



SEVEN DAYS - 12 FILMS

ALL TOTALLY OR PARTIALLY FILMED IN THE STATE OF OREGON
SHORTS, DOCUMENTARIES, FEATURE FILMS,
SPEAKERS, PIZZA AND A VALSETZ REUNION!

Screening schedule

FRIDAY, OCT. 25

- 2 pm "One Flew Over The Cuckoo's Nest" (1975) R • Depoe Bay, Salem
4:45 pm "Stand By Me" (1986) R • Cottage Grove, Franklin, Brownsville
7:30 pm "Sometimes A Great Notion" (1971) PG
Newport, Fogarty Creek Beach, Siletz River, Toledo

SATURDAY, OCT. 26

- 2 pm "The General" (1926) G • Cottage Grove, with introduction From Dean Ingram
4:30 pm "The Goonies" (1985) PG • Astoria
7:30 pm "Home: The Story of Valseltz" (2011)
Valseltz, with director Ronan Feely

SUNDAY, OCT. 27

- 1 pm "The Goonies"
4 pm "Paint Your Wagon" (1969) PG-13 • Baker
7:30 pm Wandering Reel Oregon Shorts with
Michael Harrington

MONDAY, OCT. 28

- 2 pm "Animal House" (1978) R • Eugene, Cottage Grove
4:30 pm "Stand By Me"
7:30 pm "Phoenix, Oregon" (2019) R • Klamath Falls, director Gary Lundgren, Joma Films, Anne Lundgren

TUESDAY, OCT. 29

- 2 pm Two Documentaries — "History of Oregon Carousels" & "History of Oregon Movie Theatres," with historian Darrell Jabin
4:30 pm "Bend of The River" (1952) PG
Mt. Hood, Columbia River, Timberline
7:30 pm "The Burning Plain" (2008) R
Portland, Depoe Bay

WEDNESDAY, OCT. 30

- 2 pm "Paint Your Wagon"
5:15 pm "Animal House"
7:30 pm "One Flew Over The Cuckoo's Nest"

THURSDAY, OCT. 31

- 2 pm "Phoenix, Oregon"
4:30 pm "Bend of The River"
7:30 pm "The Ring" (2002) PG-13 • Newport, Astoria

Bijou Theatre 1624 NE US Highway 101 LINCOLN CITY 541-994-8255

www.cinemalovers.com

\$7 per film • \$60 festival pass • \$100 couple festival pass

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OREGON BAY SHRIMP



FRESH NORTHWEST STEAMER CLAMS



Prices good through 10/15; fresh items subject to availability



Linguine and Clams (or Mussels) in Ginger-Soy Broth



Ingredients

- 1 cup** (packed) fresh cilantro leaves
4 Tablespoons low-salt chicken broth
6 teaspoons reduced-sodium soy sauce
6 teaspoons minced, peeled ginger root
4 teaspoons sesame oil
4 teaspoons minced seeded jalapenos

- 2 teaspoons** minced garlic
32 littleneck clams, scrubbed
12 ounces linguine, freshly cooked
1/2 cup finely chopped red bell pepper
1/4 cup thinly sliced green onions

Directions

Preheat oven to 400 degrees F.
Place two large baking sheets in oven to heat. Cut four sheets of foil, each about 18 inches long. Place one foil sheet on work surface.
Arrange 1/4 cup cilantro on half of foil. Top with 1 tablespoon broth, 1 1/2 teaspoons soy sauce, 1 1/2 teaspoons ginger, 1 teaspoon sesame oil, 1 teaspoon jalapeno and 1/2 teaspoon garlic. Arrange 8 clams atop.
Fold foil over, enclosing contents completely and crimping edges tightly to seal. Repeat with remaining three foil sheets, cilantro, broth, soy sauce, ginger, sesame oil, jalapeno, garlic and clams.
Place foil packets on heated baking sheets. Bake until clams open, about 20 minutes (discard any that do not open).
Divide linguine among 4 bowls. Open 1 foil packet over pasta in each bowl to retain juices. Sprinkle with bell pepper and green onions and serve.