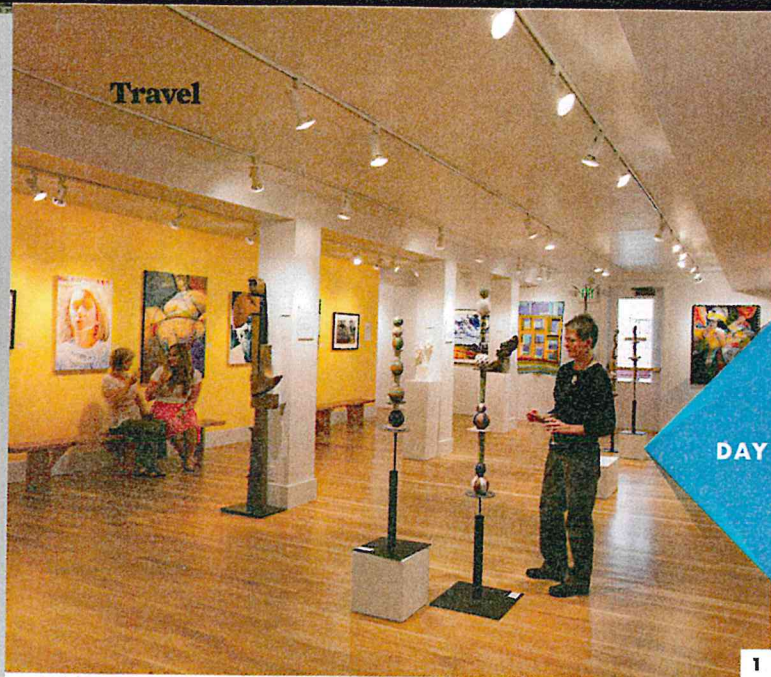
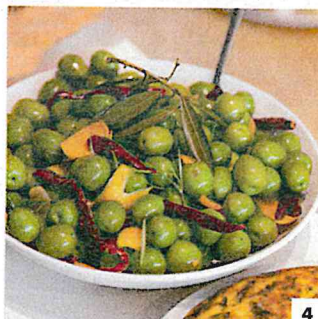


Travel



DAY TRIP

1. Oregon art is on display at the Bush Barn Art Center. 2. The Arbor's elegant home decor 3. Eat dessert first: Sugar.Sugar's mini chocolate cupcakes 4. At Andaluz, olives are tossed with citrus zest, chiles, bay leaves, and rosemary. 5. Stumptown Cold Brew on tap at Broadway Coffeehouse



WHY YOU'LL LOVE

SALEM, OR

From java Jedis to eco-minded architects, a new generation of tastemakers is reshaping Oregon's capital. *By Emily Grosvenor*

It has a stately main street

Some Western cities have an early history that gets white-washed, but Salem's pioneer days are practically celebrated on downtown State Street, where art shows pop up in old

bank vaults and glass sidewalk bricks mark gambling holes that once anchored a true underground economy. Today the avenue draws a more above-board mix of restaurants and shops, like *The Arbor*, which sells upscale home items (think

colorful linens and handmade trowels), and the candyland *Sugar.Sugar*, where you'll find cupcakes and six kinds of malted milk balls. *The Arbor*: 367 State St.; arboronstate.com. *Sugar.Sugar*: 329 & 335 State; sugarsugarboo.com.

There's coffee with buzz

Java culture gets a jolt at *Broadway Coffeehouse*, a cafe in Salem's Grant neighborhood. Broadway's baristas use four different brewing methods to make the perfect cup, from

Travel



GETTING HERE
Salem is 45 miles south of Portland on I-5.

classic pour-over to the Aero-Press, a tubular press that's a cult favorite among java lovers. "Coffee is such a complex beverage—even more so than wine—and our goal is to dial it in to taste," says Jesse Hayes, assistant manager and head coffee nerd. Single-origin beans and Stumptown Cold Brew on tap cement its coffee cred, but Broadway's strong community ties—it hosts the city's evening farmers' market as well as regular concerts on its outdoor plaza—keep the hipster quotient in check. 1300 Broadway St. N.E.; broadwaycoffeehouse.com.

It has an artful barn

Located in Bush's Pasture Park, the **Bush Barn Art Center** shows work from innovative regional artists in a renovated 1860s barn. Oregon's rich landscapes are the stars here, re-created in oil, wood, acrylic,

and watercolor by artists like Totem Shriver, a Willamette Valley sculptor who draws inspiration from indigenous art to carve wooden panels that look more like modernist paintings, and painter Mona Jones Cordell, who captures Portland's dance scene in charcoal and acrylic. The gallery's elegant gift shop sells more drawings, jewelry, and sculpture, all also from local hands. 600 Mission St. S.E.; salearmart.org.

It's an eco Eden

Set on 12 acres of parkland, **Pringle Creek Community**, the city's super-sustainable neighborhood, is a local strolling favorite. To take the self-guided walking tour, park at the Village Center, home to Painters Hall, a cafe/community center and Oregon's first net-zero commercial building, and to two Pacific yews estimated to be more than 500 years old. From there, you can amble past the restored Pringle Creek, where a few Coho salmon have returned; clusters of LEED-certified homes; and gardens with two rare Victorian-style conservatories. Worked up a thirst? Make an appointment to taste the forbidden fruit in cider form at nearby **Wandering Aengus Ciderworks**, which ferments more than 30 varieties of heirloom apples to create



6. A dreamy candyland, Sugar.Sugar **7.** Broadway's Jesse Hayes brews a single-origin cup with a Chemex system. **8.** Pringle Creek residents grow veggies and herbs in two refurbished Lord & Burnham greenhouses. **9.** Andaluz serves paella (like this chicken-and-chorizo blend) every Wednesday.



brews like Bloom, a filtered cider with notes of passion fruit and honey. **Pringle Creek:** 3911 Village Center Dr. S.E.; pringlecreek.com. **Wandering Aengus:** 4070 Fairview Industrial Dr. S.E.; wanderingaengus.com.

The chefs have global ambitions

It might take chef David Rosales only 30 seconds to walk between his two downtown restaurants, but he's covering a lot of culinary geography in the process. Trained at Berkeley's Chez Panisse, Rosales returned to Salem in 2007 to help elevate

the city's once-dismal food scene. First, he launched his bustling French bistro, the localvore **La Capitale**, in a former theater. With his newest venture, **Andaluz**, he treads further afield to pay tribute to the tapas culture of Spain. Small plates incorporate big Oregon flavors: piquillo peppers stuffed with poached albacore caught off the coast, or grilled octopus with Willamette Valley new potato salad. **La Capitale:** \$\$; 508 State St.; lacapitalesalem.com. **Andaluz:** \$\$; 130 High St. S.E.; andaluzsalem.com.

THE LOCAL LOWDOWN

"This is a place where you can eat at a downtown restaurant and then, five minutes later, get strawberry shortcake at a rural farmstand."

—MIKE CHASAR, PROFESSOR, WILLAMETTE UNIVERSITY