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MEDIA UPDATE

July 2016

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Greetings from Portland!

July Topics

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CULINARY BITE

SuperBite

SuperBite, the latest project from Greg Denton and Gabi Quiñónez Denton ([Ox](#)), promises intense flavor by the mouthful. Fresh off the release of their cookbook, *“Around the Fire,”* the celebrated culinary duo is focusing on bold flavors culled globally. Roughly a third of the menu is devoted to “superbites,” (dishes enjoyed in one to three bites) such as duck liver scrambled egg with sturgeon caviar; halibut brandade fish stick; and grilled shiitake with porcini-miso marshmallow. Small plates and platters for sharing as well as dessert spoons and plates round out the fare, developed and delivered directly by the chefs and cooks in “one-house” service style.



SuperBite; photo John Valls.

SuperBite
527 S.W. 12th Ave.
503.222.0979
www.superbitepdx.com

ART & DESIGN

Contemporary art heats up

This summer, contemporary art takes center stage as exhibits and events showcase the diversity of today's creative community.

Native American culture has made an indelible impression on fashion design, and the [Portland Art Museum](#) is exploring how modern Native American designers are melding traditional and contemporary themes into fashions from skateboarding gear to haute couture. [Native Fashion Now](#) (June 4–Sept. 4) features nearly 100 garments, accessories and footwear from the past half century that demonstrate the far-reaching impact of native peoples. Organized by the Peabody Essex Museum of Salem, Massachusetts, and curated by [Deana Dartt](#), the Portland Art Museum's curator of Native American art, the exhibit represents various genres and materials and a range of creative expression.

[Disjecta](#) unveils groundbreaking arts programming through its [Portland2016 Biennial of Contemporary Art](#) (July 9–Sept. 18). The exhibit spans 25 gallery spaces throughout Oregon (10 in Portland alone), sharing innovative works with diverse audiences while encouraging cultural exchange and regional exploration. Acclaimed artist and curator Michelle Grabner selected 34 artists and teams to exhibit works in mediums that include film, video, sound, painting, craft and social-based practice. A survey of Oregon's artistic production is on display at Disjecta Contemporary Art Center, where "Salon:



Dugi Desert Heat; photo courtesy Portland Art Museum.

For additional information, contact journalistsonly@travelportland.com.



Okuma Louboutin Boots; photo courtesy Portland Art Museum.

Portland2016, The Studio Visits” represents work from 107 artists’ studios.

New this year, the first annual [Converge 45](#) is a multi-day event showcasing international, national and regional contemporary art. Portland’s leading arts institutions, galleries and artist-run spaces are collaborating to host exhibitions, conversations, performances and tours on Visitors’ Weekend (July 29–31). Portland Institute for Contemporary Art founder Kristy Edmunds (currently artistic and executive director at the Center for the Art of Performance at UCLA) is serving as guest curator. Her theme of “You in Mind” brings a mix of local, national and international artists, curators, collectors and arts professionals to the city to inspire the creation of works for 2017’s edition of the event.

A sensational summer send-off, the [Time-Based Art Festival](#) (Sept. 8–18) offers 10 days of live performances, visual art and conversations with artists from around the globe. The annual event produced by the [Portland Institute of Contemporary Art](#) commandeers Portland’s theaters, galleries and public spaces at all hours for inspiring workshops, salons and events introducing new ideas and experiences.

MEET THE MAKERS

Carter & Rose

[Carter & Rose](#) serves a dual purpose in its role as shop and studio on Southeast Division Street. The culmination of a shared dream between two friends, the space showcases functional and beautiful



homewares while offering a workspace in which to learn new skills.

Liz Carter and Anna Von Rosenstiel bring backgrounds in ceramics, teaching and floral design to the neighborhood. Their creativity is abundantly on display in the selection of handmade jewelry, ceramics and signature wall planters (inspired by scrap clay and wood) for sale. Common aesthetics weave through their work, including simplicity, accessibility and one-of-a-kind design. The shop also serves as a venue for other local artists, carrying a collection of letterpress cards, jewelry, bags and accessories from the city's up-and-coming makers.

While Carter & Rose is a premier place to find and support locally made goods, it also offers studio space for people of all ages to explore the maker within. An open clay studio is available three times a week, and the calendar is filled with classes dedicated to ceramics, painting, drawing, jewelry making and floral design. Traveling with a group? Book the studio for a private party or event for a true taste of local craft culture.



Photo Christiann Koepke, PortlandFreshPhoto.com.

For additional information, contact journalistsonly@travelportland.com.



Photo courtesy Carter & Rose.

DINING DELIGHTS

Five years of Feast

Tickets are going fast as foodies prepare to descend on the City of Roses for one of the nation's leading culinary festivals, [Feast Portland](#) (Sept. 15–18). The popularity of this epicurean celebration is due not only to its location in a hotbed of culinary innovation, but also to the exciting new concepts that keep this event fresh.



This year, the festival straddles the Willamette River for the first time, with the Sandwich Invitational moving east to the Rose Quarter Commons for more room, amenities and activations. The magical Friday Night Market takes on a Latin theme, with influences from the Iberian Peninsula to Central and South America. Look for a series of “fun-size” events — not too big, not too small — including Texas-style barbecue at Franklin Barbecue & Family, fried chicken and sides at The Go Get You Some Picnic, pasta comfort food at Eat Your Feelings — The Noodle Edition and nightcaps at Peace, Love and Cocktails. An all-new crop of dinner series participants will showcase global influences including Japanese, Israeli and Filipino. Of course, greatest hits like Smoked! and Brunch Village will be back and tastier than ever.

And culinary luminaries won't be too hard to find, as nationally renowned chefs are also flocking to this year's festival. Rub shoulders with the likes of Jessica Koslow ([Sqirl Kitchen](#) in Los Angeles), Edouardo Jordan ([Salare](#) in Seattle), Tom Douglas ([Tom Douglas](#) restaurants in Seattle), and Johnny Clark and Beverly Kim ([Parachute](#) in Chicago).

Visit feastportland.com for tickets and a complete list of chefs, events, classes and seminars.



Feast; photo John Valls.

For additional information, contact journalistsonly@travelportland.com.



Feast; photo Aubrie LeGault.

BEYOND BORDERS

Odnarotoop delivers Portland to Japan

This spring, Travel Portland launched its first consumer marketing campaign in Japan: “[Odnarotoop](#)” — a derivative of the Japanese pronunciation of “Portland,” spelled backwards. Anchored by a whimsical song about the city by local alt-rock band [Ages and Ages](#), the campaign featured events, partnerships, social media and grassroots promotions, a temporary installation at [T-Site](#) in Tokyo and an animated music video (“[GIFeo](#)”) that lets users insert themselves into various scenes and share the results on social media.

The campaign found success thanks in part to an array of Portland-based businesses making forays into Japan. [Blue Star Donuts](#) has found a following in the upscale Daikanyama neighborhood and [Voodoo Doughnut](#) is eyeing the market for expansion, while [Alma Chocolate](#) and [Woodblock Chocolate](#) also claim shelf space in Japanese stores.

Meanwhile, several famed Japanese ramen shops have chosen Portland for their first U.S. ventures. [Marukin Ramen](#) unveiled inaugural outposts in the Central Eastside and Old Town Chinatown’s Pine Street Market. Afuri commands lines around the block back home and promises the same for a proposed Central Eastside location. [Shigezo Izakaya](#) serves pub fare and handmade ramen noodles downtown, on Southeast Division Street ([Yataimura Maru](#)) and in North Portland ([Izakaya Kichinto](#)). Meanwhile, [Kizuki](#) (formerly Kukai) opened an early U.S. location in Southwest Portland.

Visitors can experience Japanese culture beyond the bowl at the [Portland Japanese Garden](#). Stroll the serene gardens now and



Odnarotoop vinyl.

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Odnarotoop Dude.

return when a \$335 million expansion designed by renowned Japanese architect Kengo Kuma opens next spring. The cultural experience will include three new garden spaces (in addition to the original five which remain untouched and open during construction), a cultural village, a 20-foot (6.1 m) Japanese-style medieval castle wall, a courtyard and an education center doubling as a tea café.

Stumptown Sampler

A taste of notable upcoming events:

[The Wedge](#) | Oct. 1

[Portland Queer Film Festival](#) | Oct. 2-8

[Handmade Bike & Beer Festival](#) | Oct. 7-8

[Portland Open Studios](#) | Oct. 8, 9, 15 & 16

[West Coast Giant Pumpkin Regatta](#) | Oct. 15

MEDIA RESOURCES

For additional information and access to visual assets, please contact the Travel Portland Communications and PR team at journalistsonly@travelportland.com or visit www.travelportland.com/media.



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