

By Susan Cohn

DAILY JOURNAL SENIOR CORRESPONDENT

HISTORIC ASHLAND SPRINGS HOTEL CELEBRATES THE BEST OF OREGON'S FARMS, ORCHARDS AND VINEYARDS. Visitors to the Oregon Shakespeare Festival in the charming Rouge Valley town of Ashland quickly learn what the locals already know: Larks-Home Kitchen Cuisine restaurant in the historic Ashland Springs Hotel is the place to go for cooked-from-scratch comfort food with a modern edge. Executive Chef Damon Jones' menus showcase seasonal ingredients delivered daily from nearby farms and local providers. Try a salad of "Blue Fox Farm" heirloom tomato, "Whistling Duck Farm" basil puree and "Oneleaf Micro Greens" micro arugula, followed by an entrée of "Port Orford Sustainable Seafood" black cod with hazelnut butter and sides of "Dunbar Farms" sweet corn salad and "Barking Moon Farms" lightly wilted spinach. Save room for a warm "Pennington Farm" raspberry cobbler with a yogurt biscuit top. Larks' wine cellar holds an extensive selection of Oregon wines, such as Kriselle Cellars Cabernet Sauvignon, Roxy Ann Viognier, and Rex Hill Jacob Hart Pinot Noir.

Jones said, "My favorite part of working with local ingredients is the connection with the farmer, rancher, boat captain or other local supplier that provide the amazing bounty that Southern Oregon has to offer. I love the pride that they show in the ingredients that they are responsible for and the knowledge I gain by truly knowing the source. Our customers enjoy the quality of the ingredients as well as knowing that the money they are spending is staying with in our community. Out of town guests and locals alike enjoy simple, clean, high quality food."

Jones, who conceptualized and opened Larks in May 2005, developed his culinary skills at Emeril's of New Orleans, the Country Club in Hershey, Pa., the Rogue Valley Country Club in Medford, Ore., and the Sunriver Resort's Crosswater Restaurant. Larks offers lunch and dinner daily; brunch is served on Saturday and Sunday. 212 East Main St., Ashland, Ore. (541) 488-5558.

HOTEL PARTICULARS. The nine-story, lovingly restored 70-room Gothic and Romanesque Ashland Springs Hotel has been welcoming guests since 1925, when it was the tallest building between San Francisco and Portland. Hotel amenities include a complimentary continental breakfast, business center



and some pet-friendly rooms. The hotel, located at 212 East Main St., Ashland, Ore., just two blocks from the Oregon Shakespeare Festival, is a Historic Hotel of America member, a program of the National Trust for Historic Preservation. For information visit AshlandSpringsHotel.com or call (541) 488-1700.

THE PLAY'S THE THING. In Ashland, it's all about theater. During Ashland's Fourth of July celebration in 1935, local college Professor Angus L. Bowmer arranged the first performances of what is now the internationally renowned Oregon Shakespeare Festival. The Festival is no longer just summer, and no longer just Shakespeare. Approximately 125,000 people come annually to view the productions, which run February through November and include the works of other major dramatists and new playwrights. The OSF gift shop has an extensive collection of books and gifts that relate to all things theatrical, as do the numerous shops and boutiques that line Ashland's walkable main street.

ROCKY ROMANCE, THANKLESS CHILDREN AND A BAND OF MERRY MEN. OSF's 2013 season opened in two of its indoor theatres with Taming of the Shrew against a beach boardwalk backdrop; an intimate two-piano version of My Fair Lady; American Master August Wilson's Two Trains Running; and a contemporary staging of King Lear. Coming soon is The Unfortunates, a musical pilgrimage through gospel and the blues (March 27), and warmer weather brings the opening of the full-scale outdoor Elizabethan theatre with Cymbeline (June 4), The Heart of Robin Hood (June 5), and A Midsummer's Night Dream (June 6). Completing the season are The Liquid Plain, winner of the 2012 Horton Foote Prize for Promising New American Play (July 2), and Tanya Saracho's The Tenth Muse, an OSF commission by a rising Mexican playwright (July 24). Shows run through Nov. 3. Performances are complemented by lectures, backstage tours and demonstrations of stagecraft. For ticket, event and show information visit www.osfashland.org or call (800) 219-8161.

ROAD SCHOLARS IN ASHLAND. Road Scholar, formerly known as Elderhostel, offers Oregon Shakespeare Festival programs from April through September that com-



Executive Chef Damon Jones brings the best of Oregon produce to the table at Larks-Home Kitchen Cuisine restaurant inside Southern Oregon's Ashland Springs Hotel.

bine accommodations at the Ashland Springs Hotel, tickets to OSF shows, theater related activities and local excursions. For information visit www.road scholar.org or call (877) 426-8056.

AND REMEMBER: When I travel, I draw and paint sketches which is great fun. And as

long as you are fully aware that it has nothing to do with actual art, I think that's all right. — Arne Jacobsen.

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