

Playlist! Fall color by foot, boat, bike or car

By Jenie Skoy

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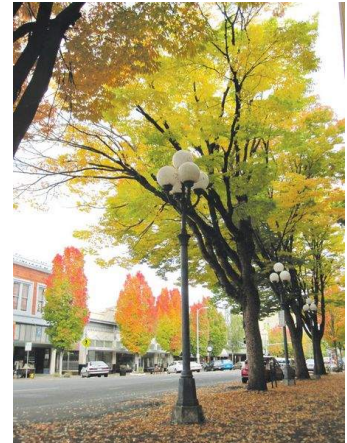
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It happens every year but never ceases to amaze: the changing of fall colors as winter approaches. Here are a few ideas of where to go in search of fall color right now.

Leaf-kicking on State Street: The trees along State Street this week are popping with color. Start at Salem's Riverfront Park, and walk east in front of the Ladd and Bush Bank Building. On the corner of Liberty, duck into the new Roger Yost Gallery to warm up with your favorite Disney characters done-up in fine art in the gallery's Pixar and Disney collection.

Leave the gallery and walk east to see more siren red in the leafy trees. Next, enter Hallie Ford Museum of Art and get lost in a treasure trove of Italian Renaissance art brought back from Italy by Willamette University Art History Professor Ricardo De Mambro Santos. The exhibit features 75 drawings from the 16th and early 19th centuries.

Fiery float: Go at the pace of a duck in an inflatable boat on the North Santiam past "different shades of beautiful," said river guide Bill Sanderson with North Santiam River Trips. The 20-mile float trip from Fisherman's Bend to Stayton is against a backdrop of the brilliant reds and gold of maples and vine maples and lemon-colored ash trees and alders. Three miles downstream is the stillwater of DeWitt canyon, where the river becomes so shallow you can see colorful rocks, sandstone and residue from glaciers that came down the canyon long ago.



Travel Salem
Fall color brightens downtown Salem.

The next flash of color comes when you pass a plantation of fiery red and muted-purple ornamental maples on Heritage Seedling Farm (Oregon's second largest nursery). The float trip ends at Stayton but not before you have the chance of spotting wildlife such as eagles, osprey, great-blue herons and turkey buzzards. Contact North Santiam River Trips, www.nsrtrips.com or (503) 897-3301.

Kayak the Willamette: In the coming weeks, view a patchwork of changing colors in the deciduous trees along the banks of the Willamette River. The pedestrian bridge is a perfect perch to look north and south for views of color. Or go by kayak from Salem to Wheatland Ferry with Sheri Keeper as your guide. Contact Just Keep Kayaking, (503) 881-3983.

Zoom past a patchwork of color: For one of the best fall color drives, start at Detroit Lake and drive north past the day-use park area near the lake; then go across the French Creek bridge, and turn left on Breitenbush Road, which climbs up and takes you to a ridge. On top of the ridge, you'll see poplars, aspens and cottonwoods on fire with color. The road drops down next to the Clackamas River.

Pedaling through forests: Zip along a leaf-happy trail in Silver Falls State Park where vine maple and big leaf are reddening and the air is filled with the smell of leaves and mushrooms.

Get scarlet garden fever: Walk through the heart of The Oregon Garden in the Bosque where Pacific sunset maples turn red and shoot out of a reflecting pool. Closeby, you'll see white ash trees turning yellow, pumpkin, red and indigo.

Throughout the garden, you'll spot Burning Bush in shades of bright red, as well as colorful sumac, beauty berry, oak leaf hydrangea, witch hazel to name a few.

While there, you also can check out scarecrows standing like sentries in the garden through October. Each was made by a community member to help usher in autumn. Family Harvest Days are every

Saturday from 1 to 4 p.m.

Jenie Skoy works for Travel Salem.

For ideas of travel tips, go to www.travelsalem.com.

Free kids concert

Head to the Salem Public Library tonight for the Family Festival of the Arts.

The Alpheticians — a duo made up of Mr. Hoo and Mr. E — play quirky, upbeat songs for kids and families.

Although all ages are invited, the group's music is most appreciated by the preschool and early elementary set.

Doors open at 6:45 p.m., and the show runs from 7 to 8 tonight at the Loucks Auditorium at the Salem Public Library, 585 Liberty St. SE.

The show is free on a first-come, first-seated basis. For more information, call (503) 588-6088 or go to www.salemlibrary.org.

— K. Williams Brown

On DVD

'Green Lantern: Extended Cut'

The lowdown: Another adaptation of another DC superhero. This one shows the origins of Green Lantern, who in his civilian guise is test pilot Hal Jordan. As the newest member of the Green Lantern corps, Jordan's hero must battle the evil

Parallax in order to save Earth as well as the universe.

What critics said: "Green Lantern" had the vast majority of critics seeing red, as it received a 27 percent positive rating at Rottentomatoes.com, where Claudia Puig of USA Today wrote that "Lantern rarely taps the charm (Ryan) Reynolds has shown in previous films. Consequently,

it's hard to imagine why the nebulous Corps chose a cypher such as Hal as its savior." 2 stars

Rated: PG-13 for action violence and language

'Pirates of the Caribbean: On Stranger Tides'

The lowdown: Johnny Depp returns for a fourth time as Capt. Jack Sparrow in this sputtering sequel that is the weakest film in the series. This time, Capt. Jack, his allies and enemies are seeking the Fountain of Youth.

What critics said: Critics were not as impressed as audiences, giving "Tides" a 33 percent positive rating at Rottentomatoes, where Gannett Chief Film Critic Bill Goodykoontz noted, "The movie is a series of distractions tossed together in the hopes that they will come together in a coherent story. That never really happens." 2 1/2 stars

Rated: PG-13 for action violence, frightening images, sexual situations

'A Better Life'

The lowdown: Director Chris Weitz helmed this film about an illegal immigrant single father fighting to reconnect with his teenage son in order to keep him from getting involved with local gangs. This is a poignant drama that will touch you.

What critics said: Critics gave the film an 86 percent positive rating on the tomatometer. Goodykoontz wrote, "If we can see how things will play out long before the characters do, it's still powerful and, one gets the feeling, valuable — not just as a document of the immigration struggle but as a film." 3 1/2 stars

Rated: PG-13 for violence, language, drug use

More on DVD

Also released: Action animation “Batman: Year One” (PG-13), comedy “Bad Teacher” (R and unrated) and tween comedy “Monte Carlo” (PG)

Coming Tuesday: “Captain America: The First Avenger” (PG-13), “Winnie the Pooh” (G) and “Zombie” (not rated)

Glowing gelatin taps your inner zombie

Looking for the perfect dish for your Halloween get-together? Rack your brain no more.

Like a mad scientist’s experiment gone terribly wrong, this disembodied brain quivers and shakes and glows in the dark — and (horribly, disgustingly) it’s edible.

Though in regular light, this gelatin mold is transparent, when you put it under a UV black light, it glows from within, with an eerie blue-greenish color. The secret is tonic water, which glows under UV light. (Why, I don’t know. Ask a mad scientist.) So this is basically a large, brain-shaped gin and tonic jello shot, and an excellent centerpiece for your adult Halloween party.

The idea for glow-in-the-dark gelatin comes from “Extraordinary Cookbook” by Stefan Gates (Kyle Books, \$29.95), where it’s shown in regular gelatin molds. But using a brain mold is so much creepier. They’re available at Halloween stores for about \$10. Black lights are easy to find, too, and come in handy for all kinds of other Halloween effects.

Obviously, this is not for children. You can make it without the gin, but I don’t think a tonic jello mold will appeal much to kids.

GLOWING GELATIN

This amount makes enough for two brain molds. Or use any shape mold, or pour into glasses and garnish with lime wedges.

5 packages plain gelatin (don’t use flavored Jell-o)

2 cups gin

Juice of 3 large lemons or limes

1 1/2 quarts (6 cups) tonic water, chilled

Sprinkle the gelatin over 1 cup of the gin in a glass bowl. Let sit for 5 to 10 minutes. Stir, then microwave for 1 1/2 minutes. Stir until completely dissolved. Stir the lime or lemon juice and the other cup of gin into the mixture. Carefully add the tonic to the bowl.

Wipe the mold very lightly with vegetable oil, pour in the mixture. Place in fridge to set for at least 6 hours. Put a plate on top the mold, then invert to unmold the jello. (Aim carefully; you can't move it once you've flipped it.)

— Polly Campbell, The Cincinnati Enquirer

More scary fun

Keeping in the creepy mood, before or after your Halloween get together, head to a local haunt:

1 Fright Night: Hay maze and spooky hay ride out to the haunted corn maze, bring flashlight, 7 to 8:30 p.m. Saturday, Heiser's Pumpkin Patch, 21425 Grand Island Loop, Dayton. \$9, \$6 ages 6 and younger. (503) 868-7512.

2 Nightmare Factory: Haunted house benefiting the Oregon School for the Deaf, with hot and cold drinks and snacks available, as well as a covered waiting area, 7 to 11 p.m. weekends and 7 to 10 p.m. weekdays tonight through Sunday and Oct. 26-31, Oregon School For the Deaf, 999 Locust St. NE. \$10, \$15 fast pass line; \$40 Boogers Wild Ride. (503) 378-3825, www.nightmarefactorysalem.com.