

## ENTERTAINMENT *Update*

### Voci choir seeks more singers

The Voci community choir is opening its doors to new members on Jan. 19. The choir, which last October performed Mozart's Requiem to standing room only crowds, will be preparing two "innovative and exciting works" for their Spring concerts, said director Mark Steighner.

Paul Winter's "Missa Gaia" was written by the jazz musician for New York's Cathedral of St John the Divine, and uses animal calls and song as the foundation for choral music. Morten Lauridsen's "Lux Aeterna" was written for the LA Master Chorale and is a suite of songs on the theme of light.

No audition is required for the choir, which rehearses on Monday evenings from 6:30-8 p.m. The ability to read music is helpful but not a prerequisite. Next fall, the choir will combine with the Sinfonietta in a performance of Beethoven's Choral Symphony.

Steighner says that all voices are welcome, but the choir is always looking for more tenors and basses.

For more information, email [msteighner@gmail.com](mailto:msteighner@gmail.com).

### 'Banner Days' at Springhouse

Springhouse Cellar continues with the Backroom Tuesdays music series, from 6-9:30 p.m. No cover charge, family-friendly, local food available.

Jan 20: Bonneville Power Trio; Jan 27: The Quiet American; Feb. 3 Sidestreet Reny, Feb. 10: 10 String Symphony; Feb. 17: Matthew Zeltzer Band; Feb. 24: Gregory Rawlins; March 2: Acousta Noir; March 10: Sam Densmore Dam Sensmore. Springhouse Cellar, 13 Railroad Ave, Hood River; 541-308-0700.

### Kevin Carr in Trout Lake Jan. 20

Folk musician Kevin Carr is coming to Trout Lake, Wash., for a concert at the Trout Lake Grange on Tuesday, Jan. 20, at 6:30 p.m. Suggested donation is \$15. Fluent in several instruments — fiddle, numerous bagpipe styles — Carr is "a phenomenal multi-instrumentalist and storyteller who has visited and been influenced by the music of Russia, Spain, France, Canada and Ireland." His latest CD is called "Fiddle Fables." Trout Lake Grange 210, 2390 Highway 141, Trout Lake, Washington 98650; 509-395-2102.

### Fruition, more River City

Mark your calendars now for these notable shows coming to the River City Saloon in January and February.

Jan. 23 Fruition (Alt-bluegrass)  
Jan 24 The Lower 48 (pop)  
Jan 30 Hillstomp w/Otis Heat (Blues)  
Feb. 1-2 Turkuaz (High-energy Funk) - two nights!  
Feb. 13 Ural Thomas and the Pain (R&B-Soul)  
River City Saloon, 207 Cascade Ave., Hood River; 541-387-2583.

### Fields of May play Jan. 24 in CL

Stevenson-based band Fields of May will play at Thunder Island Brewing in Cascade Locks on Saturday, Jan. 24, from 6 to 9 p.m. Expect old-timey songs, blues and more. Thunder Island Brewing, 515 Southwest Portage Road, Cascade Locks; 971-231-4599.



Photo by Jim Drake

### SIDESTREET BLUES AT CEBU

Sidestreet Reny (pictured here at the 2014 Hood River Hops Fest) & Lil' Bell make a stop with their acoustic urban roots and blues show at the CEBU Lounge on Saturday, Jan. 17. Music starts at 9:30 p.m. Critics say, "He's a beautiful guitar player, really squeezing every drop of soul out of that tinny, wild-sounding instrument with the metal pie-plate top. But he's a helluva a singer and songwriter too. And he comes at it from his beginnings as a rap artist, so his songs tend to have a modern-zeitgeist, social-protest bent (lyrically), coming at you through that gut-bucket, gut-wrenching '30s resonator guitar sound that feels dirt-poor, mad and about 100 years old. Reny's wife, Lil' Bell, can play the drums like a ringin' a bell and sing like a bird, the perfect accompaniment to Reny's spare, brimstone performances. Somehow they manage to forge their own sound and push musical boundaries in an era when many other musicians strive to sound the same." Coming up on Friday, Jan. 23: Jeremy Wilson & The Triangle. Best Western Plus Hood River Inn, 1108 E. Marina Way; 541-386-2200.

### HR alum featured in EOU production

Choreographer and EOU alumna Ariana Bloodgood of Hood River is putting in long hours to the production of "Then & Now: Replay" opening at Eastern Oregon University in La Grande, Jan. 30-31.

The high-energy concert begins with The Beatles and follows music history through today's contemporary sounds, featuring a mix of new performances and audience favorites from past productions.

About 64 students in all are busy preparing for the big show.

"It's a spectacular experience for me," she said. "Teaching the songs we've done before is equally as exciting as the new routines I'm creating," Bloodgood said.

After the on-campus production wraps up, Bloodgood will join EOU on tour Feb. 9 to Hood River Valley High School, home of the Phoenix Theatre Club, where she was once a member of and now directs. From there, the tour will continue to Hermiston High School on Feb. 10.

The month-long post as concert choreographer is supremely fulfilling for Bloodgood, who completed a double major in music and theatre from EOU last spring.

"I'm friends with most of the students in the show, and the saddest part of leaving college was leaving the choir ... they're my family," she said. "Now I'm getting paid to do what I love and that's the dream," Bloodgood said.

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### *pastas*

RAVIOLI OF THE DAY

CANNELLONI OF THE DAY

POMODORO A LA ROMANA

Spaghetti pasta tossed with our house made pomodoro sauce. Fresh roma tomatoes, garlic, basil and extra virgin olive oil slow cooked.

GIRELLA ALLA PRIMAVERA

Spiral pasta tossed with broccoli, spinach, peas, sun dried tomatoes, black olives, basil, garlic, capers and olive oil.

GNOCCHI

Gnocchi, sun dried tomatoes, peas and portabello mushrooms sautéed in a white wine, garlic butter sauce.

CHICKEN PARMESAN

Parmesan encrusted chicken breast on a bed of chitarra pasta with choice of tomato marinara or creamy alfredo sauce.

FAVETTE A LA VODKA

Favette pasta tossed with prosciutto ham, chicken, peas, roasted garlic and fresh basil with a light vodka tomato cream sauce.

DAILY LASAGNA

House made lasagna with Italian sausage, mushrooms, onions, olives, ricotta, mozzarella and parmesan cheese finished with a roasted red pepper sauce.

SPAGHETTI WITH MEATBALLS

Spaghetti pasta tossed in a marinara sauce and topped with house made meatballs.

BOLOGNESE AL CEPPO

Al Ceppe pasta tossed with our house made bolognese sauce.

CARBONARA

Spaghetti pasta tossed with bacon, peas, cheese and light cream egg yolk sauce.

Substitute with our gluten-free pasta  
\$2.00 charge

HOUSE WINE  
\$6 / glass



### *favorites*

RISOTTO OF THE DAY

STUFFED CHICKEN BREAST

Chicken breast stuffed with spinach, feta and parmesan cheese. Drizzled with a light cream sauce.

EGGPLANT PARMIGIANA

Baked layers of eggplant and marinara with mozzarella, ricotta and melted parmesan cheese.

POLLO ALLA MARSALA

Pan seared chicken breast, topped with mushrooms and a light cream marsala reduction.

CHICKEN BIANCO

Parmesan encrusted chicken breast topped with lemon butter sauce with garlic, capers and tomatoes.

VEAL PICCATA

Parmesan encrusted veal cutlet topped with a lemon butter caper sauce.

OSSOBUCCO

Cross cut shank slow roasted in white wine broth, onions and garlic over risotto.