

EVOO NEWSLETTER

We have OPEN CIRCLES to close...

February 2018

HAPPY NEW YEAR!

YES, we are still celebrating the New Year as we are just getting back to work this week!

And because we are starting so late we have many "open circles." That's what this Newsletter is about.

First in case you missed our last email, we must say how grand our tours in to Italy were this past October 2017. Our guests all hit it off and there were many connections made; so, no wonder we are hearing rumors of a reunion sometime this year.

It was a tough decision, but we are skipping our tour abroad in 2018. We apologize to those of you who sent us emails with

your interest to join us in 2018. We hope to keep you on the list for our next trip abroad which is looking more like April 2019.

Speaking of tours, we are staying domestic this year with a trip to the [Tri Cities Wine Country](#) for October 2018. We will be posting details soon.

Restaurant Pop-Ups are new for us and we are excited to bring some of Portland's best to the coast. Sign up early if you feel you can trust us by now—menus are being worked out.

Valentines Day already! Hope yours is LOVE-ly.



MORE NEWS:

Restaurant Pop-ups are scheduled; details TBA. [For who & when.](#)

[Small Plates, BIG Wines](#) scheduled

Domestic Tour in October - email your interest in joining us!

[Hotel \(Lodging\) Partner Special dates for Mid-Week, off-Season dinner shows](#)

WINTER NEWSLETTER

Bob's Winter Break

What do chefs do when they are off duty? If you are Bob you eat out as much as you can. *What do chefs do when they have a long break-stay-cation?* Bob decided to see if he

could spend time with other chefs in their kitchens to pick up tips and mostly inspiration. He was especially interested in learning how other restaurants use their wood fired ovens. The

industry calls this a "stage." Happily, most professional chefs are familiar with the practice and welcome stage-seekers. Read more about Bob's "stages" in Portland linked here to the right.

Pic above top pizza class Sorrento and bottom pasta Tuscany

LINKS

[TRIFECTA Tavern/Bakery](#)

[TABOR Bakery](#)

[NED LUDD](#)

[EVOO WEBSITE](#)