

TRAVEL THE PNW WITH TRACY

Pampered in Eugene

College town also offers upscale dining, fabulous hotels

EUGENE — Vibrant “college towns” boasting trendy eateries, beer trails and quirky little neighborhoods are fantastic to explore. Eugene, is not only a fabulous example of one of those towns, but upscale options are available for people looking for a bit of pampering.



TRACY ELLEN BEARD

The discerning traveler will find high-end wineries, tasty spir-its, James Beard-nom-inated chefs in local restaurants, and more. The Inn at the 5th is a four-diamond hotel located in the iconic 5th Street Public Market in downtown Eugene. During check-in, the first question is, “Would you like to begin your time at the Inn with red or white wine?”

Levels of opulence

Rooms and suites escalate in levels of luxury. The standard room is anything but ordinary. The butler privacy cabinet allows guests to receive and remove room service without forgoing their privacy. Each room has a refrigerator and a coffee maker, plush bathrobes, custom Italian linens, and a unique pillow menu, ensuring that each person gets a superior night’s rest. In-room spa services are available for purchase, and safes, free Wi-Fi, and flat-screen TVs are customary.

Standards rise even higher when upgrading to the Inn’s suites, which continue to get larger and more luxurious. Junior suites feature large living rooms with fireplaces, and the king spa suites include a whirlpool tub. Themed rooms and suites add individuality to the Inn, and most offer a king bed and a nook displaying unique decor.



TRACY ELLEN BEARD, CONTRIBUTED

The 5th Street Public Market, where the four-diamond hotel Inn at the 5th, is located.

When I visited, I stayed in the Pendleton suite, a junior king suite featuring blankets, cushions, and a throw blanket decorated with traditional patterns from the famous 100-year-old company, Pendleton. The hotel has another exciting program, the “Pendleton Blanket Menu.” Guests can select from one of five specific 100% virgin wool Pendleton blankets to wrap themselves in while reading a book or snuggling up with it at night; the blanket is theirs for the duration of their stay.

A collection of books decorates the nook room, authentic art from eastern Africa enhances the African room, and things from Willamette Valley wine country beautify the wine room. A red umbrella, crystal raindrops, and a pair of Oregon duck g-ashes embellish the rain room.

Shops with class

The Inn shares the property with 5th Street Public Market, an upscale shopping plaza with high-end shops, restaurants, and Provisions Market Hall. First-class women’s fashion, designer athletic wear, quality jewelry, superior leather products, and hand-made items from Africa are available in the Public Market.

Provisions Market Hall

is to gourmet and aspiring chefs what Willy Wonka’s Chocolate Factory is to candy lovers. It is both overwhelming and exciting to peruse. The vast selection of olive oils, kinds of vinegar, assorted cheeses, and delicious wines is perfect for any picnic basket. The deli counter offers goods to go or the option to eat at one of the indoor or outdoor tables on site. The cookware section has something for both beginners and professional chefs, and restaurants in the public market satisfy those desiring burgers and pizza to gourmet Pacific Northwest cuisine.

Luscious libations

Eugene has something for everyone to drink, whether you are interested in beer, wine or spirits. During my visit, I sampled a little bit of everything. Iris Vineyards produces excellent, award-winning Oregon pinot noir, pinot gris, and chardonnay wine with grapes harvested at their Chalice Vineyard.

Oregon Wine L.A.B. is an urban winery and wine bar. They have a tasting lounge featuring their own label, William Rose Wines. They also serve other fabulous local wines from small wineries throughout Oregon, as well as local beers and ciders.

King Estate winery was founded in 1991 by Ed

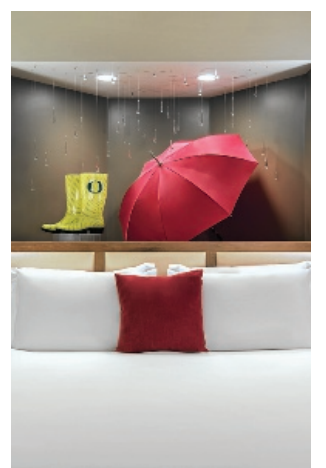


ERIK BISHOFF, CONTRIBUTED

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TRACY ELLEN BEARD, CONTRIBUTED



INN AT THE 5TH, CONTRIBUTED

King and his father. For more than 30 years, King and his staff continue to build a legacy using sustainable agricultural and winemaking practices. King Estate offers numerous options of red, white, rose, and sparkling wines. During my tasting, my flight of wines was paired with an incredible charcuterie platter not to be missed.

Capitello Wines has its roots in New Zealand. Winemaker Ray Walsh produces delicious pinot gris, pinot noir, and sauvignon blanc varietals.

Heritage Distillery Co., or HDC, is last on this list, but certainly not least. My introduction to this distillery was their brown sugar bourbon. It was served neat with a Napoleon pastry at the Grand Truffle Dinner. It was love at first taste. HDC has five distillery tasting rooms in Washington and Oregon. They have won more awards from the American Distilling Institute than

any other craft distillery in North America. Although my first choice is always the dessert-like brown sugar bourbon, they also produce single-barrel bourbon, whiskey, additional flavored bourbons, and canned beverages.

Delicious dining

Rye in Eugene serves delicious French cuisine and craft cocktails in a rustic yet chic setting. Diners can opt to eat inside or out. When I visited, I savored a dish of bucatini with New York strip with mushrooms and a pinot noir sauce. Rye offers an extensive list of fabulous spirits.

Tap & Growler is a gastropub serving superior pub fare, beer, wine, cider, and craft soda.

Marché serves farm-to-table French cuisine. Located in the Public Market, they serve fresh, seasonal, local food and offer an excellent list of cocktails, zero-proof beverages, and decadent

wines. I dined at Marché when Oregon truffles were in season, and all my courses were paired with Cuvée Pinot Noir Willamette Valley Oregon 2016; everything was spectacular. This dinner was when I discovered that mushrooms and truffles paired with pinot noir were indeed a match made in heaven.

Maggie Coffeeshop is known for its decadent biscuits.

Tracy Ellen Beard is a freelance writer, editor and photographer based in Longview. Her articles are published in more than 20 online and print publications including Upscale Living Magazine, Northwest Travel & Life, Wander With Wonder, Country Magazine, Luxe Getaways and more. She shares a unique perspective on the world as the founder of an international children’s nonprofit. She attended culinary school in San Francisco and owned a catering company.

New Chehalis boutique offers local chic

Handmade products, locally-designed clothes offered at shop

OWEN SEXTON
The Chronicle

CCHEHALIS — Having started off in the event planning and decorating business herself, Chehalis resident and mother of two Misty Daily decided to move her business to a physical brick and mortar location in Chehalis this year.

She partnered with three other local vendors to do it. “I’ve wanted to do this for a long time, and finally decided to step out and go for it,” Daily said. “... I’m almost 37 and I need to do it now or not do it.”

Her vision became a reality on Nov. 18 when Pamper Me Pretty Boutique held its grand opening. The Chronicle visited the new business on Dec. 19 to find out more about it.

Pamper Me Pretty Boutique

Address: 1630 Bishop Rd., Chehalis.
Hours: 11 a.m.-5 p.m., Monday through Friday, 10 a.m.-5 p.m., Saturday.
Info: Pamper Me Pretty Boutique on Facebook or 360-304-0153.

“The name I just kind of came up with one day,” Daily said. “It’s mainly home decor and for women and children, so it’s about pampering yourself and your home.”

Located at 1630 Bishop Road in Chehalis just east of Interstate 5 Exit 74, Pamper Me Pretty offers a variety of locally designed women’s and children’s clothing, locally made organic skin care products and laundry detergent, along with home decor and small furniture items.

The clothes come from K&K Boutique Modest Apparel owned by Sheanna Wilson, who also designs the clothes, while Emma Charles of Charles & Co. Modern Essentials produces the skin care products and laundry

detergent. Daily purchases accessories, decor items and furniture wholesale to sell at Pamper Me Pretty as well.

“We also have Something Cute & Co. (owned by Julia Thorson), and she does balloon arches for weddings and events,” Daily said. “She also does ornaments and the home decor signs.”

She added that Pamper Me Pretty’s stock is always changing.

“Anything you see out here on the floor is for sale,” Daily said.

While the shop’s current location is a bit distant from a lot of other shopping, Daily is planning to see how the first year of business goes and is considering moving

the operation to downtown Chehalis.

“I would like to stay here though, if we could get the word out that we’re here,” she added.

Though running Pamper Me Pretty now occupies most of her time, Daily is still decorating and helping plan events on the side, such as weddings.

“I stay busy. Decorating and staging is my passion, really,” Daily added.



OWEN SEXTON, THE CHRONICLE PHOTOS

Pamper Me Pretty Boutique owner Misty Daily poses on Tuesday, Dec. 19, behind the counter of her new business she opened last month in Chehalis.

Located just off of Exit 74 on Interstate 5 at 1630 Bishop Road in Chehalis, Pamper Me Pretty Boutique is open from 11 a.m. to 5 p.m. Monday through Friday, 10 a.m. to 5 p.m. on Saturday and closed Sunday.



EVELYN FIRTH!