995. *$50-$150. Various locations in Sisters.*

9/9 *REDMOND*
HIGH DESERT SWAP MEET & CAR SHOW
Now in its thirty-fourth year, the High Desert Swap Meet is one of the most popular classic and antique car shows in the region. The one-day event is family-friendly, and will have local food and drink vendors on site while you admire classic cars that have been driven to Redmond for the event by car lovers from around the country. *Free. Deschutes County Fairgrounds & Expo Center.*

9/15-9/16 *BEND*
OKTOBERFEST
Each September, find a little bit of Deutschland in Bend. Bend's Oktoberfest takes over the downtown streets. With a (giant) stein in hand, taste a variety of beers from Bend and beyond. Events such as the weiner dog races will entertain the whole family. Local's tip: If you volunteer to pour for a shift, you get to drink for free. *$5-$28; cash only. Downtown Bend.*

9/15-9/23 *BEND*
ROCK OF AGES
Relive the '80s through its best songs. "Rock of Ages" is a rock 'n roll musical featuring the music of Queen, Journey and more. The musical is produced by local production company, Thoroughly Modern Productions. *$27-$47. Tower Theater.*

9/30 *SISTERS*
SISTERS FRESH HOP FESTIVAL
Twenty breweries from across the Pacific Northwest bring out their fresh hop beers for this annual event, now in its eighth year. The family-friendly festival is a benefit for the American Cancer Society and will also have local food vendors and live music. *$15 tasting package. Village Green Park.*

10/6 *BEND*
BEND FALL FESTIVAL
With harvest markets, live music, local food and drink vendors and more, Bend's annual Fall Festival will have something for every member of the family. There are spaces and activities designated for fun with kids. *Free. Downtown Bend.*

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THE ROLLING STONES

These two legendary bands will engage in a musical **"showdown of the hits!"** The bands alternate sets and come together on stage for an amazing encore making this show **a once-in-a-lifetime event!**

SUNDAY, NOVEMBER 5
7:30 PM | ALL AGES

TOWER THEATRE

835 NW Wall St. Bend, OR
541.317.0700

$39.50-$62 tickets available by phone, at box office, or online at **www.TowerTheatre.org**

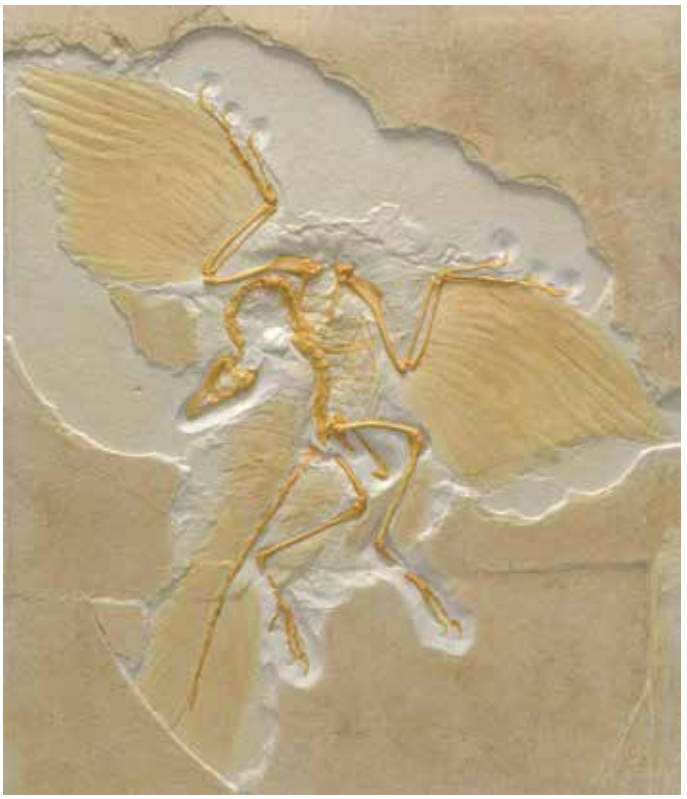
Back Deck ■ *datebook*

MUSEUM

Dinosaurs Swoop into High Desert

IT'S A BIRD; it's a glider; it's a … dinosaur. That's not a bad pitch for a 1950s movie, it's the continuing saga of Archaeopteryx, a feathered and winged dinosaur that was long believed to have represented the only link between ancient, long-extinct reptiles and modern birds. While Archaeopteryx's exact place in the evolutionary chain is a matter of some recent scientific dispute, the smallish birdlike creature remains a subject of much speculation and study. A new exhibit that opens mid-October at Bend's High Desert Museum will allow visitors to dive deeply into the lore of this much-debated dinosaur. The exhibit opens October 14 and runs until April, featuring multiple artistic interpretations of Archaeopteryx that include paintings, sculptures and murals as well as interactive video. Unearthed in rural southern Germany in the 1860s, the first Archaeopteryx fossil was sold to a physician to settle a bill. The fossil was later sold to the London Natural History Museum and served as some of the early evidence to support Charles Darwin's then-emerging theory of natural selection. More recent fossil discoveries have suggested that Archaeopteryx may be less of a parent and more of a cousin to today's birds, but not all scholars agree on this point. One thing is clear: You don't have to be a biologist to appreciate the vivid artist recreations of this unique specimen and its connection to a world that remains ever changing.

Dinosaurs Take Flight: The Art of Archaeopteryx | October 14, 2017 – April 8, 2018 | High Desert Museum | Bend



■ *recommended*

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

10/9-10/10 ***BEND***
SWIVEL DIGITAL & CREATIVE MARKETING CONFERENCE
Innovators and creative thinkers from Central Oregon's digital marketing industry plus creative minds from outside the region will gather in Bend for the Swivel Digital & Creative Marketing Conference. Now in its third year, the conference is a place to get the latest news in the industry and meet other digital marketing creatives. The event is one of the anchors for the Tenth Month series of events in Bend. *Passes start at $349. Various locations.*

10/12-10/15 ***BEND***
BENDFILM FESTIVAL
Get your indie film fix at the BendFilm Festival, now in its fifteenth year. The renowned festival brings top independent and documentary filmmakers from around the country to Bend for screening and presentations. Don't miss the chance to see films you won't be able to watch anywhere else. *$11 advanced ticket general admission. $175 full film pass. Various locations in Bend.*

10/14-10/15 ***SISTERS***
SISTERS HARVEST FAIRE
Celebrate the new season in Sisters. The Sisters Harvest Faire has been a tradition for more than thirty years. The two-day festival features a juried arts and crafts fair, where you can find handcrafted items from 200 vendors. Held along Main Avenue in downtown Sisters, there will also be live entertainment and local food and drinks.
Free. Main Avenue.

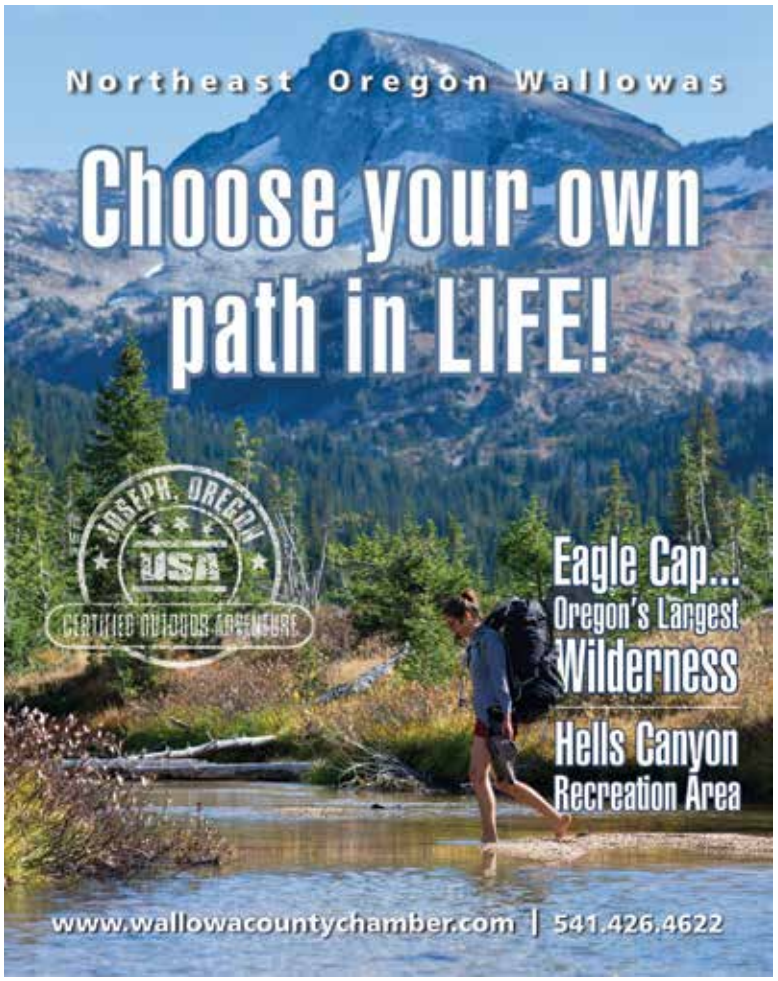
10/17 ***BEND***
UNCONFERENCE
Watch Bend-based startups compete for venture funding, or pitch your own great idea. The twist is that each entrepreneur only has two minutes to pitch their ideas, then the audience votes on who gets funding and the opportunity to pitch at the Bend Venture Conference. *Free. Location TBD.*

10/18 ***BEND***
VENTURE OUT CONFERENCE
Created by Bend Outdoor Worx, the Venture Out Conference is a way for outdoor-based startups to present their businesses to investors and compete for funding. Last year, the conference awarded more than $100k in funding, and highlighted the range of outdoor companies being created in Central Oregon. *Tower Theatre.*

10/19-10/20 ***BEND***
BEND VENTURE CONFERENCE
Startups from Bend and around the country compete for funding from the Cascade Angel Fund at the Bend Venture Conference, the largest of its kind in the Pacific Northwest. There are new pop-up events tied to the festival that you don't want to miss, including the unConference. *$135.*
Tower Theatre.

10/26 ***BEND***
IGNITE BEND
At Ignite Bend, people from the community get on stage and talk for five minutes about anything they want, and the results are always amazing. *Free, but tickets have to be reserved in advance.*
Tower Theatre.

10/26-10/27 ***BEND***
BEND DESIGN CONFERENCE
The Bend Design Conference brings creative people from around the country to Bend for two-days of collaboration and inspiration. Hear from some of the top designers, writers, architects and more. Participate in workshops and pop ups that inspire creativity and innovation.
$75-$150. Various locations.



prep
a chefs' kitchen

Prep - A Chefs' Kitchen was created to celebrate and support the culinary diversity of Central Oregon by providing a professionally equipped and fully licensed food production facility.

Prep is used by
- food truck owners
- caterers
- personal chefs
- entrepreneurs

Who's Prepping?

Prima Salsa
Bella Baker
Fearless Bakery
Dakine Grindz
Tacos Pihuamo
Himalayan Bites
Local Culture Foods
Duda's Aussie Meat Pies
El Buen Zason del Mago
Precious Cargo Seafood Co.
Zydeco Kitchen & Cocktails

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212 NE Revere Ave, Bend, OR

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St. Charles
HEALTH SYSTEM

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

JILL ROSELL
PHOTOGRAPHY

1. Luka Perle rides his bike in the Fourth of July Freedom Ride. **2.** Steve Lillegren at the Fourth of July Freedom Ride. **3.** Stephanie Utzman and Chris Huffine at the UB40 show at the Athletic Club of Bend. **4.** Mark Brown and Desirae Jomes at Jack Johnson's summer performance at the Les Schwab Amphitheater. **5.** Cam Crall and Caileigh Cole at Jack Johnson's summer performance at the Les Schwab Amphitheater. **6.** Jack Johnson performs at the Les Schwab Amphitheater. **7.** Cyril Burger and Brett Saduid at the Paddleboard Challenge. **8.** Victoria Lee and Crosby Grindle at the Cascade Cycling Classic Criterium. **9.** Gillian Rathburn and Gay Fletcher at the Cascade Cycling Classic Criterium.

GATHERINGS

BEND MAGAZINE'S COMMUNITY, FRIENDS AND EVENTS. MORE AT BENDMAGAZINE.COM/GATHERINGS

1

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5

2

3

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***Bend Magazine*'s Inaugural Farm Dinner at Rainshadow Organics // 1.** Dessert and wine by candlelight. **2.** Kristin and Drew Roslund. **3.** Wendy Knight, John Lietz, Femke van Velzen **2nd Anniversary Party on *Bend Magazine*'s riverfront deck // 4.** Ali Epple, Jason Epple, Karen Anderson. **5.** Patti Julber, Melanie Fisher, Kim Smith. **6.** Ari DeLashmutt **Sponsor Reception at Art in the High Desert // 7.** Shari Crandall, Carla Fox, Dave Fox, Carol Wellock, Darryl Cox, Jeanette Smith.

BIG TOBACCO NO LONGER MARKETS ON TELEVISION
THEY'VE MOVED TO THE CANDY AISLE
HERSHEY'S
Reese's
EXPORT A
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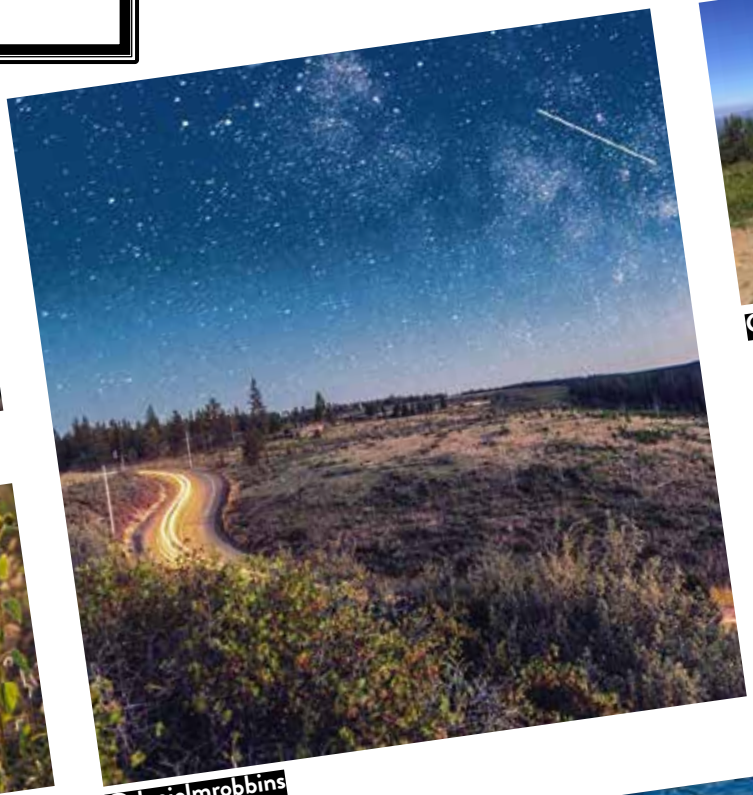
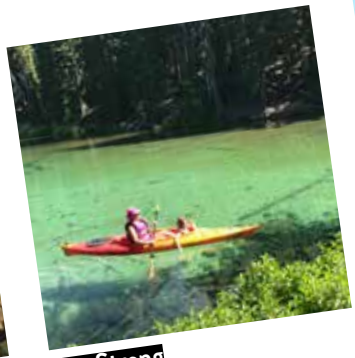
$13.99
$34.99
This photo was taken in Roseburg, Oregon. It's not unique. In fact, more than 1 in 3 retailers that sell tobacco have tobacco products and advertising at a child's eye level or next to items kids find appealing, like candy and toys. And when you think about how many convenience stores are in Oregon, that's a lot of opportunity to expose our kids to tobacco.
SMOKEFREE oregon
LEARN MORE
SMOKEFREEOREGON.COM
#WHATSFORSALE
LIKE US ON FACEBOOK
Smokefree Oregon is an Oregon Health Authority initiative.

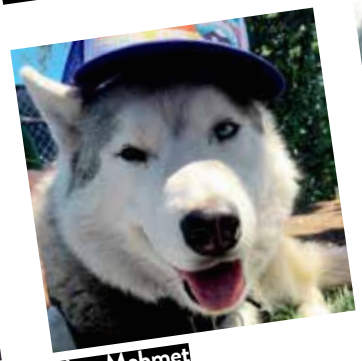
#THISISBEND

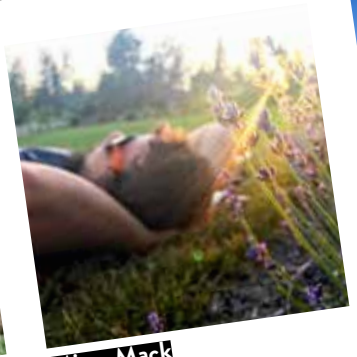

@danielmrobbins

Genny Hutsell

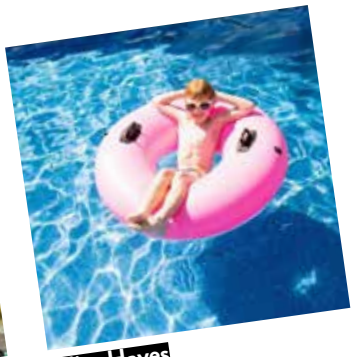

Jon Strong

Bend Magazine


Kate Mehmet


Missy Mack

Bend Magazine

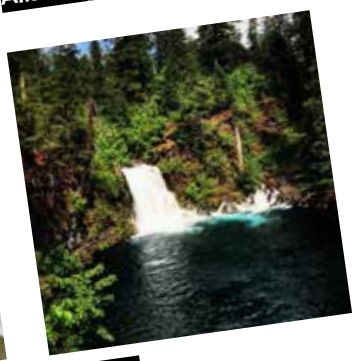

Alisa Hayes

Greg Gisi

Kjell Sullivan

Bend Ma

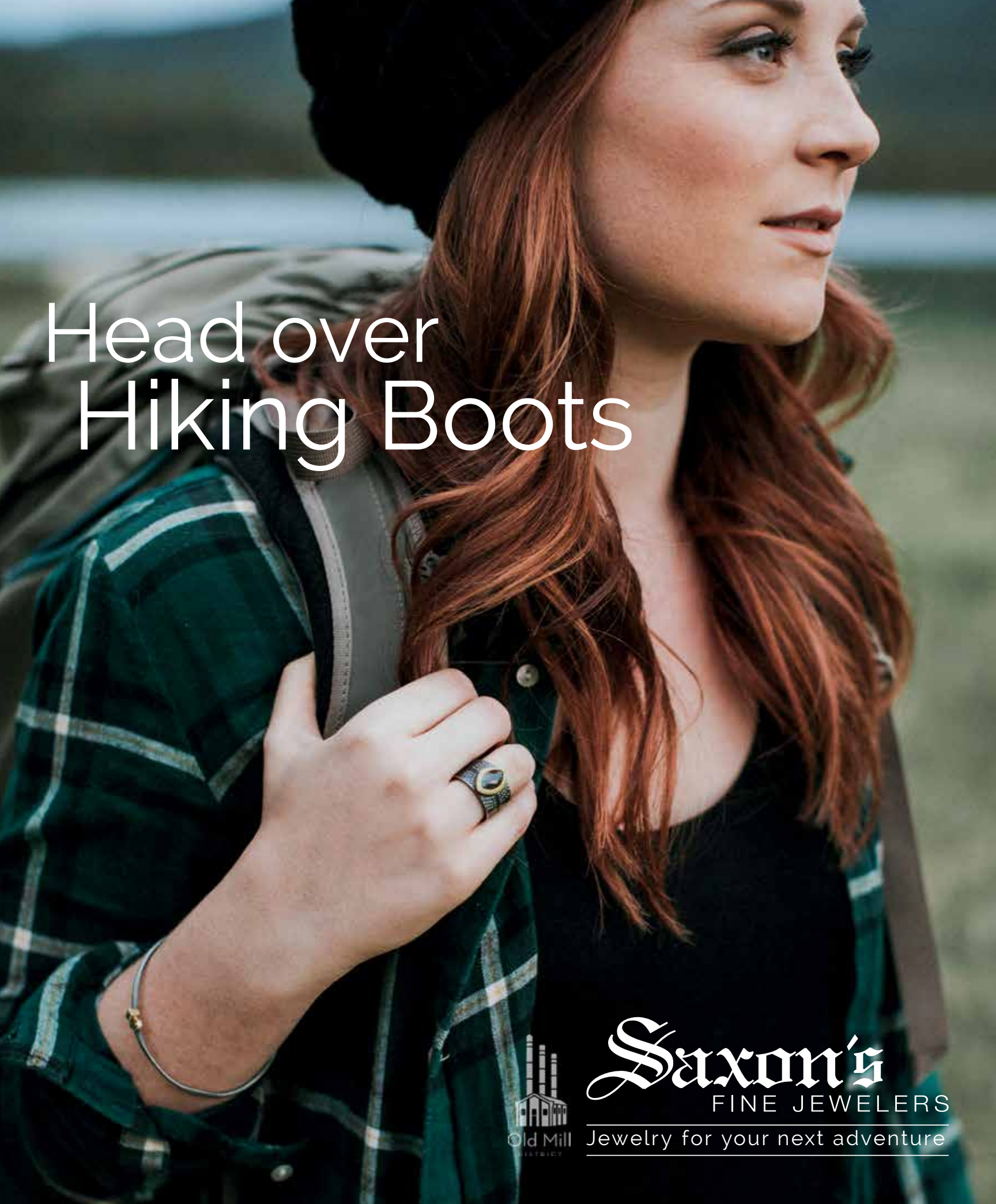
Christina McKeown

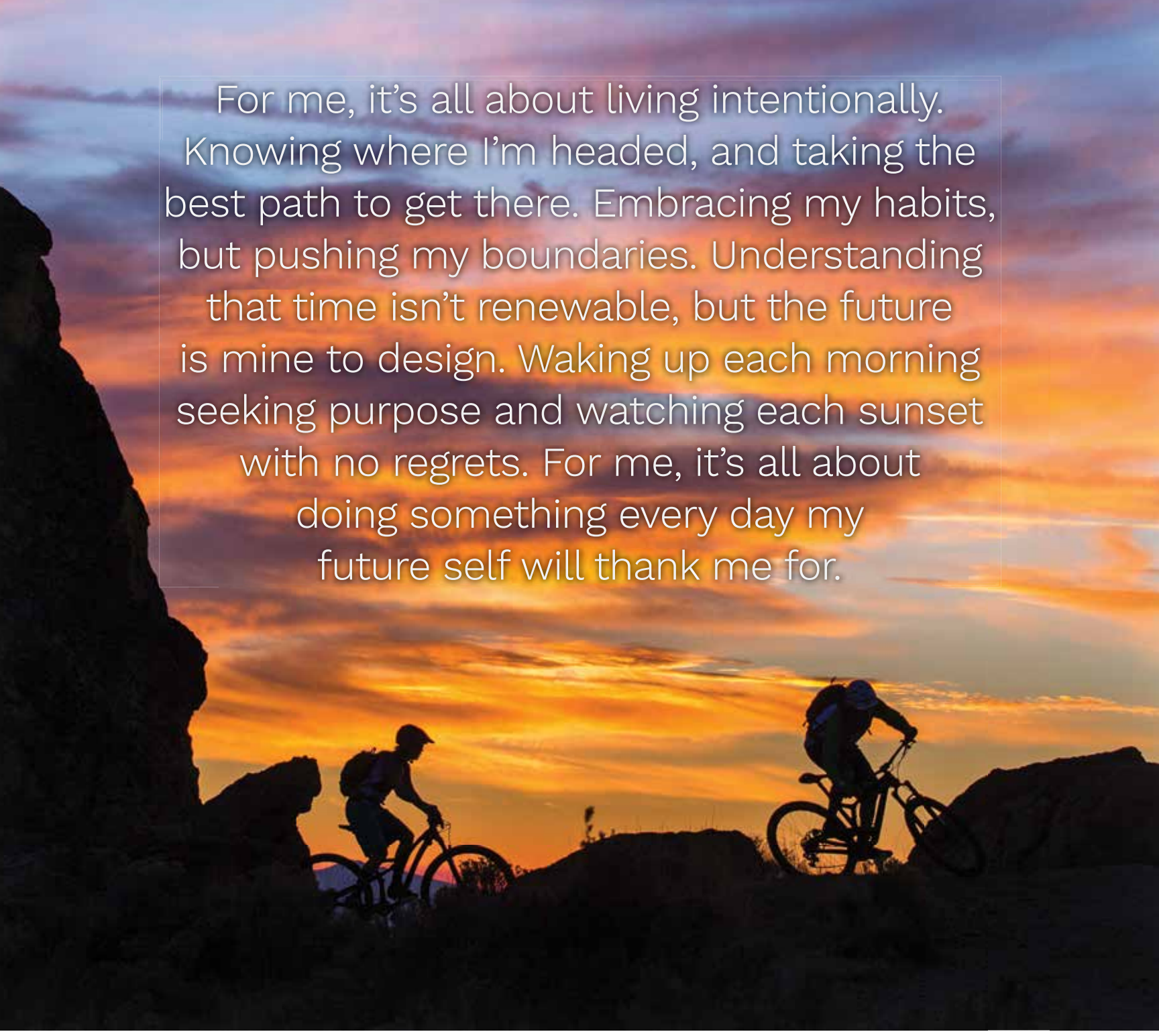

Liz Beaty

Bend

TAG YOUR BEST SHOT.
#THISISBEND
BENDMAGAZINE.COM/THISISBEND

Share your Central Oregon photos for a chance at getting in our next issue.


Head over
Hiking Boots
Old Mill
Saxon's
FINE JEWELERS
Jewelry for your next adventure



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