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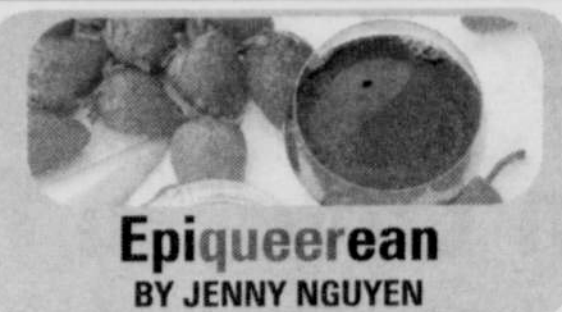
WEATHERLY BUILDING



NOW SERVING LUNCH  
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Lunch Mon-Fri 11:30-2 • Dinner Mon-Sat 5-12 • Kitchen open til 11  
 Private dining room available • 503.233.1999 • www.noblerotpdx.com

NOBLE-ROT



## Get Baked, Part One: Sweet Eats

A friend once told me how her youthful love for sweet baked goods led her astray. As a curious child she flung a handful of raw flour to her mouth expecting the sugary bliss of angel food cake; she coughed in horror. Undeterred, she went next to baking chocolate with visions of decadent frosted cupcakes; again, her queries went awry. To this day she is still a devout sweet tooth, so to her I bequeath this list of extraordinary places to get baked.

### Bakery Bar • 1028 S.E. Water Ave. Suite 130

Located across the street from Clarklewis and right around the corner from Q Center, Bakery Bar has a lot going for it. A beautiful space with splendidly baked goodies, Bakery Bar is warm welcome to a corner of the city accustomed to either extremes of the spectrum. The cookies are chock full of yum, and the buttermilk biscuit with raspberry preserves is pure divine simplicity. The rhubarb coffeecake speaks volumes about BB's attention to seasonality, but don't let the everyday pastries fool you. These talented chefs also specialize in showy tarts and outlandishly decadent layered cakes.

### Saint Cupcake • 407 N.W. 17th Ave.

Why has the Epiqueerean forsaken this Saint of Sugar for so long? Truthfully, I had no faith in a place hopped up on pink paint and cutesy cupcakes. Perhaps I was bitter about the move of Epicure, or maybe it was because of that time in second grade when my best friend threw my birthday cupcake on the floor. (Curse you, Grace!) Either way, I didn't want to believe in a Saint who hurt me so. But all that changed when I experienced the "dot," a bite-size version of the common cupcake that allows worshippers to consume an assortment of blessed concoctions. From the Fat Elvis (banana cake with peanut butter fudge) to the Red Velvet (Southern-style 'cake), I don't care how agnostic you are—you will find something to believe in here. But I'll be damned if that hot fudge dot ever sells out!

### Voodoo Doughnuts • 22 S.W. Third Ave.

Though some of the mystery of Voodoo Doughnuts has dissipated since its new hours (open 22 hours a day), the immensity of its unique pastries, owners and events thrives. Since 2003 VD has been host to weddings, variety shows, Swahili lessons and the Annual Cock Fest, where contestants stack doughnuts on their hoo-hoo. Sound like fun? Wait'll you see the unimaginable inventions that put the "nut" in doughnut. If Krispy Kreme doesn't hit the spot, you'll bet the Voodoo favorite, Cock-N-Balls, will do the trick. Tired of cereal for breakfast? Try the Cocoa Puff-glazed doughnut or the maple bar topped with bacon. Enter if you dare, and you'll see why Voodoo's motto is the same as mine: "The Magic Is in the Hole." 10

JENNY NGUYEN believes in fast cars and slow food. (Visit [www.slowfoodusa.org](http://www.slowfoodusa.org).) Send feedback to her new-and-improved e-mail address: [epiqueerean@comcast.net](mailto:epiqueerean@comcast.net).