

Spring weather makes vineyard visits enjoyable

Oregon's abundance of wineries provides a fun activity for students during sunny days

BY NATASHA CHILINGERIAN
SENIOR PULSE REPORTER

With the coming of spring, procrastination from homework and other commitments is becoming more likely, and students may be looking for excursion destinations. Oregon is a breeding ground for great wines, so it makes sense to travel to one of the great wineries near Eugene for a little touring and tasting.

Although grapes are currently in an unexciting phase of their growth cycle (vines don't sprout until around May, and picking does not occur until late summer), the sunshine will undoubtedly make for a pleasant visit. Right in town at 255 Madison Ave. is Eugene Wine Cellars, which does not have a nearby vineyard but offers tasting Fridays and Saturdays from noon to 6 p.m. or by appointment; the winery also offers live music on Wednesday evenings. Territorial Vineyards and Wine Company, at 907 W. 3rd Ave., has two vineyards — one just west of Junction City and one in Crow Valley. The winery hosts tastings Fridays and Saturdays from 2 p.m. to 7 p.m. and by appointment.

In Veneta, approximately 30 minutes from Eugene, is Secret House Vineyards, which owner Patti Chappel says is special for its art gallery, gardens and presence of wildlife such as hummingbirds and bluebirds.

"We have picnic grounds, so you can bring a lunch, get a bottle of wine and enjoy the ambiance of the lovely gardens, especially in the



NICOLE BARKER | PHOTOGRAPHER

Located in Veneta, Secret House Vineyards Winery boasts an art gallery and scenic garden in addition to a vineyard and wine tasting room.

spring when all the birds come out," Chappel said. "Sometimes a flock of wild turkeys even comes out."

Aside from picnicking, touring Secret House's vineyards and tasting its wines, one can incorporate into his or her trip a visit to Veneta's historical museum and cafés. Because Veneta is on the way to Florence, people can stop at Secret House Vineyards on the way to the beach.

King Estate is a winery with 1,033 acres of vineyards in Eugene at 80854 Territorial Rd. The winery is currently constructing an elaborate

visitor's center scheduled to open in May. The center will host wine education programs, tours and art exhibits and will include a fireplace and a kitchen to accommodate food and wine pairing activities.

"We want to turn this estate into the marquee winery in Oregon, or even in the Northwest," King Estate director of marketing Miles Johnson said.

Currently, guests of King Estate can partake in complimentary wine tasting and tours of the winery, including the barrel cellar and production

and fermentation rooms.

A little farther from Eugene (approximately 60 miles north on Interstate 5) is Willamette Valley Vineyards in Turner. This destination offers tastings and tours of its winery and cellars daily from 11 a.m. to 6 p.m. The vineyard hosts special events and festivals throughout the year, such as the Wine, Cheese and Pear Jubilee this Saturday and Sunday.

Employees at Oregon wineries typically teach customers the basics of wine tasting and wine and food pairing when they come in. Johnson and Chappel said when it comes to matching food and wine, there is no rigid set of rules. They said the traditional rules of white wine with chicken and fish, and red wine with beef and lamb are broken more often nowadays.

"People should let their own palates make up their minds for them and not be subjective to old opinions," Johnson said. "A common pairing in the Northwest is grilled salmon with pinot noir, which breaks the common mold."

Each winery has its own techniques that result in high quality wines. King Estate focuses on small-batch wine making, which makes the wine easier to monitor and experiment with. Willamette Valley Vineyards constantly monitors its grapes and stays away from chemicals.

"We are catering toward a salmon-safe environment by not using herbicides or chemical-based fertilizers," Willamette Valley Vineyards tasting room manager Mickey Bellman said. "We're going more natural."

natchilingerian@dailymerald.com

Students celebrate spring break with sun, sand, skiing

Travel agencies warn against last-minute travel plans, as many airlines have no available flights

BY AMY LICHTY
PULSE REPORTER

After ten grueling weeks crammed with lectures, discussions, tests and papers, spring break 2005 has almost arrived. With only a week of vacation, students are packing up as early as possible to enjoy beaches, skiing, drinking and relaxing in places such as Cancun, London, San Diego and Miami.

The most popular spring break location for students is sunny Daytona Beach, Fla., with Cancun, Panama City, South Padre, Texas, and New Orleans filling out the top five, according to Askmen.com. But students at the University have their own favorite locations to spend their well-deserved vacation.

"The most popular places for students to go during spring break are Europe, primarily London, Germany, Paris and Amsterdam; Mexico, primarily Cancun

and Rosarito; and Hawaii, primarily Oahu," STA Travel manager Marjory Werstuk said.

But those students who have yet to set their spring break plans might have to settle for a road trip instead.

"We have sold out all of our plane tickets completely," Werstuk said.

"There most likely isn't even a seat available for a flight out of Eugene or Portland," Ambassador Travel manager Vivienne Kouba said.

Even if students did plan ahead, flights out of Eugene and Portland aren't cheap, especially during this time of year.

"For Rosarito, you can probably get a package for around \$350," Werstuk said. "But usually prices range from around \$500 to close to \$1,000 for a package to Europe."

Although \$1,000 seems pretty
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■ Restaurant review

Bada Bings is a perfect place for students to 'eat, drink, be Italian'

The restaurant has gambling, eight televisions and diverse menu options to satisfy all customers

BY AMY LICHTY
PULSE REPORTER

A good neighborhood sports bar and grill is essential for a college town. Bada Bings Italian Restaurant, located at 440 Coburg Rd. where G Williker's Neighborhood Bar and Grill used to be, is perfect for Eugene. Even with a big-screen television, arcades, video poker and plenty of inexpensive alcohol, it still maintains a family-oriented environment.

About two weeks ago, G Williker's became Bada Bings and there are still signs of the old business throughout the new restaurant. Although I'd never been to G Williker's, Bada Bings was a good first experience, with a friendly staff, delicious food and decent prices.

"Eat, Drink & Be Italian" is Bada Bings' slogan, applied throughout the establishment.

Red checkered tablecloths line the tables, and the menu is loaded with great Italian food, along with classics such as Philly Cheese Steak Sandwiches and burgers.

Appetizers like Frank's Spicy Wings, quesadillas, nachos, garlic cheese bread and onion rings are available for around \$5 to \$9. I had the Fresh Battered Mushrooms, which cost only \$5.25 — completely scrumptious, they were worth every penny and I recommend them to any mushroom fan. Bada Bings also offers hefty salads such as the Santa Fe Chicken Salad, which costs \$7.95 for a regular size and \$9.25 for a "Hey Yo" size.

Specialty burgers range in price from \$6.95 to \$8.95, but most cost \$7.45. Choices include a Mushroom and Swiss burger, a Pineapple Bacon burger, a

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■ In my opinion



NATASHA CHILINGERIAN
NAT GOES TO TOWN

Dreams, open minds for what may come

BY NATASHA CHILINGERIAN
SENIOR PULSE REPORTER

One year ago today, I had a stack of brochures on my desk about work-abroad programs. According to these pamphlets, I could find a job as a waitress or bartender in London and make just enough money to live among the locals. Or, I could work at Euro Disney near Paris for a few months and practice my French with little children while dressed up as Belle from "Beauty and the Beast." Yes, I knew for a fact that after graduating early in March 2005, I would spend time overseas before entering the real world in the United States.

Then I changed my mind. Why waste so much time doing the same kind of job a high school graduate could get, when I could get a head start on my career? So I made a decision — I was going to work in magazine land in the Big Apple. I'd get in touch with my family on Staten Island for a place to stay, then hop on the ferry and the subway every morning for the buildings of Hearst and Condé Nast publishing

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