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WINTER 2019

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Freshly baked cookies perfect for a winter's snack. *Photo by Marcus Larson*

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The Horse Radish

The Horse Radish has moved, but not far at all, just a couple spaces over, 119 W. Main Street, in downtown Carlton.

The restaurant, bar and live music hot-spot, owned by **Sean and Julie Davis**, continues its reputation for fine cheese and meat plates, as well as mouth-watering sandwiches, salads, daily specials, plus a thoughtful kids' menu. Thursday–Saturday, patrons can now order dinner with a focus on seasonal, local ingredients.

The wine list, first and foremost, spotlights Marshall Davis Wine, produced



PHOTO BY RUSTY RAE

by Sean and his brothers, Ryan and Matt Marshall. Other hand-selected wines make out the list, in addition to artisan beers on tap and fresh cocktails.

For more details, visit www.thehorseradish.com. ■

Wine & Spirit Education Trust

The Wine & Spirit Education Trust (WSET) is coming to McMinnville, thanks, in large part, to the work of Dr. Greg Jones and Chelsea Janzen of the **Evenstad Center of Wine Education at Linfield College**.

Based in London, WSET certifies people of different knowledge levels in wine, saké and spirits. The 50-year-old organization has helped establish alcohol education and certified in-trade professionals around the world. Janzen further explains: “It is a global certification process for novices who just want to learn more all the way to people in the industry who want WSET credentials on their résumés. It provides standardized certification, so if you’re

in China, you’re going to get the exact same information as if you were taking it in McMinnville, Oregon.”

WSET’s new location in the wine-rich Willamette Valley simply makes sense. “There is only one other location in Oregon, and that’s in Portland, and there is no diploma center,” says Janzen. “So, if you’re an industry member and you want to further your career and knowledge with WSET, you can do a two-year intensive program called the WSET Diploma in Wines.”

Bree Stock, a Master of Wine and prominent industry consultant and educator, was also instrumental in establishing WSET at Linfield.

For more details, visit www.linfield.edu/wine. ■



PHOTO PROVIDED

ABOVE: Julie Davis, co-owner of The Horse Radish in Carlton, stands in the new space. **LEFT:** Learning materials provided by the Wine & Spirit Education Trust.

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Conservatory Bar

About two years since launching The Farmer's Lunchbox food truck, **Kelley and Isacc Mabbitt** have moved into their own brick-and-mortar with the opening of Conservatory Bar, 830 S.E. First Street.

It's the first eatery/imbibery at The Bohemian building, near the railroad tracks and county transit center. And it provides McMinnville a much-needed additional late-night dining spot, as the small neighborhood bar's full menu —

starters, sandwiches, salads and specials — is available 3 p.m. to midnight, Thursday through Monday — late night poutine, anyone?

As if opening their first commercial space wasn't time-consuming enough, the couple simultaneously welcomed their firstborn to the world — in fact, Kelly went into labor the same day they were given the go-ahead from the city to open their doors.

The bar menu includes handcrafted cocktails, plus



PHOTO SOURCED

local and regional wines and beers, and features a shuffleboard and board games for entertainment.

For updates or more information, find Conservatory Bar on *Facebook* or *Instagram*. ■

Winery Openings

The first weekend of October marked the grand opening of Sheridan winery **J. Wrigley Estate**. To celebrate, John and Jody Wrigley hosted musicians, a spread of food and estate wines. The family-run operation began in 2006 and crafts Pinot Noir, Pinot Gris, Chardonnay and sparkling wine in the McMinnville AVA. Find out more details at www.wrigleywines.com.

Arlyn Vineyard, a 40-acre organic and Biodynamic vineyard bordering Ribbon Ridge in the Chehalem Mountains AVA, now boasts a tasting room. Owner Janis Patel returned home to the Northwest, planting 20 acres of Pinot Noir, Chardonnay and Gamay Noir in 2013. Thomas Savre is the winemaker. Discover more information at www.arlyn.farm. ■

PHOTO BY ANDREA JOHNSON



TOP: The cocktail menu at the Conservatory Bar in McMinnville offers inventive drinks alongside delicious food. **ABOVE:** Janis Patel and her Australian Shepherd, Cooper, at Arlyn Vineyard in the Chehalem Mountains.

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EXPERIMENT GONE RIGHT

The Painted Lady continues its winter series focused on discovery

BY OSSIE BLADINE

Allan Routt, head chef and co-owner of **The Painted Lady** in Newberg, wants to one day play a soundtrack in the dining room that coordinates with the series of that night's courses — an idea he's had for some time.

"I want to figure out the musical aspect," he says. "And I think it's still possible. But things along those lines I'm still trying to figure

out how to incorporate."

While that idea remains on the drawing board, Routt and staff, this winter, are rolling out 15 new unique dining experiences as part of their fifth Experimental Dinner Series, Dec. 5–March 25, inside the Victorian home turned renowned restaurant experience in downtown Newberg.

Routt, originally from Virginia, and his wife, Jessica Bagley, who grew up in Medford, renovated the home and opened



PHOTOS PROVIDED

the restaurant in 2005. Its accolades include Forbes Four-Star and AAA Four-Diamond ratings (the only restaurant in Oregon to earn the latter), and James Beard Foundation semifinalist for best chef and outstanding service in America. The couple added Storr's Smokehouse on Newberg's main street to its undertakings in 2014.

Back when Yamhill County's tourism shoulder-season was much thinner, The Painted Lady team spent its winter Wednesdays doing the culinary equivalent of a private jazz or bluegrass jam session.

They'd riff off ideas, experiment with new cultural cuisines or innovative processes and, along the way, create new dishes for the upcoming year. Eventually, they decided to open up the experience to friends and patrons.

The themes vary from regional-specific world fare to artistic inspiration, to whatever "fleeting moment" that can be jotted down with a Sharpie and eventually turn into an improvisational evening where neither the cooks, the servers nor the guests know exactly what is going to happen.

TOP LEFT: The smoked duck and caramelized onion pizza graced a former experimental menu centered on a wood-fired theme. **ABOVE:** Allan Routt. **RIGHT:** The Painted Lady's home, a beautiful Victorian house in Newberg.

Sometimes, Routt takes the opportunity to force himself to learn more about a culture's cuisine. Such is the case with the Kuril Islands, the inspiration for one of this season's themed experimental nights. The volcanic archipelago that separates the Sea of Okhotsk from the Pacific Ocean is partially claimed by both Russia and Japan.

"Once a season I always gravitate toward Japanese cuisine in some form or another," Routt says. "Some things about the culture really fascinate me. And the

cuisine is part of it."

He describes the Kuril Islands as an atypical culture compared to what most people think of that region. "So I wanted to learn more about it," Routt says. "I'm an inquisitive kind of person."

Other nights are meant to be more of a challenge than an exploration: a challenge for Routt, his team and, perhaps, even the guests. Such may be the case of this season's "Controversial Cuisine" night, which he currently described as "very, very

open ended. ... Some things are taboo; some things are looked down upon for some reason. I'll explore those kinds of things more as the date gets closer."

Routt says his background is more improvisational, culinary-wise, which The Painted Lady doesn't lend itself to as much. The restaurant is known as much for its customer service — carried out as a production where structure and manners are integral — as it is for its food.

"We want the structure with the sommelier; we

"Once a season I always gravitate toward Japanese cuisine in some form or another. Some things about the culture really fascinate me. And the cuisine is part of it." CHEF ALLAN ROUTT, THE PAINTED LADY



The Painted Lady

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Newberg

503-538-3850

thepaintedlady
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5 to 10 p.m.; closed
Mon.-Tues.

want the structure with the servers. There has to be a dynamic of structure versus creativity," he explains.

However, the Experimental Series offers a bit of a reprieve.

"It's not more informal; it's just checking formality. Sometimes, it will be extremely checking formality, and seeing what we like about formality," Routt says, adding that it's important to always question what they do and how they do it. "We know we like what we're doing; but at the same time, in all aspects, is there a way we can be doing it differently?"

Are there cases when the experimentation goes awry?

"The funny thing is, I kind of have a governor on myself, so I'm too cautious to push it to the point to where it could be a total disaster," Routt says. "I would like to be able to push myself a little further." That, or perhaps he and staff are just too skilled to

Continued on page 28

RECIPE FOR SUCCESS

Geraldi's reopens with founding family, dishes and spirit

Geraldi's Italian Eating Place

226 N.E. Third St.,
McMinnville

503-472-7868

Hours: Mon.-Sat.,
11 a.m. to 8 p.m.;
closed Sundays

Warren Lambert, a 2007 McMinnville High School graduate, purchased the business in 2017 from Neal Miller. Lambert closed the restaurant earlier in the summer, but then David and his family regained ownership and reopened

Continued on page 30

PHOTO BY MARCUS LARSON



BY TOM HENDERSON

When Joseph David reopened **Geraldi's Italian Eating Place** on Sept. 19 in downtown McMinnville, he raised the prices slightly but massively increased the portions.

"That's the thing with Italian food," David says. "If you're not at least a little uncomfortably full, we haven't been successful. That's exactly what we

want — for people to leave feeling full."

David also changed the restaurant's recipes, reverting back to the pizza, pasta and spaghetti recipes his family prepared when they opened their first Geraldi's location in Portland 36 years ago.

The McMinnville restaurant opened in 1997, but it was operated by someone else. David says the recipes weren't always those of the founding family.

"That's the thing with Italian food: If you're not at least a little uncomfortably full, we haven't been successful." JOSEPH DAVID

TOP: House-made spaghetti and an Italian sandwich are ready for diners at McMinnville's Geraldi's. **RIGHT:** McMinnville's Geraldi's owner Joseph David delivers a bubbling calzone to hungry customers Arel and Kimberly Espinoza.



PHOTO BY MARCUS LARSON

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Great Oregon Wine Company

The Great Oregon Wine Company joins the canned craze with yet another quality, affordable wine, but with portability in mind and **Lil' Rascal** on the front. The McMinnville winery offers Pinot Noir, Pinot Gris and Pinot Noir rosé in the new packaging. The latter tastes and smells of strawberry, watermelon with a little lime zest, too. The perfect sunny refresher after a warm winter soak. **www.greatoregonwine.com**

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ELEVATED TASTING

Flâneur Wines transforms iconic Carlton granary

BY MARK STOCK

One of the Willamette Valley's most recognizable structures is alive and well again, opening to the public in the name of wine. **Flâneur Wines at the Carlton Grain Elevator**

opened the doors to its historic new headquarters this October. It rests majestically in the heart of Carlton, overlooking endless miles of vineyard rows, farmland and the forested mountain ranges beyond.

The move sees renewed spirit injected into Carlton's

most iconic building. Originally built in 1890, the grain elevator initially functioned as the Madsen Grain Mill. The agricultural enterprise grew as the 20th century unfurled, adding structures to keep up with booming business demands. In 2013, Flâneur's owner Marty

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“The aesthetic, however, is spot-on to what we envisioned in how little we touched the building and left it in its raw state.” RUSSELL LICHTENTHAL

Lichtenthal says Flâneur’s game plan changed a bit over the roughly six-year span between the purchase of the building and its completion. The crew shifted focus from the north tower to the south tower, no small feat given its lofty 90-foot height, and reimagined the tasting room layout. “In the end, it worked out quite well,” he says. “The aesthetic, however, is spot-on to what we envisioned in how little we touched the building and left it in its raw state.”

There were plenty of obstacles, from tricky seismic upgrades to fire code issues and clearing out a building that mostly sat vacant for a decade. Working within the context of an older building is almost always more difficult, given structural age and significant shifts in architecture over the building’s almost 130-year lifespan. But it’s hard to put a price tag or timeframe on bringing a building like this back to life.

“The most unique aspect of our tasting experience will always be the amazing wines and the larger-than-life structure you will be sitting in,” Lichtenthal says. “There are so few of these

types of structures in the country, and even fewer of them in strong enough condition and ideal enough locations to warrant refurbishing and repurposing.”

The hospitality element will be a key component. “Best Buy has customers; we have guests,” he adds. That equates to a significant food program,

bolstered by a commercial kitchen that will, at least initially, aid with dinners and special events. Down the road, the plan is to offer wine-friendly culinary options daily. “We always want the wine to be the focus, with whatever food is offered to support the wine, not overshadow it,” he says.

The construction itself is nearly complete, at least when this story was printed. Throughout the process, the crew used lumber from the grain elevator itself. The structure initially included three towers; they took one down and saved every scrap of

Continued on page 30



Doerschlag acquired the space from Ken Wright, a prominent winemaker and unofficial mayor of Carlton.

Russell Lichtenthal, the director of hospitality and sales, brings experience to Flâneur from places like the Pierre Hotel in New York and the Four Seasons in D.C., to the exciting Carlton project. He’s spent ample time in both restaurants and hotels, as well as the wine import business and harvests overseas.



PHOTO PROVIDED

TOP LEFT: Flâneur Wines at the Carlton Grain Elevator hosts an open house in late August. **ABOVE:** Inside Flâneur reveals original beams and wood.



“I think a lot about the aroma, the mouthfeel, the flavors, the layers, the balance ... all those things you think about with wine.” PAUL LONG

LEFT: Paul Long inside his namesake Newberg brewery.

PHOTO BY RUSTY RAE

LONG STORY SHORT

A snapshot of Paul Long's hoppin' business

BY OSSIE BLADINE

Paul Long was raised on a hop farm, spent a career in engineering and has been a wine connoisseur for about half a century. That sort of résumé naturally lends itself to creating a reputable microbrewery in Oregon wine country.

He launched **Long Brewing** out of the shop next to his rural Newberg house in 2009, making it the county's third oldest operating brewery. Starting with about 20 barrels that first year, the 2005 Ninkasi

Award winner — listing him among the nation's best homebrewers — has increased production only slightly over the years, up to the 75- to 100-barrel range.

A conversation about Long's beermaking process could be mistaken for one with a vintner.

He says, “I think a lot about the aroma, the mouthfeel, the flavors, the layers, the balance ... all those things you think about with wine.”

He's a one-man show as far as lab work, distribution, marketing and so forth, but Long does have a homebrewing friend who pur-

chases hops with him and tests beers in small batches with a 10-gallon setup.

Given his upbringing — a picture hangs in his brewery of the 1950 Independence annual hop brewers dinner; mom, dad

and grandpa, front and center — it's no surprise that Long pays as much attention to hop selection as any brewer around. He uses only whole hops, allowing him to pull flavors from the same type of hop planted in different places.

“Believe it or not, every field is crazy different,” he says. “Our job this time of year is to figure out what field we want to use where, and how to adjust the ratios. It's amazingly picky.”

Whole hops are more difficult to take care of than pelts, but manageable at Long's production size, and it's part of his business motto of “no compromise.”

“So I get to buy the best of everything,” he says. “It's quite a luxury. Brewing is usually about volume. I didn't want to do that. I didn't want employees. I didn't want to go through distribution.”

For years, he's purchased most of his hops in Yakima, but recently he's found the kind of proprietary hops he's keen to work with here in the Willamette Valley.

Continued on page 28

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WHAT DOES THE FOX SIP?

Carlton's mobile mixologists renovating vintage bus for 2020

BY RUSTY RAE

Alchemy — thought lost in the 1700s with the age of enlightenment — has reawakened in the heart of Yamhill Valley with **Bit by a Fox Traveling Speakeasy**, Lynette Shaw's cool new venture. Under the tent, customers can sip old standards, like a whiskey sour or dry martini — shaken or stirred — or take a trip to the wild side with one of Shaw's special concoctions; for example, a Mexican Elvis combines peanut butter-infused tequila, ba-



PHOTO BY RUSTY RAE

“I’ve been obsessed with flavors and cocktails for some time.” LYNETTE SHAW

nanas, fresh lime and Tajín, a seasoning blend of chili, lime and sea salt.

A process of combining and transforming common elements into something new and valuable, alchemy may have gone out of favor 300 years ago, but Shaw's ardor for sophisticated and sumptuous spirits gives a modern touch to the concept, along with the idea of

a mobile cocktail parlor.

Formerly the owner of Republic of Jam in Carlton, her first taste of developing lavish-tasting drinks came when she launched a cocktail line and started hosting spirited parties. She notes, “I’ve been obsessed with flavors and cocktails for some time. The Republic of Jam was the beginning of my cocktail mixing.”

After selling Republic of Jam, Shaw thought she was retired, but her entrepreneurial spirit couldn't be quieted. “I really didn't want a brick-and-mortar store — I wanted more freedom than that — and the ability to be flexible,” she says.

While ruminating the concept of a mobile cocktail lounge, she found a 1936 Dodge School Bus for sale in the area. She explains, “That really kind of sealed it for me; the bus is being restored. And it will

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wind up being the crown jewel of our operation.”

In the meantime, the traveling speakeasy uses an actual pop-up tent, where she and her small band of merry mixologists spend three or four hours setting

Continued on page 30

ABOVE: The Bit by a Fox team in front of the “new” bus: (from left) Habbah Parin, Ian Humphrey, Lynnette Shaw, Lucas Altomere and Cody Scott.



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Craving Cookies

RECIPES GATHERED BY HILARY BERG
PHOTOGRAPHY BY MARCUS LARSON



Chocolate-Hazelnut Shortbread Cookies

RECIPE BY **RMB CRAFT BAKERY**,
McMINNVILLE

MAKES 28 COOKIES

MAIN INGREDIENTS

½ cup toasted chopped hazelnuts
⅔ cup granulated sugar
¾ cup softened butter
1 tablespoon Frangelico liqueur
½ teaspoon vanilla
⅛ teaspoon sea salt
1¾ cups all-purpose flour

TOPPING/DECORATIONS

2 tablespoons granulated sugar
8 ounces chopped semi-sweet chocolate
½ cup toasted chopped hazelnuts
* gold sanding sugar sprinkles

DIRECTIONS

- ❶ In food processor, pulse hazelnuts and ⅔ cup sugar until finely ground.
- ❷ Using stand mixer fitted with paddle, beat butter and hazelnut sugar at medium speed until creamy. Scrape down sides of bowl mid-point.
- ❸ On low speed, combine liqueur, vanilla and salt. Add flour; mix until dough starts to come together. Turn dough out, form into disc, wrap and refrigerate 1 hour.
- ❹ Preheat oven to 350°F. Line two baking sheets with parchment or silicone mat.
- ❺ On a lightly floured surface, roll dough to ¼-inch thickness. Using a 2-inch round or round fluted cookie cutter, cut out approximately 28 cookies. Dough can be re-rolled 1 time.
- ❻ Sprinkle cookies with 2 tablespoons sugar. Refrigerate for 20 minutes before baking.
- ❼ Bake both sheets until cookies are lightly golden and set, about 14 to 16 minutes. Rotate pans after 8 minutes. Let cool on pans for 5 minutes; then remove to a wire racks.
- ❽ Melt chocolate in double-boiler over simmering water until glossy and smooth. Dip half of each cookie in chocolate; lay on parchment-lined baking sheet. Sprinkle with hazelnuts and golden sprinkles. Let set in refrigerator or at room temperature.



Flourless Chocolate-Walnut Cookies

RECIPE BY **NEWBERG BAKERY**,
NEWBERG

MAKES 12 COOKIES

INGREDIENTS

4 egg whites
1½ teaspoons vanilla
3 cups sifted powdered sugar
½ cup plus 2 tablespoons of sifted cocoa powder
¼ teaspoon salt
2½ cups toasted, broken walnuts

DIRECTIONS

- ❶ Preheat oven to 350°F.
- ❷ With stand mixer using whisk attachment, mix together egg whites and vanilla until wet and fluffy, not stiff. Add powdered sugar, cocoa powder, salt and walnuts.
- ❸ Using a medium-size cookie scoop or two soup spoons, place batter onto parchment-lined cookie sheet, 4 inches apart.
- ❹ Bake 18 minutes, turning pan half-way through. After baking, leave on parchment to cool on rack. Carefully peel back parchment from cookies.
- ❺ Store in airtight container. Cookies are best eaten within 2 to 3 days.

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Ginger-Molasses Cookies

RECIPE BY BAD DOG BAKERY,
McMINNVILLE

MAKES 20 COOKIES

INGREDIENTS

1½ cups soft butter
2 cups sugar
2 eggs
½ cup molasses
4½ cups all-purpose flour
1 tablespoon plus 1 teaspoon
powdered ginger
2 teaspoons baking soda
1½ teaspoons cinnamon
1 teaspoon cloves
½ teaspoon salt

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In large bowl, mix together flour, ginger, baking soda, cinnamon, cloves and salt; set aside.
- 3 Using stand mixer fitted with paddle attachment, cream together butter and sugar. Add eggs and molasses to butter mixture and beat until combined. Scrape bottom of bowl once to remove sugar stuck to bottom. Add dry ingredients and beat until just combined.
- 4 Shape cookie dough into balls a little bigger than a golf ball. Roll cookies in sugar and place on sheetpan lined with parchment paper
- 5 Bake for 20 minutes.



Chocolate Treasures

RECIPE BY BELLA LUNA GLUTEN-FREE BAKERY, McMINNVILLE

MAKES 12 COOKIES

INGREDIENTS

3 cups Bob's Red Mill 1-to-1
¾ cup cocoa powder
½ teaspoon baking soda
1 cup sugar
1 cup brown sugar
1 cup salted butter or vegan sub.
2 eggs or egg substitute
2 teaspoons vanilla
8 ounces frozen mini marshmallows
* Guittard chocolate A'Peels

DIRECTIONS

- 1 Preheat oven to 375°F and prepare cookie pan using parchment paper or silicone mat.
- 2 In large bowl, mix flour, baking soda, cocoa powder. Set aside.
- 3 In another large bowl, mix butter, white sugar and brown sugar until light and fluffy.
- 4 Add eggs and vanilla. Mix until well combined; then add dry ingredients and mix well.
- 5 Take 2 tablespoons of cookie dough and place marshmallows in the dough and cover. (Dough should make up approximately 1 dozen). You can use big marshmallows if you like, just cut them in half — lime ones are delicious. Flatten cookie dough slightly and bake 8 to 10 minutes.
- 6 Melt chocolate A'Peels for 1 minute in microwave and then stir until completely melted. Ice cookies and refrigerate just long enough for chocolate to set.



Butter Cookies (Espejos)

RECIPE BY NOAH'S BAKERY,
McMINNVILLE

NUMBER OF COOKIES DEPENDS
ON COOKIE CUTTERS

MAIN INGREDIENTS

5.33 ounces sugar (approx.
10 tablespoons + 2 teaspoons)
7.1 ounces unsalted butter
(approx. 1¼ stick of butter)
3.1 fluid ounces eggs
(approx. 2 medium eggs)
1.33 fluid ounces milk (approx.
2 tablespoons + 2 teaspoons)
16 ounces flour
0.33 ounces baking powder
(approx. 2 teaspoons)

FROSTING INGREDIENTS

1 cup powdered sugar
2 tablespoons water
1 teaspoon vanilla extract
(optional)
* food coloring

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In medium bowl, mix together sugar and butter. Set aside. In another bowl, whisk together eggs and milk. Add to sugar and butter mixture. Next, mix together flour and baking powder. Add to previous mixture.
- 3 Flour surface and roll out dough to ¼-inch thick. Cut out cookies using cookie cutters. Bake 15 minutes.
- 4 Make icing by mixing together powdered sugar, water, vanilla (optional) and food coloring.



Red Velvet-Chocolate Chip Sandwich Cookies

RECIPE BY LUCKEE DUTCH
BAKERY, NEWBERG

MAKES 14 COOKIES

MAIN INGREDIENTS

½ cup butter
½ cup sugar
½ cup brown sugar
1 egg
1 teaspoon vanilla
1½ cups all-purpose flour
¼ teaspoon salt
⅓ cup cocoa powder
1 teaspoon red food coloring
½ cup chocolate chips

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Cream together butter and sugars until fluffy; add egg and vanilla and combine until smooth. Beat in red food coloring. Stir in cocoa, flour, baking soda and salt until just combined. Fold in chocolate chips.
- 3 Using ice cream scoop, scoop 1 to 2 tablespoons of dough on to baking sheet. Bake 10 to 12 minutes.

FROSTING

8 ounces soft cream cheese
3 cups powdered sugar
2 teaspoons vanilla extract

DIRECTIONS

- 1 Combine cream cheese, powdered sugar and vanilla extract. Mix until smooth. Frosting will be thick.
- 2 Add about 4 tablespoons of frosting to back side of one baked cookie. Place another back side cookie on

top of the frosted side of cookie to form sandwich.

- 3 If holiday sprinkles are desired, place cream cheese frosting into pastry bag and pipe row of additional frosting between two cookies to fill in gap between two edges. Roll frosting into favorite sprinkles.



Giant Oatmeal Sandwich Cookies

RECIPE BY COFFEE CAT
COFFEEHOUSE, NEWBERG

MAKES 12 SANDWICH COOKIES

MAIN INGREDIENTS

2 cups softened butter
1 cup sugar
1½ cup brown sugar, packed
4 eggs
2 teaspoon vanilla
3 cups flour
2 teaspoons cinnamon
2 teaspoons baking soda
6 cups oats

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Line 2 full baking sheets with parchment paper
- 3 In mixing bowl, add butter, sugar and brown sugar. Beat with paddle until fluffy, about 3 minutes.
- 4 Add eggs and vanilla; mix until well-combined. Add flour, cinnamon, baking soda and oats.
- 5 Place 3-ounce scoops of dough on parchment paper. Flatten slightly. Bake for 12 minutes. Recipe makes 24 single cookies.

FROSTING INGREDIENTS

12 ounces cream cheese
½ cup melted butter
3 cups powdered sugar

DIRECTIONS

- 1 Whip cream cheese; add melted butter and whip until smooth. Add sugar; whip until smooth.
- 2 Spread frosting on back sides of cookies and form sandwich.



Chocolate-Peppermint Bark Cookies

RECIPE BY AMITY BAKERY
& CAFÉ, AMITY

MAKES 12 COOKIES

INGREDIENTS

2½ cups flour
½ cup cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, room temperature
½ cup sugar
1¼ cup brown sugar
2 teaspoons vanilla
2 eggs
2 cups chopped peppermint bark

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In large bowl, cream together butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each addition.
- 3 Add all other ingredients, except peppermint bark, mix until combined. Stir in peppermint bark.
- 4 Scoop onto parchment-lined cookie sheet. Bake 8 to 11 minutes. Cool for at least 10 minutes on pan.

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PAINTED LADY

Continued from page 9

ever let an idea fail.

The chef/owner's favorite experimental night so far began with a discussion about how the pleats on a chef's toque represent how many ways someone can cook an egg. They eventually derived — and pulled off — a totally unique way.

"We put all of these different components of chicken soup in the bottom of the bowl, dry, and then we hollowed out an egg, and we made a chicken consommé — a really clear broth. And we used it to fill the egg, and then reseal the egg; then we could hold them hot. Then, the server would come over to the table, crack the egg and the chicken soup would go into the bowl. And people

we were like, 'how did you do that?' It was really cool. But it was labor intensive. And I don't know if I would do it again."

One night this season, Routt will offer guests a road map to recreate the evening for their own friends. All attendees of the "Dinner Party" night will go home with all the information — from shopping to recipes — to host the party at home.

"I'm not great at writing recipes, or conveying that kind of information," he says, "but it will force me to try to learn that skill. And I think that is going to be kind of neat."

As for advice to home cooks looking to expand meals at home, Routt's first piece of advice is to travel. There's nothing better than learning how cultures can

use the same ingredient in various ways, he says.

Also, "Don't worry too much about what's on the paper; make mistakes," he says. "You're going to eat it. It's going to be fine. It's not such a permanent thing."

For further details on the Experimental Series or regular dining at The Painted Lady, call 503-538-3850 or visit www.thepaintedladyrestaurant.com. ■

LONG BREWING

Continued from page 16

"Our local hops the last couple years have been better than Yakima in my opinion," he says. "That's part of the fun: Try different hops and compare."

Long says he and his friend, Tom, will produce a 5-gallon batch of beer, then replicate it but change one of two, or three, hop fields used in the brew.

"Ratios are crazy important," he explains. "You can change the hops by tenths of an ounce, and it's like you can't believe the difference. It took several times of experimenting to believe it ourselves."

Long says another unique part of his process is an extended aging period, which gives his beers a couple more weeks to finish than larger scale breweries. "They change a lot in those two weeks, especially the IPAs." He also lagers all of his beers — basically cold conditioning — including his ales.

With space limited, he can't do as much barrel-aging as he'd like. But he did produce a Pinot barrel-aged

version of his Wee Heavy, a 7% alcohol-by-volume Scotch ale, a few years back, which was served at the James Beard House with Chef Allen Roult of The Painted Lady.

Long says he and Tom are also starting to experiment with seltzers, playing with various flavor profiles of the beverage growing in popularity.

"The seltzer thing is taking off like a rocket. Is it a fad? Maybe," he says. "But you can make it something I think that can be very complex, something that's not just bubbly water with some artificial flavor."

But for the most part, Long focuses his time on "good, clean, repeatable" beers that require the kind of attention to detail he developed in his previous profession.

His eight-beer lineup includes: four yearly beers (pilsner, Kolsch, IPA and porter); two summer seasonals (Linda's Lager and a blonde ale); and two winter beers (the Wee Heavy and a Vienna-style lager).

Long beers are found at only a couple spots outside the county but can be picked up at most local markets in the Yamhill Valley, and increasingly at wineries and tasting rooms — a business focus of his in 2019. He says half his market is now wineries.

He also offers private tastings at his brewery, frequently hosting wine country tour groups looking for something different.

For more information, visit www.longbrewing.com, e-mail paul@longbrewing.com or call 503-349-8341. ■



ABOVE: Paul Long share some of his many medals won for beers crafted at his Newberg brewery, Long Brewing.

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BIT BY A FOX

Continued from page 18

up the lounge. With the restored bus, she hopes the operation will become a little less labor-intensive, since the current operation requires a full build-out for each event. “The logistics are difficult because you’re moving a lot of heavy stuff around — and that is time-intensive for set-ups.”

She admits, “The logistics hadn’t really been ironed out, but when that bus passed in front of me, it became really clear. It was a giant green light for me. It really helped to gel the business model.”

Since that time, Shaw’s connected with a community of people nationwide who are doing this with different kinds of vehicles — trailers being the most common. “The idea became for us to develop a fleet of vehicles that we use as mobile bars for weddings, corporate events, festivals and to ‘pop-up’ in the middle of a farm field,” she says.

Thus far, Shaw has been pleased with the initial reaction from the local community. She says, “We were blown away by the reception. It was not at all what we expected. It was really fantastic.”

Shaw believes one of the reasons for the success is the experience patrons’ receive. “We choose not to dumb it down. We don’t serve out of plastic; we use vintage glassware for everything we do.

“And [over the summer], we had a full menu — probably 30 drinks,” Shaw explains. “We had complex, elegant, really nice craft

cocktails and, of course, some classic cocktails, too. People were there for us; it was a really positive experience.”

Shaw says she doesn’t have a favorite cocktail. She says, “It changes for me; and it changes seasonally. In the summer, I love gin cocktails and I love gin sours. There’s a very basic format for a sour and you can play within that format to get a multitude of flavors.

“We had a great gin sour that we served all summer that was made with carrot juice, Strega (a saffron tasting liquor), and then we put that with honey. Constructing that drink is very much like constructing a recipe for cooking. Imagining what flavors go together and putting it together in liquid form.” Shaw continues, “It’s a really fun process. I love to do it.”

While the Bit by a Fox lounge operated in downtown Carlton (off of Highway 47 and Main Street) most of the summer, its last outdoor event was Halloween. Shaw says they’ll be doing a number of indoor events during the winter months where she and her team will set-up a cocktail lounge at different venues. Check Shaw’s website, www.bitbyafoxspeakeasy.com, or company Facebook page for an up-to-date schedule. ■

FLÂNEUR WINES

Continued from page 15

wood for floors, windows, doors, frames, even cutting boards. Doerschlag has also incorporated 19th century terra cotta tiles from Burgundy. Given the tall nature

of the structure, the Coast Range-gazing view will be celebrated. The space can comfortably accommodate approximately 55 guests inside and another 50 outside. Per Carlton’s intimate footprint, the establishment is walking distance from just about everything the town has to offer.

Flâneur is banking on a range of venues and experiences to enhance their wines. It’s part of a larger trend that’s seeing the traditional tasting room giving way to sit-down pourings, food pairings, custom tours and more.

“One major part of the Flâneur experience is diversity,” he says. “Diversity in tasting experiences and locations — something to mirror the diversity between our radically different two estate vineyards that go into every bottle you will be enjoying!”

The vineyards are located in the Chehalem Mountains (La Belle Promenade Vineyard) and Ribbon Ridge AVAs (Flanerie Vineyard). Flâneur focuses solely on Pinot Noir and Chardonnay and has achieved some fairly remarkable scores over its relatively modest history. The current vintner is Grant Coulter, formerly of Beaux Frères. He’s famously credited for crafting the third best wine of 2016, according to the Wine Spectator.

This winter, Flâneur plans to develop a production space located just a stone’s throw from the Grain Elevator. Big Table Farm is set to take the space Flâneur once occupied, also in Carlton. “While the Grain Elevator experience will

have amazing architecture and history as the backdrop, the Blue Barn will put the vineyard and all of the Willamette’s rugged, rolling and natural beauty on display,” Lichtenthal says.

Carlton is now home to new wineries ranging from Flâneur to Résonance along with new eateries like Earth & Sea. And this is to say nothing of the long-standing players like Ken Wright, Carlton Winemakers Studio, Carlton Cellars and Cana’s Feast, all well worth a visit.

If the endearing wine-soaked town somehow didn’t place on your must-visit list before, it surely is now, underlined and highlighted for emphasis. ■

GERALDI’S

Continued from page 10

after some cleaning and renovation.

Community response has been overwhelming, David says. “It’s been great. People here are awesome. Their loyalty to this restaurant is just insane.”

The founder of both the Portland and McMinville restaurants, David’s grandfather, Albert Gerald, remains a force in the business. “He checks in with me every week,” he says.

He added the older Gerald is particular about how the restaurant is perceived.

“We’re not in here unpacking boxes of pre-made food,” David remarks. “Everything we make is fresh.

He says he may even change his name to Gerald.

“David is my dad’s name, but everyone knows me as Joe Gerald.” ■

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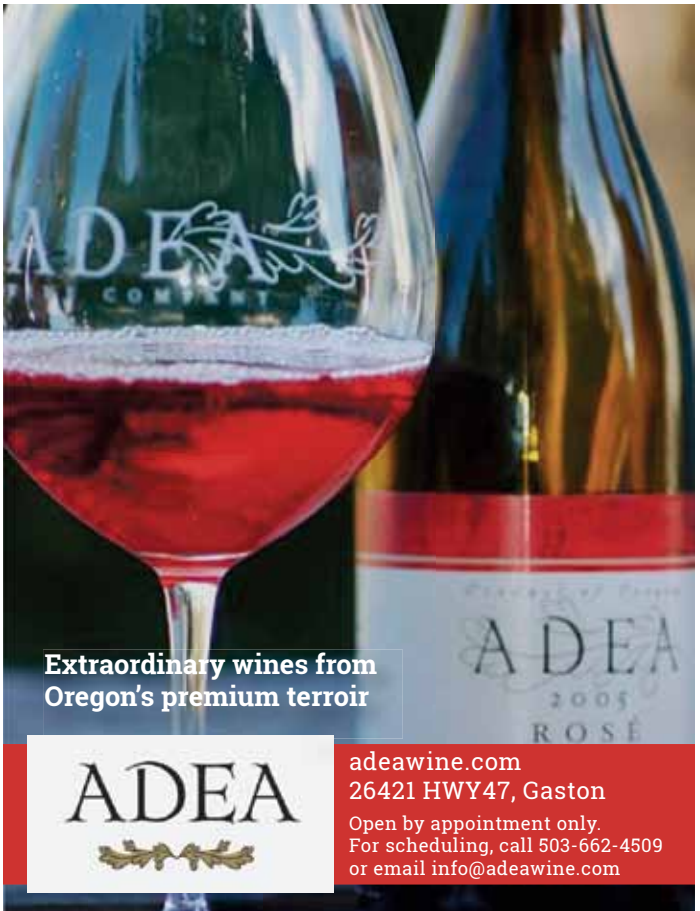
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Oregon Truffle Festival, Yamhill County, Feb. 14–16, 2020

EVENTS

November

McMINNVILLE HOLIDAY MARKET

11/29–12/1

The Bindery Event Space, McMinnville > With more than 30 curated vendors, this annual makers' market will once again be open for two long weekends during the holidays. See also Dec. 20–22.

www.mcminnvillebindery.com

THANKSGIVING IN OREGON WINE COUNTRY

11/29–12/1

Around the Valley > A tradition that began with nine wineries more than three decades ago has become the most engaging and welcoming weekend in Oregon Wine Country. Pick up the November issue of Oregon Wine Press for a comprehensive guide to special events and tastings.

www.oregonwinepress.com/event

December

ANNUAL WREATH- MAKING EVENT

12/7

Youngberg Hill Vineyard, McMinnville > We'll give you a short instruction on how to bend the vines into a wreath, and then provide you with grapevines to make your own.

www.youngberghill.com

SIP AND PAINT

12/7

Archer Vineyard, Newberg > Enjoy an afternoon of fun painting and great wine. Step-by-step painting instructions provided.

www.archervineyard.com

HOLIDAY MARKET

12/7–12/8

Domaine Serene, Dayton > Join us in the gallery of the Clubhouse for an upscale holiday market full of gift ideas for even the most discerning of palates.

www.domaineserene.com

HOLIDAY ARTISAN MARKET

12/7–12/8

Elizabeth Chambers Cellar, McMinnville > Sip wine and shop local this holiday season. This year you have two days to shop for all of your holiday needs.

www.elizabethchamberscellar.com

HOLIDAY WINE & SPIRITS FAIR

12/14

Spirit Mountain Casino, Grand Ronde > Attention, wine connoisseurs, spirits lovers and craft brew enthusiasts: Spirit Mountain will transform into Oregon's go-to destination to sample all of the delicious tastes of our state during this annual celebration.

www.spiritmountain.com

HOLIDAY MARKET

12/14–12/15

Durant Vineyards, Dayton > Durant has partnered with Barn Swallow Artists & Makers for this inaugural event, a festive weekend of dynamic local art, food and wine. Visit website to RSVP.

www.redridgefarms.com

3RD ON 3RD ART & WINE WALK

12/20

McMinnville Downtown > meet the artists, musicians, and craftspeople while sampling wine, cider, beer, and mead at participating businesses.

www.3rdfridayon3rdstreet.com

McMINNVILLE HOLIDAY MARKET

12/20–12/22

The Bindery Event Space, McMinnville > With more than 30 curated vendors, this annual makers' market will once again be open for two long weekends during the holidays. See also Nov. 29–Dec. 1.

www.mcminnvillebindery.com

February

BUBBLES FEST

2/8–2/9

Anne Amie Vineyards, Carlton > The weekend before Valentine's Day, explore sparkling wines from Oregon producers plus gourmet food from local restaurants.

www.anneamie.com

OREGON TRUFFLE FESTIVAL

2/14–2/16

Around the Valley > A full weekend includes a forage and feast luncheon, dinners featuring renowned chefs, the traditional Sunday Truffle Marketplace, a truffles and bubbles brunch and much more. Eugene portion of the event happens Jan. 23–26.

www.oregontrufflefestival.org

OREGON CHARDONNAY CELEBRATION

2/22

The Allison Inn & Spa, Newberg > Delve into the world of Oregon Chardonnay with tastings, pairings and more.

www.oregonchardonnaycelebration.org

March

McMINNVILLE WINE & FOOD CLASSIC

3/13–3/15

Evergreen Aviation & Space Museum, McMinnville > The event also known as Sip! gathers thousands of people from all over the Pacific Northwest together in celebration of Oregon wine and cuisine at Evergreen Aviation & Space Museum all for the benefit of children.

www.macclassic.org

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DROP THE MIC

George Humlie



PHOTO PROVIDED

ABOVE: George Humlie performs with his band, Second Time Refined.

Q A copy of “Tough All Over” was recently on sale for \$115 on eBay; (it was autographed by brother Mario). Do you have many of those vinyl laying around?

GH: Yes, we do have more of those old Export 233 albums. In fact, a couple of cases worth. I’m actually somewhat surprised that they are trying to sell them for \$115. That is amazing!

Q What memories stick out from your younger years playing with Export 233 (or with other bands)?

GH: I’ve been playing in numerous bands since about the seventh grade. The first one was Hear No Evil, then Cascade Connection, and, finally, Export 233. We traveled the Northwest in a Greyhound bus, and it was great. Played golf every day and jammed in the evening.

Q Were there lessons from that time you were able to pass along to your kids as they’ve grown as a band?

GH: The motto that we had as a sibling band was “the family that plays together stays together.”

Q How’d your new group get together?

GH: This new band that I’m in, Second Time Refined, comes at a great time in my life. I met them at church, and we decided to jam together.

Q Do you perform all covers or do you have any originals? Any favorite songs you play together?

GH: It’s all about experiencing nostalgia. We do songs from the ’70s, ’80s, ’90s and even this century’s music. Medleys are a lot of fun. We take Elton John’s “Your Song,” combine it with Chicago’s “25 or 6 to 4” and top it off with Led Zeppelin’s “Stairway to Heaven.”

Q The whole AGT experience: In just a few words (if possible) describe the ride you went on with your kids.

GH: As far as my kids, the three, my three, We Three, I am very excited for their new venture. It takes me back to my younger years trying to establish musical traction. ■

GEORGE HUMLIE’S music career may have never broken out from the Pacific Northwest, but, through family, his legacy certainly did. In 2018, George received plenty of primetime NBC on-air coverage as his kids, members of the band We Three, worked their way to a semifinal finish on “America’s Got Talent.” Vignettes aired throughout the reality show contest told George’s own story of growing up in a musical household, being in a sibling band himself as a young adult (Export 233) and then passing along the love of music to his own kids, Manny, Joshua and Bethany. Around his hometown, George is known most for his creation of and continued work with the Humlie School of Music, as well as providing sound tech for live music and festivals around the area. Recently, he has stepped back onto the stage himself, performing with his new band, Second Time Refined.



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