

# THE PACIFIC

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## INTRODUCING: BUDD & FINN

A cute new Old Town shop expresses its owner's love of home, eclectic design, rescue animals, and birds. **Lots of birds.**



Since November, the orange sign of Budd + Finn has marked a cozy retail oasis amid the gray streets of Old Town. Owner Kevin Pilla, 50, migrated to Portland from New York City a year and a half ago with his partner and two dogs: Budd, a collie mix, and Finn, a lab mix. "I fell in love with Portland when I used to travel for work as a product developer," Pilla says. "The politics, food, the fact that you can walk everywhere, and the warm people—it all really hooked me."

Pilla had also always wanted to open up his own store. He imagined a shop that would provide shoppers with interesting, hard-to-find items that "were inexpensive, user-friendly, and designed by vendors that have a noticeably edgy and diverse style. When I finally moved to Portland it seemed like the perfect scene for me to do this."

Pilla was recovering from ear surgery when he walked to his local coffee shop

and saw a "for lease" sign in the window of an empty space. Two months later, Budd & Finn held its grand opening.

Pilla aims to sell high-quality items at affordable prices: "I want to help people create their own personal space without breaking the bank, so I balance price and quality with unique items." But really, the homey shop reflects the owner's quirky personal sensibility as much as any business model. The garb of some Buddhist monks inspired orange as the primary brand color. Pilla features fun animal products because of his love for rescue animals. He uses vendors from a list he compiled in his years in product development, and reaches out to local vendors with eco-friendly backgrounds.

"My items all have passionate backstories," he says, "which make a product more tangible and real."

He carries a line of lotion and

candles from the San Diego company Further made from reclaimed materials; doggie treats comprised of non-GMO ingredients; local certified-organic and eco-friendly bamboo plates and utensils; pillows from NYC that have bold geometric and diamond knit patterns; pocketbooks of drink recipes from Portland bars; and greeting cards featuring rescue animals with a profile description on the back. And birds. Lots of products featuring all different types of birds.

At the end of the day Pilla pulls his square Budd & Finn sandwich board inside with, as he describes it, a deep sense of satisfaction. "I'm not going to become a millionaire doing this. But going into this job you want some sort of satisfaction and that's it for me. This is a passion project and so far I've heard nothing but a positive response from customers which makes my heart warm." ▶

## MT. HOOD

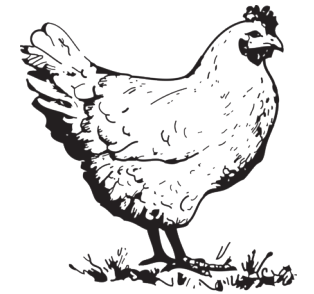
SHOWCASES THE NORTHWEST AT ITS WINTERY BEST



We hold this truth to be self-evident: a night at Timberline Lodge, Hood's 75-year-old masterpiece of local artistry and craft, is a rite of passage for every Oregonian. Alternative: Collins Lake Resort.

It's worth planning your visit around one of the monthly, six-course Winemaker's Dinner series at the historic Silcox Hut (1,000 feet above Timberline Lodge, snowcat ride included). If you miss it, not to worry: down in the blossoming "alpine village" of Government Camp, you can sample the 10 beers brewed at Mt Hood Brewing Co's newly remodeled Ice Axe Grill; get your fill of hearty Euro eats, goulash to jägerschnitzel, at Glacier Haus Bistro; or assemble an impressive picnic of baked goods and organic chocolates at Govy General Store.

Click into your skis right outside Timberline's door and cruise down to Government Camp on the Alpine Trail, a three-mile run that drops 2,000 feet into town. For evening adventure for anyone over 3 years old, head over to Skibowl on Friday or Saturday nights for Cosmic Tubing, complete with lasers, black lights, and a live DJ. ▶



### THE NEXT BEST FARM FEASTS

*Bad news: this season's best farm dinners sold out long ago. Good news: there's always next year. Mark your calendars now—all tickets go on sale March 20!*

#### PLATE & PITCHFORK

Founded a decade ago by Erika Polmar, Plate & Pitchfork features collaborations between chefs and farmers, plus an annual four-day "Ranch and Raft Trip," a ranch tour and barbecue followed by a rafting trip with local chefs.

#### FIELD & VINE

A vintage school bus delivers diners to farms and vineyards for a guided tour followed by a six-course dinner prepared by chef-owner Pascal Chureau and his catering team, paired with quintessential Oregon wines.

## UPCOMING ART EVENTS

### FEBRUARY

**Portraitlandia**  
Newspace Center for Photography

**Christopher Rauschenberg & Group Show**  
Elizabeth Leach Gallery

**Rachel Hibbard & Donald Weber**  
Blue Sky Gallery

### MARCH

**Mel Katz & Henk Pander**  
Laura Russo Gallery

**Deville Cohen: "Zero"**  
Disjecta Art Center

**Qalam, Calligraphy and Island from the Middle Ages to the Present**  
Coolley Art Gallery

SNOW DAY





# PORTLAND'S BEST RESTAURANTS

*Portland's next food phase is emerging, with chefs rethinking fine dining, bar culture, and everything in between. Pull up a seat and meet the places ushering in a new era of eating.*

# MEAT







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### 1 OX

Greg Denton and Gabrielle Quiñónez Denton's meaty love story is told over dramatic flames erupting from a hand-cranked grill that could pass for an elegant torture device. And holy smokes, let's not forget the wild halibut—a thick monster that arrives on the bone like a vision of Morton's from the sea—or a clam chowder served with smoked bone marrow shouldering some fierce jalapeños. The intimate chef's counter is an essential destination—and close enough to the wood fire to literally feel the heat. But happiness can be easily found at clustered tables or the teeny bar, home of a righteously twisted pisco sour:

smoky and ear-tingling under a billowing white egg cloud. Lest vegetarians feel excluded, this big-hearted kitchen also gets giddy with seasonal vegetables. Greg Denton's baroque inclinations are best in small doses, but the spare magnificence of his skirt steak or crackling fresh sausages will leave you licking your chops.

### 2 SWEEDEEDEE

A year ago, 37-year-old Eloise Augustyn was on food stamps. With a skateboarder's energy, a grandma's gift for satisfying flavor, and a hammer-wielding dad on carpentry duty, the girl who cooked, baked, and waited

her way through Portland kitchens conjured her own brand of home cooking. Big portions, big flavors, wired-in details, great vibes, and just about everything under \$10. That's Sweeedeedee. Bowls of Maldon salt and hand-cranked pepper mills stand on every table. From the tiny kitchen come soups, farm-fresh salads, giant cakes, and a righteous honey pie, all custard and dark amber in a full-butter crust.

### 3 LUC LAC

Luc Lac remains the gold standard for seriously late-night eating. On the rare occasion that you find yourself awake at 3:30 a.m., nothing will satisfy like the

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steaming pho brimming with sweet, anise-steeped broth and springy rice noodles, the cool salads with rare steak in citrus and herbs, or the pork sausage banh mi.

### 4 LARDO

Lardo, founded three years ago as another over-the-top food cart, has become a mini-empire of sandwich shops with national ambitions. Downtown's annex contains Lardo's big-boy portions, friendly ethnic spins (hello, pork meatball banh mi), and touches of danger (pork scraps roaming in "dirty fries"). The double burger seems built for Andre the Giant, with twin thin patties, divine "porkstra-

mi," piping-hot cheese, and dripping sauce on a bulging brioche bun.

### 5 ROE

Trent Pierce and ever-present sidekick Patrick Schultz, quieter than Zen monks, assemble mysterious food collages as diners fork into dishes that look like miniature Kandinsky paintings. Each composition holds no less than a half-dozen flavor boosters, Thai herbs to French sauces, smoked steelhead roe to confit jalapeño. Antarctic toothfish cuddles up to shishito peppers and bruléed figs; walu tuna sashimi meets a blizzard of frozen foie gras, each melting bite richer than Paul Allen. ▶

more at [www.thepacific.com](http://www.thepacific.com)



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