

Welcome to chow!

SPRING 2004

Springtime in the Emerald City marks the move from the soups and stews of winter out into the budding hopefulness of spring gardens and Farmers Market. Had a chance to check out the Market's beautiful baby carrots, striking red radishes, stunning bok choy? The loveliness of the Farmers Market fruit, veggie and organics goodness will inspire you.

And speaking of inspiration, how about the Saturday Market food court? Nothing says spring in Eugene like the throngs of people standing patiently in line for the long awaited return of Saturday favorites. The crowds at both Saturday and Farmers Markets are proof positive of a powerful local economy, one that draws droves of people in serious numbers.

So we hope you get out there – whether it's out to market, out in the garden, or just out to the patio seating at your favorite dining spot. And we hope you find this issue of *Chow!* helpful in exploring the glories of vernal victuals: Lance Sparks introduces Eugene's local wineries; Marina Taylor shows us the charm of Springfield's Pump Café; and I'll give you the lowdown on the panini trend in Eugene. Enjoy! – *Bobbie Willis*

COVER ILLUSTRATION

The patterned cover artwork of *Chow! Spring 2004* was created by artist Sakiko Suhara of Japan. To check out more of Suhara's delightful designs, as well as greeting cards, calligraphy and jewelry work, visit www.mc.ccnw.ne.jp/sakiko/



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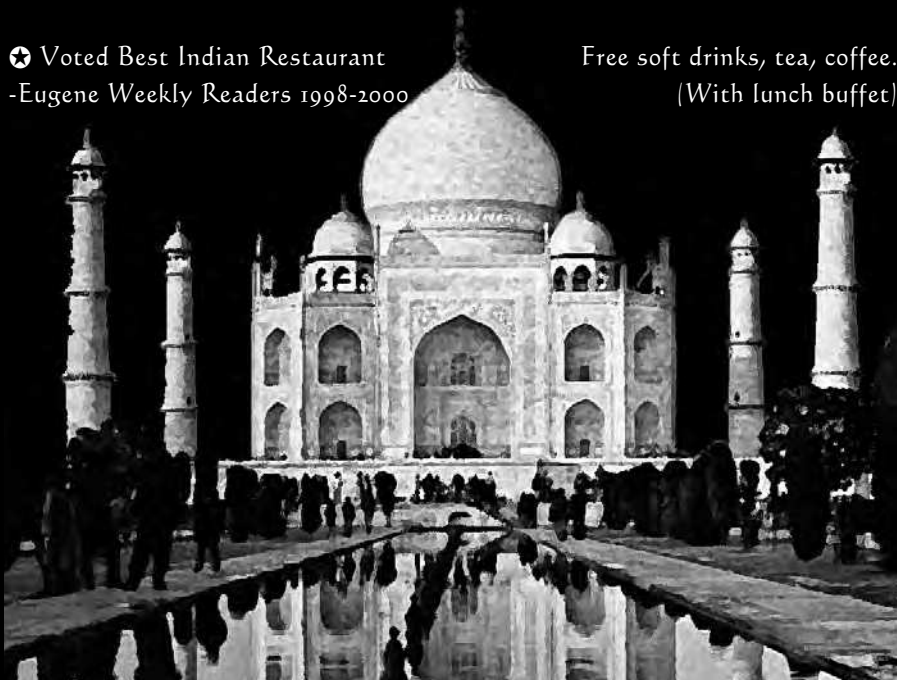
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