## The next big wine country ... Southern Oregon

Why we love it Exciting wines, no crowds, and inexpensive tasting fees.

Go now Arm yourself with a map from the Southern Oregon Wineries Association (sorwa.org) and hit the road.

The inside scoop Head to the

smallest, newest wine region here-Applegate Valley (part of the larger Rogue Valley)to get your palate calibrated. Abacela (abacela.com), Troon (troonvineyard com) and Schmidt Family Vineyards (sfvineyards.com) are setting the bar high. In Umpqua, the northern, oldest wine valley,

check out Brandborg Vineyard & Winery (brandborgwine.com) and Spangler Vineyards (spanglervineyards.com). Ditch your car in historic Jacksonville, of Britt music fest fame, then wander the cluster of tasting rooms, including Quady North (quadynorth.com).

## Our 3 favorite sips

» Foris Pinot Gris 2008 (Rogue Valley; \$14).

- » Brandborg "Love Puppets" Pinot Noir 2006 (Umpqua Valley; \$30)
- » Abacela South Face Block Reserve Syrah 2005 (Southern Oregon; \$45). -SARA SCHNEIDER





Hotel rooms are out

The trend House rentals are booming on Vacation Rentals By Owner (vrbo.com) and HomeAway (homeaway.com). And not just extended stays—weekend bookings are also on the rise.

Why we love it It's like you live on vacation! More rooms mean you can include more people and split the cost; full kitchens let you eat in; and you can choose amenities like Wi-Fi, washer/dryers, dishwashers,

and swimming pools.

New to try The Portland-based service Second Porch (secondporch.com) helps you track down rentals through your Facebook connections.

Look what we found On vrbo.com, we discovered a Palm Springs three-bedroom/ two-bath pad (pictured above) that sleeps six for \$335 a night in January high season, with an outdoor barbecue and firepit, bocce ball court, full kitchen, hot tub, and pool. More hot spots Try San Diego; Santa

Barbara; Breckenridge, Colorado; Park City, Utah; and the North Shore on Oahu, Hawaii. - MACKENZIE GEIDT

## We used to go to culinary school. Now we go to farm school

Why we love it We'd rather make cheese ourselves than watch someone else make it on Food Network.

Our favorite farm Quillisascut Farm School of the Domestic Arts, in Rice, Washington (85 miles from Spokane). LoraLea and Rick Misterly, makers of prized farmstead goat cheeses, teach you what it takes to get food from ground to table, on the pine-scented slopes above Lake Roosevelt. You'll milk a goat, make cheese, tend beets, butcher meat, and forage for elderflowers. Classes begin Apr 23; visit website for schedule and fees; quillisascut.com

2 other farm schools we love

- » MaryJanesFarm In Moscow, ID; classes from \$40; www. maryjanesfarm.org
  » Fairburn Farm Culinary
- Retreat and Guesthouse On Vancouver Island, B.C.; classes from \$135; fairburnfarm.bc.ca -SARA DICKERMAN

