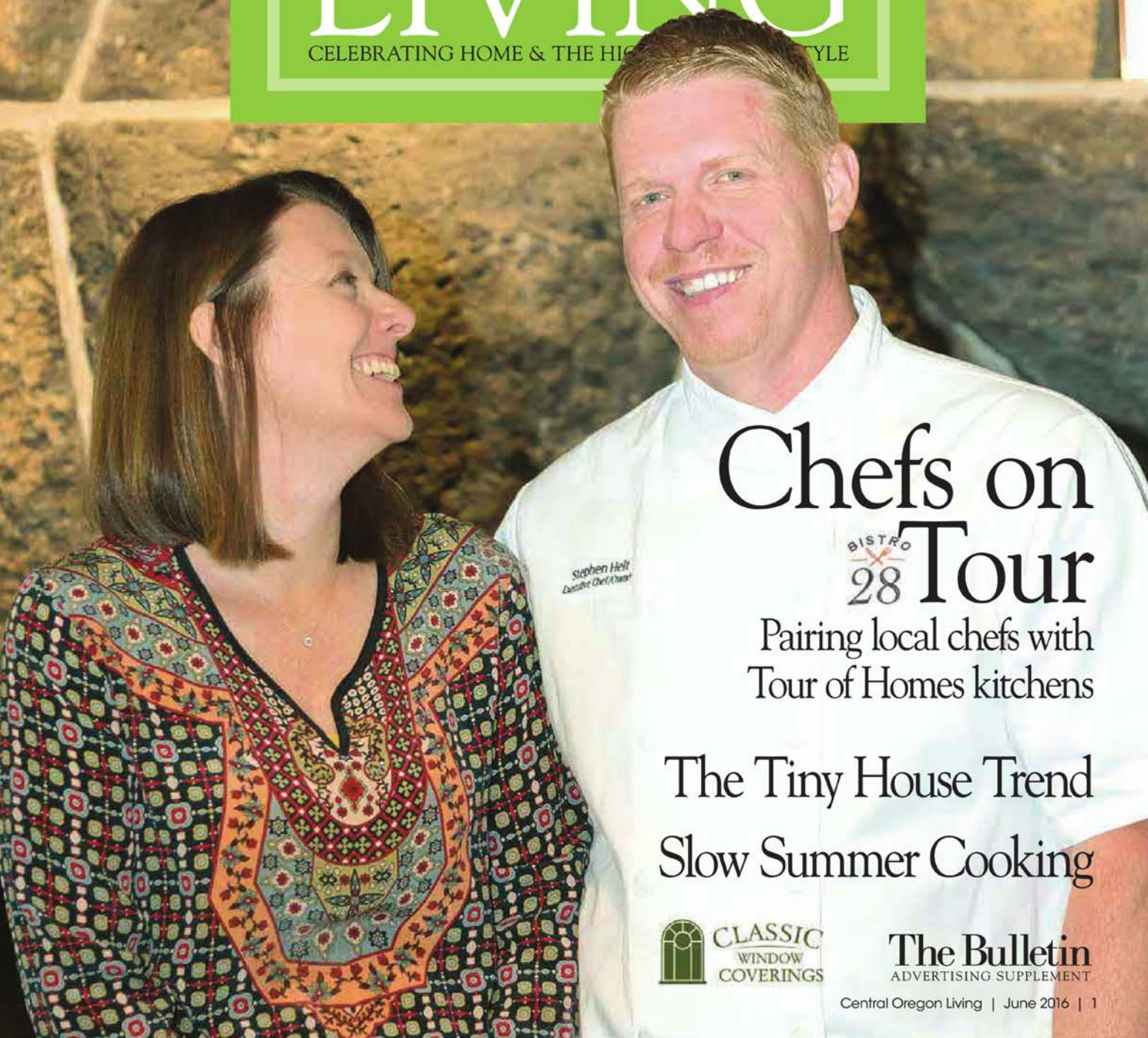


Central Oregon LIVING

CELEBRATING HOME & THE HIGH LIFESTYLE



Chefs on BISTRO 28 Tour

Pairing local chefs with
Tour of Homes kitchens

The Tiny House Trend
Slow Summer Cooking



The Bulletin
ADVERTISING SUPPLEMENT

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Working Under Deadline Pressure

When I took over as managing editor of the special projects department for The Bulletin, I figured moments would come when looming deadlines seemed completely impossible.

I moved into this position a year ago, right before the Central Oregon Builders Association Chefs on Tour and Tour of Homes was on deadline, not only for the event organizers at COBA, but for all the builders, the chefs and yes, for us here at The Bulletin. It was crunch time as we worked feverishly to put together the Central Oregon Living magazine highlighting the event. I have blurred memories of how that first major project at the helm felt — as if there was absolutely no possible way we, any of us, were going to pull it off. And yet we did ... all of us.

So here we are again. A year has already flown by, packed with deadlines, one after another. It hasn't gotten any easier, but I've learned to embrace deadlines — in fact they have become my favorite piece of this job. Why? Because it means there will come a point when each project has an end, a point

where I have to let go and be confident in doing so.

I can distinctly remember when Ben Montgomery, the previous managing editor of this department who first brought me onto the team as his assistant three years ago, asked me how I thought I would handle having to let go of a project when deadline hit. Even then I knew it was going to be tough, because there is always, *always*, more you can do to improve on something. And indeed, for awhile I loathed letting go.

I guess you can say I've grown. It's certainly not that I don't sweat deadlines. They still feel completely impossible at times ... particularly when facing the Chefs on Tour and Tour of Homes edition of this magazine. Perhaps that is because this project leaves me relying on so many other people meeting their deadlines in order for me to meet mine. Without Nicole Meagher at COBA, without the builders and their Realtors,



without the chefs, and without my team here at The Bulletin, including my freelance writing team, I would never be able to present this magazine, highlighting the event. Each has something to contribute to this project and each has their own looming deadlines outside of this magazine.

Builders in particular face deadlines that would leave many of us spinning in circles. My husband has worked in project management in the home construction industry for most of our adult lives, giving me an insider's look at just how intense the fight to hit deadlines can be in that business. It's one after another for builders, each step depending on the step before. Miss one deadline, and it's a true domino effect. Multiply that pressure by the impact of having homes scheduled to be shown on the Tour and it makes putting together a magazine something I certainly can't complain about.

Homes don't ever just come together. There are so many moving parts, so many players, so many seemingly impossible deadlines. With the Tour looming on the horizon, most of the homes are still under construction, many a long stretch from being complete.

And yet, on that final morning before they are each opened to the public, every last finishing touch will somehow fall into place. The last cabinet knobs will be installed, the floors and counters cleaned, there will be bulbs in every light fixture and every window will be streak-free. Because somehow, as completely impossible as deadlines seem, a push here and a pull there, a little re-organizing, a few extra hours here and there, ultimately every project has an end.

That's the moment when I press send, and sign off, sending the pages off to the presses as I let go of one deadline and look at the calendar to see what one comes next.

Kari Mauser is The Bulletin's special projects editor.

EDITORIAL CONTRIBUTORS



Freelance writer/editor **Ronni Wilde** moved to Bend two and a half years ago with her two sons and two mutts, and loves Bend's active lifestyle and culture. Endless running trails and rivers were the initial draw to Central Oregon, but since then, the ski slopes have become her favorite place. When not working on a deadline or hitting the slopes and trails, her days stay full parenting her lively teenage boys.



Damian Fagan is a freelance writer and COCC Community Learning instructor. He enjoys birding and botanizing while hiking in Central Oregon's wild lands. He lives in Bend with his wife, Raven, and their big nutty dog, Thielsen.



Enthusiastic and outgoing, **Bridget McGinn** enjoys meeting new people and sharing their stories. She spends her days working as a marketing and advertising professional, making photos or documentary films and spending time with her family. She may also be seen being dragged along the end of the leash of her adopted beagle.



Lauren Davis Baker is a freelance writer and editor. She is the former owner of Flying Changes magazine, a publication for Northwest sporthorse enthusiasts. She relentlessly pursues the sport of dressage, with more enthusiasm than talent. Depending on the season, she also cycles with the Bend Bellas; shares a pint with the Beer Angels; or trails behind her husband on Phil's Trail.



Jim Bradbury has lived in the Bend area for 10 years. He wrote for the Sisters Nugget, was in the news media full-time, and worked in corporate public relations for Weyerhaeuser for 25 years. He also taught advanced writing at the University of Oregon. Jim, and his wife Trish, reared three children and now have seven grandchildren, two in Bend. You can find him whacking a golf ball, practicing yoga or walking his golden retriever, Georgia.

AmeriTitle CHEFS ON TOUR

WEDNESDAY JULY 13TH 4-8 P.M.



by Ronni Wilde,
for *The Bulletin Special Projects*

If a house has a heart, most would agree it is the kitchen. Kitchens are where family and friends gather, bellies are satisfied and nurturing happens.

Because kitchens are so central to a home's pulse, it's not surprising that the Chefs on Tour event, presented by Central Oregon Builders Associations (COBA), has grown each year since its inception in 2013. That first year, COBA sold 400 tickets in just a few days. Since then, ticket sales have increased each year, with 800 up for grabs this year.

"Tickets sell out very quickly every year," said Nicole Meagher, COBA's event coordinator for Tour of Homes and Chefs on Tour. "The event has continued to evolve; we started with five chefs the first year, now there will be nine."

This year's Chefs on Tour takes place on Wednesday, July 13 from 4 to 8 p.m. As in previous years, each of the homes on the chef's

tour will feature a professional chef in the kitchen preparing tasty food, and craft beer will be paired with the food.

One such chef — teamed with builder Tartan Druim — is Baltazar Chavez, owner of Baltazar's Seafood Restaurant in Bend. A first-time Chefs on Tour participant, Chavez said he is happy to be participating, and has several bite-sized delicacies planned.

"I am doing this for the community," said Chavez. "Everybody likes my food. You have to give back."

"The neat thing about Chefs on Tour is it gives you the opportunity to have a party in your house, but not in your house," said Jay Campbell, co-owner of Woodhill Homes, who is paired with Chef Dave of Rockin' Dave's. Proximity of the homes was a priority for COBA this year as well.

"We wanted to keep drive time down for attendees," said Meagher. "All the homes are within a 10-mile radius, and two are even next door to each other. Because the event is growing, we had more of a selection of homes

from which to choose." Most of the homes are located on the northwest side of town, with one on the east side. The price range of the nine homes on the chef's tour is \$342,900 to \$1.9 million.

One criteria in selecting a home for Chefs on Tour, Meagher said, is that the kitchen must be large enough to hold a big crowd. During Chefs on Tour, each home starts with a designated number of tour-goers, then the attendees switch and travel to their next stop. They continue in this fashion from home to home until all the homes have been visited. A schedule with the designated order of viewing and a map to the homes will be distributed to each attendee along with his or her ticket.

In addition to serving lots of food, the chefs all compete for the "Best Chef on Tour" award. Last year's winner was Matthew Cobb of Broken Top Bottle Shop, with the "Best Kitchen" award going to DC Graham Construction, LLC.

"Dan Pahlisch, a past president of COBA, came up with this idea to add a preview event

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HDDFA 2016 DIRECTORY

Expecting your garden to yield more food than you can eat? Through the High Desert Food & Farm Alliance (HDDFA) Grow & Give program, you can donate your excess bounty of fresh garden produce to a co-op of local commercial farmers and ranchers, who will then deliver the fruits and vegetables to food banks and pantries in Central Oregon.

HDDFA is a local nonprofit servicing the tri-county area. The organization's mission is to support a community based food system to increase access to fresh healthy food, support sustainable farm land-use and foster relationships among farmers and consumers in Deschutes, Crook and Jefferson counties and the Confederated Tribes of Warm Springs.

For a list of local farms and ranches and the foods they produce, pick up a copy of the 2016 HDDFA Directory or visit hddfa.org.

TOUR OF HOMES MAGAZINE

The official Tour of Homes 2016 Guide is almost here!

Get your copy of The Bulletin or visit The Bulletin or COBA to pick up the magazine on Wednesday, July 13, or view online at connectiondepot.com



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to the Tour of Homes with a smaller crowd," said Meagher.

"I like this event because it's a way for the professionals to see the homes in a more intimate way," said Greg Welch, owner of Greg Welch Construction. "It's a nice way to see and thank the title company professionals, realtors and business people who come, and is a good way to support COBA," said Welch, who served on the COBA board the first year that Chefs on Tour was added to the Tour of Homes.

"We have participated in all the Chefs on Tour events. It's great for the public to get out and see the homes and sample the fantastic food and beer," said Dan Goodrich, co-owner of Structure Development. "It has become a very sought-after ticket."

When deciding upon a home to showcase during Chefs on Tour, builders typically select a new home with a kitchen that will wow the viewers and the chef.

"The kitchen we selected to showcase has a simple layout that makes efficient use of space," said Chuck Schermerhorn, Neil Kelly's

General Manager of Bend Operations. "It is modern with soft rustic/industrial finishes that complement the rugged surroundings of Tetherow and Central Oregon."

The kitchen was designed for people who love to cook and entertain, he said.

"It has wide aisles, pull-out storage, large work spaces and a Galley sink equipped with two faucets and a two-tier level of work surfaces and amenities. It's complete with state-of-the-art, energy-efficient Miele appliances including two steam/convection ovens, two dishwashers, an induction cook top, a speed-cook convection microwave and 6 feet of built-in refrigeration," said Schermerhorn. "And for entertainment, there is a wet bar/butler's pantry that provides a sink, under-counter refrigerator, wine cooler, kegerator and plenty of additional storage."

To purchase tickets to Chefs on Tour, call COBA at 541-389-1058, email to nicolem@coba.org or stop by the COBA office at 1051 NE 4th St. Cost is \$35 per ticket through the end of June, and \$39 per ticket beginning July 1.