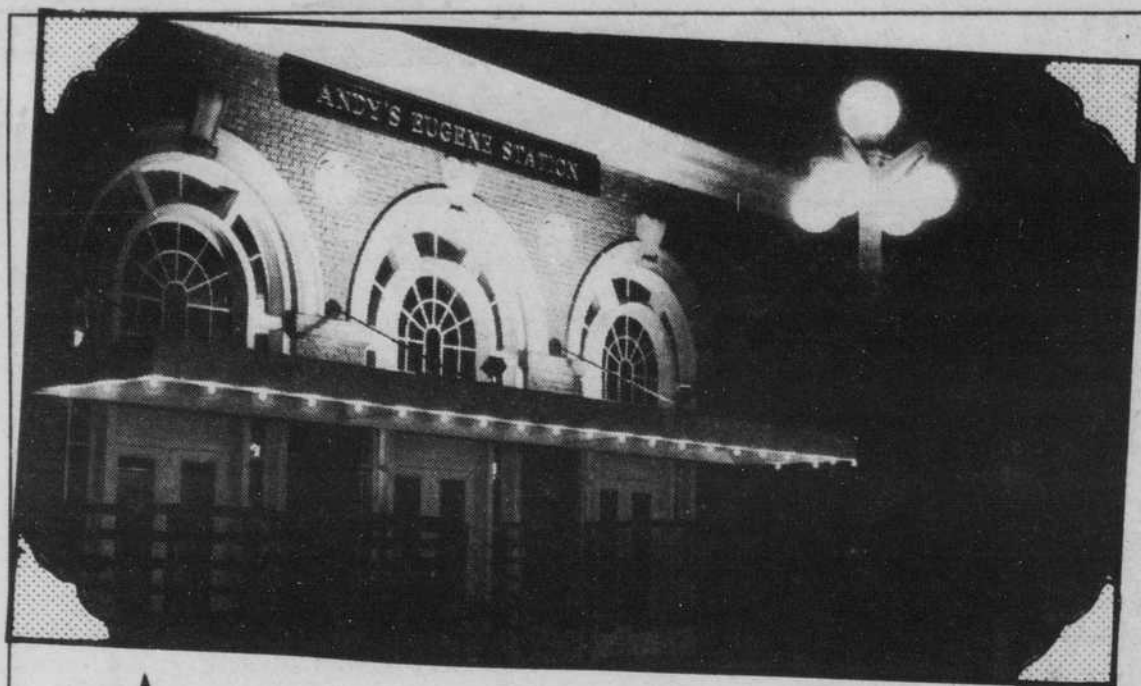




Andy's Eugene Station stands as a monument to the heyday of railroads, when a network of tracks webbed the Willamette Valley and trains were the dominant mode of travel. Today the cars are stationary, but people go there to dine in the atmosphere of a lost era.

The former Oregon Electric Depot was renovated last year in an attempt to restore it to its historic charm. The dining and banquet rooms are elegantly done in oak paneling, plush carpeting, and opulent chan-

deliers. Photographs of early Eugene line the walls.

The real attractions at Andy's are the two authentic dining cars where meals are served in an atmosphere steeped in railroad nostalgia.

When the first electric train chugged into town October 15, 1912, the *Eugene Morning Register* called it "the greatest day in the history of Eugene." Twenty-five thousand people from up and down the valley turned out for the event. For a town of little more than 9,000 inhabitants, it was indeed quite a spectacle. "Even circus day

Andy's

was put in the shade," said the *Register*. It wasn't until 19 months later that the Oregon Electric Depot was completed and opened for trade. The depot, an example of the Georgian Revival style of architecture, was designed by the most prominent Oregon architect of the day, A.E. Doyle. Doyle's firm contracted to build the structure for Great Northern & Northern Pacific for \$16,000 to \$17,000 — an astoundingly low figure by today's standards.

It took four hours to ride from Portland to Eugene on the Oregon Electric in those days. One way fare was \$3.50. Competition was fierce between Great Northern (Oregon Electric) and Southern Pacific in a transportation war that the *Register* called a "great titanic struggle."

The intense efforts to increase ridership by shaving off 10 minutes here and 20 cents there, in combination with rising operating costs and the proliferation of the automobile, led to a swift decline in the electric railroad after 1917.

When the Oregon Electric shut down in 1933, the depot was converted to railroad offices, and later became the Southwest Oregon Museum of Science and Industry. It is now on the State Register of Historic

Places, and has been designated an Historic Landmark by the city.

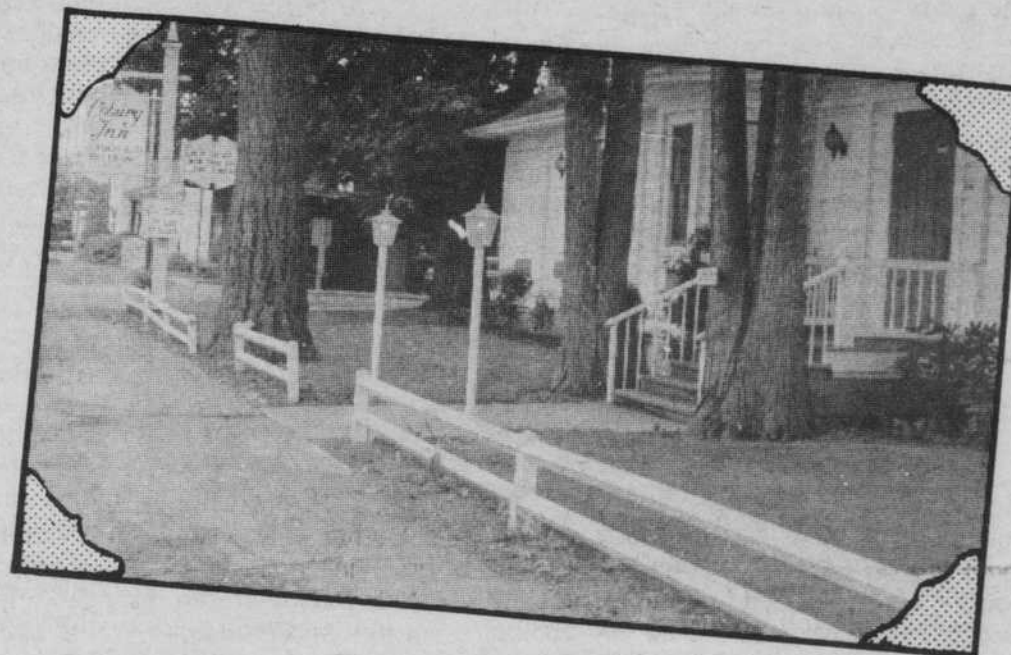
Last February 1978 the depot opened once again this time under the ownership of Andy Nagy, as Andy's Eugene Station — a restaurant specializing in steak and brandy-laced cheesecake.

Lunches range in price from \$1.75 for a hamburger, to \$5 for "Prime Steak," a house specialty. Dinners start at \$4.25 for ground round, and go on up to \$8.50 for prime rib. Brunch is served Sundays from 10 a.m. until 2:30 p.m.

Andy's takes pride in the fact that they cut and grind all their own meats daily to insure freshness. They are also proud of their "famous" cheesecake, and rightfully so — it's outstanding.

The restaurant offers a good selection of wines, mostly Californian (and slightly overpriced). A comfortable lounge serves drinks until midnight.

While dining at Andy's, one doesn't need an overly vivid imagination to recapture the flavor and sensation of the grand old days of railroading, when the horse was passe and the auto had not yet become king. Local-history buffs, as well as food-buffs, are sure to enjoy a repast at Andy's. **By Lee Sherman-Stadius**



The Adair family bought the house in the Thirties, when William's son Herbert moved to a newer house in the Coburg Hills. The Adairs owned it until 1967 when Donald Savoie bought it. After remodeling the house, Savoie opened it to the public as the Coburg Inn in 1968.

The two-story white frame house is an example of the Italianate style, popular during the Victorian Period. The house was stark, almost square when it was built, with wide eaves supported by large brackets. It had a bay window and only a small porch on the front.

Now, a wide porch covers most of one side, and additions on the other side and at the back of the house accommodate a bar and other restaurant facilities.

Actually, the house doesn't look radically different on the outside than it did before (except for the travel club and credit card signs prominently displayed). The same trees planted by Van Duyn still shade the house in the summer and protect it in the winter. The maples, firs and cedars have matured beautifully in the past 101 years.

On the inside, the restaurant is elegantly decorated in mid-victorian style, with thick carpeting, velvet love seats and flocked wallpaper, all in a deep red. Gold drapes and accent pieces of the same color add to the rich, heavy feeling of the Victorian style.

All the original woodwork was kept intact and the Inn uses the original chimney, even though the fireplace is now in the center of the dining room instead of against a wall. The upstairs, which had four bedrooms in the old days, is now used for storage.

Macy says he used to eat some fine food during family dinners in the Van Duyn

house. That tradition hasn't changed. Dining at the Coburg Inn is still a treat. Original recipes by Chef Savoie comprise a menu that is both varied and reasonably priced by special occasion standards.

Beef, chicken and seafood are served for dinner at prices ranging from \$8 to \$17.50. Lunch consists of special soups, salads and sandwiches for \$2.50 to \$5. Cocktails and wines are available, of course.

The dining area is all gas or candle lit, creating an atmosphere conducive to romancing, relaxing or both. Curved booths add to the intimate feeling, although noise can be a distraction in areas close to the kitchen.

The service was friendly and attentive with good timing between courses. The food is good, but some of those "little extras" are missing — like no tomatoes with the salad, no vegetable with the meal and relatively unimaginative display of the food on the plates — but these are minor points. The delicious beer cheese soup (nationally famous), well-cooked meats and wonderful

desserts (specifically the German Chocolate Cake) make up for the other lapses.

Coburg Inn is the only restaurant in Lane County to earn a "Triple A" rating from the Automobile Association of America. The establishment is also listed in World Famous Restaurants International.

Macy is reluctant to say what he thinks about the house's new look.

"I've been up there to eat a few times," begins Macy hesitantly, "but it doesn't feel like the home I use to go into — it doesn't feel like Uncle Will's home at all."

Macy says William Van Duyn dropped dead of a heart attack in the Coburg Post Office at about 80 years old. The name isn't forgotten around Coburg, however. Van Duyn Street intersects Main near the Coburg Inn and the name occasionally crops up in historic reports. And Macy tells stories, too.

When spring comes, maybe the house will get a fresh coat of paint, the trees are sure to green up, and people like Macy will still remember. . . . **By Judy Emerson**

POPOI'S

early morning treat

8:00-10:00 a.m. (weekdays)

3 whole wheat french toast with pure maple syrup and a slice of honeydew

\$1.50

675 E. 13th
343-0846

8:00 am-10:30 pm
closed Tuesday

Thursday, October 19, 1978



It's not unusual to think of a family going through several houses before they find a "home." But it is a bit out of the ordinary to think of a house itself going through several residents before it finds itself a "home."

Yet this is the case with "that charming old house on the corner of Seventh and Lawrence" — home of La Primavera, a French cuisine restaurant.

The original structure was built somewhere around the turn of the century. Since that time the home has housed families, a business college, a doctor's office and an alcoholic's retreat.

La Primavera patrons often relate that they were next-door neighbors, friends of

the families living there, students of the business college or overnight guests.

But all agree that this house is now a home thanks to the efforts of co-owners Jim Giustina and Ray Sewell. Giustina, a Eugene attorney, and partner Sewell, La Primavera's chef, ventured into the restaurant business early in 1976.

Giustina admits that "without him (Sewell) I wouldn't have built the restaurant. . . . The house itself had nothing to do with the professional preparation of classical food. You could do it in the basement of a department store."

But a downtown department store wasn't quite what the two restaurateurs had in mind. With a strong interest in the downtown area, Giustina sought property on the affordable side in an area with proximity to the most people. The Seventh and Law-

Charles Dickens, Joan of Arc, Julius Caesar and Billy the Kid no longer romp the grasslands of East Eugene. Of course these legendary humans never cavorted in the fields around the city, but the calves that used to live behind the historic Walton House, now the home of Moreno's Mexico Restaurant did.

This charming house, built in 1868, was for 91 years the home of the Walton family, who contributed much to the civic and educational life of the community. J.J. Walton, head of the household, was a country judge for many years and was president of the University's founding board. (Yes, the dormitory is named in his honor.)

The landscape surrounding the house looked quite a bit different when Walton's daughter, Miss Pauline, kept her calves there than it does now.

The black walnut, maple, and cedar trees that encircled the house have been replaced by an asphalt parking lot. East of the house was a grape arbor, replaced now by Arby's Roast Beef. Hoot's 24-hour Restaurant occupies the land where a red barn and orchard used to be. Berry trees and a garden grew down by the mill race. Now the Eugene Water & Electric Board grows there instead.

The two-story building, which is con-

structed all of wood with hand-hewn timbers and split shingles, remains basically the way it was in the 19th century. The white paint and black shutters are reminiscent of a Currier & Ives print. The shutters were green in the old days. The only other visible modifications are an enclosed brick porch in front and restaurant kitchen facilities in the back.

Even though the inside has been modified, this stately home maintains its old-time atmosphere.

Upon entering the house, the wooden stairway complete with balustrade commands center stage. To the right is the large living room with red brick fireplace and chandelier. To the left are the parlor and library. The parlor also contains a fireplace, above which hangs old pictures of the Walton family.

The addition of carpeting, Mexican paintings, and tacky wallpaper doesn't cover up the old world flavor of the home's long windows, high ceilings and imagined fineries.

But you're saying, "Later for the history lesson! How's the food?" Good news. The food is excellent and the price is almost affordable.

Complete dinners at Moreno's range from \$5 for enchilada & taco to \$12 for Lo Mejor de Todo (the best of everything). Included in the dinner is a flavorful beef dumpling soup, zesty green salad, refried beans, fideo and a basket of tortillas. The

La Primavera

rence house provided a shell for their ideas.

And in July of 1976 the house did indeed become a shell as most of the inside was cleared for remodeling and rewiring.

"Our intent was to preserve the beauty of the structure by maintaining the architectural integrity of the attractive parts," Giustina explained. The unattractive parts, especially those butted next to adjacent buildings, were removed to allow needed expansion.

Structurally two walls were removed, the basement was deepened, the roofing was replaced, and the porch was completely rebuilt. The original north and west facades were repaired. Several years of paint were carefully removed to restore the original fir columns.

A number of local artisans were employed in the remodeling effort including many people who constructed single parts of the interior — cabinets, doors etc.

Since its opening — Valentine's Day 1977 — La Primavera has been in a continual self-improvement process. "We have weekly meetings to set objectives," Giustina said. And it is La Primavera's policy to never construct another restaurant. Such a decision would undermine customers, resources and quality. "We don't intend to be a chain," Giustina said.

Which would be hard to accomplish with only one Chef Ray Sewell. Trained in the San Francisco Bay area under two European-trained chefs, Sewell creates

meals that defy duplication.

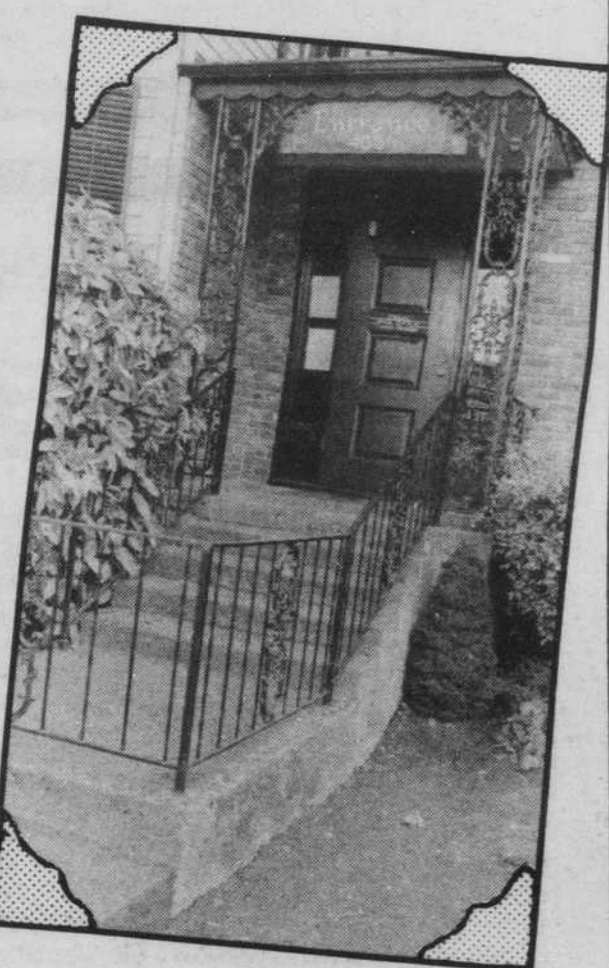
Combine that with a never-to-be-duplicated interior and you have a classic adventure in eating. The house still offers the idea of rooms, with small dining areas downstairs, a bar and another dining area upstairs. (And, of course, the kitchen.) The oak woodwork, the fabric window shades, innumerable plants, elegantly set tables and antique hutches, and this month a bright orange pumpkin produce a warm, intimate atmosphere.

For lunch, cocktails, or a special dining event, La Primavera makes you appreciate the surroundings. The menus span hors d'oeuvres, salads, entrees from beef to seafood — all Chef Sewell's special fare.

A baker is employed to create an amazing array of sweet tooth cures. One to sample if you feel daring is the Ghirardelli Chocolate Souffle for two . . . a treat that must be ordered 45 minutes ahead of time and one that is only prepared by Chef Sewell if things are relatively quiet in the kitchen (souffles being quite temperamental.) Providing all goes well, the gem is carted to your table on a pedestal and served hot with a pleasant chocolate sauce.

But dessert is only the ending, so to speak. The wines, the entrees and the house itself are all something to experience as a special event. Mind you, La Primavera doesn't afford a once a week visit, but you'll enjoy every dollar spent in this home away from home. **By Jerri Nilson**

Moreno's



restaurant offers a varied list of wines and beers, both domestic and imported.

The Enchiladas de Chile Verde, two enchiladas laced with green chile, covered with a cream cheese sauce, and topped off with sour cream is a deliciously interesting option. The sour cream really set off this tasty dish.

Toquitos de Pollo, three soft chicken tacos served with guacamole, and Taco and Chile Relleno are entrees for the gourmet adventurer. Watch out for this seemingly harmless chile. When the menu says "sometimes picoso" believe it!

The service is good and the courses are well spaced out. Vegetarians may substitute a large salad for the beef soup, but check with waiter before ordering.

Seating at Moreno's is limited; so reservations are advised, especially for larger parties. Dining in the living room is somewhat noisy, as it is next to the kitchen. For a more subdued atmosphere, ask for a table in the parlor or library.

The patrons appear to be younger couples and students. Dress is informal, but not too casual.

The meals are delicious and time is well spent in the homey atmosphere of this time-honored landmark.

Moreno's Mexico Restaurant is open Tuesday through Sunday at 4 p.m. for dinner. **By Michael Brand**

Photos by Rich Seven
Erich Boekelheide
Patrick Sullivan
Cover photo of Oregon Electric Station courtesy Lane County Museum

emu Food Service

TOMORROW
EMU FOOD SERVICE
BEER GARDEN

4 - 7 p.m.

Hot Dogs 25c

12oz. Glass 35c Pitchers \$1.50

Bud on Tap



Live Entertainment
FREE
POPCORN!
EMU Patio

HAIR TODAY

Downstairs in the EMU
close to the recreation center
687-1347

40 E. 10th Ave.
Downtown
484-1200

561 E. 13th Ave.
Across from Max's
485-4422

NATURAL HAIR DESIGNS FOR WOMEN & MEN!

\$6.50

Dry cut designed for your hair and you, for those on a tight schedule.

\$9.00

wet style designed for you and your hair for easy care and the air-waved style. A completed style to go anywhere.

\$12.00

includes shampoo, moisturizing conditioner, blow dry and a hair cut designed for you. A completed easy care style.

Remember: we carry the finest of professional hair care products for you to use.

Try Our Budget Board
all selections 1.25

Live Music
Friday and Saturday night

Open 9 am - 11 pm daily
10 am - 11 pm Sat.
Closed Sunday

1225 Alder

PIZAN'S
345-2628 FOR CALL AHEAD ORDERS