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I added blue cheese (\$1) because, when I saw Rogue Creamery's Oregon Blue as a choice, how could I not? It's some of the best cheese I've ever tasted. (Not to be confused with Rogue Ales, Rogue Creamery, based in Central Point and named after the Rogue River, is renown the country and world over.) Indeed, when it comes to outsourcing, Rogue partners with not only the regional, but the region's best.

So, the burger: Atop the hand-pressed, nearly inch-thick, perfectly-cooked-medium-rare, just pink-in-the-center patty was a thick, jagged roof of blue cheese crumbles, in their glorious, pungent perfection. Like the cheese, the quality of the

beef was apparent — clean, succulent and rich. It was juicy but not sloppy. The bun, with a flaky outer layer and pillowy innards, stood up straight. It was one of the better burgers I've had in my travels as the Mouth. The accompanying salad, with toasted hazelnuts from Rogue Farms, more of those awesome blue cheese crumbles, plus cranberries and spring greens, was well worth the \$2 up-charge. It was fresh and actually nutritional (e.g. free of iceberg lettuce), and the parts were heightened by Rogue's house-made vinaigrette.

My attraction to Rogue Creamery drew me to the pizzas too. (OK, well so did my attraction to pizza.) At a server's advice, I chose the Meat, Cheese, Beer (\$15 for

a 12-inch pie). It was, like the better part of Rogue's menu, familiar fare with fine ingredients — sausage, pepperoni, salami, mozzarella and a sprinkling of glutinous shards of bacon. Like the sandwich, the ratio was right on: The layers of meat, cheese, crust and marinara were all simpatico, taking turns in the conversation. The most memorable, though, was that Rogue Creamery white cheddar.

Buzzing not only on the beer but the food, my companion and I left Rogue to wander around Pier 39. A little bit surreal — what with the history, the largely bygone industry, the lapping water, the sparkling city in the distance, boats passing in the night and so on — we didn't want to leave.

Blues musician comes to Long Beach

LONG BEACH, Wash. — The Peninsula Arts Center will host blues musician Steve James on Saturday, Oct. 22.

A songwriter and bottleneck slide guitar player, James will teach a blues guitar workshop during the day starting at 2 p.m. Then he'll perform in concert in the evening at 7 p.m.

James' workshop is hands-on and designed to accommodate all levels of playing experience. The cost of this 90-minute to two-hour-long workshop is \$35. The Long Beach Peninsula Acoustic Music Foundation will subsidize up to half the cost if needed. For reservations, call Bill at 360-901-0962 or email events@peninsulaartscenter.org

Admission for the concert is \$12 at the door, online through Brown Paper Tickets, or call Bill. The Peninsula Arts Center is located at 504 Pacific Ave. N.

In the world of contemporary acoustic and roots music, James has earned his reputation with decades of tireless international touring, a stack of solo recordings, a funny,



SUBMITTED PHOTO

Steve James will perform at the Peninsula Arts Center.

kinetic stage presence and an unmistakable style of playing and singing.

James was born in New York City in 1950. His father collected records and was an amateur guitarist, and James started teaching himself guitar at age 12. After high school he worked for guitar maker Michael Gurian. He moved to east Tennessee in the early 1970s, where he met and was influenced by Sam McGee,

then moved to Memphis, where he hosted a radio show, performed solo, and accompanied Furry Lewis and Lum Guffin.

James moved to Texas in 1977. He performed solo and led a small electric combo with saxophonist Clifford Scott and drummer Bobby Irwin. His solo acoustic albums began to appear regularly after 1988, and he toured the Americas, Europe and Australia.

James' recordings engage with other top-notch musicians — Cindy Cashdollar, the Bad Livers, Alvin Youngblood Hart, Del Rey and others. As a sideman, both on stage and on record, he's played with Howard Armstrong, Bo Diddley, John Hammond, Maria Muldaur, Furry Lewis and James McMurry. He often gets a shout-out to "get on up here" from the likes of Tommy Emmanuel, Hot Tuna or Chip Taylor. He has appeared on "A Prairie Home Companion," "Austin City Limits Live," "NPR Morning Edition" and other syndicated broadcasts worldwide.

OCTOBER 23, 2016 SPOOKTACULAR SUNDAY

Halloween revelries start early at the Coaster Theatre

10:30AM-4:00PM - OPEN HOUSE

Early trick-or-treating - costumes & oddities for sale - complimentary cookies & punch plus Halloween fun.

10:30AM-NOON - FREE WORKSHOP

Learn the tricks of the backstage trade. Including stage management and much more.

NOON-4:00PM - SET STRIKE

Lend a hand to strike the set or help out with returning and organizing costume inventory.



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