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[i]

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pg 60

2026 Readers Choice Best of Awards

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ON THE COVER

Celebrate the 2026 Readers Choice Awards

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DEPARTMENTS









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GRANTS PASS MUSEUM OF ART
2026 WORLD CLASS EXHIBITS

FUNDRAISER
Online Bidding
Jan - 27 - Feb 21

This is the chance to purchase wonderful original art which has been donated by Southern Oregon artists. Help support the museum! Collect art & keep our doors open.



BETTY LADUKE
Garden of Delights
Feb 25 - March 28

Betty has gathered a wonderful selection of her art from the past up to the present. It is not exactly a retrospective, it is more like a journey through time. There are similar themes in many of the images and each evoke wonder and delight. Hence the name.



BEST OF THE BEST
High School Art
April 3 - May 5

All high schools in Josephine and Jackson Counties are invited to participate. Each school generally juries their students and comes up with about 10 entries each. This show is so unique. Each time we have hosted this exhibit — it's been a very joyful event.

STITCHPUNK
By SAQA
May 15 - July 31

Stitchpunk is presented by SAQA (Studio Art Quilt Associates) About every three years we are pleased to present an exhibit from SAQA. This year will be really unique. SAQA is including three dimensional pieces. The theme is fun and tantalizing with the Steampunk as the motivator.



OSU PRESENTS
Art about Agriculture
Aug 4 - Sept 25

Each year, OSU invites artists throughout Oregon to create based on the theme of agriculture. The museum has enjoyed hosting this exhibit for many years. We look forward to the variety that this exhibition will bring.



AMY NELDER
Pop Trompe L'oeil
Oct 1 - Nov 11

Employing high realism infused with pop au courant imagery, she celebrates otherwise unsung domestic moments or conveys a message of dramatic, sometimes contemporary socio-political, import – but with a sense of lightness and often facetious.



MEMBER SHOW
Annual Event
Nov 17 - Dec 19

Once a year, member artists get to share their work in an exhibit. The art consists of everything from ceramics to oil paintings and everything in between. This is a favorite exhibit.



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southern oregon magazine

VOLUME 17 • ISSUE 4 • WINTER 2026



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ANDREA JACOBY OSHELL has been in the wine industry for over a decade first discovering her love of wine at a small neighborhood wine shop in Miamisburg, Ohio. She also discovered her love of writing during that time by writing and publishing background guides for the International Model United Nations Organization. She moved to Oregon in 2015 where her wine journey continued. She resides in southern Oregon and currently works for a small wine distributor. She achieved her WSET level III with merit in 2021.



LEE JUILLERAT is a freelance writer-photographer and former regional editor for the Klamath Falls Herald and News. He has written or co-authored books about Crater Lake National Park and, most recently, Lava Beds National Monument. An active outdoorsman, he remains an active hiker, backpacker, downhill and cross country skier.



LYNN LEISSLER is a freelance writer living in Southern Oregon, where she enjoys the cultural and scenic variety of the area. She writes for various publications, and enjoys quilting, reading, gardening and traveling. She is currently working on her first novel, while her cat, Kris Kringle, looks on from his windowsill perch.



EZRA MARCOS is an event and commercial photographer based in Southern Oregon. He has documented events for Asante, MOCA Jacksonville, World of Wine, Save Africa Global, Science Works, The Cummer Museum, Britt, and EU Jacksonville. He has been a contributing photographer for *Southern Oregon Magazine* for several years. **www.ezramarcosphoto.com**



DALE ROBINETTE is a freelance photographer residing in the Rogue Valley. He has shot stills on over 100 films for the Hollywood Studios, which include, The Help, La La Land, and Barbie. His photos have been featured in Southern Oregon Magazine as well as published world-wide. Being a story teller with a camera, Dale welcomes any and all assignments.
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WHO'S WHO & WHAT'S WHAT

NEWS | EVENTS | AWARDS | SPOTLIGHTS



A SWEET TRADITION

OREGON CHOCOLATE FESTIVAL'S 22ND YEAR

Chocolate lovers, rejoice. The 22nd annual Oregon Chocolate Festival returns March 6–8, serving up a weekend dedicated to all things rich, indulgent, and irresistibly delicious. This longtime favorite brings together artisan chocolatiers, confectioners, winemakers, and specialty food makers from across the West Coast for a lively, two-day marketplace packed with tastings, demos, and interactive experiences.

This year's theme, "From Bean to Boss: The Power of Chocolate," celebrates the women driving the chocolate industry—from ethical cocoa sourcing to creative kitchens and bold new brands—while honoring all the makers behind the craft. Festival goers can sample new flavors, learn from experts, attend ticketed events, and even vote for their favorite chocolate creators.

Whether you're a devoted chocoholic or just love a sweet excuse to explore, this decadent weekend is one not to miss.

www.OregonChocolateFestival.com

WHITE RABBIT

NIGHT MUSIC AT WHITE RABBIT

WHERE ART, MOTHERHOOD, AND STORYTELLING MEET

On February 7 at 7 p.m., White Rabbit invites you to Night Music, an intimate evening celebrating creativity, community, and motherhood through story and song. The event features Maggie McGovern, whose soulful songs and gentle humor illuminate life's hidden truths, followed by headliner Annie Macleod, known for her evocative lyrics and heartfelt performances that leave every listener feeling seen. Created by artists and mothers, Night Music is a space to exhale, connect, and be inspired, offering an emotional journey through music that honors both the chaos and beauty of creative life.

www.WhiteRabbitAshland.com

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BESTSELLING AUTHOR SHELBY VAN PELT

VISITS MEDFORD FOR ROGUE READS EVENT

New York Times bestselling author Shelby Van Pelt, whose debut novel *Remarkably Bright Creatures* has sold over 2 million copies, is coming to Medford for an author talk hosted by Jackson County Library Services. The event takes place Friday, Feb. 20, 5–6:30 p.m., at the Craterian Theater and includes a Q&A and book signing. *Remarkably Bright Creatures* follows widow Tova, whose friendship with a clever octopus, Marcellus, uncovers secrets about her son's decades-old disappearance. The book won the Heartland Prize for Fiction and was a Read with Jenna Today Show book club pick.

www.JCLS.org

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Garden of Delights
Feb 25 - March 28

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GRANTS PASS MUSEUM OF ART

HAPPENINGS

Art Auction, the largest fundraising event of the year for the museum. Opens on January 27, visit their website for more information. Art can also be donated on January 18 and 19 to help raise funds.

Workshops begin January 31, sign up through their website.

Art in the Garden, May 30 and 31

EXHIBITS:

- February 25 - March 28, Garden of Delights by Betty LaDuke
- April 3 - May 5, Best of the Best
- May 15 - July 31, Stitchpunk presented by SAQA
- August 4 - September 25, OSU presents Art About Agriculture
- October 1 - November 11, Pop Trompe L'oeil by Amy Nadler

www.GPMuseum.com

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ROGUE THEATER COMPANY

2026 SEASON OF DARING AND HEARTFELT STORIES

Rogue Theater Company's 2026 season promises laughter, reflection, and connection with a lineup of plays that explore love, loss, and the human spirit. Performances are held Wednesdays–Sundays at 1 p.m. at Grizzly Peak Winery in Ashland. Producing Artistic Director Jessica Sage emphasizes that theater lets audiences step into another's shoes, confronting truths while celebrating shared humanity.

- **Feb 7–8:** Barry Kraft's *Shakespeare* series, focusing exclusively on *Hamlet* (in-person, Zoom, or recordings)
- **Mar 11–29**: *Stella and Lou* by Bruce Graham, a tender story of finding connection later in life
- **Apr 29–May 3**: Tony Kushner's *Angels in America*, Part I, a powerful exploration of love, politics, and resilience during the 1980s AIDS crisis
- **Jul 15–Aug 2**: Nick Payne's *Constellations*, a moving story of love and choice's ripple effects
- **Oct 14–Nov 1**: Ariel Dorfman's *Death and the Maiden*, a gripping examination of justice, memory, and forgiveness

www.RogueTheaterCompany.com

OREGON SHAKESPEARE FESTIVAL

2026

The Oregon Shakespeare Festival (OSF) has announced key casting and creative teams for its 2026 season, featuring ten productions spanning Shakespeare, American dramas, new comedies, and reimagined classics. The season promises stories that explore love, struggle, and community, highlighting resilience and the joy of live theatre. OSF Artistic Director Tim Bond says, "Each of these plays asks its characters—and all of us—to rise to the challenges before us," emphasizing laughter, hope, and shared experiences.

Founded in 1935, OSF has grown from a small festival into a nationally acclaimed theatre organization, with productions on Broadway, internationally, and across the U.S., earning a 1983 Special Tony Award for Outstanding Regional Theatre.

- ***A Midsummer Night's Dream***, directed by Marcela Lorca
- ***Come From Away***, directed by Laurie Woolery
- ***A Raisin in the Sun,*** directed by Tim Bond
- ***Yellow Face,*** directed by May Adrales
- ***You are Cordially Invited to the End of the World!,*** directed by Keiko Green
- ***August Wilson's King Hedley II,*** directed by Tim Bond
- ***Smote This, A Comedy About God…and Other Serious $H*T,*** directed by Raz Golden
- ***The Taming of the Shrew,*** directed by Shana Cooper
- ***Henry IV, Part One,*** directed by Rosa Joshi
- ***Emma,*** directed by Meredith McDonough

www.OSFAshland.org

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The Britt Festival Orchestra returns to historic Jacksonville for its 64th season, June 18–July 3, 2026, under new Music Director Norman Huynh. The three-week outdoor series will feature orchestral favorites and four guest artists: pianist Olga Kern, soprano Janai Brugger, Grammy-winning ensemble Time For Three, and violinist William Hagen. Highlights include Beethoven's tributes to nature and Max Richter's *Four Seasons Recomposed*. For the fourth consecutive year, Britt will present a film with live orchestral accompaniment. This year will be *Star Wars: The Empire Strikes Back*.

www.Britt.org

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BOOK PICK



RISE UP AND ROCK:

A FRONT WOMAN'S JOURNEY

Enjoy a bold fusion of music, mysticism, and modern female leadership. Natasha Neece steps into the "Golden God's" shoes, leading an all-male Led Zeppelin tribute band while navigating the chaos behind the scenes. Her theatrical shows reimagined Led Zeppelin's mythos through a feminine lens, reflecting her own journey of power struggles, betrayal, and ultimate transcendence. A lifelong seeker of consciousness and spirituality, Natasha draws on allies, wisdom, and insight to heal and thrive in a world that often resists feminine power.

This memoir offers an intimate look at the gritty world of rock while celebrating self-worth, authenticity, and empowerment. For music lovers, women leaders, and anyone seeking meaning in the mess, Natasha proves that even amid shadows, a woman can rise with courage—and rock her own life.

BIO: Natasha Neece is a singer, author, and visionary based in Ashland, Oregon. A lifelong creative and community builder, she inspires authenticity, courage, and heartfelt expression. Her greatest joy is raising two conscious, loving sons, and she continues to share her story through performances, book readings, interviews, and podcasts.

Find the book on Amazon.

WHAT'S NEW



NEW LIONESSES ROAR

INTO WILDLIFE SAFARI

Wildlife Safari welcomes two new African lionesses, Thabisa and Lindelani, joining the park's pride and bringing the total to six. The nine-year-old sisters arrived from Riverbanks Zoo in South Carolina as part of the Species Survival Plan, supporting the long-term sustainability of African lions in North America.

Already settling in, the sisters enjoy watching the drive-thru animals, participating in daily training, and joining the pride in roaring and stretching on their mature trees. Their genetics make future cubs especially valuable to conservation efforts. Guests can meet Thabisa and Lindelani up close through lion encounters or feedings. Wildlife Safari is open daily, 9 a.m.–4 p.m.

www.WildlifeSafari.net

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Lunch: Monday-Sunday
11:00 AM to 5:00 PM

Dinner: Wednesday-Sunday
5:00 PM to 8:00 PM

Summer Hours
Dinner service until 9:00 PM

BUONGIORNO, ASHLAND!

CAFE LUMINA BRINGS ITALIAN FLAVORS



Ashland's downtown plaza just got a taste of Italy with the opening of Cafe Lumina at 27 N Main St. The Italian café focuses on locally sourced, organic ingredients, and avoids seed oils and offering breakfast delights like house-baked biscotti, graffe napoletane, and gluten-free caprese cake, alongside organic coffee, espressos, cappuccinos & lattes.

Currently open Wednesday–Sunday, 8 a.m.–noon, Lumina serves a breakfast hot bar with frittatas and baked polenta, catering to both meat-eaters and vegetarians. Plans are underway to expand into lunch and dinner, featuring rotating pastas, meats, and vegetables, plus a full selection of wines, cocktails, and Italian sodas. Owners Alessandro and Neil Antonio invite the community to linger, savoring authentic Italian home cooking in a warm, art-filled environment.

www.CafeLumina.com

PUFFIN LICENSE PLATE

NOW IN PRODUCTION!

Good news for wildlife fans: the Oregon Coast Aquarium Puffin License Plate has officially reached the production stage after selling 3,000 vouchers. Oregon DMV estimates it will take six-seven months before the plates are ready, with voucher holders receiving instructions a month prior. The plate features a tufted puffin floating above the sea, supporting both the Aquarium's aviary puffins and wild populations along Oregon's coast. Proceeds benefit endangered marine animals cared for at the Aquarium, including sea turtles, snowy plovers, and Guadalupe fur seals.



"The puffin plate project has been a labor of love," says OCAq CEO Carrie Lewis, thanking the community for their support. Plates will eventually be available for purchase at DMV offices statewide.

www.Aquarium.org

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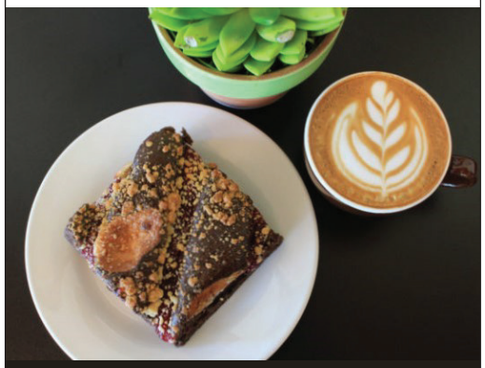

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229 W. Main Street – Cafe (Downtown Medford) 541-734-3271

7700 Crater Lake Hwy – Espresso Bar (White City, Inside Grange Co-op) 541-879-0634

900 N Haskell Unit D - Cafe (Central Point, In Twin Creeks) 541-727-7378

Check Out Our New Location at 2825 E Barnett Rd - Espresso Bar (Medford, inside main entrance)

mellelo.com



LA FUENTE MARKET

BRINGS FARM-TO-TABLE BUTCHERY & MORE TO PHOENIX

Phoenix's La Fuente Market & Butchery, newly opened in late 2025 at 127 N Phoenix Rd, is a seven-day-a-week food hub celebrating local meats, seasonal produce, and heritage culinary traditions. The 3,000-square-foot space combines a retail market, commercial kitchen, whole-carcass butchery, and CSA subscription boxes, all featuring Rogue Valley-sourced meats and produce.

La Fuente offers cut-and-wrap services, sausage-making, workshops, and monthly farm-to-table dinners, showcasing the journey from local farm to table. SNAP/EBT cards are accepted, and signature items include nose-to-tail sausages, pâtés, bone broth, and heritage forest-raised pork.

Founder Krista Vegter, also owner of Uproot Meats, draws on decades of experience to provide healthy, culturally relevant foods, supporting both consumers and small local producers. La Fuente partners with Cow Creek Chicken, Arpeggio Vineyard, Fry Family Farm, Crust + Crumb Bakery, and others, offering a centralized outlet for Rogue Valley food artisans. Open 8 a.m. to 8 p.m. daily, La Fuente is more than a market—it's a community hub for local, sustainable, and flavorful foods.

www.LaFuenteMarket.co

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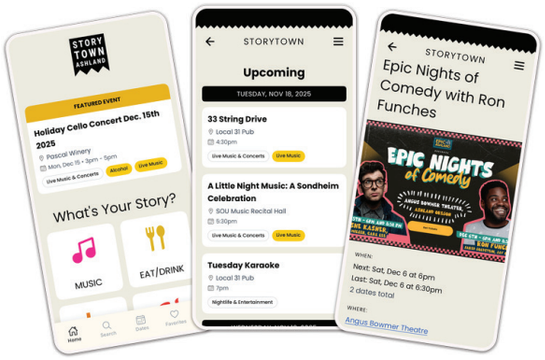

ONE APP TO FIND IT ALL

STORYTOWN PUTS ASHLAND'S EVENT SCENE IN YOUR POCKET

Ashland has never lacked things to do — only a simple way to find them. Enter the Storytown App, a new free mobile platform that launched November 19 aims to solve the town's long-running "calendar enigma" by gathering everything happening around Ashland into one easy-to-use place.

From Oregon Shakespeare Festival performances and SOU sporting events to downtown parades, foodie festivals, live music, family activities, and Mt. Ashland adventures, the Storytown App connects residents and visitors to the city's full cultural pulse. Users can filter events by venue, artist, music and theater, sports, food and wine, outdoor recreation, and more —creating a personalized feed tailored to their interests.

Developed by Ashland-based tech team White Rabbit with support from a City of Ashland grant, the app is designed to be as intuitive as checking the weather. Storytown's founders see the app as a cornerstone in positioning Ashland as a true year-round cultural destination, building on initiatives like the upcoming Ashland Sarcasm Festival. The app is available on iOS and Android.

www.StorytownAshland.com

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MINISO BRINGS "JOY PHILOSOPHY" TO MEDFORD!

DISCOVER YOUR NEXT FAVORITE THING

Prepare for a shopping experience unlike any other! MINISO, the globally popular lifestyle brand, is officially opening its doors at The Village Medford Center, bringing its celebrated blend of fun, design, and affordability to Southern Oregon. More than just a store, MINISO operates on a "Joy Philosophy," offering a curated collection of products designed to inject a little happiness and surprise into everyday life. Stepping into MINISO is like embarking on a treasure hunt where every aisle holds a delightful, budget-friendly find. What exactly awaits you inside? MINISO is famous for its massive, constantly rotating inventory across multiple categories, ensuring that no two visits are ever the same. The store offers a vibrant mix of essentials, novelties, and pop-culture favorites.

Plushies & Toys: From adorable collectible blind boxes to oversized, irresistibly soft plush toys, this section is a haven for collectors and gift-givers alike. MINISO is well-known for its fun collaborations with major global IPs like Disney, Hello Kitty and Friends, and more.

Stationery & Gifts: Find all your back-to-school or office needs with a design-forward twist. Think chic notebooks, whimsical pens, and the perfect small gift for any occasion.

Home Goods & Fragrances: Elevate your living space without breaking the bank. Discover stylish home décor, practical kitchen accessories, organizers, and a signature line of room sprays and perfumes that offer a touch of everyday luxury.

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WHAT'S NEW



Snacks: A colorful variety of unique and globally-inspired snacks perfect for a quick treat or to satisfy an adventurous craving. The beauty of MINISO lies in its universal appeal. While the brand's focus on trendy, creative, and affordable items making it a perfect match for Gen Z, college students, and young professionals, its broad product selection draws a much wider audience. MINISO is a destination that promises to transform the mundane task of shopping for essentials into a genuinely joyful and affordable experience. It's the ideal stop for:

Savvy Shoppers: Those who appreciate high quality and minimalist, design-conscious aesthetics at a competitive, accessible price point.

Gift Hunters: Anyone looking for a unique, thoughtful, and charming gift for a friend or family member—from a birthday to a simple thinking-of-you surprise.

Families: A fun destination for kids, teens, and parents to browse together, offering practical home items alongside playful novelties. The arrival of MINISO reinforces The Village Medford Center's commitment to bringing fresh, engaging retail options to the Rogue Valley. Keep an eye out for details on the Grand Opening Event, where you can be among the first to explore the aisles and experience the MINISO "Joy Philosophy" for yourself!

www.TheVillageMedfordCenter.com

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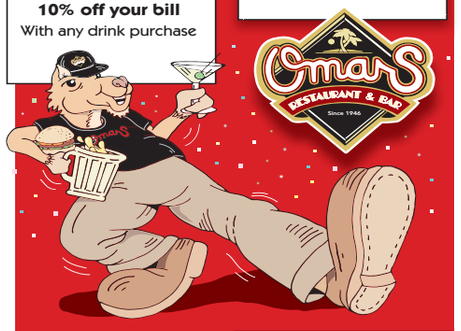

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STRAIGHT OUT OF A SNOW GLOBE

JACKSONVILLE NAMED ONE OF AMERICA'S PRETTIEST CHRISTMAS TOWNS

Jacksonville's old-fashioned holiday charm just earned national applause. The historic Southern Oregon town has been recognized by HGTV as one of the "30 Prettiest Places Decorated for Christmas Across America," placing its beloved Victorian Christmas squarely in the national spotlight.

Each December, Jacksonville's National Historic Landmark district transforms into a nostalgic winter wonderland, complete with Father Christmas dressed in Victorian finery, a vintage car parade, festive trolley tours, and streets glowing with holiday lights. HGTV also singled out the 1870s C.C. Beekman House Museum, which is decorated each year to reflect authentic 19th-century Christmas traditions, offering visitors a step back in time.

Adding to the accolades, a recent travel survey by Exoticca crowned Jacksonville Oregon's No. 1 "Hallmark-Ready" Christmas Town, honoring destinations that feel as though they've leapt straight off the big screen. The ranking praised Jacksonville's preserved architecture, cozy small-town feel, and storybook-worthy seasonal traditions. With



carolers, music, decorated historic homes, and locally owned shops and restaurants joining in the celebration, Jacksonville's Victorian Christmas continues to be a cherished holiday tradition—and now, one of the prettiest in the country.

www.JacksonvilleOregon.org

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PRESSURE POINT ROOFING

2025 NATIONAL "BEST OF THE BEST"

Southern Oregon's Pressure Point Roofing has been recognized with the 2025 National Best of the Best Award by Best of the Best Television, honoring roofing companies nationwide for excellence, integrity, and top-tier service. Selected for outstanding craftsmanship, customer satisfaction, and high standards, the award reflects the team's commitment to premium materials, expert installation, and reliable service. "We are honored to receive this award," says COO Brian Fisher, praising the hard work of the entire team. Serving the region for over 20 years, Pressure Point Roofing specializes in asphalt, metal, and low-slope roofing for both residential and commercial clients.

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MEDFORD NAMED "TOP SMALL TOWN"

SUNSET MAGAZINE'S 2025 TRAVEL AWARDS

Medford has earned national recognition as a "Top Small Town" in *Sunset Magazine*'s 2025 Travel Awards, celebrated for its charm, cultural offerings, and Rogue Valley attractions. The Heart of the Rogue joins Carmel-by-the-Sea, CA, and Great Falls, MT, as a must-visit small-town getaway. *Sunset* highlights Medford's 85+ tasting rooms, vibrant restaurants, markets, and arts venues including the newly reopened Holly Theatre and the Britt Music & Arts Festival. Outdoor enthusiasts can explore breathtaking vistas of Crater Lake and enjoy a mix of active travel paired with local wine experiences. "*Sunset Magazine*'s recognition is a significant honor and reflects our collaborative community," says T.J. Holmes, Senior VP of Travel Medford. The award underscores Medford's appeal as a diverse, all-in-one destination for food, wine, arts, and outdoor adventures.

www.TravelMedford.org

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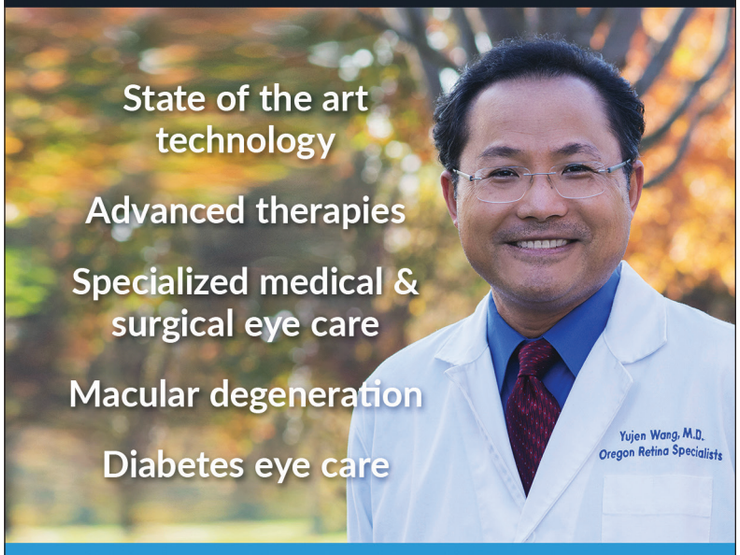

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SAY "I DO" IN THE WILD

DREAMY WEDDING, ELOPEMENT & HONEYMOON SPOTS IN DEL NORTE COUNTY, CA

If your vision of the perfect wedding includes ancient redwoods, misty beaches, wild rivers, or a cozy cabin tucked deep in nature, Del Norte County, California delivers something truly special. This unspoiled corner of Northern California is quickly becoming a favorite for intimate weddings, elopements, engagement sessions, and honeymoons—where dramatic scenery replaces décor and crowds are nowhere in sight. From forest cathedrals to riverbanks and sea cliffs, here are some of the most magical places to celebrate love in Del Norte County.

1. WEDDINGS IN THE REDWOODS

With towering old-growth forests and fern-filled groves, redwood weddings feel timeless and deeply personal. Del Norte County offers access to multiple national and state parks, as well as private forest venues that allow for more flexibility. Some locations are perfect for quiet elopements, while others can host larger celebrations beneath the tallest trees on earth.

- Jedediah Smith Redwoods State & National Park
- Stout Grove & Grove of Titans
- The Cathedral Tree at Trees of Mystery
- Fern Hook Vacation Cabins
- Florence Keller County Park & Campground
- Walker Road (off Highway 199)

2. OCEAN VIEWS AND SANDY SEA BLUFFS

Del Norte County's coastline is rugged, romantic, and refreshingly uncrowded. Couples can choose from sandy beaches, dramatic overlooks, or even a wedding on the water—with whales sometimes making an appearance. Two historic lighthouses add storybook charm, including one accessible only by helicopter.

- Historic Battery Point Lighthouse, Crescent City
- Pebble Beach & South Beach, Crescent City
- Crescent Beach Overlook
- Clifford Kamph Memorial Park
- Klamath Overlook
- Lighthouse Cove RV Park & Vacation Rentals
- Whalers Island in the Crescent City Harbor
- Boat weddings departing from Crescent City Harbor
- Wilson Creek Beach

3. WEDDINGS ALONG THE SMITH AND KLAMATH RIVERS

River weddings in Del Norte County feel intimate and grounding. Whether it's a historic inn perched above the water or a modern riverfront retreat, these settings are ideal for small ceremonies, weekend-long celebrations, and honeymoon stays.

- Historic Requa Inn
- Rock Creek Ranch
- Xaa-wan'-k'wvt Howonquet Village and Resort (XVR Resort)
- Ruby Van Deventer County Park & Campground
- Redwood National Park Riverfront Retreat (sleeps 12, additional rental The Villa sleeps 10 more)

4. LAKESIDE LOVE AND PEACEFUL RANCH SETTINGS

For couples craving tranquility, lakeside and ranch venues offer space, privacy, and natural beauty. These locations are perfect for relaxed ceremonies and laid-back celebrations surrounded by nature.

- Woodhaven Lakeside Ranch

5. NOSTALGIC AND ONE-OF-A-KIND VENUES

Del Norte County is filled with unexpected, personality-packed venues that feel playful, retro, or deeply historic. These locations shine for couples who want something truly different—and memorable.

- Trees of Mystery
- Tsunami Lanes
- Curly Redwood Lodge
- Historic Patrick Creek Lodge

6. FARM WEDDINGS AND WILDLIFE-INSPIRED VENUES

From working dairies to open meadows where elk roam nearby, farm and wildlife venues add warmth and authenticity to any celebration. These spaces blend natural beauty with a welcoming, down-to-earth feel.

- Woodhaven Lakeside Ranch
- Alexandre Family Farm
- Elk Valley Casino's grounds & restaurant

7. WHY COUPLES ARE CHOOSING DEL NORTE COUNTY

- Iconic redwoods, beaches, rivers, and farms—all in one destination
- Ideal for elopements, micro-weddings, and nature-forward celebrations
- Less crowded and more affordable than traditional wedding hotspots
- Built-in honeymoon adventures just minutes away

Whether you're exchanging vows beneath towering trees, on a windswept bluff, or beside a peaceful river, Del Norte County offers couples a place where love feels wild, meaningful, and unforgettable.

www.VisitDelNorteCounty.com

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LIFT LOCAL

CHOOSING THE RIGHT GYM IN 2026

The fitness landscape has changed dramatically over the past few years. Between global health shifts, advances in technology, and a renewed focus on mental wellness, the "gym" of today looks nothing like the crowded clubs of the past. So as you set your goals for the new year, it's worth asking: What should you really look for in a gym in 2026? Here are five key factors to consider—and how Village Fitness Medford sets a new standard for them all.

A SPACE THAT FITS YOUR LIFESTYLE

Gone are the days of inconvenient hours and shared locker rooms; modern fitness is about flexibility and comfort. The best gyms now offer 24/7 access, private changing rooms, and amenities that support your routine—not restrict it. At Village Fitness, members enjoy round-the-clock access and an environment designed around ease and efficiency.

A FOCUS ON RECOVERY AND WELLNESS

Training hard only matters if you recover right. Top-tier gyms are incorporating recovery technology once reserved for professional athletes. Village Fitness leads the way with their brand new Vitality Booths—combining the power of red light and halo salt therapy into one, body boosting recovery session. In addition, new men's and women's saunas, a new Gen 5 Hydromassage lounge and an on-site Smoothie Bar Recovery Center makes your post-workout routine effortless and enjoyable.

SMARTER FITNESS TECHNOLOGY

In 2026, progress is data-driven. The best clubs integrate technology to measure real results, helping members stay accountable and inspired. Village Fitness uses the eVolt 360 Body Analysis System, giving members detailed insights into their body composition and progress. Every member can get a scan when they join to see where they are starting, and how to best achieve maximum results in the shortest period of time.

QUALITY OVER QUANTITY

Big-box gyms may offer low prices, but they often sacrifice comfort, cleanliness, and community. The best fitness experiences now come from smaller, member-capped clubs that value personal space and individualized support. Village Fitness is membership-capped, meaning no waiting for equipment and no chaos—just an environment that feels elevated, personal, and productive.



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LOCAL OWNERSHIP AND REAL CONNECTION

Finally, the heart of any great gym is its people. Locally owned clubs reinvest in their communities, hire local talent, and create a sense of belonging that corporate chains have difficulty replicating. Village Fitness is locally owned and operated, built by Medford residents who believe in supporting the Rogue Valley's health and vitality.

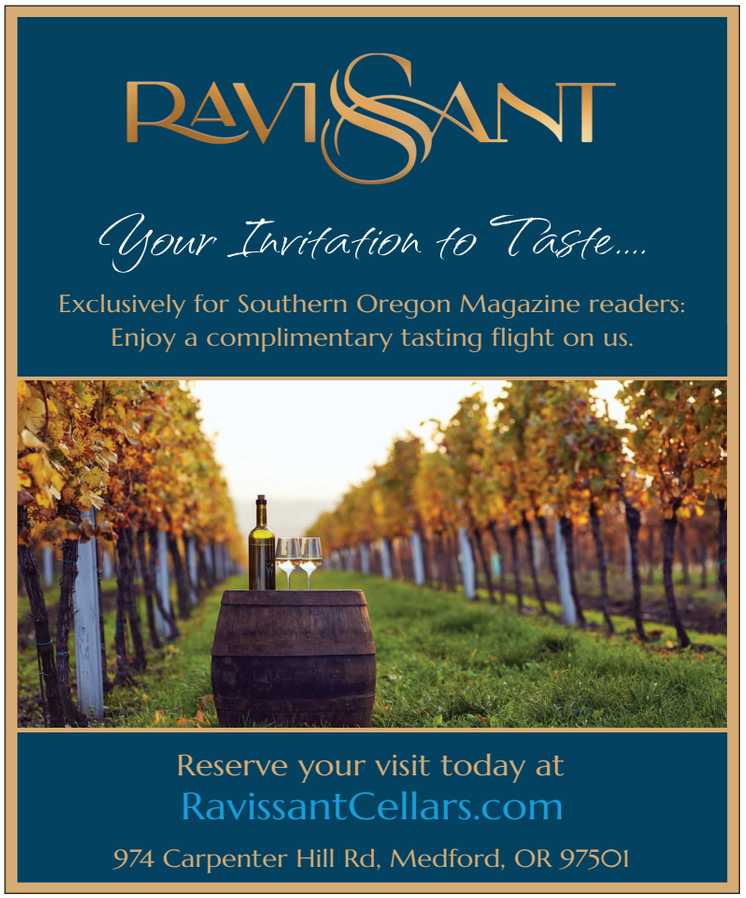
YOUR BEST YEAR STARTS HERE

In 2026, fitness isn't about fads — it's about balance, technology, and belonging. Village Fitness combines all three. So this year, LIFT LOCAL and experience the difference at the all new Village Fitness!

Village Fitness Medford, located in the Medford Center Village

www.VillageFitnessMedford.com





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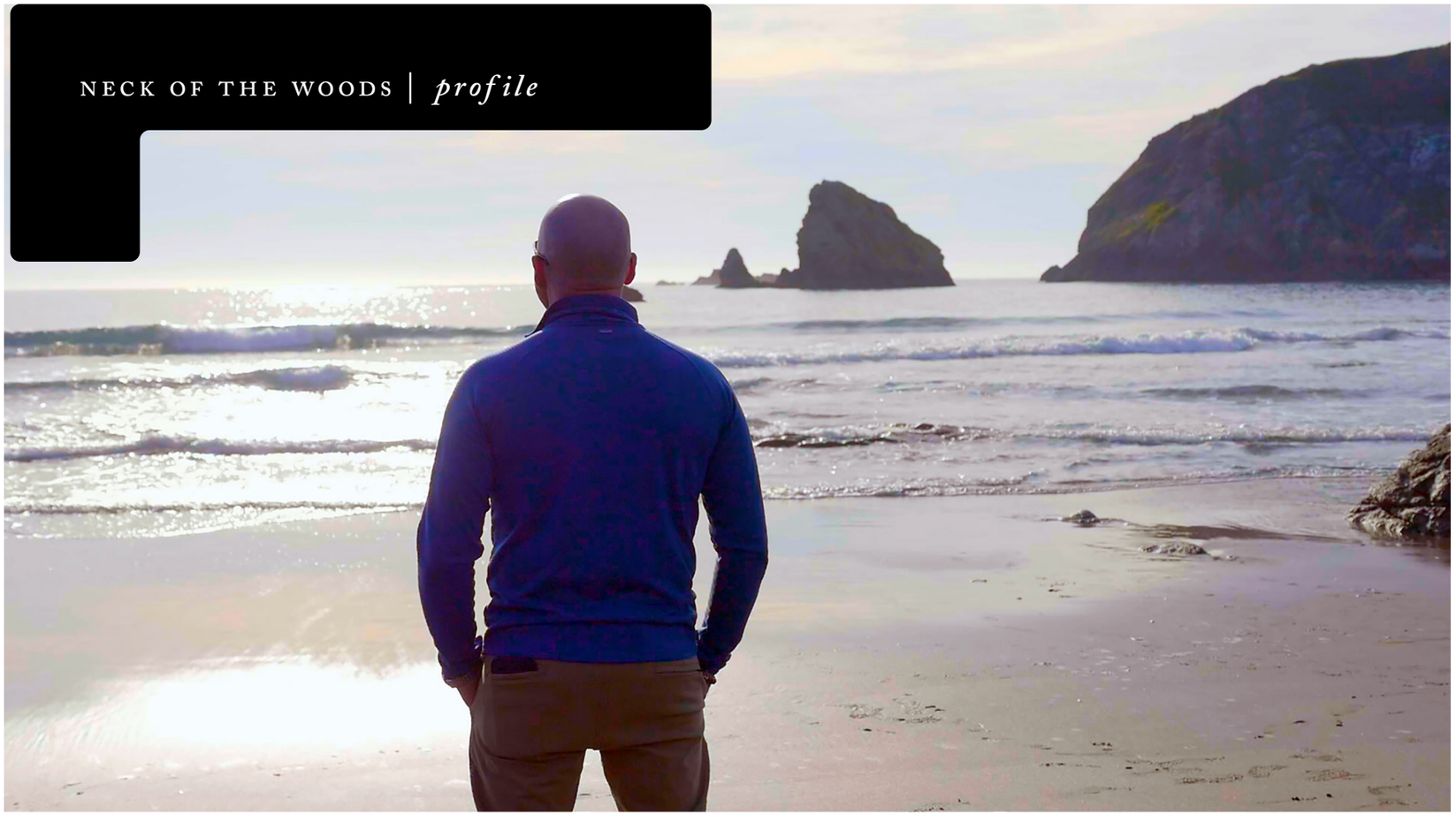













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VINNY DICOSTANZO

All Across Oregon

Steve Boyarsky Ross Williams and Levi Anderson

Q: HOW LONG HAVE YOU BEEN IN VINNY'S ITALIAN KITCHEN RESTAURANT?

VINNY: We initially built and opened Vinny's in April of 2000. I left for a few years, and I sold it to my father. He ran it for a few years, then he sold it to someone else. They closed and the landlord asked if I would come back, reopen at the original location under the original lease. And we said yes.

Q: WHAT'S THE SECRET SAUCE FOR RUNNING A SUCCESSFUL RESTAURANT?

VINNY: I don't have the answer, but what I do know is that I was born and raised in an Italian restaurant. I watched my father and my uncles as they did the work. Cooking, cleaning, and caring about what they did and their customers. They loved what they did. They were strong, successful, and loved it. That was the start of my passion, and it never left. So, does one need to be born and raised in an Italian Restaurant to be successful? No, but it doesn't hurt. As I've grown and the world seems colder and harsher, I've learned I want to be the opposite. I want to treat people the way I want to be treated, with respect and concern.

Q: HOW DID YOU GET INSPIRED TO START YOUR TELEVISION SERIES ALL ACROSS OREGON?

VINNY: We already live in a system that's very difficult. People are entitled, people are mad, people aren't nice. COVID bought out the worst in everybody. I've heard this over thousands of interviews, no matter which restaurant owner or what kind of business you're in, everyone experienced the worst of people in COVID.

I watched mom-and-pop businesses, not just restaurants, fall by the wayside, while corporations were getting all the funding and attention. I watched how these family-run businesses were being treated by customers. People were impatient and entitled. I thought, This is crazy, the people who built their communities are getting shut out. I wanted to bring attention to these folks. People just like me, like my parents, immigrants from Italy, no favors, no handouts, just determination, hard work, and chutzpa. I pitched the idea to our local Southern Oregon Public Broadcasting System (SOPBS). They loved it. They, too, felt that showcasing hardworking mom-and-pop businesses would be a wonderful basis for a TV show. We show viewers how many hats a restaurant owner wears in a day. From early morning shopping, to prepping, cooking, and planning, while handling phone calls, employees, entitled customers (and great ones too), and paying bills. All while being fathers, mothers, sisters, friends, caretakers, and community volunteers. Family businesses are the backbone of strong communities. I wanted it shouted from the rooftop. Hence, *All Across Oregon*.

Q: WHO BELIEVED IN YOU FROM THE BEGINNING? WHO THOUGHT, "I THINK THIS GUY CAN DO IT."?

VINNY: My wife! My wife believes I can do anything I set my mind to. All she cares about is that I'm honest, forthright, and enjoy what I'm doing. I love doing this program. It's exciting. I get inspired by all these hard-working families. I had several supporters at SOPBS, like Robert Meade, Brad Fay, Jeff Lebau, and Phil Meyer. These guys were great and they gave me important advice. I welcomed the needed counsel and direction. It's the only way to grow as a human. A special thanks to my two co-Producers, Ross Williams and Levi Anderson. They have worked so hard. I love and appreciate everything they've done.

Q: WHAT FEEDBACK HAVE YOU GOTTEN FROM PEOPLE WHO TELL YOU YOU'RE BEING SUCCESSFUL IN THE PROGRAM?

VINNY: Never could I have imagined the love and shout-outs I get every day. I get embarrassed because their words are so kind and genuine. Common comments from fans are, "Thank you for doing what you are doing." "Your show just makes me feel good." "We love your show." Making a person feel good, what more can I ask for? It's invigorating. I never realized this program would be the beginning of so much enjoyment.

Q: PBS VIEWERS FROM AROUND THE COUNTRY WHO HAVE NEVER BEEN TO OREGON ARE WATCHING IT?

VINNY: *All Across Oregon* is a nationally syndicated television series airing on 16 PBS stations. Visitors from other states come to Vinny's Italian Kitchen to tell me they planned their road trip through Oregon with information from the show. They are from New Jersey, Florida, Chicago, North Carolina. They stop in for dinner, we take pictures together, and they tell me how much they enjoy All Across Oregon. It's great meeting others who want to see people making a difference in their community. They want to watch kind, inspiring, hard-working people serve their towns. All we have to do is stop and look around your community and you will see them. I want *All Across Oregon* to be a reminder that people work hard to help make our days great.

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Q: IS THE SHOW SCRIPTED OR IS IT SPONTANEOUS? HOW DOES THAT WORK?

VINNY: The show is all about the people we're filming. I want what they are feeling and thinking to come out naturally and honestly. For the most part it works. Sometimes people are camera shy, but they are comfortable doing their work. I want them to keep their businesses open while we're filming, so we can see them in their natural setting. As a business owner, I would appreciate not having to close my doors and lose business so someone can film. I'm very aware of their overhead, their bills that need to be paid. If I can provide some comic relief with a dance or a silly question it helps put them at ease.

Q: HOW HAVE YOU GOTTEN HERE AND WHERE DO YOU GO NEXT?

VINNY: That's a loaded question. A fun one though. We have many ideas in the works. Our television production relies solely on sponsors. The bigger our sponsorship, the further we can reach out and travel. I would like to give a shout-out to our major local sponsors: John Warekois CPA, Travel Southern Oregon, Superior Athletic Club, Diamond Medical Maintenance, Oregon Adventure Coast, Travel Southern Oregon Coast, Travel Curry County, FV Martin Trucking, Together, they make our show possible.

Q: HOW DID YOU ARRIVE IN SOUTHERN OREGON? DIDN'T YOU GROW UP IN NEW YORK?

VINNY: Yes, born in New Rochelle, New York and lived in Rye Brook, New York until I was 18. Then I went to visit my grandmother in Mission Viejo, California. Twenty-eight days later, I met the love of my life, Gina. We got married a year and a half later. Then we moved back to New York. After a while, we realized we wanted to move back out west. Oregon sounded good.

Q: AND YOU LANDED IN SOUTHERN OREGON?

VINNY: We got off exit 58 of I-5 in Grants Pass. The first thing we saw was the statue of the Caveman. "Where am I? What have we done?" My wife cried as I tried to hide my tears. Instantly, I remembered a

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conversation I had with an older friend before leaving New York. He's the kind of friend that exudes toughness and strength, he's a just-get-it-done person no matter how difficult it gets. He told me, "If you follow through with this decision and leave the family business, you need to stick it out for three years. Don't even think of coming back before three years, as hard as it gets." I respected him. I listened and it worked out.

Q: WHAT MAKES SOUTHERN OREGON SPECIAL?

VINNY: The mountains, the Pacific Ocean, the wilderness, the rivers, lakes, snow, warm summers—Oregon has it all. There are pros and cons no matter where you live. I really try to look at the beauty of God's creation and appreciate what's in front of me. I want to put that beauty on the screen for the TV viewers to see. Oregon makes it easy.

Q: WHAT'S MORE IMPORTANT TO YOU NOW THAN EVER BEFORE? MAYBE IT'S ALWAYS BEEN IMPORTANT TO YOU, BUT IT'S TAKING ON A NEW SENSE OF IMPORTANCE.

VINNY: We live in critical times, and it can be hard. We are not living in our grandparents' day. Everywhere we look, things are hard, people are difficult, there is so much sadness; we may even find ourselves wondering what life is all about. I've had my share of heartbreaks and trials. I understand more every day that all I can do is control how I respond to others. I love my family deeply. I look for the positives in each day and each person. I want to find the good in my fellow man. Be a friend and care!

Q: WHAT DREAMS DO YOU HAVE THAT ALL ACROSS OREGON CAN DO?

VINNY: The vision for the show is the same. It has been a solid, honest, forthright adventure from the beginning, to showcase those who care about what they do. That will never change. Although, if we travel further than Oregon, we may have to change the name of the show. We have exciting news to share with *Southern Oregon Magazine*. *All Across Oregon* has been given the green light for a one-hour special from Hawaii. Coming soon. Your readers are the first to know.

Vinny@AllAcrossOregon.com | **Kpastal@gmail.com**

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GOLF GARAGE

DISCOVER WHY GOLF SEASON IS EVERY SEASON

LYNN LEISSLER

EZRA MARCOS

Golfers dream of making a hole-in-one. Some achieve it, for others it remains an elusive goal. Noah Horstman made not one, not two, but three holes-in-one in one year, yet didn't envision golf as his career. Still, for that thirteen-year-old (you read that right), it might be viewed as a sign. There would be many twists and turns before he became founder and owner of Golf Garage, and with numerous professional achievements and recognitions, certifications and industry roles, and professional involvement to his name.

Golf Garage is so named because its first iteration consisted of two simulator bays in the Horstmans' literal garage. Noah and his wife, Kimberly, sketched rough plans for the present facility on a napkin while out for dinner. Leading to that event, Noah had worked on grounds crews, done an internship at Harry & David (and decided he didn't want to work in a cubicle), and had been a golf pro at Centennial Golf Club. An injury took him off the course as a playing professional and directed him to teaching, including being golf coach at Willamette University. He participated in various developmental opportunities, but when plans for indoor training facilities didn't pass, he and his wife returned to Southern Oregon to be near family. He now believes that was for the best, because he is completely satisfied with where he is today.

The Phoenix location (across from Home Depot) opened in July 2024. Horstman says that more than just golfing, "I want to build a family culture. To build relationships within the community. Players of all levels can come together to practice, improve their skills, and build connections and friendships. One advantage of an indoor facility is that it's always sunny and 70°."

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During construction, Horstman supported local businesses and continues doing so. The space above the bays will soon showcase advertisement banners for local businesses, uniform in overall design, but each with its own logo.

The nearly 20,000-square-foot facility features ten Falcon Simulator Bays. The Falcon™ delivers more than a dozen points of ball and club performance data with each shot, and lets golfers practice in various weather conditions and elevations. More than 1,800 courses are available, including Pebble Beach and St. Andrews. A simulator offers immediate feedback, allowing immediate correction. Measured data includes ball speed, launch angles, spin, and carry distance. It also measures club data—club head speed, path, angle, lie and face angle at impact, smash factor, loft at impact, impact location on club face within a millimeter, and closure rate. Such analysis doesn't happen on the course. "Ten minutes in a bay is better than ten hours on the range," claims Horstman, who believes each player is different. His academy structure focuses on three pillars: coaching to help with mechanics, the mental game, and performance coaching in fitness.

The right club is essential to improving your game and your comfort. Golf Garage offers tour-level fitting services using advanced technology to analyze your swing, body mechanics, and ball flight. Their expert team can tailor a club to your individual specifications, the analysis broken down by Southern Oregon's only Master Club Fitters.



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TOURPUTT, an amazing AI Putting Simulator, records and analyzes all aspects of your putting, focusing on green reading, starting angle, and putt speed. The data analysis/presentation is intuitive for golfers at all levels, giving instant feedback. This comprehensive putting training, with an emphasis on targeting "money putts," will help you fine-tune your short game.

Golf pros are on hand to help with all aspects of your game, including lessons and private coaching. Golf Garage is proud to have Ryan Kukula as its Director of Instruction, a PGA associate (soon to become a PGA member); Jessica Young, PGA Associate Director of Junior Golf; and Matt Preston, PGA Associate Director of Performance. They are the powerhouse team supporting Horstman's efforts to grow the game of golf at the highest level in the country since 2019. New to the family is Logan Genaw, PGA Associate who brings a unique talent for club repair, fitting, and instruction. There are six (and soon nine) PGA coaches available, with Horstman being the only Top 50 Coach in the country located in Southern Oregon.

Other golf-related opportunities include an academy, an outdoor green, the availability of equipment and apparel with guaranteed lowest prices for members and students, and the largest indoor putting green in the state. Over 150 golf development programs are available for all ages and abilities.

Golf Garage is home to Southern Oregon University's golf team, with Horstman as head coach. The facility has space for fundraisers, corporate retreats, team building meetings, networking events, birthday and anniversary parties, and other special occasions—a place for the whole family. You can check out "the game" on one of the 60 big-screen TVs, whether you're following your favorite college or pro team, the Super Bowl, or the World Series. Whiskey Wine & Wedges, Bourbons & Bombs, and Ladies Links & Drinks are a few special events hosted in the past.

Other non-golf amenities include Pilates, FitSprings and Fitness and Pilates Private Studio, Kimberly Horstman's business. There are also showers and lockers, a physical therapy office, and a meeting room. If you're hungry or thirsty, try Birdie's Pub or Tani's Sushi with Chef Ethan, plus two permanent food trucks outside and more to come. Conceivably, you could pop in, hit some balls or get in a workout, then grab a coffee or a drink and a bite to eat before heading to the next thing on your agenda.

Golf Garage works with some non-profits, including the Boys & Girls Club golf team, YMCA, local school districts, the PGA Jr. League, and more. Scholarships are available.

Membership, with various levels and amenities, allows 24/7 access, lessons from Southern Oregon's only nationally recognized instruction team, and niceties such as a fitness coaching program, food and beverage options, and a private meeting room and lounge. Non-members are welcome as well, though with different opportunities and hours.

Horstman summarizes the heart of Golf Garage. "The idea is player development, then out on the golf course. We are building golfers, not indoor golfers." That's why Horstman has partnered with seven local area courses, with a goal of 20 by the end of 2026. Player development is ongoing, so he knows folks will return for more development and fine tuning. Knowing that, he plans to build 50 more facilities over the next ten years.

See the website for hours, pricing, membership, special events, and more.

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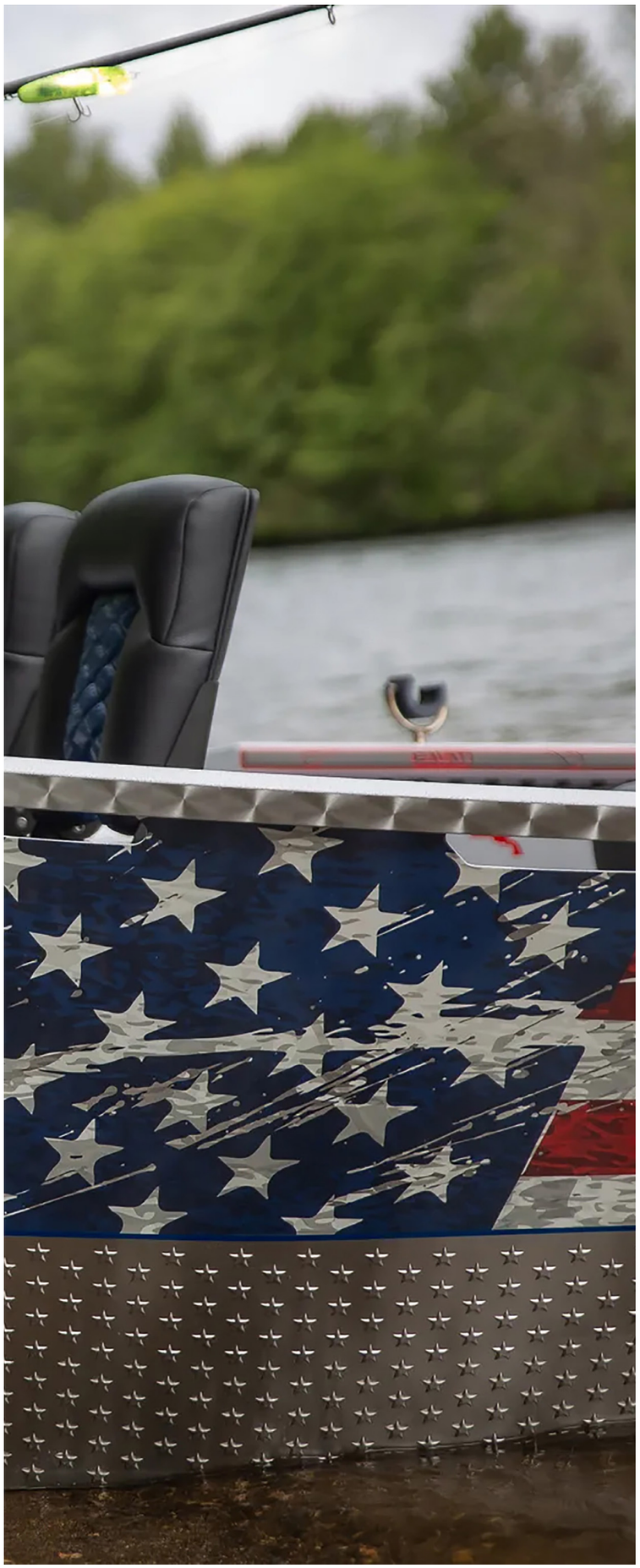

PAVATI MARINE
IN WHITE CITY

BUILDING CUSTOM BOATS LOCALLY FOR A GLOBAL MARKET

Valerie Coulman

Pavati Marine

It was 1980, and on the same day his son was born, Rogue Valley local Gene Gros started a company in White City that has since become nationally known as Highway Products.

That son, Chuck Gros, has also made a name for himself in the business that now sits beside the very company where he first learned alongside his dad. "I started working there [at Highway Products] and eventually was running the business, but then I realized my dad was never going to retire," he jokes, "so I started looking around for something to do. I started making boats in the back when I had time."

The first boat design Gros intended to unveil was a wake boat he was building for a Portland trade show, but when he realized the boat would not be ready in time, his dad offered some advice. "Why don't you make a drift boat?" When that drift boat garnered a few orders from the trade show, Gros continued to build and eventually founded Pavati Drift Boats in 2008. The drift boat market was ready for innovation and their boats began to gain recognition for their functional and forward-thinking features geared specifically to folks passionate about fishing.

But while the drift boats increased their exposure as a boat manufacturer, Gros never forgot his wake boat project. In 2014, Pavati Marine came alongside Pavati Drift Boats to produce the world's only aluminum frame wake boat. It was a move that would take them from a largely Western U.S. market to a global one. "We are the only manufacturer in the world building luxury wake boats from aluminum," says Brody Shannon, Global Sales Director for Pavati Marine, "and we hold multiple industry-first patents that redefine what's possible on the water."

That production means some specialized equipment. "I couldn't do this in my garage," Gros says, and in a unique collaboration, Pavati Drift Boats, Pavati Marine, and Highway Products still share time and equipment in their eleven-acre, multi-building manufacturing facilities in White City. Gros says it's been a good partnership, as the sharing of equipment and machinery keeps both companies well supplied for their customers, and gives them the ability to custom produce each piece of their innovative designs. With upholstery departments and paint booths onsite, it's custom work from flat metal to finished wrap.

For their wake boats, ninety percent of what they do goes out of state, as areas like the Great Lakes and Salmon River are currently leading

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their customer base. But Gros also takes pride in the fact that their business brings revenue from outside Southern Oregon to support local business and industry, a sentiment Shannon echoes. "We are proudly American-made, engineered and built entirely in White City, Oregon. Our mission is simple: to lead the industry through innovation, not imitation, and to provide our customers with a one-of-a-kind boating experience that no fiberglass manufacturer can match."

It's a company where passion leads production and the pride they take in their innovative and world-class boats goes beyond simply producing a limited line of designs. "We're a custom boat builder," reminds Gros, and each Pavati drift boat and wake boat can be customized to suit their clients with a custom combination of technology, innovation, and time-tested features. Those same clients have been behind some of their most innovative design features, points out Shannon. "Our customers are our greatest collaborators Every Pavati owner—from professional athletes to first-time buyers—gives us valuable feedback that directly shapes our designs."

Like many companies, Pavati has had their seasons of challenge finding the right staff to support the company's vision as they grew. "What we're doing is so specialized," points out Gros, "the best luck we've had is training people. We're always looking for people ready to build an amazing product and be ready to show up to work." With approximately 100 employees currently working at Pavati, their efforts have built a solid crew whose loyalty and consistency add to the success of the team. "We've got the best crew we've ever had. We're in a really good spot right now."

As the company has grown, they've also introduced technology in the form of advanced 3D CAD software and CNC precision machines. "Automation has not replaced craftsmanship," says Shannon, "it's enhanced it." With computer verification calibrated to thousandths of an inch, they've been able to ensure that the consistency and structural integrity of each hull is maintained. "Our builders still hand-weld every hull, but the automation ensures every piece fits perfectly. This has drastically improved efficiency, reduced waste, and allowed us to focus our human skill on artistry, design, and innovation rather than rework."

That artistry shows in each boat from the all-aluminum framework, supported with unique hexagon-cut ribs to reduce weight without compromising strength, to the custom upholstery, stitching, and wraps that finish the boat to its exact design specs. "Our team combines the expertise of engineers, welders, fabricators, designers, and marine specialists who are all passionate about creating something extraordinary," says Shannon. "Many of our employees have been with us since the early years, and their craftsmanship and pride show in every boat we build."

Pavati also maintains strong community ties through local hiring, apprenticeship programs, and charitable support for youth sports, veterans' organizations, and local events, adds Shannon. "We believe in investing in people and our region, ensuring that success at Pavati benefits the broader Southern Oregon community."

It's the personal investment that benefits both their company and their customers, says Gros. "We sell direct, so we know our clients." That

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knowledge translates to an attention to detail that means every feature of a Pavati boat is tailored to each customer. It currently takes about two years for custom builds, and the feedback they're getting lets them know their clients recognize the quality and craftsmanship of their Pavati boat when it arrives. It also provides a keen market for pre-owned Pavati boats that come back through their hands for inspection and re-certification to the Pavati standard.

Looking ahead, Gros says they already have plans to expand their capabilities with two new buildings to be added on site in the near future. "We're on the launch pad," says Gros, and Shannon agrees. "What started as a small, forward-thinking company producing all-aluminum drift boats quickly evolved into a full-scale marine manufacturer known globally for innovation and craftsmanship."

And it's that dedication to craftsmanship that keeps their focus on delivering quality at every level. "Anyone can buy a ten dollar watch that tells time," says Gros, "but craftsmanship makes a quality watch timeless." It's the same philosophy they apply to each Pavati boat they manufacture, says Shannon. "Every Pavati represents thousands of hours of craftsmanship and is built to last a lifetime—both structurally and stylistically. From color, materials, and upholstery to performance and tech, no two boats are ever the same."

Pavati Marine
844-501-1124

www.pavatimarine.com





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THE WILDFLOWERS PRESENT *FORGET-ME-NOT*

LYNN LEISSLER
PROVIDED BY KYLE PORTER

A friendship forged in middle school has taken Annie Macleod and Julie Lake to places they would never have dreamed as young teens. They met through theater in seventh grade in Palo Alto, where Julie played Nancy and Annie a bar wench in *Oliver*. They were close friends/confidantes and performed together a lot in high school, later hanging out summers during their college years and were bridesmaids in each other's weddings. Then they lost touch.

Fast forward to today… In August 2025, Annie (award-winning vocalist and songwriter) and Julie (who played Angie Rice on the Netflix show Orange is the New Black) experienced a dream come true when they took their two-woman show, *Forget-Me-Not*, to the Edinburgh Festival Fringe. Established in 1947 and often referred to as the Fringe, it is the world's largest performing arts festival. The 2025 season ran for 25 days, sold over 2.6 million tickets, and featured 53,942 performances of 3,893 shows across 301 venues, with participants from 68 countries, and is surpassed only by the Olympics and the World Cup in terms of global ticketed events. Enthusiastic showgoers describe it as a crazy explosion of talent, a must-see for people who like creatives with indescribably diverse performances in genres that include cabaret, children's shows, comedy, dance, physical theater, circus, music, musicals, opera, and drama. One person called it creative chaos—an apt description of that many artists performing that many shows.

In mid-November, *Forget-Me-Not* premiered in the U.S. as a sold-out show in Ashland at the White Rabbit, an intimate space on North Main Street. The show features two chairs, a keyboard, a guitar, the two women, and their richly-harmonized voices. Following the tradition of singer-songwriter storytelling, they offer an honest delivery. For 55 minutes, through monologue, dialogue, and music, Julie and Annie delve deeply into their friendship and their marriages, offering straightforward looks at both. They tell of love, fulfillment, loss, jealousy, separation and reuniting—of their journey to this point, individually and together. They explore what it means to truly witness and hold space for another woman over time, change, and conflict, and invite other women to do their own exploration.

Mothers themselves, they are candid about mothering, with its frustrations and inexplicable joy, but close on its heels guilt and feelings of resentment as mothers struggle with the longing for artistic expression. The two women address a commonly-felt perception that you can't be a mother and engage in creative expression, the necessity of choosing between her children and her art, in whatever form that might be. The grief of that unfulfilled creativity is acknowledged.

Both women disagree with the idea of not having enough time and feel that such an attitude undervalues mothers and their gifts. In reality, with a bit of resourcefulness, a mother can have both, even if the balance tips towards mothering at various seasons. When her daughter was very small, Julie set up the play yard around her piano. She might have only ten minutes before her child needed her, but it was enough to keep her brain engaged and to remind herself of the importance of her music. The point is that a mother not give up her creative side.

Forget-Me-Not portrays their individual truths between middle school and the Fringe. When they reconnected, Annie had two children, had left her marriage and was moving forward with her music. She expected Julie to pursue her own dreams; but Julie had one child and desired a second, which would change her timeline. As they considered their differing goals, their friendship fractured.

A small birthday gesture from Annie allowed a crack in the rift, and they began rebuilding. Soon they were trading their music and written stories, determined to restructure their friendship based on the women they had become. Let's meet… let's write… let's meet again. Then, a what if—what if they created a show built on those autobiographical stories?

The seeds for *Forget-Me-Not* were sown. They decided to be gritty, real, raw. They would focus on their relationship. "Friendship is the central storyline," they agreed. With the show not completely finished, they sent a last-minute electronic submission for the Edinburgh Festival Fringe and were quickly accepted. To gain confidence, they performed for friends.

Their bond today is boldly evident. Annie, divorced and co-parenting her two children, has returned to Ashland, while Julie lives in New Orleans with her husband and two children. They desire that in telling their story, other women will feel free to tell and reconsider their own stories.

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ARTIST MOTHERS WORKSHOP

The day after the show closed, Julie and Annie hosted a small gathering of mothers cradling unfulfilled artistic longings. Each woman told the part of her story she felt comfortable sharing. Tears were shed and commonalities emerged as they searched for ways to both mother and express their creativity. In the end, they agreed that, according to Annie, "It is a gift to stand wholly in our creative selves. To show this to the world and to our children. Such expression becomes a permission slip to our children to be expressive themselves." The women realized they didn't have to go it alone. "Any step taken creates a life far more worth living than no steps taken at all." At one point during the gathering, the women softly sang the reassuring refrain, she is not alone.

Julie expressed her journey. "Just mothering, with no creative outlet left me dissatisfied and with guilt. Once I was creating again, I was happy with my kids and my friends." Their desire is that there be a continuation of the event, allowing space for mothers to talk and feel safe, validated, and loved.

On February 7 at 7:00 p.m. at the White Rabbit, they will present Night Music: Storytelling and Song by Artist-Mothers, a chance for women to present their work. Check local event postings for more information. See www.whiterabbitashland.com

The future? Julie and Annie want to expand, to take Forget-Me-Not to other cities across the country. They hope their open honesty will allow other women to own their feelings, their truths. To stretch and once more create, or find new avenues of expression.

"I want to build a movement. To get the message into the mind and heart of every artist mother," Annie says.

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DO YOUR SNOW DANCE.

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Well… it looks like we're having another of those 12 seasons of Southern Oregon. As I've written about before, one of the first things I learned after moving here 25 years ago is that you can pretty much throw the calendar out the window when trying to predict the weather. I grew up in the Midwest where the four seasons are fairly predictable, with slight variations. You are going to get spring, road construction, fall, and winter. Granted, fall only lasts two weeks, but it is still there. Winter will be cold and may or may not bring a bunch of snow but is going to be freaking cold.

When I moved here it took a bit to get my head wrapped around our seasons: Maybe Winter, Fool's Spring, Second Winter, Spring of Deception/Rainbow Season, Third Winter, The Pollening, Actual Spring, Summer, Hell's Front Porch, False Fall, Second Summer, and Actual Fall, looping back to Maybe Winter.

I want to be skiing. Unfortunately, whether there is snow or not, I wouldn't be skiing right now due to recovering from a broken hand; but that is beside the point. I want to be skiing! Or at least living vicariously through all of the people coming into Mountain Provisions telling me how great the skiing is. But, Mother Nature has other plans. We're currently stuck in Maybe Winter. In years past, this disappointing start has ended with a Miracle March and some of the best late-season skiing I've ever had in March and April—coincidentally, just about the time everyone is about ready to give up on skiing and switch over to their mountain bike.

It looks like this year, at least for now, we're (that means you because currently my hand doesn't work for mountain biking either) just going to have to flip flop the two activities. The trails are in amazing condition right now. They are damp enough to provide great traction while still rolling fast, there is no dust to speak of, and you can enjoy the scenery without sweat running down your face and into your eyes.

There are a ton of new trails in the Ashland watershed, adding to the existing plethora of options. Shuttle services now run regularly

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THEN GET ON MOUNTAIN BIKE

BRYANT HELGELAND



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throughout the year, allowing much greater access to many trails that used to require insane amounts of training just to get there, much less actually ride the trail with confidence when you did arrive. Those shuttle services are becoming an integral part of our summer PCT hiker traffic as well. Hikers give the shuttle folks a way to fill their vans on the way back to town in addition to on the way up. I look forward to checking out many of the trails soon (again, broken hand).

In the meantime, tell us about your ride when you stop by Mountain Provisions. I was visiting with friends a week ago who told me about over a dozen trails they've been riding, none of which I had even heard. Let's help spread the love and trail awareness!

Bryant Helgeland is the owner/operator of Mountain Provisions, in Ashland. Active in several outdoor sports (Telemark skiing, XC Skiing, Road and Mountain biking, Hiking, Backpacking, Kayaking), he has been a seminar speaker on many of those activities. He attended a NOLS (National Outdoor Leadership School) semester trip to Chile shortly after college. During high school he was a counselor at YMCA outdoor camps. Contact him at bryant@ashlandmountainprovisions.com or the store's Facebook page.

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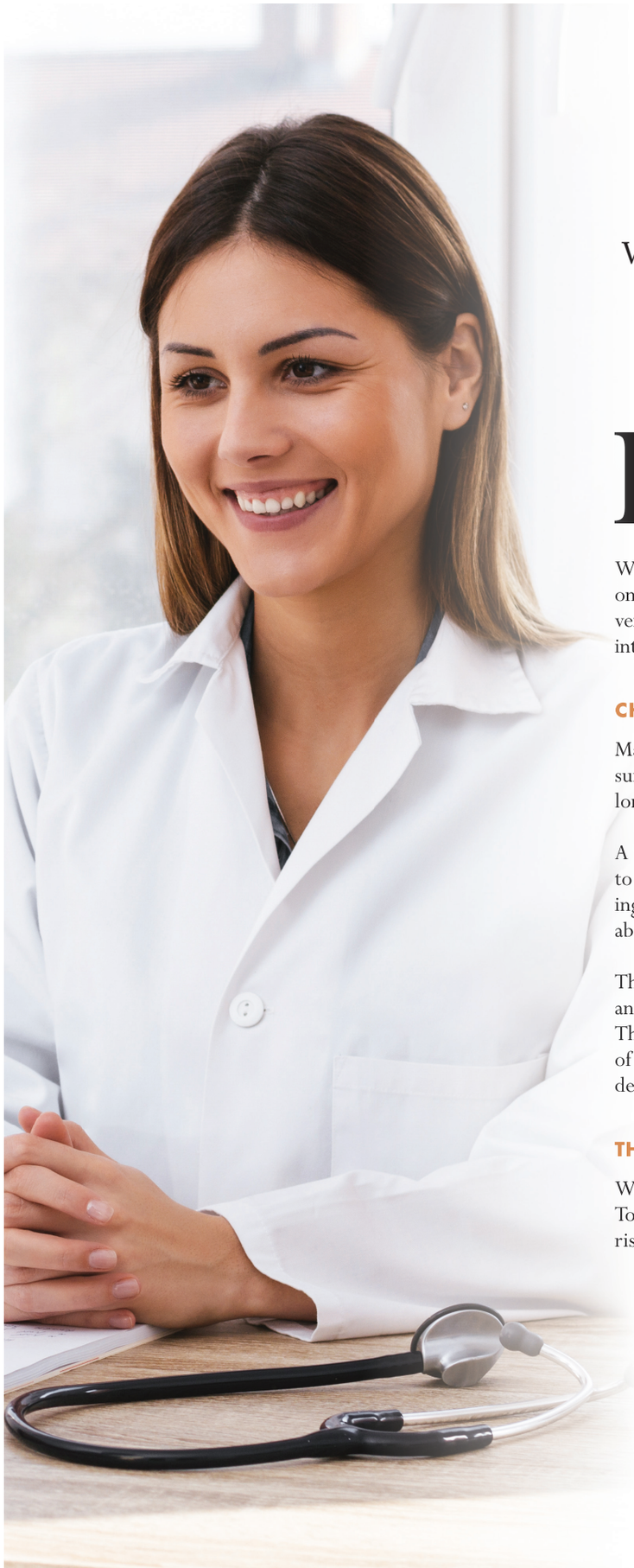

PREVENTATIVE CARE IS THE NEW SELF-CARE

Why Your Annual Wellness Visit Matters More Than You Think

Nisha Woods, Ph.D., MS, NP, HHP

If there's one lesson the past few years have taught us, it's that health isn't something we can take for granted. Yet when it comes to our own care, most of us still wait until something feels "off" before calling the doctor. We're busy, tired, and let's be honest, if it's not urgent, it usually doesn't make the calendar.

What if caring for your health before there's a problem wasn't just responsible, but was one of the most powerful ways to protect your future vitality? That's the idea behind preventative care where we shift from treating illness to investing in wellness. And as we step into a new year, it might be the most valuable self-care decision you can make.

CHECKING MORE THAN BOXES

Many people confuse an annual wellness visit with a quick once-over or a blood pressure check. In reality, it's a comprehensive look designed to catch potential problems long before they cause symptoms.

A typical wellness visit goes beyond physical measurements. It might include lab work to assess cholesterol, blood sugar, thyroid function, or vitamin levels; cancer screenings like mammograms or colonoscopies; and mental health or lifestyle conversations about stress, sleep, or nutrition.

Think of it as your body's "annual report," or a snapshot that tells you where you are and what small adjustments could help you stay well. After all, small changes add up. The Centers for Disease Control and Prevention (CDC) estimates that up to 40% of premature deaths in the U.S. are preventable through healthier habits and early detection.

THE POWER OF PREVENTION

We've come a long way from the "don't go unless you're sick" model of healthcare. Today, research consistently shows that routine screenings can drastically lower the risk of serious disease:

- Heart disease: Early blood pressure and cholesterol testing can prevent complications years before symptoms appear.
- Diabetes: Regular blood glucose checks can detect insulin resistance early and is often reversible with diet and exercise.
- Cancer: Screenings don't just find cancer early, but can prevent it by identifying precancerous changes.

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» Mental health: Annual visits often uncover signs of anxiety, depression, or burnout which are easier to manage when addressed proactively.

Prevention isn't just about adding years to your life. It's about improving the quality of those years.

YOUR PRIMARY CARE PROVIDER—YOUR NEW BEST FRIEND

Preventative care works best when you see your primary care provider (PCP) as a partner in your health; not just someone you visit when something's wrong. Your annual visit is a chance to have a real conversation about your life, not just your lab results. Maybe stress is keeping you up at night, your energy isn't what it used to be, you can't concentrate, or your digestion feels off. These might seem like small issues, but together they can paint a bigger picture of how your body is functioning day to day.

A good PCP helps you connect the dots by showing how lifestyle habits, nutrition, sleep, and emotional well-being all influence your overall health. That's what preventative care is all about—building a long-term relationship focused on keeping you healthy, not just treating you when you're not.

SELF-CARE WITH SUBSTANCE

It's easy to associate "self-care" with surface-level acts like a yoga class, bubble bath, or weekend away. Those moments matter, but they're only one piece of the picture. True self-care is sometimes quieter and less glamorous, like getting your blood work done, checking on that suspicious mole, or finally talking to someone about your stress levels.

MAKE PREVENTION A HABIT

If you haven't had an annual wellness visit in a while, start simple.

» Call your primary care provider to schedule one. Bring any recent health questions, concerns, or family history updates. Ask what screenings are appropriate for your age and gender. Review your blood work at least annually.

And if you don't have a provider yet, that's okay. Start by asking trusted friends for recommendations or check whether local clinics offer new patient openings. The goal isn't perfection; it's progress.



As we enter 2026, let this be the year you redefine what self-care really means. Preventative care is how you ensure you have the freedom to live the life you're working so hard to build.

Nisha Woods PhD, MS, NP, HHP
Founder of OnePeak Medical Clinics
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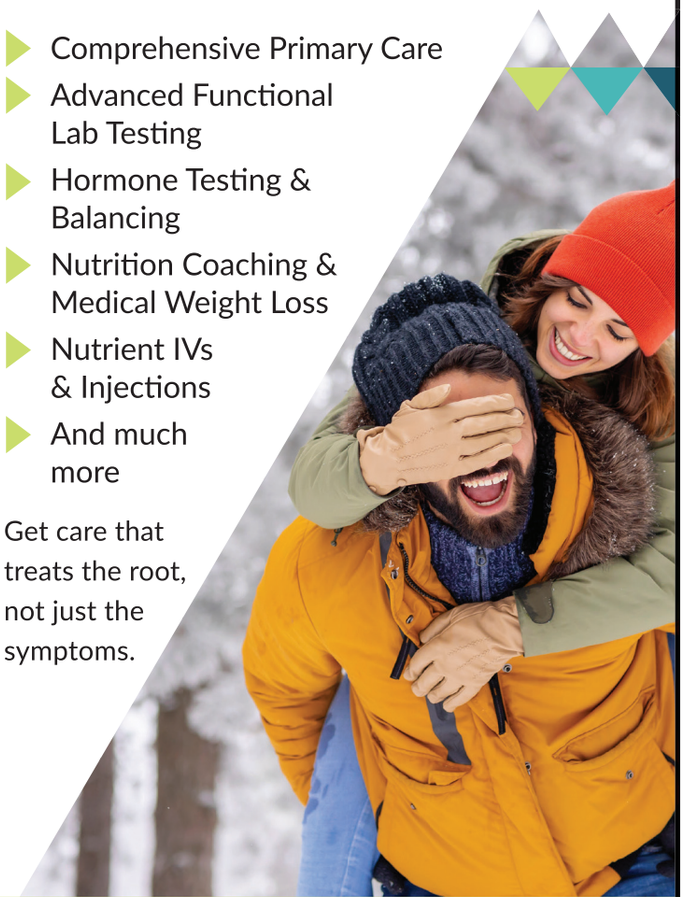

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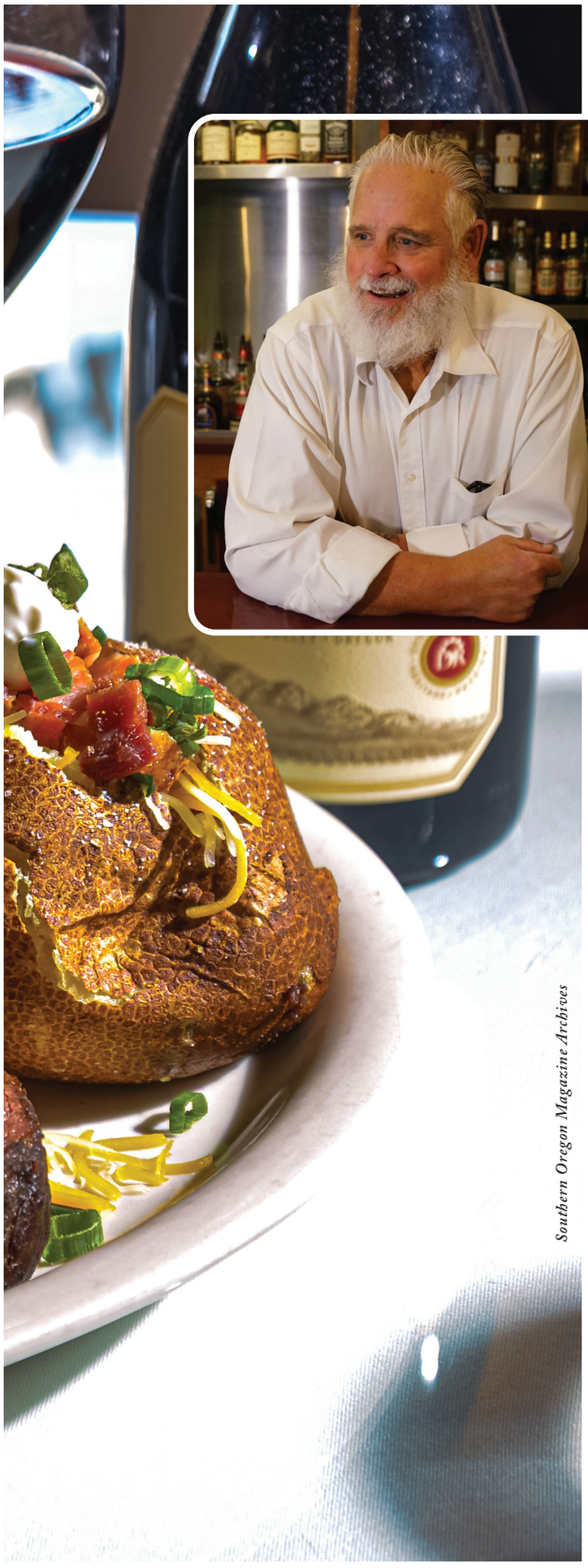

Bret Musselman, Owner, One Fifteen Broiler

Southern Oregon Magazine Archives

THE VERY BEST

Celebrating Southern Oregon Magazine's 2026 Readers Choice Awards

Dale Robinette

Southern Oregon Magazine readers have cast their votes on a wide variety of topics from best winery to best decade, to best fitness club, and here are the results. The votes are tallied from a fill-in-the-blank survey, so it's always a pleasant surprise to see who wins.

Some winners have been within these ranks for a number of years, while plenty of newcomers have reached favorite status this year. Congratulations to all the award-winners and thanks to all who voted.*

Best Steak

ONE FIFTEEN BROILER, GRANTS PASS

Best Barbeque

BACK PORCH BAR & GRILL, JACKSONVILLE

Best Jacksonville Restaurant & Best Restaurant Service

COWHORN KITCHEN & WINE

Best Ashland Restaurant

OSTERIA LA BRICCOLA

**If not a fair number of votes are cast in a specific category, it has been omitted from this list*

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Best Place for a Cocktail
STEAM DISTILLERY, GRANTS PASS

Best Grants Pass Restaurant & Best Fine Dining
RIVER'S EDGE RESTAURANT

Best Medford Restaurant
BAMBU RESTAURANT

Best Central Point Restaurant
THE POINT PUB & GRILL

Best Klamath Falls Restaurant
COMMON BLOCK BREWING COMPANY

Best Roseburg Restaurant
MCMENAMINS ROSEBURG STATION PUB & BREWERY

Best Asian/Chinese/Thai Food
CHARM THAI KITCHEN, PHOENIX



Best Gym/Fitness Club
CLUB NORTHWEST, GRANTS PASS

Best Winery
COWHORN VINEYARD & GARDEN, JACKSONVILLE

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Provided By Benjamin Wood

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Elliott Hawkey Photography

Best Oregon Coast Hotel/Resort
Best Oregon Coast Restaurant

TU TU' TUN LODGE, GOLD BEACH

Best Bakery

BABE'S BAKERY, GRANTS PASS

Best Orthodontist

BENNION ORTHODONTICS, MEDFORD

Best Inn/Bed & Breakfast

WEASKU INN, GRANTS PASS

Best Vacation Destination Within a Day's Drive

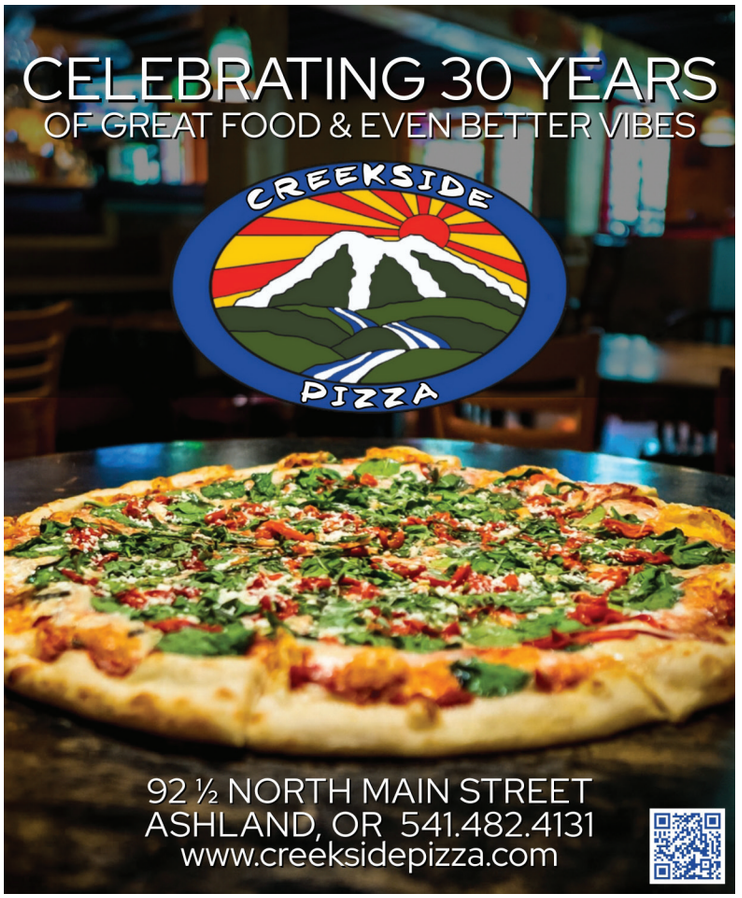
BROOKINGS, OREGON

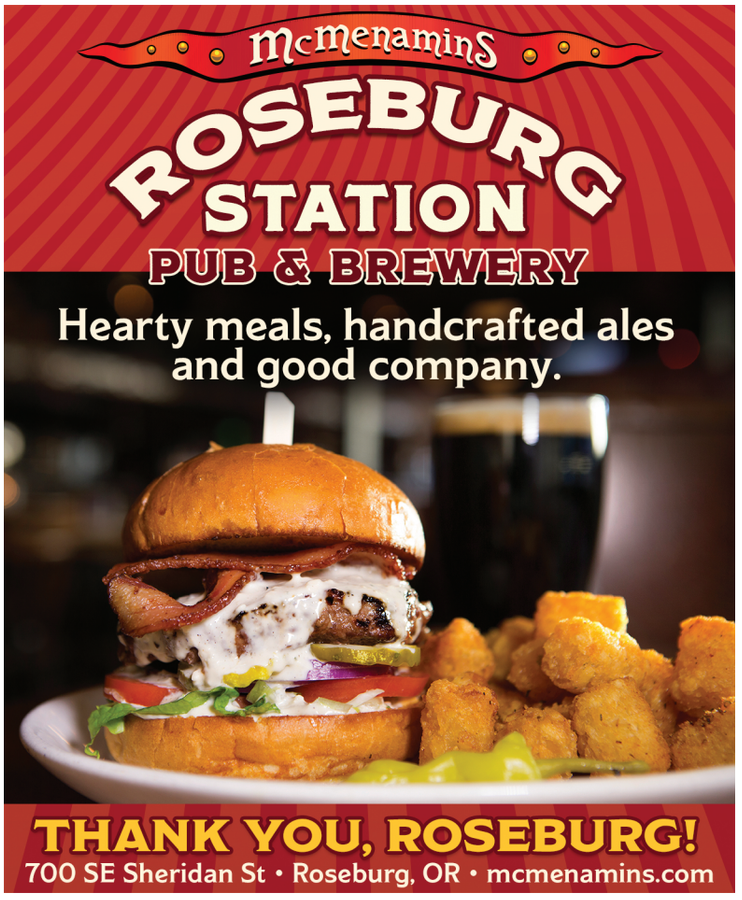
Best Place to Shop for Furniture

GATES HOME FURNISHINGS & SLEEP CENTER, GRANTS PASS

Best Local Artist

BENJAMIN WOOD, ROGUE STONEWARE, MEDFORD





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WINNER southern oregon magazine READERS CHOICE 2026

Best Pizza
Best Lunch Spot

CATALYST PIZZA CO., GRANTS PASS



Best Place to Shop for Jewelry

GOLD & GEMS FINE JEWELRY, ASHLAND

Best Physical Therapy

BENCHMARK PHYSICAL THERAPY, ASHLAND, MEDFORD, GRANTS PASS

Best Food Cart/Street Vendor

FAT KID FOOD CO.

Best Outdoor/Patio Dining

CREEKSIDE PIZZA BISTRO, ASHLAND



Best Burger

VALENTINO'S, GRANTS PASS

Best Breakfast
Best Dessert

BUTTERCLOUD BAKERY & CAFE, MEDFORD

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Best Sushi

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Best Mexican Restaurant
Best Margarita

SI CASA FLORES, GRANTS PASS

Best Italian

PAISANO'S ITALIAN KITCHEN, ROGUE RIVER

Best Place for a Cup of Coffee

ROGUE ROASTERS, GRANTS PASS

Best Coffee

DUTCH BROS.

Best Brewery

WEEKEND BEER COMPANY, GRANTS PASS

Best Salon

SHINE ON SALON, ASHLAND

Best Spa

THE SPA AT CLUB NORTHWEST, GRANTS PASS



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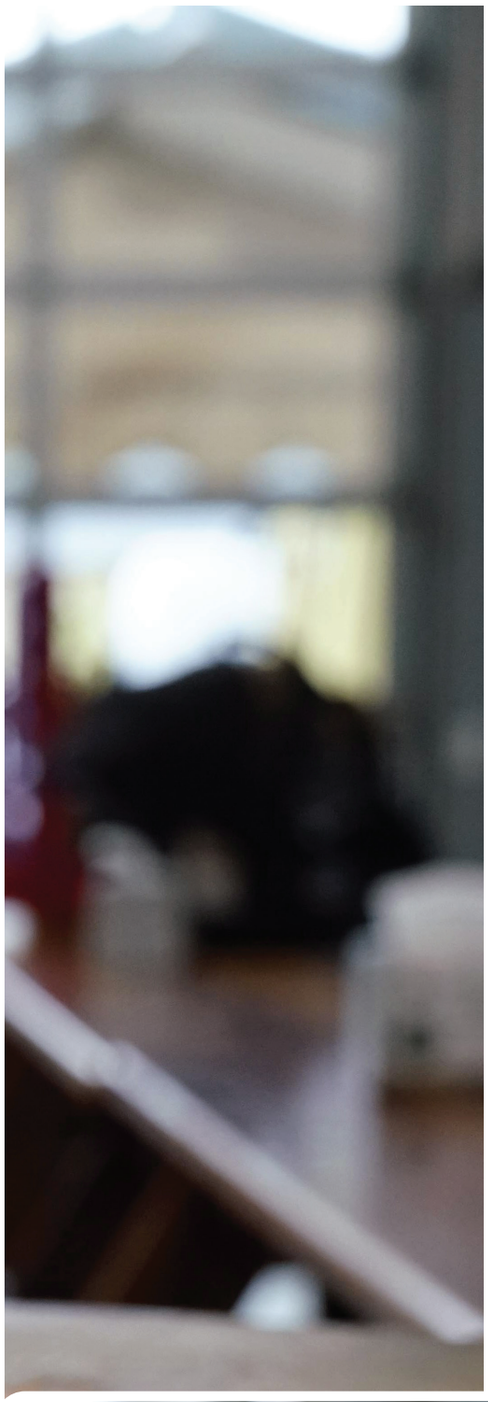

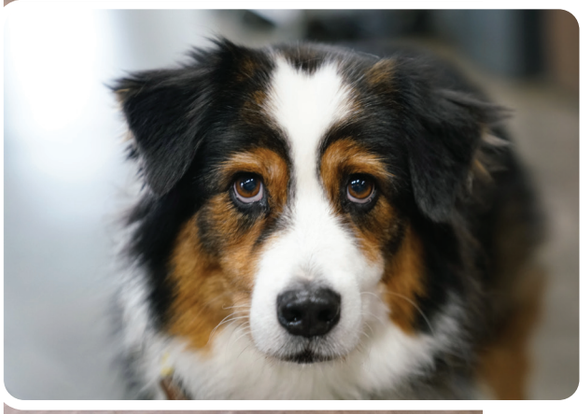



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Best New Restaurant
PEREZ KITCHEN, GRANTS PASS

Best Bank
ROGUE CREDIT UNION

Best Auto Technician/Mechanic
KELLY'S AUTOMOTIVE SERVICE, GRANTS PASS & MEDFORD

Best Auto Buying Experience
LITHIA MOTORS

Best Decade
THE 80S

Ducks or Beavers
DUCKS

Favorite Season
FALL

Wine, Spirits, or Beer
WINE

Favorite Fly to Destination
HAWAII

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WINNER southern oregon magazine READERS CHOICE 2026

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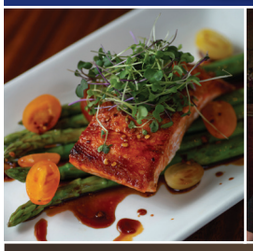





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BUILDING THE NONAGON

A Collaborative Construct in Craft, Creativity, and Construction Innovation

Valerie Coulman

Chris Murray Productions and Casey House

In an industry often pressured by the demand for family housing or commercial building, a project will sometimes come up that leaves scope for innovation and collaboration into new techniques, new materials, and new ideas.

In Southern Oregon, a unique project in Ashland came together with just those principles at heart—a nonagon (nine-sided) building that brought together artisan vision, construction innovation, and a shared purpose. Ryan Kirkby, co-owner of Rijka Timberframes, describes it as a rare opportunity to explore a variety of natural building techniques within the framework of a reciprocal rafter framework he and co-owner Jirka Vrsek had built on smaller scales.

"You could say it was an experimental development," says Kirkby, but what began as an idea took shape as land became available and events shaped an opportunity to move ahead. "I wanted the building to be a platform for exploring a variety of natural building techniques and so that became part of the design."

Kirkby and Vrsek brought on John Hutton, owner of Next Genesis Design, to develop the technical planset and to work on the permitting that would be necessary as well. Hutton's experience in adobe, light straw clay, straw bale, and more recently, hempcrete construction gave him expertise that would complement the skill sets and goals envisioned for the project well.

"From the start," shares Hutton, "there was a shared desire to push the boundaries of what's possible with the integration of natural materials and artisan craft. Ryan and Jirka connected with me with the reciprocal roof design and we worked together closely to refine this vision and develop the plans for the nonagon." Using the variety of materials and techniques they were considering, each carried technical and structural implications that took time, collaboration, and many revisions to the original plan. "The construction set" recalls Hutton, "included



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Before Revovations Began

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Better Understanding Hempcrete

John Hutton, founder of Next Genesis Design, has had a long interest in integrating natural materials into modern, high performance, and healthy homes. In the past three years, he says, hempcrete, more often referred to as hemp-lime in building codes, has become a focus of his business as the potential of this product continues to be understood.

Hemp-lime is a non-load-bearing bio-composite insulation and enclosure material made from industrial hemp hurd (the heart of the hemp plant), lime-based binder, and water. It has high insulation potential, is non-toxic, and is highly durable.

With its natural and non-toxic composition, hemp-lime can replace a variety of conventional, and occasionally contentious, construction materials that contain plastics or chemicals that degrade over time or compromise indoor air quality as they off-gas. “While not yet widely recognized in certification systems like LEED,” says Hutton, “it aligns strongly with passive design principles and has a lifespan that can exceed 100s of years with proper detailing.” It naturally absorbs and holds carbon dioxide, points out Hutton, and is also naturally resilient to fire, mold, and pests. The benefits extend to better health for residents and occupants of hempcrete-build buildings too.

Because hemp-lime does not have the structural integrity of concrete, it is not, he points out, a substitute for structural concrete but is an excellent option that integrates well into standard building systems in other respects.

“Interest in hempcrete is definitely growing in the Rogue Valley and across the Pacific Northwest and California and now has clear code requirements in the 2024 IRC Appendix BL,” says Hutton. “That said, it is still very niche and the legalization of hemp cultivation only became a reality in 2018, so the industry is still very much emerging.”

The potential of hempcrete continues to have Hutton advocating the use of hemp-lime for homeowners and businesses alike. “We're proud to contribute to a growing movement of regenerative design here in the Rogue Valley and beyond.”

For more information, visit
https://www.nextgenesisdesign.com/hempcrete-education







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around 120 drawings and many unique details of both timber frame joinery and hempcrete building systems."

Their innovation would still be built on established techniques. "Definitely the inclusion of natural building techniques is impactful on other design choices," says Kirkby, "but you ultimately still have a conventional framing system underneath." Beginning with that framework, they were able to include a fascinating number of natural materials that would serve the purpose and longevity of the final structure.

Some of the materials used were not new, although their application might not be typical. "In this building the entire roof cavity, which is 3,000 cubic feet and is probably as much total volume as the wall system, is insulated with sheep's wool (almost 16-inch depth in the rafter cavities), giving it an amazing insulation value," says Kirkby. "The other benefits of sheep's wool insulation includes some remediation of air pollution components and some mediation of interior humidity."

Other natural building materials play an integral part as well. "There are many tons of clay and sand inside the building, all of which came from within a fairly small radius from Ashland, and are very impactful on the feel of the interior," says Kirkby. "Furthermore, there is no paint in or outside of the entire building—all interior finishes are plaster, natural wood, or natural stone and all exterior finishes are plaster or burnt and oiled wood. A major choice inside this building that deserves mention is the complete absence of drywall. All interior walls are either earth or lime plaster, and in places where there is no hempcrete, plaster is done on top of wood lath."

Additional natural products have not been on the market as long, but show exciting potential in building use and the inclusion of hempcrete, sometimes called "hemp-lime" was another natural choice. "In this project hempcrete is a holistic aspect of the overall design, fitting the choice to use natural, sustainable materials wherever possible."

"Ecologically," explains Hutton, "hemp captures atmospheric carbon as it cures through a process of carbonization, and continues to absorb CO_2 and become stronger for many years after initial installation."The potential of hempcrete as a building product is twofold. "Hemp is the second fastest growing plant in the world making it one of the best tools in nature for capturing carbon. By combining the hemp with the lime, we sequester the carbon indefinitely."

This use of new and innovative materials and techniques, also provided a natural opportunity for learning within the industry. "We wanted to be able to use the process of the building for helping to train and educate," Kirkby says. "We ran multiple big stages of the build, including the hempcrete install and plastering as workshops and also gave some freedom to our skilled builders in exercising some personal creativity on aspects of the build."



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Hutton heartily seconded this aspect of the project. "Education and exposure are key," he says. "Many people are simply unaware that building this way is even possible, let alone permitted, and more builders and contractors require training."

The final project is a space unique in both shape, design, concept, and execution. From the central timber frame with its intertwined beams, wings span out on either side to enclose both office and residential sides with natural-feeling communal spaces connecting them in over 3,800 square feet of living space. Deep-welled windows and the many natural materials give a unique ambiance to the site that had many hands involved in bringing the concept to reality.

"The Nonagon began as a deeply collaborative effort," says Hutton, "rooted in Rijka Timberframe's vision for a place that would embody artistry, community, health, and ecological stewardship."

It was a collaboration that integrated intention with execution and resulted in a new and unique structure. "This building was overall an incredible collaboration that involved a lot of skilled builders in Southern Oregon, and many that came from elsewhere as well," says Kirkby. "With a building of this scope and scale and with this level of craft involved, it was a rare opportunity to offer both a canvas for artistry and craft."

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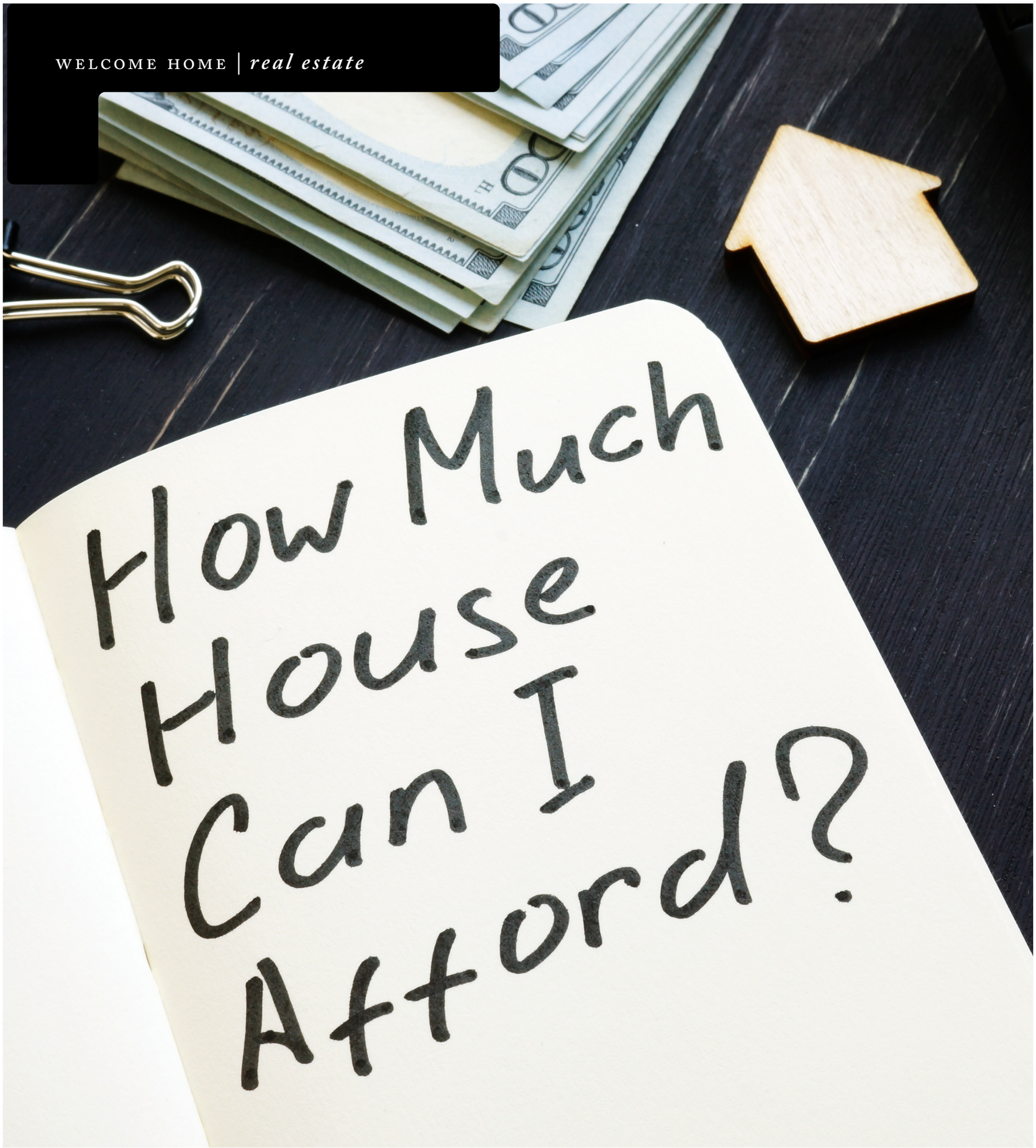

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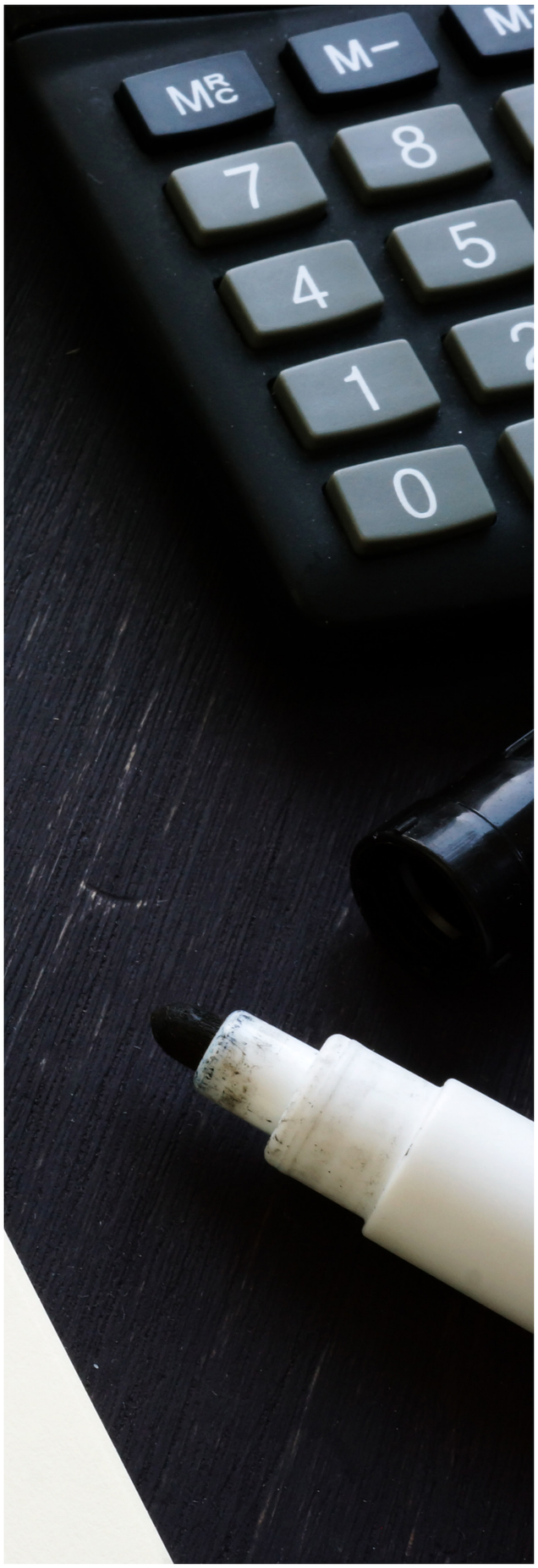

THINKING ABOUT MAKING A MOVE, BUT DON'T KNOW WHERE TO START?

Here are some tips from a pro.

by Adam Rutledge with Rutledge Property Group

The best way to be objective about whether or not it's a good idea to make a real estate move is to look at the numbers. Here is an example:

"We feel we can afford to buy a more expensive home."

To know whether or not this is a good move, take a look at your bank account to figure out what kind of down payment you have available and if you will be selling a home in order to buy one. Then connect with a real estate professional to see how much your home is worth. Don't forget to factor in closing costs and mortgage payoff.

NEXT:

1. Print off last month's bank, and credit card statements to look at where your money is going and see if there are any items you can cut. With three colored highlighters, use green to highlight necessary spending, yellow for maybe not needed, and red for cut now. Consider every transaction for the past month to get a good idea of what your real income is and what your real spending looks like.

2. Cut any unnecessary spending marked with red and think very hard about questionable spending marked in yellow.

Once you know what kind of down payment money is available and how much free cash is left at the end of the month, you still won't have enough information to objectively determine the next mortgage payment and whether you are comfortable with committing to those numbers.

Assuming you are going to get a mortgage, set up up a meeting with a local lender. Showing up armed with the above information will make the pre-qualification process a breeze.

Now that you have your financial house in order, find a real estate professional you trust. Discuss what you are looking for in a house, your budget, and your ideal location(s). This is where it starts getting fun!

Note: If you have a house to sell, I highly recommended you use the same agent for the sale of your house as well as the purchase of the new one to make sure the process is as seamless as possible.

Ideally, you sell your house and rent for a few months until the perfect property pops up. Contingent offers (offers that require you to sell before you can buy) are also an option. The downside of a contingent offer is that the seller will consider your offer as weak, and you typically cannot get as good a deal.

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A FEW ITEMS TO NOTE:

- It is impossible to time the market.
- Price is not the only metric to determine whether or not it is a "good deal."
- Location, location, location! It is much better to find an okay house in a great neighborhood than a great house and in a not-so-good neighborhood.
- Beware of the true cost of the lowest price. This goes for real estate agents, lenders, home inspectors, and contractors working on your house. Going with the cheapest professional is rarely the right choice.

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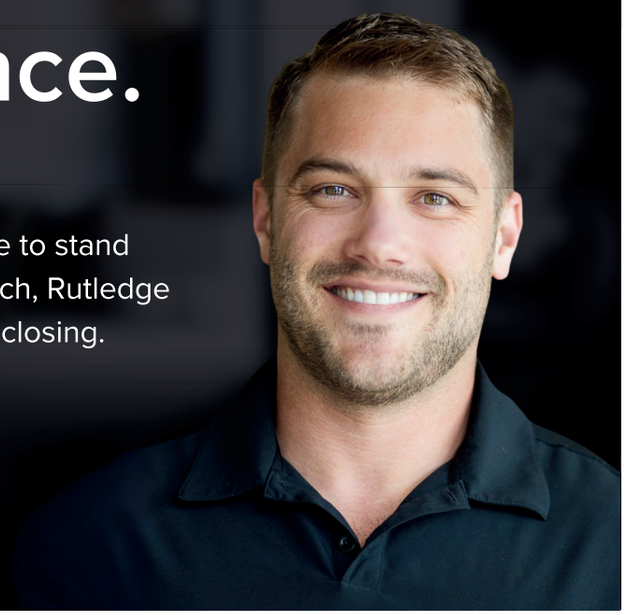

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GOGI'S RESTAURANT

A Gourmand's Dream

Leslee Ryerson

Ezra Marcos

On the quiet corner of South Oregon Street and West Main in historic Jacksonville sits an unassuming three-story building that houses Gogi's Restaurant. A covered front porch runs the length of the façade, lined with a bar top supported by local wine barrels. Wooden planters overflow with fresh herbs and edible greens, while hanging baskets cascade, setting the perfect stage: you are in Oregon wine country, about to enjoy an unhurried meal, rooted in local, fresh ingredients.

Chef Gabriel Murphy was just 27 when he returned to the Applegate after years apprenticing under master chefs in Italy and Central California's wine country. So when he and his brother Jonoah were offered the chance to purchase Gogi's in 2007, it was a welcome return to his childhood home and the community he loved. A few years into the venture, his longtime partner, Harmony Duel, joined the close-knit team.

Gogi's menu is driven by Chef Gabriel's innate ability to know what available ingredients complement what. If Gabriel's gift is a superb palate, Harmony's gift is her people skills. Years in sales made her a natural fit, working both sides of the bar as front of the house manager. Chef Gabriel puts it simply: "With the intimate size of the restaurant, every staff member is key." You'll see each staff member's name listed on the menu, the website, and hear them referenced during your dining experience. "We want to showcase and credit their individual skill-sets and artistic creations." That genuine appreciation translates to a staff that goes above and beyond in everything they do.

Farm-to-table and house-made aren't buzzwords at Gogi's, they are the restaurant's ethos. Everything is crafted in house from scratch. From the menu boards and the outdoor bar top (all built by Chef Gabriel), to the house-cured meats, pickles, sauces, crackers, bread, pasta, even the Tajín on the margarita rim are made in house. Why buy it when you can make it better yourself seems to be the rule. Everything has been touched by the chef's kiss.

Behind the bar, Harmony has crafted an inventive and artistic cocktail menu. House-made infusions and syrups, the freshest produce, and quality spirits, make every drink elevated. She follows trends, honors the classics, but always adds her signature "extra." Like the Gogi's espresso martini. The Espresso 43 blends Ketel One vodka, Kahlua, Bailey's, Licor 43, and espresso, served in a chilled, chocolate-lined

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martini glass with a home-baked cookie garnish. The Davina is a blackberry-lime vodka cocktail created for a special customer. It's so good it's a menu staple. The Blue Goose martini features Grey Goose, olive juice, and blue cheese–stuffed olives. The Spicy Margarita uses jalapeño-infused tequila, fresh lime, with a house-made Tajín rim. Another standout is the Dirty Old-Fashioned made with Knob Creek bourbon, Luxardo cherry, muddled orange, and bitters.

An equally impressive wine list is packed with local favorites from Quady North, Troon, Upper Five, Kriselle Cellars, and Plaisance Ranch. With selections from the Willamette Valley, California, France, and Italy, there's something for every palate to complement every dish.

Your meal begins before you even order. A tiny delicious surprise arrives, the amuse bouche, signaling you're in a true fine-dining restaurant. A flavorful tease of what's to come, so good you pause mid-bite. Then comes a highlight for the staff (and diners): the reading of the nightly specials. "This is where everyone's talents and ingredients are on center stage." From the amuse bouche, daily bread, appetizer, soup, entrée specials, rotating desserts, and a complimentary petit four, Chef Gabriel says "It sets the tone for the evening, from first bite to final goodbye."

A generous basket of crunchy focaccia and fresh baguette follows, with an herb-bright dipping oil so delicious you won't miss butter or balsamic. Loaves are also available for purchase to go.

The frequently changing menu is dictated by seasonality and the quality of what local farms and purveyors can provide. Some menu staples remain because guests insist on them. An updated version of warm roasted beets, a beloved dish from the original Gogi's, combines locally grown beets, fresh chèvre, toasted walnuts, and a truffle-balsamic reduction. Another must try starter is the Artisan Cheese and Charcuterie Board. Overflowing with house-cured salami with anise, house-cured capicola, house pickles, toasted baguette, and house-made mustard. It's a board with endless flavor combinations, each more delicious than the last. A tuna tartare starter is served with scallion, preserved lemon, and a house-made squid-ink cracker. You know it will be fresh and bright or it wouldn't make it on the menu.

The salads are just as fresh and delicious. Delicate butter leaf and avocado is dressed with chardonnay dressing and creamy chèvre. Or try the green salad that crunches with fresh apple, blue cheese, and honey vinaigrette. Fresh spinach with poached pear, lemon ricotta, candied walnuts, and a red wine vinaigrette is another favorite.

Main courses range from steaks, pork, poultry and seafood, depending on what's best at market. When we dined, the menu had a grilled bone-in pork chop served with fresh corn polenta, agrodolce cabbage, and an apple-pancetta compote. Smoked salmon carbonara was as beautiful as it was delicious, consisting of fresh made, hand cut tagliatelle tossed with smoked salmon, pickled sweet pepper, caper, and tomato. Salt-and-pepper seared Oregon Coast albacore arrived perfectly cooked atop preserved lemon risotto, a smear of tomato coulis, artichoke relish, and pea shoots. Steak lovers chose between a dry-aged ribeye, filet mignon, and a charbroiled bistro steak. All are top-quality cuts impeccably prepared. Duck confit was served with French-style lentils, wilted chicory, carrot, and a port-plumcot sauce.

Desserts are not to be missed. Cheesecake flavors change often as do the sorbet and ice cream flavors, all house made from scratch. Other options include a vanilla bean crème brûlée made with bourbon vanilla bean served with fresh berries. The triple chocolate brownie mousse cake with salted caramel sauce is topped with vanilla whipped cream. Or try something more delicate, a flourless lemon berry tart with Chantilly cream and lemon sauce.

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This diverse menu reflects what Chef Gabriel calls "the romance of using the local ingredients around us and working together to create more than just a story, but to invoke an emotion inspired by the food, the atmosphere, and the service." He credits local farms and artisans such as Flora Farms, Quady North, Kriselle Cellars, Jefferson Farm Kitchen. "We appreciate and rely on all foragers, farmers, and industry artists," he says. Not to mention his own family. "My mother and brother have been growing and providing produce from their five-acre farms since I bought the restaurant." He also gives a special nod to Vittorio Carrara, "a nomadic gleaner whose truckloads of lovingly hand-picked produce have always inspired me on my culinary journey." Chef Gabriel adds, "It's fulfilling to showcase the bounty around us in the Rogue Valley."

Other preferred partners include Magnolia Inn, and Kubli House. Caring for the ecosystem of small town tourism is beneficial for continued success.

It's 100% apparent that Chef Gabriel's favorite part of his job is feeding people. "Not just through the food, but through the entire experience." Early mornings are spent with just him and his ingredients. "I enjoy making the bread and expressing myself with simply water, flour, and salt." Another ritual he cherishes is Family Meal. "Every Saturday, Gogi's prepares an elaborate meal for the staff, their families, local industry folks, and anyone brave enough to wander in after hours, there's always an open door."

That kind of generosity and love is what carried them through being closed for 18 months during the pandemic. Gabriel recalls, "We survived COVID through Sourdough Saturdays," where Gogi's donated the ingredients and the staff volunteered their time to bake bread, cookies, and make soup. Neighbors lined up at the front porch, giving whatever they could, every dollar going straight to the staff. They also offered local wine since the tasting rooms were not accessible. "We created a positive movement during uncertain times and loved the feeling of togetherness." The generosity continues through Gabriel's newest passion, wood-fired sourdough pizza. "For those curious to try one, you might catch me donating them on select Tuesday afternoons on our patio out front."

His favorite meal to eat? "Any meal prepared with passion and intent." Which would be every meal you'll ever eat at Gogi's. When asked what Gogi's "secret sauce" is for success, he is characteristically humble. "There is no secret sauce. Years of hard work, passion, dedication, and love keep us going. The Rogue Valley is a unique and dynamic community, and we wouldn't be here without the support of everyone in it." That humility and perpetual gratitude might be the secret sauce.

They say a person who feels appreciated will always do more than expected. For Chef Gabriel and Harmony, that appreciation translates to outstanding cuisine, gracious hospitality, and impeccable service. I would be remiss to not mention Matthew Ligon, Jyotir Barbagallo, Kenzie Deascentis, Stella Yance, Dylan Quinlan, I'm Mikey Straub, and Troy Culy. Gogi's wouldn't be the same without them.

Gogi's is open for dinner service Wednesday thru Saturday, from 5 p.m. Reservations are recommended but not required.

Gogi's Restaurant
235 W Main St, Jacksonville

www.gogisrestaurant.com

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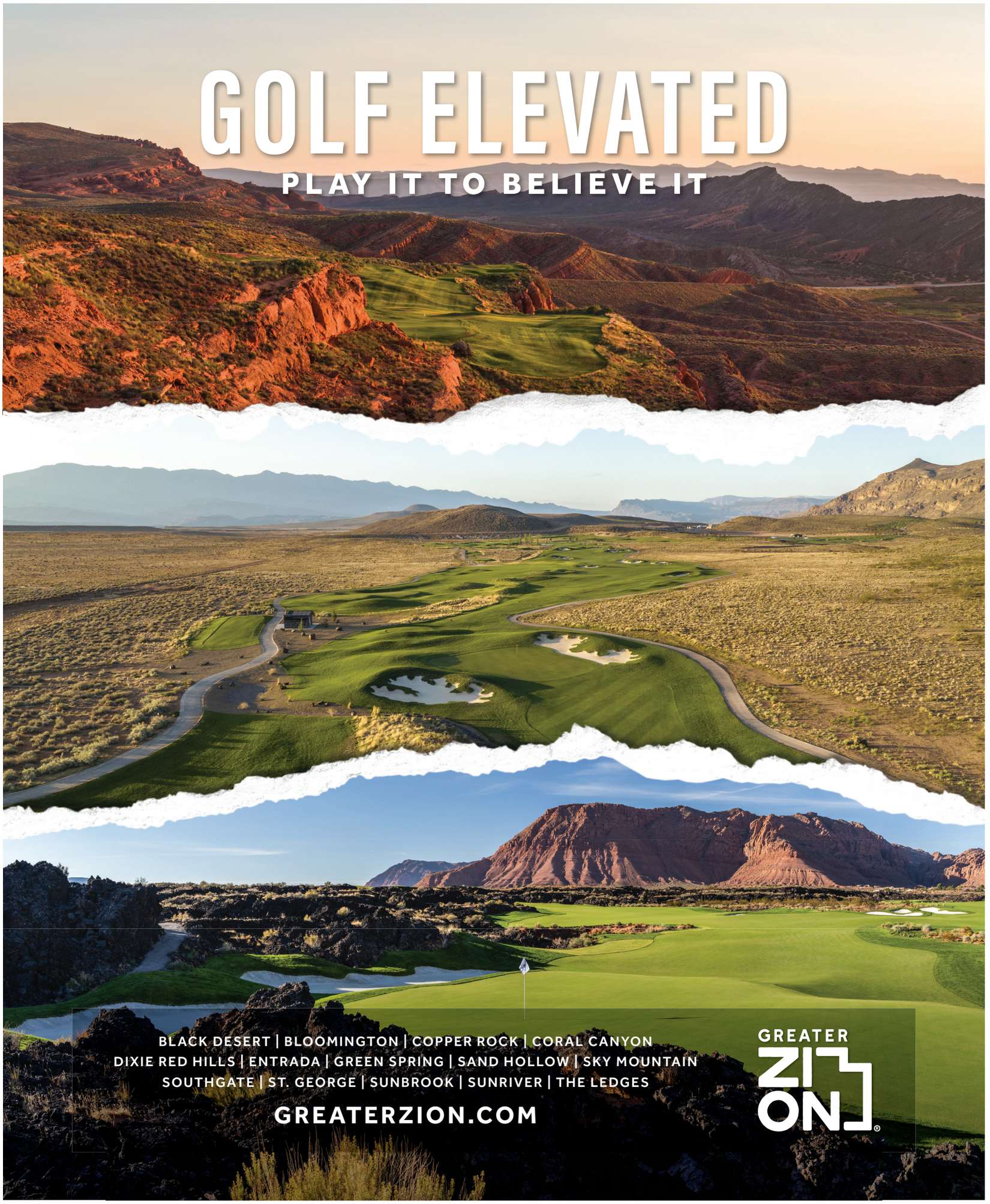
GOLF ELEVATED
PLAY IT TO BELIEVE IT
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THE PUNCH HOUSE

Where charming aesthetic meets heartfelt winemaking

Sunday Scaries be gone!

Andrea Jacoby O'Shell David Gibb

Panoramic views often come with a lot of hard work like a strenuous hike or a long day of travel, but at The Punch House all the hard work is done for you. Nestled at the summit of a hill just outside Central Point is a property dotted with black oak trees, free-range chickens, and a charming home with a wraparound deck. Orophiles and oenophiles alike can satiate their passions while enjoying endless views of the stunning Rogue Valley.

Thoughtful seating vignettes on The Punch House's expansive deck feel serene and snug, and the carefully curated playlist completes the vibe. Tastes of wine are hand delivered, one at a time subtly and promptly with care by a knowledgeable attendant. Or, a bottle of wine with a warmed baguette and olive oil is just as wonderful. I highly recommend a Sunday afternoon drive that finds its way to The Punch House where you can sit back, relax, and sip away all those Sunday Scaries.



LOCAL LIKE A TRAVELER

Jon and Melissa LeBars are Rogue Valley natives—Melissa from Grants Pass and Jon from Jacksonville. They fell in love instantly, and then fell in love with the local wine scene. Their wine dream has been "20 years in the making," and it's been a privilege to watch it unfold. From Jon's time as a cellar hand at Troon Vineyard and most recently assistant winemaker at Kriselle Cellars, he has brought his dream to full-time reality at The Punch House. He studied enology and viticulture at Umpqua Community College's Winemaking and Viticulture Program.

Melissa's background in hospitality and nursing and attention to detail is the backbone to The Punch House experience. This is underscored by the LeBars' love of visiting the wineries in their own backyard. They thoroughly enjoy taking advantage of what we so often forget as locals. Sometimes we need to "local like a traveler" and play tourist for a day.

Schmidt Family Vineyards Pinot Noir was their first "aha" wine of the valley that shifted Jon's mind from barista to winemaker. "I always wanted my own tasting room and to make my own wine," he says. Wine has always been part of his life. "Jon's parents made wine in trash cans and used ladles to serve it," Melissa recalls. Jon's dad was an original co-founder of the Vintage Wine Event, a precursor for World of Wine, which ultimately became the Oregon Wine Experience. Melissa first dipped her toe into the wine scene when her sister took her wine tasting in the Willamette Valley where she fell in love with the experience that came with the wine tasting at Joe Dobbes, a model Jon and Melissa still respect and strive for in their own space. From there, the LeBars wasted no time learning everything they could about the Southern Oregon wine scene, immersing themselves in the wine tasting culture and winemaking lifestyle.

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HOME IS WHERE THE WINE IS

The Punch House is more than just a fun name with a wine reference. It's a callback to the LeBars' small beginning. "It came from our first small, house-shaped building where we made our first wine in 2017," says Melissa. "The Punch House is a play on 'Juice House,' aiming to craft the finest wines from the finest grape juice." Their current home is where every piece of the winemaking process happens, and it's a family affair. Their two children, Sawyer, age eight, and Lilly, age 11, alongside their English Cream Golden Retriever, Chenin LeBlanc, all put a foot or a paw in when it comes to harvest. The 2025 vintage was the first harvest at which the kids received treading responsibility, says Jon. But that's not the only new and exciting thing happening at The Punch House. "We got a new press this year." They bought their first press by selling their beloved Volkswagen Bus. "We did 800 cases this year. We never want to be a big winery," according to Jon. That's what keeps the family vibe strong and clear, not to mention when you taste at The Punch House, you're at the LeBar family home.

Melissa's strong sense of hospitality maintains the homey feel, but also feels effortlessly cool and laid back. "We don't take hospitality lightly, and connection, and being a part of people's lives," she says with conviction. It's evident in the tiny details you'll see around the property. A welcoming entrance with their scripted logo and inviting white curtains leads you to an outdoor foyer. A charming desk with Jon and Melissa smiling behind it greets you and entices your palate with antique bookshelves stacked with varying Punch House wines. A rainbow of varieties from sunshine-yellow bubbles to neon pinks to sanguine reds. A quick turn around the corner invites you to the rest of the deck as it opens up and displays the panoramic view of the Rogue Valley. Cozy couches, porch swings, heaters, blankets, and mirrors that reflect the Valley from all angles help highlight Melissa's abilities to turn a dream into reality. "We are always listening to the call of the void and feel compelled to jump in," she says, gleaming.

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KEEPING THE DREAM ALIVE

When you taste the LeBars' wines, you can tell they have that something extra; just a little more oomph, a little more hands-on. Their wines tell their story. Their Method Ancestral L'appel du vide Pétillant Naturel (Pet-Nat for short, and also known as méthode ancestrale) has been a passion project of theirs, carefully knitted together to ensure a high-quality, bespoke product. "The wine makes friends as soon as we pour it," says Melissa, "and we are always sipping and dreaming of what's next." The Punch House doesn't just stick to Southern Oregon, however. Their call to create an encompassing tasting experience stems from their love of wine from the entire state. This year they're offering a Pinot Noir from Loose Leaf Vineyards in Eola-Amity Hills. Jon's gentle approach to winemaking protects the soft and elegant flavors with a nod to the old world by using their best French oak barrels. "We want to give the younger generation their wine 'aha moment'," he says.

The LeBars' future dreams include their first-ever winemaker dinner on the property in December 2025, which has opened doors for future opportunities. "We want to have butcher block pasta classes," says Melissa. For their next big project, they are planning on expanding their tasting experience indoors and moving their family closer to town. "It's a true cross-your-fingers project," Melissa shares while Jon nods his head. Also staying true to their Francophile roots, they plan to release a Syrah and a Mourvèdre in early 2026.

So, although most of us are enjoying wine in this galaxy, The Punch House wants to take you out of this world and "slay the unimaginative dragon" when it comes to the future of wine. Cheers!

Check the website for hours.

The Punch House Winery and Tasting Experience
9115 Blackwell Road, Central Point

www.punchhousewine.com

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Bourguignon originates from the Burgundy region of eastern France, a region famous for its full-bodied red wines and rich agricultural traditions. The dish began as a peasant stew in the Middle Ages, created to tenderize and flavor tougher cuts of beef through slow cooking in red wine, often along with local vegetables like carrots, onions, and mushrooms.

Over time, the humble stew evolved into a hallmark of French cuisine, refined by chefs and made famous by culinary icons including Julia Child, who popularized the dish in America through her book Mastering the Art of French Cooking (1961).

MUSHROOM BOURGUIGNON

A Luxurious take on a French Classic

& Erika Bishop

This Mushroom Bourguignon is proof that comfort food can be both indulgent and entirely plant based. Deeply savory, rich, and aromatic, it captures the essence of traditional beef bourguignon, but without a hint of meat. Meaty mushrooms soak up the luxurious red wine sauce, mingling with caramelized onions, garlic, and herbs to create a dish that feels elegant enough for a dinner party, yet cozy enough for a quiet night in. Serve it over creamy polenta for the ultimate vegan comfort meal.

INGREDIENTS

(Serves 4)

- 4 tablespoons olive oil
- 1 pound whole button mushrooms
- 2 large portobello mushrooms, sliced
- 2 tablespoons vegan butter (optional)
- 1 large onion, diced
- 3 carrots, sliced
- 4 cloves garlic, minced
- 2 fillets of anchovy
- 2 tablespoons tomato paste
- 1.5 cup dry red wine (Burgundy is a good idea!)
- 2 cups vegetable broth
- 3 tablespoons red miso paste
- 3 teaspoons dried oregano
- 3 whole sprigs thyme
- 2 bay leaves
- 1 tablespoon all-purpose cornstarch
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. Sauté the mushrooms: Heat olive oil in a large pot over medium heat. Add mushrooms in two batches, first the button mushrooms. Do not crowd the pan. Let them turn a nice golden brown then flip and do the same to the other side. Remove from pan and set aside. Now add the sliced portobellos. Let them brown slowly then flip to the other side. Remove and set aside. This can take about 10 minutes. Salt and pepper the mushrooms now that they are out of the pot.

2. Cook the vegetables: In the same pot, add butter (if using), onions, and carrots. Sauté until softened and slightly caramelized, about 5 minutes. Add garlic and cook for 1 more minute.

3. Build the sauce: Add the anchovies to the vegetables and mash—they will melt as it cooks. Stir in tomato paste and cook for 1 minute. Pour in the red wine, scraping up any brown bits from the bottom. Simmer for 5–7 minutes until reduced by half.

4. Simmer: Add vegetable broth, miso, oregano, thyme, and bay leaves. Bring to a simmer, cover, and cook for 20 minutes until flavors meld. Add the mushrooms back into the pot and bring up to a boil for about a minute.

5. Thicken: In a small bowl, mix cornstarch with 2 tablespoons of water to make a slurry. Stir it into the stew and simmer uncovered for 5–10 minutes until thickened.

6. Season: Remove bay leaves and thyme sprigs, adjust seasoning with salt and pepper, and sprinkle with fresh parsley before serving.

CREAMY VEGAN POLENTA

Polenta is the ultimate comfort food—warm, creamy, and endlessly versatile. This vegan version skips the dairy but keeps all the luscious texture and flavor, thanks to olive oil (or vegan butter) and a touch of nutritional yeast for depth. It's the perfect base for hearty stews, roasted vegetables, or sautéed greens. Simple, rustic, and deeply satisfying.

INGREDIENTS

(Serves 4)

2 cups vegetable broth
2 cups plant based milk
1 cup coarse cornmeal (polenta)
1–2 tablespoons olive oil or vegan butter
1/4 cup nutritional yeast (optional, for cheesy flavor)
1/2 teaspoon salt (plus more to taste)
Freshly ground black pepper, to taste

INSTRUCTIONS

1. Boil the liquid: In a medium saucepan, bring the water or broth to a boil. Add salt.
2. Add the polenta: Gradually whisk in the cornmeal in a steady stream, stirring constantly to prevent lumps.
3. Simmer: Reduce heat to low and cook, stirring frequently, until thick and creamy—about 30 minutes.
4. Finish: Stir in olive oil or vegan butter and nutritional yeast. Season with salt and pepper to taste.
5. Serve: Serve hot and creamy.

SERVE

Add the polenta to a wide bowl (like a pasta bowl). Top with the Mushroom Bourguignon and parsley.

Pair with a glass of the same red wine you used for cooking for a perfect flavor match.

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ALLORO WINE BAR & RESTAURANT
375 2nd St SE, Bandon
541-347-1850
www.allorowinebar.com
D $$ $$$

Serving elevated, regionally sourced Italian cuisine Alloro Wine bar and Restaurant has captured the hearts of locals and worldwide wanderers alike, named "Best Restaurant in Bandon" according to forbes.com. The rotating menu is based on seasonality and availability. Expect menu offerings like Manhattan clam chowder, brown butter artichokes, artisan cheese flights, risotto, Snake River Farm's American Kobe Beef top sirloin or Double R Ranch Farm's signature ribeye steak, expertly prepared seafood, pasta Bolognese. Billed as one of the "Top 10 Best Wine Bars in Oregon!" by bestthingsor.com, you'll enjoy an impressive wine list filled with Oregon, Washington, California, and international wines. Ask your server about the house made dessert selection. Full bar is available. Advanced reservations are recommended.

BAMBU
970 N Phoenix Rd, Medford
541-608-7545
www.tigerroll.com
L D $$ $$$

At Bambu, traditional and conventional are not words to describe the menu. Instead delicious, unique and satisfying are. Their food is a marriage of regional Asian flavors with their own interpretation. The menu features flavors from Japan, China, Vietnam, Thailand, Indonesia and the Phillippines with a huge selection of vegetarian entrees to choose from. Or you can enjoy any number of zesty beef, pork, poultry or seafood dishes. For the price, this is one of Medford's best restaurants. Service is friendly and efficient.

CATALYST PIZZA CO.
314 SE H St, Grants Pass
541-761-1089
https://order.toasttab.com/online/catalystpizza314
L D $ $$ $$$

Consistently voted the Best Pizza in Grants Pass, Catalyst Pizza Co. is a family-owned pizzeria in downtown Grants Pass serving up authentic New York and Detroit-style pies by the slice or entire pie. Known for their high-heat, char-kissed pizzas, They also serve sandwiches, Philly cheesesteaks, Stombolis and calzones, wings and fresh salads., A spotless and inviting atmosphere, and a staff that brings warmth and personality to every visit. Take out, or dine in and enjoy the nostalgic quarter arcade. Beer and wine are available.

CENTENNIAL GRILLE
1900 N Phoenix Rd, Medford
541-773-4653
www.centennialgolfclub.com
B L D $ $$ $$$

Serving breakfast, lunch, and dinner, Centennial Grille is most well known for their fish tacos! Every dish they serve is fresh and delicious. From expected grille fare of burgers, fries, soup, sandwiches and wraps, you won't want to miss out on their stellar breakfast menu featuring eggs benedict, biscuits and gravy, chicken fried steak, and breakfast sandwiches. Dinner entrees will not disappoint! Shrimp Scampi, Chicken Marsala, Pan Seared Salmon in creamy lemon-dill sauce, or a Ribeye Steak. Or make any Friday or Saturday night special with juicy Prime Rib.

CREEKSIDE PIZZA BISTRO
92 1/2 N Main St, Ashland
541-482-4131
www.creeksidepizza.com
L D $ $$

Since 1996, Creekside Pizza has been serving up a full menu that features specialty pizzas & delicious salads, pastas & sandwiches. "The Creek," as locals affectionately call it, offers a full bar with rotating local beers, cocktails, and a pool table that adds to its casual charm. With its creekside setting, friendly service, and late-night hours, Creekside Pizza is a favorite gathering place for locals and visitors alike — the perfect place to unwind, grab a slice, and soak up the Ashland spirit. Indoor & outdoor seating is available.

KALEIDOSCOPE PIZZERIA AND PUB
3084 Crater Lake Hwy, Medford
541-779-7787
www.kaleidoscopepizza.com
L D $ $$ $$$

Locally-owned Kaleidoscope is unlike any pizzeria in Southern Oregon, featuring gourmet, stone-baked pizza, calzones, soups, salads, and desserts made fresh daily. You'll enjoy a colorful dining space filled with one-of-a-kind work from local artisans, great service and a covered, heated outdoor patio. Eat in or on the patio or place an order to go.

MCMENAMINS ROSEBURG STATION PUB & BREWERY
700 SE Sheridan St, Roseburg
541-672-1934
www.mcmenamins.com roseburg-station-pub-brewery
L D $ $$ $$$

Northwest-style pub fare that incorporates the freshest seasonal ingredients from local and regional growers and producers. Pizza, soups and more are house-made, and seasonal specials are always a menu option. Full bar and happy hour is available.

MELLELO COFFEE ROASTERS
3651 Lear Way, Medford
541-858-2552

229 W Main St, Medford
541-734-3271

7700 Crater Lake Hwy, White City
(Espresso Bar)
900 N Haskell St, Central Point
www.mellelo.com
B L $

One of the original local coffee roasters in the Rogue Valley, Mellelo Coffee Roasters offers a full menu of artisan coffee and espresso drinks. The house favorite Dancing Elephant Shake is an espresso milkshake topped with whipped cream. Also available are granitas, fruit smoothies, and energy drinks. Hot and iced teas, chai, matcha, mochas and hot chocolate are also available. Local baked goods and pastries make for a great grab and go option or stay and enjoy the Italian Café atmosphere in several locations to serve you.

OMAR'S FRESH SEAFOOD AND STEAKS
1380 Siskiyou Blvd, Ashland
541 482-1281
www.omarsrestaurant.com
L D $$ $$$

Established in 1946, Omar's is the longest continuously operating restaurant from Portland Oregon to Redding California. They continue a tradition of serving consistently high quality steaks & seafood. Locally sourced whenever possible, it's their passion to turn these bounties of the land and sea into hand-crafted, from scratch products for you. Hand cut steaks are aged for an extra 6 weeks to ensure tenderness and enhance flavor. They receive 3 to 5 fish deliveries a week from local and global waters. All soups, dressings, sauces, and stocks are made from scratch. Great for an outing with friends, a business dinner, or a romantic evening on the town. Omar's caters to those looking for outstanding food & service complemented by a fun & upbeat atmosphere. Full bar is available.

ONE FIFTEEN BROILER
115 NW D St, Grants Pass
541 474-7115
www.onefifteenbroiler.com
L D $ $$ $$$

"The Best Kept Secret in Grants Pass" specializing in charbroiled steaks, prime rib, and seafood. Delicious desserts and craft cocktails, local wine and beer round out the menu on this retro East Coast style, fine dining steakhouse. Voted Best Steak in the 2022 Southern Oregon Magazine's Readers' Choice awards.

SEVEN FEATHERS CASINO RESORT DINING OPTIONS
146 Chief Miwaleta Ln, Canyonville
800-548-8461
www.sevenfeathers.com

K-BAR STEAK HOUSE
BR D $$ $$$

Experience this vintage-inspired steak house with its hearty local roots. Sample a mouthwatering steak or select from a variety of Chef-inspired signature dishes.

COW CREEK RESTAURANT
B L D $ $$

With its laid back, quiet atmosphere, friendly staff and quick service, the 24-hour Cow Creek Restaurant is the perfect stopping place to enjoy breakfast, lunch, and dinner or late-night snack.

STEELHEAD LOUNGE
D $ $$

Open Friday thru Sunday, enjoy a selection of craft cocktails, hand rolled sushi and American style appetizers in the legendary Steelhead Lounge. As you enter the Lounge, you are immediately transported into an oasis of cocktails and sharing plates, perfect for your upcoming date or a night out with the girls.

STIX SPORTS BAR
B L D $ $$

Catch up on the latest sporting event on one of the 19 televisions located throughout the restaurant. Appreciate one of the ten varieties of beer on tap. Drool over the best burgers and fries!

TAKELMA ROASTING COMPANY
B L D $

The new, bistro-styled restaurant and bakery serves a wide range of "grab and go" food products but seats for approximately 60 guests provide opportunity to sit and enjoy a pleasant, vibrant environment.

ASIAN ALLEY
D $$

Open Sunday & Thursday from 5:00 to 9:00PM, Friday & Saturday from 5:00 to 10:00PM
Welcome to Asian Alley, where bold flavors meet immersive design. This quick-service brings the vibrant energy of an Asian street market to life with a menu that includes fresh sushi, crispy chicken katsu sandwiches, and hearty rice bowls packed with flavor. You can enjoy your meal in our comfortable indoor seating or take them to-go for your next adventure.

TALON GRILL
100 Eagle Point Dr, Eagle Point
541-826-8225
www.eaglepointgolf.com
B L D $ $$

The Talon Grill offers upscale pub fare including pasta, chicken, steak, and salmon prepared with locally sourced, fresh ingredients. From classic to creative benedicts, brioche French toast, to smash burgers with caramelized onion and white cheddar, truffle fries, to roasted beet salad, New York Steak, Filet Mignon, and locally world-famous fish and chips. You'll find the elevated cuisine in a newly remodeled bar and dining room or dine on the patio surrounded by the gorgeous golf course. Full-service bar with a growing, curated wine list. Follow on social media for upcoming wine dinners and special events.

TAP & VINE AT 559
559 Medford Center, Medford
www.tapandvine559.com
L D $ $$ $$$

The inventive and hearty fare on Tap & Vines's menu will keep you coming back. From organic salads, hummus, and power bowls, to drunken Cortez clams, loaded fries and tots, pork sliders, beef bruschetta with patatas bravas, Nashville hot chicken, smashburgers, pork belly, chicken and waffles, and a Double R Ranch grilled ribeye, there's something for everyone. The dessert menu offers deep fried Oreos, coconut flan, and a banana split made from a caramelized candy crunch banana, ice cream, Marcona almonds and grilled pineapple compote. The highest quality ingredients are carefully sourced to be local and organic. Full bar with a great selection of beer and local wine.

DINING KEY

B Breakfast | L Lunch | $ $10 or less | $$ $20 or less | $$$ Over $20
BR Sunday Brunch | D Dinner

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Horseback Riding ▲ Spa ▲ Dining ▲ ATV tours

Top 100 Golf Courses in the World

Preferred℠ HOTELS & RESORTS

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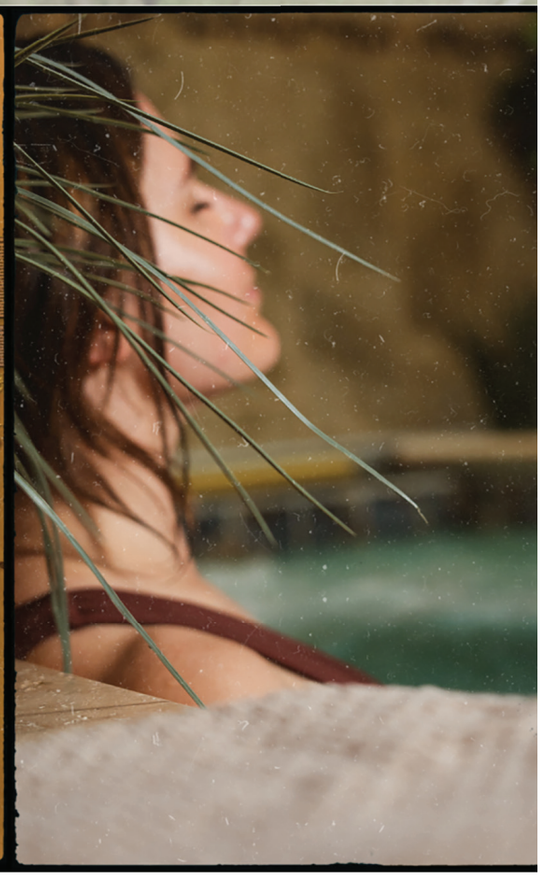
2025 TOP 50 RANCHES







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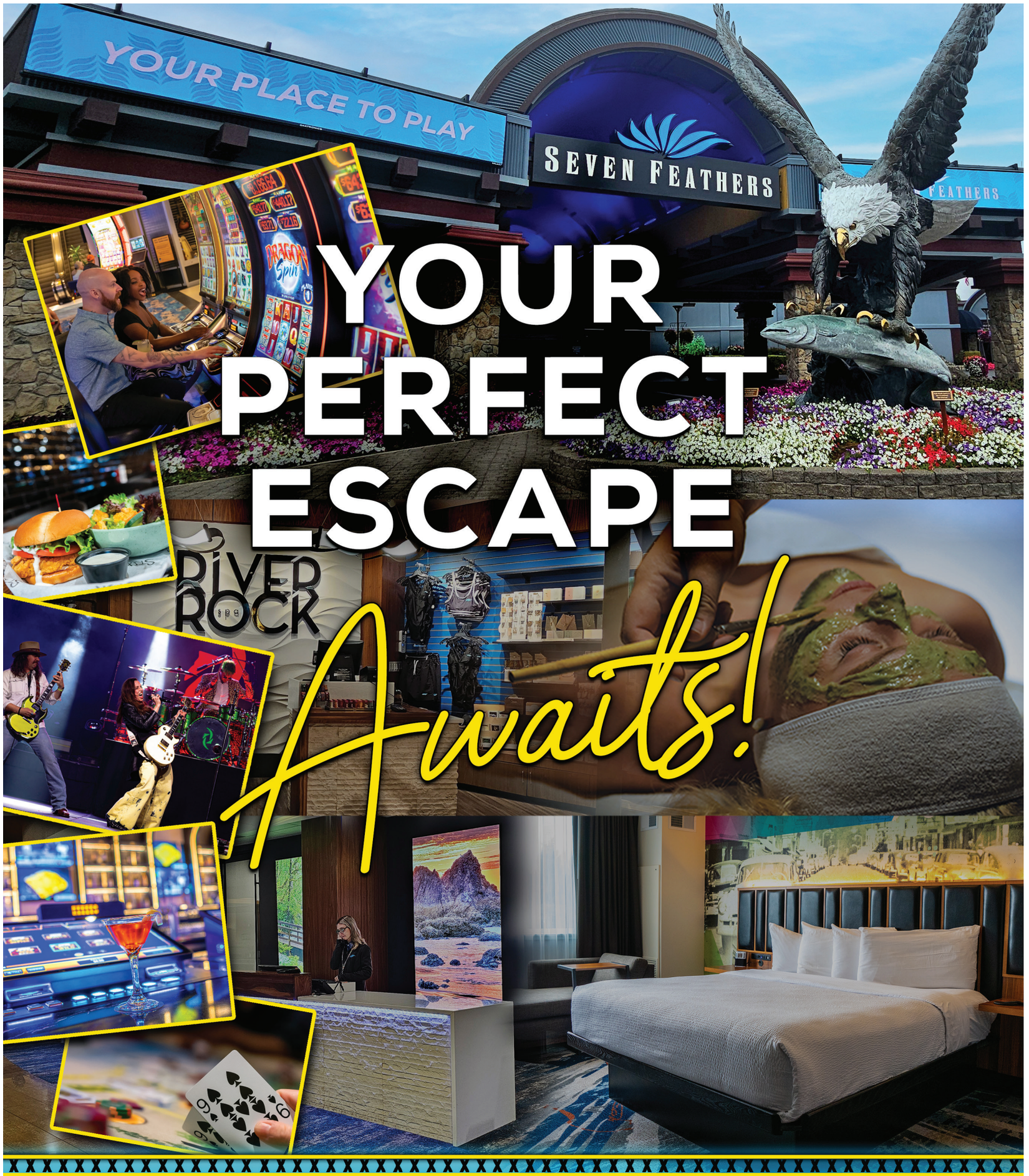
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