

Want to help give wild salmon a fighting chance? October is "Salmon-Safe" wine and food month in Oregon, a celebration of the wineries and environmental groups that are working to enhance the watersheds and streams that host migrating salmon.

The Portland chapter of Chefs Collaborative is partnering with SOLV, Salmon-Safe/LIVE certified wineries, restaurants, and wine retailers in a month-long promotion of sustainable wines, wild salmon, locally produced food, and SOLV's stream-restoration efforts.

Throughout October, participating restaurants will offer a special menu highlighting Salmon-Safe/LIVE certified wines, wild salmon, and local bounty. Guests who select these wines will be donating \$1 per bottle to SOLV's watershed programs. Retailers selling these wines will donate 10% to streamside restoration work.

Participating Portland restaurants are Bijou Café, Bread & Ink, Bugatti's, Carafe, Da Vinci's, Dundee Bistro, Higgins Restaurant, Hot Lips Pizza, Huber's, In Good Taste, Paley's Place, Red Star, Ripe, Wildwood, and William's on 12th.

Participating down-state restaurants include Chateaulin in Ashland, La Serre in Yachats, and Marché in Eugene.

Participating wineries are Amity, Benton-Lane, Bethel Heights, Cooper Mountain, Elk Cove, Eola Hills, Henry Estate, Ponzi, Sokol Blosser, WillaKenzie, and Willamette Valley Vineyards.

Participating retailers are New Seasons, Roth's Family Markets, Whole Foods, and Wild Oats.

For more information about Water, Wine & Dine, contact SOLV at 503-844-9571. To learn more about salmon-safe vineyard practices, visit www.salmonsafe.org.

NORTHWEST EVENTS

Oregon • Washington • British Columbia • California • Idaho

Please note that all events are subject to change. It's advisable to call before you attend.

OREGON

NOW-OCTOBER 13

Meal-A-Gram Fundraiser, Loaves & Fishes Centers, Portland, OR. Send a gourmet boxed luncheon to a family member, friend, or business associate. Surabaya chef/owner Richard van Rossum designed the menu selections, which include tandoori-rubbed salmon served on baby spinach and topped with sweet curry yogurt dressing, or a mint, dill, and feta cheese vegetarian gyro sandwich. Cost per lunch is \$20 and includes beverage and dessert. Proceeds benefit holiday feeding programs for homebound seniors. Order before October 13; will be delivered October 16. Call 503-736-6325.

SEPTEMBER 16-NOVEMBER 4

Italian Wine Flights, Serratto restaurant, Portland, OR. Tuesday nights, the restaurant offers two different flights of Italian wines at \$10 per flight. A small plate of food to