



Next season, the Major League will re-align into three divisions per circuit; five times in the Eastern and Central divisions and four in the Western divisions. This presents some obvious balance problems for scheduling, traveling, and so forth. The owners will do doubt respond with further expansion. Assuming no further re-alignment, this will entail granting two new franchises, one each for each league. The American League might want to make inroads into the southwest, Phoenix perhaps, while the National League desires desperately to get a foothold in the burgeoning and potentially lucrative Pacific Northwest.

Baseball is vulnerable right now. The owners have revealed themselves to be slobbering maws of avarice, as this whole three division, extended play-off boondoggle bears testimony. There is no Commissioner to police these vampires, and their rapacious lust runs amok. Not since 1919 has the soft white underbelly of The Great Game been so exposed to graft, corruption, and greasy back alley pay-offs. This is where we come in.

By now you know where this hound is pointing. A Major League Baseball team in Cannon Beach? Why not? It could be a cute little community-owned franchise, similar to Green Bay in the NFL.

#### Oregon Wine Connection by Jim Anderson

A column about wineries. I proposed the idea to Rev. Hults in a "season's greetings" card, not exactly knowing whether he would think this was a worthwhile idea or not. He did. I think my promise of getting him a bottle of wine from each place I reviewed played a role. In any case he gave it the thumbs up, so thus begins a column that will take you out to Oregon's Wine Country and into some of the vineyards that dot our state's landscape.

First of all, this will be a column about wineries and not really about wine. I like to drink wine. Quite simply I enjoy it. I know when a Pinot Noir has a nice peppery flavor or when a Chardonnay has too strong a grapefruit flavor and not enough of a buttery quality. I know that I neither like to, nor can I afford to pay \$25 for a bottle of wine. Oregon has wines at that price, but it also has highly affordable high quality wine. This is about the extent of my sophistication about wine; so don't plan on reading much more about what a wine will do for your palate, than this.

For those of you unaware, Oregon has been developing its wine industry for some time now. There are over 100 wineries in the state, from the Coast, to the Rogue and Umpqua Valleys, all throughout the Willamette Valley and Hood River. Although these are young vineyards, generally 20 years or less, they are producing wine that can be considered with the world's finest and most recognized vintages. Not bad.

One of the best things about Oregon's vineyards is that they are open to the public. Most wineries in the state have a tasting room where you can go and taste wine. Generally free, sometimes special vintages merit a nominal charge. What I will attempt to do is give you a sense of what separate wineries are like, what kind of facilities they have, events they put on, and how enjoyable each one is.

I thought for the first review I would start with something special. Not just a tasting room. Not even close. Sunday Brunch at the **Eola Hills Winery** in Rickreall. All you can eat!

I know that the phrase "All You Can Eat" invariably summons up visions of greasy spoon diners, Skippers, and similar establishments. Many of us have tried to beat the truism that

A P.R. coup, just when this nest of vipers in the owners' circle needs it. If they won't listen to reason, there are the traditional methods; burglarized ledgers, massive nuisance lawsuits, photographs from orchestrated motel indiscretions, etc.

If resistance persists, you go to plan B. You take all that sweet real estate south of Ecola, and condemn it, due to "Eminent Domain", or "Public Safety", or "Just Because", or whatever, it doesn't matter. If you really have to explain it to the city administration, just say, "Look, it's like the broken license plate light angle, only bigger, get it?"

And then, financed by a hefty surtax on espresso and fanny packs, you build 28 mondo condos on the property and present the titles to each of the owners in a staid and solemn ceremony involving an out of work dancer bursting forth from a chocolate bavarian replica of Haystack Rock.

Next, The Ballyard. At this very moment, the Edge has its crack team of broken and discredited architects hammering out a suitable design to manifest this glorious vision in steel and concrete. And now....

#### The Contest

Your ideas on design, location, and, of course, The Name of this ballpark are needed. All entries will be judged by an impartial panel of jurors, and the Grand Prize winner will receive a \$500 gift certificate to Jupiter's Books.

Also, you need a name for the team. The prize for the best entry here is a lifetime season pass, and a plate of hors d'oeuvres from D&J Catering in Manzanita.

Deadline for entries is March 15th, so don't delay!

Address all entries to either the Edge or

**Mr. Baseball**  
PO Box 442  
Manzanita, Or 97130

there is no free lunch by trying to more than break even at some "All-You-Can-Eat" buffet only to realize that there is a definite price to pay for such rash actions. Perhaps memories of overstuffing yourself with food that you would normally flee from, and long hours later in the loo, compliments of a \$4.99 clearinghouse special, have turned you, and your lower intestine off from the possibility that someone could actually put together a delicious "All-You-Can-Eat" experience.

Well, allow yourself to be more than pleasantly surprised by the catering of Chef Ramone Simbeck. Once you have chosen from three price ranges, \$12, \$15 and \$17, all of which allow for the feast and varying amounts of wine and even fairly nice take-home wine glasses, you are prepared to stuff yourself beyond reason. At the \$15/person level two people eat all the food they can, split a full bottle of wine or sparkling wine, take home two wine or champagne glasses, and get a coupon for a dollar off for any bottle you purchase to take home. This is a true deal. In the world outside of Oregon, meals like this go for \$50-\$100.

You are dining inside the winery so there are oak and stainless steel kegs throughout the room. You are surrounded by thousands of gallons of wine. For some people this alone may fulfill some fantasy; that perhaps you should be writing to Uncle Mike about. For others, the interest may be in getting to see how a winery operates. In any case you are immediately caught up in the spirit of the spirits.

You don't have to wait long to see and smell the fare that is ahead. A 40 foot table, covered with freshly prepared food, is just past the entrance to the dining area. The main entrees are omelettes and pasta dishes. The beauty of this meal is that you choose the ingredients and they whip it up for you, before your eyes. You can choose from about 40 different ingredients including, most veggies under the sun, a handful of cheeses, several different types of sausage and ham; salsa, sour cream; and many types of fresh pasta that can be topped with a variety of sauces.

This process takes surprisingly little time. Two cooks work four frying pans apiece and each dish takes them less than 5 minutes to prepare. Watching the culinary gymnastics these cooks handled routinely made me wince as I thought of the trials and tribulations I have had just to fold one omelette over without

having it fall to pieces. The omelettes are large and as stuffed as you can make them. The pasta dishes rival, in quality, size and visual appeal, any restaurant prepared pasta.

In the middle of the table Chef Ramone tends to a variety of large pans. On this day he had three things in the works: Fried oysters, bouillabaisse, and octopus stew (cooked in its own ink, no less). Even my last six years of mostly meatless existence had to take a back seat to 3-4 fried oysters, dipped in a bit of spicy tomato sauce. I'll repent later.

Down toward the end are piles of rolls, sticky buns, glazed cream puffs, muffins, breads.... I can personally vouch for the obscenely delicious cream puffs. Had there not been mounds of other eye popping food around I easily could have shot my blood sugar level through the roof with a dozen or so of these things.

At the very end (okay, just before the juice bar which is hard to get too excited about in comparison to everything else going on) is a waffle bar. Normal shaped waffles and ones with a boat-like configuration (for really loading up on the toppings) are cooked to order. This table is a kid's dream come true and not bad for adults either. Toppings including numerous fruit compotes, melted chocolate, peanut butter, jams and preserves, whipped cream and more abound. They also make crepes. You can put anything you want in your crepe; however, my suggestion is the warm apple and cinnamon filling/topping combined with the sweet rum sauce topped with a flaming sugar cube. Ecstasy.

It took me and my partner about 2 hours to stuff ourselves silly. In the background jazz pianist Michael Harrison played. Apparently he's not there every Sunday but they book him every now and then. **Reservations are definitely recommended.** This place just won the award for the "Best Brunch in Salem", and while I am not certain whether that is an honor or a dubious distinction, the point is that this place is not a big secret. The number is **(503) 623-2405**. The doors open at 10am and close around 2pm, although their tasting room and gift shop stay open until 5pm. The winery is located on Hwy 99 just south of Hwy 22.

While most wineries do a variety of events during the course of the year Eola Hills does more of this stuff than most. They have a long list of events, including a Steak, Wine and Casino night; a Super bowl party; and a Civil

#### READER MAIL

Local raconteur and Man About Town D.

Bartholet faxes in,

"Dear Mr. Baseball:

I've been wondering -- Just how many members of the Hall of Fame played for only one team their entire career? Thanks, and by the way, I love your column. Whatever they're paying you isn't enough."

Thanks for the kind words, Dave, and here's your answer.

These are players and managers that served one team only. In the event a man played for one team only but managed another, he is not listed.

Addie Joss	Stan Musial
Red Faber	Bob Lemon*
Ross Youngs	Jackie Robinson
Pie Traynor	Mickey Mantle
Travis Jackson	Whitey Ford
Lou Gehrig	Ernie Banks
Bill Terry	Al Kaline
Ted Lyons	Walter Alston **
Charlie Gehringer	Sandy Koufax
Earle Combs	Don Drysdale
Carl Hubbell	Roberto Clemente
Bill Dickey	Bob Gibson
Luke Appling	Carl Yastrzemski
Bob Feller	Willie Stargell
Joe DiMaggio	Jim Palmer
Ted Williams	Johnny Bench
Pee Wee Reese	

\* elected as player only

\*\* elected as manager only

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War Brunch for you Duck and Beaver football fans. Even if you can't make the brunch or another event I recommend going to the winery to do a tasting. The tasting room is open daily noon to 5pm. Eola Hills' wine -- they produce Chardonnay, Cabernet Sauvignon, Pinot Noir, Gamay Noir, Sauvignon Blanc, White Riesling, Gewurztraminer and Sparkling Brut -- is as reasonably priced as you will find. Their most common price range is from \$4-\$9 and you will find that you are getting more than your money's worth.

If you are new to buying Oregon wines you will find that you don't necessarily have to spend \$20 to get an excellent, flavorful wine. Oregon's climate is ideal, even more so than California's, for growing a wide range of grapes that exhibit more taste due to the state's temperature range. Cool weather brings out the tartness in grapes which allows vineyards in Oregon to produce high quality wine at reasonable prices.

Oregon's wine industry will continue to be a large part of Oregon's economy. Support Oregon's vineyards by buying their wine. Wine making is a highly sustainable form of economic development. You don't have to cut down trees, dam up rivers, pollute waterways or build skyscrapers to have a vineyard. Eola Hills, like most vineyards in Oregon, uses no pesticides. They do use a small amount of non-poisonous herbicide to control fungus and blight which can ruin an entire crop of grapes. Eola Hills makes an effort to minimize their herbicide use by handpicking moldering leaves and using a canopy over the fruit.

An industry built around wine and vineyards will certainly attract more tourists; but coming from a tourist state on the Upper East Edge (Maine), I would take more travellers over big industry to drive our economy, any day. I'd venture to say that even the annually besieged residents of Cannon Beach would embrace more tourists if it meant they would never again have to worry about their watershed being ruined by clearcuts, or nearby marshes being developed into condos. Tourists are easier to regulate and monitor than timber companies, developers and factories.

So next weekend have a glass of water and a couple of saltines on Saturday, then on Sunday head over to Eola Hills, eat the food, drink the wine, and toast our small part of the world.