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To whom it may concern,

It is with great pleasure that I present the February 2013 issue of the Portland Spectator Magazine! I speak for the entire staff and when I say that this issue has been both the most interesting to work on and as far as quality goes, one of the most rewarding. Portland kicked off 2013 in proper fashion and with February in full swing, this month has been eventful to say the least. The entire month of February has been big event after bigger event, from the Portland seafood and wine festival to Portland bar tastings, we have done our best to provide coverage of them. No event, however, has been as interesting, memorable, or necessary as the Portland International Film Festival (PIFF). As both an aspiring journalist and student at PSU, going to the screenings in years past served as an enormously inspirational and educating experience. The Portland International Film Festival turns the silver screen into a window into another world and culture. I can't attest to liking some of the selections, but the sheer volume of films and countries represented there assures that no matter who you are or what you like, you will be able to find something worth seeing. It is a truly unique event.

It is also worth mentioning that Northwest Film Center PR/Marketing Manager Jessica Lyness stepped down from her position after putting in a lot of hard work organizing PIFF. She has been vital in our coverage of the NW Film Center over the past six years and has done a great job as their PR/Marketing Manager. We would like to take the time here to give her an honorable mention and wish her a farewell and the best of luck in all her future endeavors.

I hope you all have as much fun reading this as we did writing and producing it. It is my sincere hope that anyone who reads this will also try to get out and attend some of the festivals or go to some of the restaurants and bars we give coverage to, after all we are writing for your benefit. In the coming month(s) you can expect to see a larger web presence, collaborations with other PSU publications, and more hard hitting stories. For now though, sit back and try to let go some of that mid term stress with this issue of the Spectator.

As per usual, we thank you again for staying loyal to our publication. Please feel free to contact us through Facebook, Email, telephone, etc. We welcome all questions, comments, and concerns. Thank you for reading the Portland Spectator,

Maxwell N. Bordman
Editor-in-Chief
PORTLAND IS KNOWN FOR ITS AMAZING FOOD, AND MOST OF THAT AMAZINGNESS COMES FROM ITS FOOD CARTS. LOCATED ALL OVER TOWN, THESE CARTS DELIVER ASTOUNDING MEALS ON-THE-GO AT REASONABLE PRICES. FOR PSU STUDENTS, THE SPECTATOR WILL CHALLENGE TWO FOOD CARTS IN A HEAD-TO-HEAD COMPETITION FOR THE BEST FOOD AROUND. OUR GOAL IS TO KEEP YOU IN THE LOOP ABOUT EVERYTHING THAT’S DELICIOUS ON WHEELS NEAR CAMPUS, SO YOU KNOW WHERE TO GO WHEN YOUR TUMMY STARTS RUMBLING.

Jacob Stein
I have a long history with bagels. During my childhood, good ole' fashioned New York-style (hand-rolled and boiled) bagels were my favorite breakfast - and lunch, and sometimes even dinner. Simply put: we go way back.

For years since my favorite bagel shop in my hometown closed, I have been forced to suppress my bagel-mongering habits. But now that I've discovered not just one bagel and coffee foodcart around PSU campus, but two, I can feel my insatiable lust for toasted rings of dough returning.

This Foodcart Face-Off will be a battle of the bagels, a conflict of the coffees - and only one cart will reign supreme...

Quick and Dirty

Located across from the Vue apartments on Park, Quick and Dirty is parked right in the heart of campus, open weekdays from 8:00am to around noon. Next time you're on your way to Starbucks, you might think about supporting this local cart instead. I ordered the bagel and coffee morning special for $3.75.

Quality: ★★★☆☆

Well, with a name like “Quick and Dirty,” I was expected something different than what I got. Sure, it was quick. If you're in a rush on your way to class, with minutes to spare, but you just need that morning cup of joe to wake up, this is the place to stop. The coffee and bagel I ordered was in my hands in a blink. However, while Quick and Dirty may be quick, it wasn't very dirty. I mean, with “Dirty” in the name, you'd think you could order a whole slew of messy bagel combinations, from hummus and tomato slices, to lox or butter, or capers or bacon or anchovies or pepperoni or chocolate or sardines or whatever your heart desires! But no. You will find no such toppings for your bagels here – in fact, your only choice is cream cheese. Instead of “Quick and Dirty,” the name might as well be “Quick and Basic.” I'll admit, this simple bagel was tasty on its own, and filling, and the coffee was certainly some strong stuff – better than Starbucks and worth the price. But there's no deal to be found here. And definitely no messy, over-the-top extravagant bagel combos of deliciousness, like the name suggests.

Quantity: ★★★☆☆

For just a quarter under four dollars, I got a cup of coffee and a bagel no bigger than my fist. Like I said, there's really no deal here. The price could be lower (say, even $3.00) and I'd be much more persuaded to come back. But at the moment, the price for what you get is about the same as any other coffee or bagel, at least around campus. Starbucks won't give you a better price, and I doubt Park Avenue Cafe or the food court in Smith would either. So the price may be right. But the food, the bagel, is small and bland. And the coffee is only regular size. This place is no steal. It's a bit disappointing for a cart with a sexy name like “Quick and Dirty.”

Healthiness: ★☆☆☆☆

It's probably not healthy to reinforce that caffeine addiction you're avidly acquiring. And it's probably not healthy to eat a plain white bagel with cream cheese for breakfast, either. Some vegetables and deli meats for a bagel sandwich option, or even some different spreads aside from cream cheese (something with spinach or hummus comes to mind) would have been more than welcome.

Total: ☆☆☆☆☆☆
Rescue Bagels:

Located at the intersection of 6th and Columbia, Rescue Bagels is practically our campus neighbor to the north. Open from 7:00am to 1:30pm on weekdays, not to mention 9:00am to noon on Saturday, Rescue boasts slightly better hours than Quick and Dirty. However, I had to pay a quarter more for the same thing I got from Quick and Dirty – making a bagel and coffee from Rescue Bagels cost a whopping four buckaroos.

Quality: ★★★★☆

After the very limited selection at Quick and Dirty, there was one thing I noticed right off the bat about Rescue Bagel’s menu: variety! Oh, the joy of having more choices than just cream cheese to top off that bagel! What pure joy! I’m giving Rescue Bagels an extra star simply for having a bigger menu. One could even say Rescue Bagels rescued me from Quick and Dirty’s lack of variety. They’ve got smoked salmon spread. They’ve got cream cheese in all sorts of flavors, like bacon-scallion, or strawberry for your sweet tooth. They’ve even got breakfast sandwiches, with combinations including egg, cheddar or pepper jack, ham, sausage and bacon. Hell, they’ve got butter! The bagel itself was about as good as the bagel from Quick and Dirty – but the multiple choices for spreads and sandwich fillers definitely bumps up the score for Rescue. The coffee, to be honest, was about the same – a strong Portland brew, but nothing to crap your pants about. And if the wait for my order at Rescue Bagels was any longer than at Quick and Dirty, it was marginally so, and almost unnoticeable. I say a bagel and coffee from Rescue Bagels is definitely worth the extra quarter.
Quantity: ★ ★ ★ ★

Like Quick and Dirty, Rescue Bagels earns no bragging rights in the quantity department. Again, you get what you pay for, and nothing more. In fact, with that hefty $4.00 price for a simple coffee and bagel (and that's if you only get butter on your bagel, not one of the spreads) you might even be getting a little less than what you pay for. But you still get enough to fill up the tank before class. If you've got that feeling like your stomach is going start grumbling in the middle of your next lecture, or your mind is going to start wandering without another dose of caffeine, Rescue Bagels comes to the rescue with just enough to satisfy your appetite and keep you focused.

Healthiness: ★ ★ ★ ★

The bagels are white. None of the ingredients are organic (to my knowledge). There is nothing too healthy about this meal. The only trace of vegetables would be in the garlic bagel or the scallion cream cheese, and even then, very minimal. Rescue Bagels probably won't rescue you from your bad diet... but if you're biking to campus from north downtown and you need a quick jumpstart of coffee, this cart does the trick – healthy or not.

Total: ★ ★ ★ ★ ★ ★ ★ ★
“Originality,” “honesty,” and “catchy as hell” are some of the words that one might use to describe the music of Dresses. When you’re in a community with a large music scene, you get to see and hear a lot of crap—but once in a long while you find a gem. This gem is a newly formed duo that has created a large buzz in the local music scene of Portland. Dresses currently have only released one single, titled “You Blew My Mind,” which has been well received. If successful careers in music rely on a fast start, I would say that Dresses has cheated and jumped the gun.

While Dresses has not yet gained a large reputation—as some other groups in Portland have—it seems like only a matter of time before everyone on campus will be claiming they heard of them first. I was able to catch up with the band’s two members, Timothy Heller and Jared Maldonado, and get the lowdown on their story.

**Explain the relationship of the band? How did you meet?**

Timothy: We’re dating! My old band members went to the same high school as Jared, so that’s how I figured out who he was. When he was on tour with his old band I messaged him on Facebook complimenting his solo music, and we decided to get together and sing. So we did and the rest is history!!

**With the recent release of your first single “Blew My Mind,” could you give the readers the origins and inspiration behind your new single?**

Jared: Blew My Mind was the first song Timothy and I ever wrote together. It’s kind of a funny story actually: Timothy was on her way to my house for the first time, we had never hung out, and I was SUPER nervous. The whole point of us hanging out was to play/write music, and I had absolutely nothing to work on. It was when she texted me that she was a few minutes away from my house that I wrote the first few lines of the song and that’s what we worked on for a few hours before I took her home. We actually recorded a few versions of it, and I never thought it would sound as good as it does today (props to Trevor Dahl). I’m really glad it ended up being the first single!

**What kinds of music or art forms really inspire the band? Is there force of inspiration that stands out in your mind?**

Timothy: While songwriting, so many different things personally inspire me that it’s hard to think of specifics. I have a hard time writing songs that don’t have to do with emotions and feelings that I am going through at that point in my life. I can definitely feel myself getting inspired by musical artists that I’m listening to at the time, which is cool because then I can see my music growing off of musicians that I really admire. I wouldn’t say any specific genre inspires me. I listen to too many different types of music to only get inspiration from one.

Jared: We both have a lot of similar and a lot of different interests musically, but I wouldn’t say that as a duo we have any really obvious influences. Personally, a driving inspiration for me is my past experience touring with the band Plug In Stereo. Touring around the country was some the best experiences I’ve ever had with some of my best friends. I stopped because I wanted to be able to tour with my own music, and I’m so happy we’re on our way there.

**For readers who have never heard your single, how would you describe your sound?**

Jared: It’s really hard to say... The single we put out would be considered “folk-pop” but I wouldn’t say that’s what our “Dresses sound” is. Of the songs we have recorded so far, they are all a little different. All 9 (or so) songs we’ve written so far come from different times throughout the last year, and all have different feels to them. That’s something I like about what we’ve written so far because even with the scattered styles/sounds, when strings them together is our voices, melodies, and harmonies. On the other hand, I’m excited for the future when we write another album to see what we can come up with in a shorter amount of time. It’d be a fun challenge to have a
timeline of a few months to write an album rather than an undetermined amount of time like it has been for the last year.

Who in the band writes the music and who writes the lyrics? What inspired the lyrics to "Blew My Mind?"

Timothy: We definitely don't have assigned roles when writing songs. Some songs Jared has written most of and I help out with the rest, sometimes I write most of it, sometimes it's a pretty even split. Jared knows guitar and I don't so when I write a song he usually figures out a guitar part. I'm not really sure what inspired it; like I said it was the first song Jared and I ever wrote together, so we were just sort of getting a feel for writing songs together and making a story out of it.

What is the future looking like for the group? Do you have plans to release an album or tour?

Timothy: Really exciting things are happening! Things are moving so much quicker than I think either of us expected. We filmed our second single's music video the other week. We will definitely be releasing an album soon. It's hard for us to have an exact date at this time though. We will definitely be touring and I can't wait!

Jared: Our exact future so far is not certain, but is looking very good! We've gotten such a good response so far and it's been so great. We had some definite plans at the beginning when we released the song for more singles and an album to come out, but right now we are waiting to do anything because we've been talking about different options. We may actually try and write a few more songs before releasing an album. So right now we're not 100% sure on dates, but we will definitely be releasing more music in the near future and will (hopefully) tour by summer.
For this Super Bowl special edition, I have compared two renowned sports bars in Portland: On Deck, and Spirit of 77. Located in the NW on Kearney and 14th, On Deck is a lively joint with plenty of seating inside and out, hosting an array of televisions playing all sorts of different games. Students can get here easily on the Portland streetcar, or they can walk the short distance from campus. Spirit of 77, located on NE Martin Luther King and Lloyd, can be reached by MAX or the Streetcar and hosts a giant room with a projector screen and other TVs broadcasting sports games. Also, if you get bored watching a sports match of some kind, you can entertain yourself with some arcade hoops and ski bowling. Both bars are easily accessible for those who want to branch out from their run-of-the-mill PSU pubs.

**Spirit of 77:**

**Happy Hour: 2/5**

With a sports bar as swanky as Spirit of 77, you would hope that they have a decent happy hour menu. However, Spirit of 77 does not. First off, the bar doesn’t include food in their happy hour menu, and I hate that. Secondly, although they do have a list of beverages for happy hour the catalog is meager and marginally priced. Unlike most bars, Spirit of 77 does not have an all-encompassing price range for happy hour. For example, when I go to a pub during happy hour, I would usually expect a pricing index of about $3-$5 for well drinks, and $2-$4 for beers. I understand that most of their prices come with the territory, with the bar being Portland chique and all, but they could at least cut back on the “cheap” beer prices. Spirit of 77’s happy hour deserves a low 2 out of 5.

**Quality: 3/5**

Although there are no significant deals on food or drink, I found the quality commendable. I decided to go with the Gyro fritters, hot wings, and a “tinker.” The fritters were made with what seemed to be tid bits of lamb, rolled into little bread balls. These salty, meaty, delectable balls were resting in a pool of feta cheese-infested tzatziki sauce. Damn! Talk about delicious. The wings, on the other hand, seemed to be a little undercooked. It wasn’t until the third wing that I realized how pink the center was. I think it really says something when sports bars drop the ball on wings, c’mom. Nevertheless, the wings did taste good (despite the potential food poisoning). The drink that I got was amazing. I decided to go with the “Tinker,” a tasty bourbon cocktail made up of rye whiskey, sweet vermouth, cynar (a bitter Italian liqueur), and old fashioned bitters. The fritters and the drink were good, but considering the shwaggy wings, Spirit of 77 deserves a 3 out of 5 for quality.

**Service: 4/5**

My time at Spirit of 77 was definitely accompanied by good service. Even though the super bowl was going on, the service was commendable on many levels. It was very busy, but every time my drink was empty it seemed as if someone was there to serve me immediately. Waiters and waitresses were open to questions, concerns, or to just shootin’ the shit. Although I did have to approach a waiter myself when first arriving at the bar, I was found accommodations as quickly as possible. Friendly and timely service when a bar is packed really says something. Considering the creditable assistance, Spirit of 77 deserves a 4/5 in regard to service.

**Atmosphere: 4/5**

Spirit of 77 was mostly made up of a younger crowd who were energetic, and entertaining. Whenever anything significant happened in the 49ers and Ravens game, everyone would jump around, scream, holler, and hug each other, which helped me get into what was going on. Even the older folks were just as energetic as the younger crowd. In fact, at one point an old man with a cane was shooting some arcade hoops! All in all, this sports bar was pretty cool when it came to the atmosphere. Although tensions were high during the game, the bar had a relaxing air to it. It seemed as if everyone was enjoying themselves and on the same page. Due to its exciting, yet comforting feel, Spirit of 77 deserves a 4 out of 5.
On Deck:

Happy Hour: 4/5

In regard to happy hour, On Deck trumps Spirit of 77. Unlike the Spirit of 77, On Deck hosts a variety of different food choices for happy hour ranging from $2-$5. Furthermore, the menu includes drink specials with an all-encompassing price for well drinks ($3.50) and beer (domestic $2.75, micro $3.75, imports $4.25). On deck has the happy hour of a straight dive bar, without necessarily being one. This bar is generous with their happy hour pricing, and there is an array of items to choose from. Comparatively, On Deck wins with its accommodating happy hour pulling in a 4 out of 5.

Quality: 4/5

I decided to send it with the Sloppy Joe. Let me tell you, this Sloppy Joe was pretty dank. Its contents seemed to include chunky beef, something else, and deliciousness. The sloppy sandy came with a side of salad, which was not meager in any way. In addition, I went with the Ninkasi seasonal re-new-ale. This malty beer was a great coupling with my meal. Unlike Spirit of 77, the cooks at On Deck managed to cook my food all the way through, which leads me to believe that there's more attention being paid in their kitchen. The price contributes to how I perceive On Deck's quality as well. The food and beer quality match up fine with their reasonable prices. I ended up paying $12.25 at On Deck, rather than $26 at Spirit of 77, for close to the same amount of food and drink. That's absurd. On Deck defeats Spirit of 77 with a 4-5 on the Quality scale.

Service: 3/5

Everyone who dealt with me during my time at On Deck was friendly. However, the service was infrequent. Unlike Spirit of 77, it typically took about ten minutes or so for the servers at On Deck to inquire about my drink, let alone ask how I was doing. I understand that it was the super bowl, but the super bowl is no excuse for delayed service. In this matter, I would have to say that Spirit of 77 acts as an exemplar of good service. Regardless if it is busy, everyone should be satisfied to the same extent, and On Deck was incapable of doing so. Although friendly, the service seemed irregular in terms of timeliness, calling for a 3 out of 5.

Atmosphere: 1/5

The atmosphere was definitely not up to par with Spirit of 77. Maybe it was because of its location in the Pearl District, but I felt a somewhat uptight mood to the place. The crowd was made up of older people, most likely in their thirties. Don't get me wrong, it was lively and loud, but it just felt like everyone was angry and incapable of having a good time. Possibly they were 49ers fans, I don't know; regardless, it is not very fun to be drinking in a place where you're surrounded by uptight assholes yelling at the tops of their lungs just for the hell of it. It seemed as if people watching the game were trying to make the place feel intimidating, which is ridiculous considering the bar is in one of the nicer parts of town. In short, the atmosphere sucked, and the pile of puke I almost stepped on when leaving the place does not make me feel bad when I say On Deck deserves a low 1 out of 5 in regard to its atmosphere.

12/20
Pdx Jazz Festival

A SMOOTH, ACCESSIBLE EXPERIENCE

Charles Hackney

Founded in 2004 by a Portland cultural tourism initiative for black history month (February 1st-28th), Portland Jazz Festival has given listeners of Jazz access to see professional musicians in Portland for over nine years. The festival is spread throughout the city at many different venues, giving anyone who is interested full bodied experience through the smooth sounds of Portland's diverse Jazz scene.

The majority of the shows will be at the Portland Center of Performing Arts (PCPA) located at 1111 SW Broadway, right down the street from campus. Other venues include The Aladdin Theatre, Crystal Ballroom, and Scottish Rite Auditorium, to name a few. All of these venues are easily accessible to students via public transportation, or walking. The festival is going on from the 15th of February until the 24th, and is comprised of nineteen concerts, eight of which will be at the PCPA. This provides PSU students an optimal chance to catch up with a wide assortment of Jazz talent, local and otherwise. The festival is featuring "Universally Acclaimed Artists and Portland Favorites: Afro Cuban All-Stars, ACS: Geri Allen, Terri Lyne Carrington, Esperanza Spalding; Jack DeJohnette; Kenny Garrett; 'The Jazz Message' Celebrating Art Blakey; Barry Harris, SexMob; Nancy King; Gerald Wilson; Steve Kuhn; Patricia Barber, among others."

PSU is a venue partner with the Portland Jazz Festival, providing spaces for Jazz artists to play in Lincoln Hall. About a half dozen artists will play at Lincoln Hall throughout the month of February, and these shows will be open to the public. Furthermore, Portland Jazz Festival provides headline artists to work with students. These artists will be visiting music classes at PSU where the students will have the chance to interview them. Due to the close relationship between the two, PSU and the Portland Jazz Festival have also teamed up to create for-credit internships for PSU students. This gives anyone who is interested in the area of music festival management the chance to work in the Portland Jazz Festival office, and learn the basics of setting up such an event. Students can also volunteer for the Festival next year.

"The Portland Jazz Festival is very accessible to students," explained Managing Director of the festival, Don Lucoff. When asked what he would want readers to take away from this article Don continued on to say, "There are a lot of free shows, cheap shows, and students can even receive discounts at many of the events." This is good news; whether or not you are a die hard fan of Jazz, the Portland Jazz Festival offers students the opportunity to do something that's out of the ordinary. The many shows that the Festival hosts give you the chance to take someone out on a cool date, go somewhere when nothing is going on, or relax to some smooth sounds after that long day at school. With something as accessible as the Portland Jazz Festival (which is in part funded by your tax dollars) why wouldn't you want to participate?

Many institutions sponsor Portland Jazz Festival: US Bank, Alaska Airlines, local businesses such as Rogue and Music Millennium, and KMHD Jazz Radio. Furthermore, the Portland City Government uses your tax dollars to fund the festival through the Regional Arts Council, and the Oregon Arts Council. Local 6 T.V. will also have a public service announcement for black history month, in which they will give details about the festival. To find out any other information including the history, complete lineup, dates, and times of the festival, visit their website at pdxjazz.com, you can also follow them on Facebook and twitter.
Club Highlight:
Scholars for Awareness of Neuroscience Education

THINK YOU’VE GOT WHAT IT TAKES TO BE S.A.N.E?

Dean Anthony

PSU’s Neuroscience Club, called Scholars for Awareness of Neuroscience Education (S.A.N.E.) is a new group established last year. There was no academic club on campus that focused on neuroscience and so S.A.N.E. was founded by former psychology student, Jason Leonhard, with the goal of uniting students together around the common interest of neuroscience. The group helps bring professional connections to PSU students who strive to broaden their educational and career opportunities beyond the classroom. Such is a primary goal of the group’s intentions, as it were, extending beyond merely spreading awareness of topics in neuroscience on campus. OHSU affiliates such as physician researchers, clinicians, and instructors have worked with S.A.N.E., and are a most appreciated and honored aspect of what the club has to offer to enrich its opportunities and maintain focus on its goals.

S.A.N.E. tends to interact primarily with its members online, although the group meets usually twice a month to strengthen the ties within the club. Online activity involves the sharing of neuroscience research, educational material, articles, digital media, and dialogue around neuroscience. The current president, Cody Gehring, said he would love to have the weekly meetings involving a more focused discourse on neuroscience topics. The group, Gehring explained, “provides a unique platform to offer students to pursue increased awareness of neuroscience topics, and to provide resources for those wanting to expand their educational experience beyond the classroom.” Field trips are a definite endeavor for future goals and likely will become a central discussion point at future meetings.

Students who have ambition in the field are highly encouraged to join the group while studying at PSU. The opportunities for establishing professional relationships seem promising in relation to work in the field of research, clinical work, and education. Besides helping to bring fascinating lectures on campus about neuroscience topics, a core purpose S.A.N.E. seeks to deliver to the community is, according to Gehring, to help students apply that research, “like raising awareness of traumatic brain injuries.” (See upcoming events information below)

While S.A.N.E.’s connections to OHSU are becoming strong, the scope with which the club distributes academic information to the community has begun to broaden. Their intent is the integration of an intriguing mix of interdisciplinary study alongside the primary rigorous scientific aspect of neuroscience: to broaden dialogue between subjects and fields of study. Besides health and research, students of humanities, philosophy, and social sciences, for example, are welcome too.

“This blending fits with and is part of our advocacy goals,” Gehring says. Another example he mentioned was the relevant blend of the field of computer science and neuroscience. “There’s definitely a growing trend for people to think about things in a more disciplinary manner. The club wants to foster scientific accuracy, and dialogue is the best way to describe the interdisciplinary relationship between neuroscience, humanities and social sciences.”

Some examples of past events from last year have been guest speakers from OHSU such as Dr. Dennis Swiercinsky who lectured on the brain; a neuroscience lab panel discussion presented by OHSU graduate students doing research at OHSU; a fun trivia night of brain-related questions, where prizes of books were offered to winners; and most recently, a well-received and intriguing lecture on marijuana and the brain by OHSU’s Dr. Bill Griesar, and a panel discussion on the psychology of love and sex, in collaboration with Psi Chi, the Psychology Advising Office, and the PSU Psychology Club.

Proposed Upcoming events the club has prospects for to be held at attractive venues like the 5th Avenue Cinema are scheduled for March:

Cheryl Green, a documentary film maker focusing on traumatic brain injuries.

Dr. Michael Sullivan, a speech and language pathologist presenting his research.

Dr. Stephen Back providing discussion about his research at OHSU and career paths.

To get involved, the minimum requirement is that you are taking six or more undergraduate credits and maintain a 2.5 GPA per term or taking five graduate credits and maintain a 3.0 GPA per term. All majors and backgrounds are welcome. Join Scholars for Awareness of Neuroscience Education on OrgSync and also their Facebook page is at facebook.com/groups/neuroscholar

You may also contact them by email at sane@pdx.edu
The Crabtastic Portland Seafood and Wine Festival 2013

Alice Perez

It was time to put on the lobster bibs and break out the wine glasses for the eighth annual Portland Seafood and Wine Festival, a two-day event which celebrated the best of Oregon’s seafood and wine. Every year an average of 9,000 Portlanders flood the nearly 100,000 square foot exhibition space at the Oregon Convention Center to sample from a cocktail list of over fifty Oregon wineries, taste fresh Oregon seafood, and listen to live bands. As promised by the website “This winter event held on February 1st and 2nd is a celebration of all things Oregon, but most specifically our wonderful Oregon seafood and wines...” but if there is one word to describe this year’s festival it would undoubtedly have to be “Crabtastic”.

A lighthouse and a crew of friendly volunteers guided attendees to the entrance where the festival was in full swing. With Sweet Caroline playing in the background, people danced, glasses clinked, and laughter filled the air. The star of the show however, was undoubtedly the Dungeness Crab-air-balloon next to the main stage where visitors lined up to take their photo ops next to the giant crustacean. The people behind-the-scenes in organizing this year’s festival were 3 Tree Inc, a Washington-based marketing and event planning company that has helped the Festival become a Portland tradition. “We love our crabs,” assured Athena Willems, the media advisor for 3 Tree Inc.

Found along the Oregon Coast and stretching from Central California through to the Gulf of Alaska, the Dungeness Crab is part of the Pacific Northwest’s seafood heritage. According to Seafood Oregon representative Nancy Fitzpatrick the season got off to a late start this year, picking up at the end of December as opposed to the early December start usually associated with seafood season. Late starts are bringing the Dungeness Crab to the main stage where visitors lined up to take their photo ops next to the giant crustacean. The people behind-the-scenes in organizing this year’s festival were 3 Tree Inc, a Washington-based marketing and event planning company that has helped the Festival become a Portland tradition. “We love our crabs,” assured Athena Willems, the media advisor for 3 Tree Inc.

A crowd of people circled around the circus-themed booth where The Naked Winery booth was stationed. They were no rookie to the event, having attended the last five years, and are always a fan favorite at the festival. The Naked Winery had flags raised with the name “Cirque du Risque”. The Naked Winery booth was where the party was at, with a consistent crowd of people old and young enjoying wines with names like ‘Foreplay’, ‘Oh! Orgasmic’, and ‘Penetration’. Vince Perone, a staff representative of The Naked Winery acknowledge their huge fan following over the years “We make wine for our customers,” said Perone.

A few days before the event an eight-hour long competition was held encompassing a total of 114 wineries competing for the chance to be featured in this year’s festival. Each company has to purchase a ticket in order to enter the pre-festival wine competition and as Athena Willems commented, “we sell out [of tickets] every year”. The results of the wine competition proudly stood inside a case near the entrance where visitors saw the winners of each medal. The winner of this year’s Best of Show was given to Crater Lake Cellars Teroldego 2011. The Double Gold was given to Seufert Mccluskey Cellars and his Pinot Noir 2009. “It was our first time out and we won,” said Seufert Mccluskey Cellars owner Mike Mccluskey. Mccluskey considered himself a rookie, despite his win, as he just started getting into the wine business.

While Ultimately the union of great seafood and tasteful wine is what draws crowds to the festival each year, a major driving force behind the gathering of so much great seafood and wine talent this year was in large part an effort to raise awareness for Multiple Sclerosis. A percentage of the festival proceeds went towards the Oregon Chapter of the National Multiple Sclerosis Society. The MS booth was stationed at the front of the entrance where visitors could see the foundation of the event, “As soon as people walk in, the first thing they will see is Multiple Sclerosis booth,” said Willems.

The Portland Seafood and Wine Festival is also apparently a great event for the whole family. This year they featured a large sandbox called “Sand in the City,” where children could build sand castles and pretend they were at the beach. Every year the event is scheduled on Super Bowl weekend, spanning the Friday and Saturday prior so as to not interrupt any Super Bowl parties. If you love seafood, wine, and a great time, check out the Seafood and Wine Festival next year.

For more information on annual festivities visit: www.pdxseafoodandwinefestival.com
Portland International Film Festival: *Educational Entertainment*

*February marks the return of the Northwest Film Center’s annual exposition of foreign cinema.*

By: Jesse Hansen

Drawing an audience of over 35,000 attendees annually, the Portland International Film Festival is back in town this February, bringing films from over 45 countries to the silver screen right here in Portland. Now in its 36th year, PIFF kicked-off in style on February 7th, marking the opening night of the biggest film festival in the state. Brought to the Rose City by the Northwest Film Center, the festival focuses not only on highlighting the diversity of film as art, but also the diversity of the Artists who share a global interest in cinema.

Beginning with the screening of the Spanish film Blancanieves, a punchy reimagining of the Brothers Grimm fairytale Snow white, the festival opened on a high note, with audiences praising this year’s opening film as a playful homage to the black and white silent films of 1920’s European cinema. Hosted by Stella Artois and the King Estate Winery, opening night drew an impressive crowd of over 800 to the Newmark Theater for the screening, as well as an extravagant after party that left the crowd of cinephiles sipping cocktails and mingling late into the evening. Despite a last minute scheduling hiccup that bumped Australia’s Sapphires from the opening night honors, the event went off without a hitch, and now midway through its second week, filmgoers have selected some of their favorite works and generated quite a buzz over the highlights of the festival. Although no
underlying theme unites the films on display throughout the course of the festival, rest assured, they're good. But before we even begin to address the 136 films that will be aired over the course of the next few days, let’s take a brief look at the history of the nearly forty year event, as well as that of the Northwest Film Center (NWFC), and the longstanding tradition of enriching the Portland artistic community.

Founded over forty years ago, in 1971, the NWFC was originally opened as the Northwest Film study Center, offering college credit through Portland State University, Marylhurst University, and the Pacific Northwest College of Art. Incorporated into the Portland Art Museum in 1978, they removed “study” from the moniker, and became the NWFC. Offering more than just an annual international film festival, the NWFC actively promotes local cinema throughout the rest of the year, with a plethora of festivals and exhibitions being hosted by the center. Just to name a few, the top-down rooftop Cinema series, Reel Music, Fresh Film Northwest, and the Jewish Film Festival all contribute to packing the lineup at the NWFC.
Despite keeping directors behind the camera year round, it seems all eyes are locked on the Northwest Film Center during PIFF. With a regional focus for the better part of the year, PIFF draws silver-screen gems from around the globe, and offers viewers a chance to see some of the best debuting international cinema. In fact, the 2013 festival provides the Portland premier of 19 films submitted for the best Foreign Language Film Oscar, including: Spain’s Blancanieves, Chile’s No (starring Gael Garcia Bernal), and Romania’s Beyond the Hills. The latter, being my personal favorite during the press screening, was also a big hit at the Cannes Film Festival, causing a splitting of the Best Actress award between the two leading ladies.

Another big hit this year comes in the glittery and colorful package of Australia’s popular submission, Sapphires. Having dazzled audiences and critics with a playful musical score peppered with Motown classics for flavor, Sapphires is expected to be a huge hit when it receives its general release later this year. Despite having shirked its opening night duties just three weeks before the premier of the festival, attendees still packed the Whitsell auditorium the following night to take in the film.

In contrast to some of the sexier, more glamorous, submissions to hit the screen this season, Alien Boy: The Death and Life of James Chasse, is generating quite a stir among followers of this year’s PIFF. Hitting close to home, the film documents the life and death of a local homeless man killed in an excessive police beating. Directed by Portland Local Brian Lindstrom (director of critically acclaimed 2007 film Finding Normal), the documentary addresses heavy moral questions about how we interact with our police force, and how the homeless are treated in a society ill-equipped to aid them in their struggle.

Speaking of documentaries, film legend Werner Herzog also lends his talent to the festival this year. Partnering with Dmitry Vasyukov, the duo investigates the self-reliant, raw, and truly free lifestyle of the residents of Bakhtia village in the film Happy People: A Year in The Taiga.

With venues airing the films all across town, ranging from Cinemagic in Southeast Portland, to Cinema 21 in the Northwest, there’s ample opportunity to take in a show. With a hearty list of fresh new films, as well as dizzying helping of shorts, there’s no reason to ignore the 36th Portland International Film Festival. For more information on the 36th annual PIFF, or for a detailed calendar of events, check out www.nwfilm.org.
DATE NIGHT

IT'S HARD TO HAVE A GOOD TIME ON A STUDENT BUDGET. LUCKILY, THE SPECTATOR FINDS EVENTS FOR STUDENTS WHO WANT TO EAT, DRINK AND BE MERRY WITHOUT GOING BROKE,

Written by: Jesse Hansen, Photo by: Lia Mahoney

February 27th
Who: Starfucker
Where: Roseland Theater: 10 NW 6th Ave, Portland
When: 8:00 p.m.
Price: $15.00

The Portland locals “Starfucker” will be returning for a show this coming month. This is going to be maybe the best event of February. The native Portland band will be playing a one-night show at the Roseland Theater in North West Portland. If you and your special someone are looking for a good music set that won’t bankrupt your already diminishing college accounts, this is going to be the show for you.

The Starfucker is a bit of a local legend around town. Catchy poppy hooks and electronic play is the heart and soul of the Starfuckers act. The show is guaranteed to be up beat and exciting spectacle. The band is currently touring on their third EP “Miracle Mile.” The show will be doused in sugary pop and wispy washed out vocals that will have spectators putting on their dancing shoes and getting down. Starfucker seems to be becoming more popular as the year’s pass and their time spent in Portland playing is becoming less. So get out there and take a date to this awesome event and show your support for some home grown talent.

February 24th
What: Oscar trivia night and Oscar Awards Ceremony
Where: East Burn: 1800 E Burnside St Portland, OR 97214
When: 3:30 P.M.
Price: FREE (21+)

Think you’re a real movie buff? Can you name all the nominated films for best picture for the 2013 Academy Awards? Well if so maybe you and a date can head over to East Burn and try your memory at this years Oscar trivia night. This will be a free event to all comers and the venue is a high-end bar and restaurant.

If you know your stuff you could take home so fabulous prizes, which includes your very own Peter O’Toole trophies. If you’re not interested in participating but are looking for a place to kick back and watch this years Academy Awards this will be the perfect place to do so. East Burn also has several beers on tap and gets food to enhance your viewing experience. Take is in some Hollywood culture with a loved one at the Oscar trivia night.

February 20th 22nd 25th
What: I saw them when show (94.7)
Where: Crystal Ballroom
When: 8:00 P.M.
Price: 94 cents

This month the 94.7 Portland based radio station will be putting on three sponsored events at the Crystal Ballroom. If you think you have seen a typo your very wrong. The concerts will be a whopping 94 cents a ticket. This is ideal show for a really broke college student. Its practically cheaper then that Top Ramen you had for breakfast, lunch and dinner. 94.7 will be highlighting three up incoming artist known as The Mowglies, The Neighborhood and Golden fields. These three acts are currently all touring the nation on new EP’s and their recent singles are on the airwaves. The Crystal Ballroom is one of Portland’s best venues. It is an all age show but the bar will be open and serving if you are 21. This venue is normally very expensive to see a show at, so take advantage of this great opportunity. Make it a date and scrounge for change under the sofa and head out to the “I saw them when shows” Sponsored by 94.7.

February 24th
What: Portland Comic Con
Where: Oregon Convention Center
777 NE Martin Luther King Jr. Blvd.
Portland, OR 97232
When: 10:00 A.M.
Price: $35.00

This month the Mecca of all things comic will be making a stop at the Oregon Convention center. Thor himself could have not picked a better place to take a date this month. This showcase will bring in very large and passionate sub culture of comic fans and celebrities. A large community brought together by the love of comics and all things supernatural. This event will be one to remember with an array of special guest and a pageantry of detailed costumes. From your traditional Spiderman to the villainous Bain, an array of characters will be making appearances. Many comic authors will be available for all your unanswered questions. If you’re looking for a bit of a different kind of culture then this is the event for you. Tickets are currently on sale and selling faster than first addition superman comics, so up yours as soon as possible to ensure you get to witness one of the most anticipated events of the new year. Fly, swing, teleport or simply drive over to the Oregon Convention Center for this years Portland Comic Con. Oh and did I mention Stan Lee will be making and apperence?!
KPSU Trivia Night

By: Jesse Hansen

On February 6th, KPSU college radio acted as the official host of Gnarly Grey's trivial night (held every other Wednesday), asking Portland State Students "are you smarter than a college radio DJ?" The answer is no as it were, in my case at least, but not for lack of trying. If you've never been to the Gnarly Grey, go there. First, take a moment to marvel at the offensive lack of décor; the bar needs an interior designer like Chris Christy needs a Slim-Fast, but that's about the only negative thing I'm going to say about it.

Located on 12th and Jefferson, catty-corner to the Portland State Campus, this is the college bar our university has been waiting for. Built on a foundation of cheap food, cheap drinks, and good atmosphere, I predict a bright future for the bar. Founded by Johnnie Ozimkowski and Corey Eckberg, the bar was built in response to the need for people to escape the "gnarly gray" weather so frequent in the Portland area. What sets Ozimkowski and Eckberg apart in their desire to cater to the PSU student body is their background. Both graduated from Portland State University, and witnessed first-hand, the dire need for a cheap, fun hangout downtown.

The outside is unassuming. A few large plate glass windows face the street, peppered with fluorescent booze billboards and the occasional sporting banner. Unlike the other hub of Portland State boozing, Cheerful Tortoise, the Gnarly Grey is well lit with a clear view of the street, so don't expect to hide from your significant other here. With trivia registration beginning at 6:30, I slid into the bar right before 7:00, just in time to slam my name down on the Registration sheet. With a talented and well versed team of academics in tow, we were gunning for the grand-prize; five tickets to the Cherry Poppin' Daddies, which is apparently a band, as well as the KPSU trophy, the Wreckord of Wisdom, which just sounds cool. The questions were standard fare; pretty much everything you'd expect from your local trivia-night, but the environment was stellar. Former classmates sat peppered around the bar and waved as the team entered. We joined up with another group of students who had arrived for the same reason.

With the combined knowledge of our group of five, the limit allowed by the KPSU hosts, we gathered our wits, pounded our beers, and prepared for our battle of wit. Ultimately, the drink was our downfall in the end. Bar trivia always adds the inevitable element of struggling against the clock as the night wears on, and the booze flows free. Johnnie, the owner, personally waited our table, and the cocktails just never stopped coming.

By nights end, we'd cashed out in third place, having lost significant headway in the "music" category. Leave it to a bunch of DJs to wield a winning knowledge of obscure music. Also, the winning team unleashed a turtleneck-clad hipster into the mix, there was just no way we could compete; victory or not, KPSU's trivia night in conjunction with the Gnarly Grey offered a winning combination.

Really, the bar offers everything to satiate the student body's needs: a relaxing escape from studying, cheap (and delicious) food, and of course, beer. Since opening in September of 2012, Ozimkowski and Eckberg have been receiving rave reviews. Nearing their half-year anniversary, business is growing steadily. Both owners have made a conscious attempt to intertwine the bar with the Portland State culture, and it appears to be paying off in spades. With fundraisers for KPSU, as well as other Community groups, the bar's popularity among PSU students has been rising, as the owners noted: at least a third of the cards run at the bar are HigherOne cards. If you need an excuse to get off campus, or drag yourself away from term papers, KPSU will be hosting the next trivia night on February 20th. Mark your calendars, we'll see you there.
Zwikelmania:
Oregon's Annual Beer Brewery Festival hits Portland

HAVE YOU EVER WANTED TO TOUR A BREWERY AND MEET THE BREWERS BEHIND YOUR FAVORITE OREGON BEERS? WELL NOW IS YOUR CHANCE!

With a name like "Zwikelmania," you might not even know what it is. Rest assured most will be psyched to know it's an annual Oregon brewery tour - yes, an Oregon brewery tour - hitting Portland this Saturday, February 16th. This is the state's fifth annual Zwikelmania, so make sure you hit the pavement this coming President's Day and seize this chance to participate in brewery tours, meet brewers, and try samples of special brews - all hosted by Oregon Craft Beer.

For students located on PSU campus, we've selected the closest open houses of participating Oregon Brewers Guild breweries. We have the three downtown breweries nearest the university that you can set your sights on, and all the details you need to plan a great (free) tour of these Oregon brewers who have opened their doors to the public.
McMenamins Crystal Brewery:
1332 W. Burnside St.
(503) 225-0047

Students may be surprised to find that the Crystal houses a brewery, aside from its hotel and restaurant—not to mention its cafe named after the Father of the Gods of Mt. Olympus (the righteous “Zeus Cafe”). The Crystal is also worth checking out for its historical value: once upon a time, this Mcmenamins was simply a downtown dance hall. Now it’s been turned into a brewery, eatery, concert venue, and more.

At McMenamins, look for the brewery on the second floor. McMenamins will be open for tours throughout the entire allotted Zwikelmania time slot (11:00AM to 4:00PM), and will be pouring beer tasters and serving light appetizers. They assure that they will NOT run out of beer and will be serving samples, as well as food, all day. Four brewers will be on hand to give tours and info for anyone curious about the Crystal Brewery.

Rock Bottom Brewery:
206 SW Morrison St.
(503) 796-2739

The name of this place is ironic. You know you’ve hit the opposite of “rock bottom” if you’re showing up at this brewery’s door, because every time I’ve been to Rock Bottom they’ve had only the best food (all original recipes made from scratch) and Oregon beer to offer.

At Rock Bottom, the free brew tastings will be starting at noon, with some special beers surfacing from the cellar for the first time in years. Resident brewmaster and self-proclaimed pale ale devotee Charles Hutchins will be showing people around the brewery. Rock Bottom will be happy to serve you a crisp in-house crafted beer to go along with the game featured on their flat-screen TVs.
ROGUE HALL:  
1717 SW PARK AVE.  
(503) 219-8000

Rogue may be a little new to the PSU neighborhood, but it’s already becoming a classic stop for students on campus. If you’re bored with the Cheerful Tortoise, Rogue is your best bet for a cold one near the university. It may be a bit pricey at times, but nothing compares to that Dead Guy Ale, or that Portland State IPA.

For Zwikelmania, Rogue Hall will be hosting a breakfast/brunch at 10:00AM - a surefire hangover cure for that rough Saturday morning, though at the steep cost of $10 ($2 breakfast isn’t sounding that bad now, eh?). Rogue will also be providing tasters of their best brews, and hourly bathroom tours. That’s right, hourly bathroom tours... They told me, “You just got to participate to really know.” Aside from these mysterious bathroom tours, there will also be shuttle buses going pub-to-pub, transporting anyone who wants to check out the tour of the distillery downtown.
PORTLAND STATE IPA
DIRT OIR BLACK LAGER
SINGLE MALT ALE
GOOD CHIT PILNER
OREGONIC ALE
SIG'S NORTHWESTERN
19 COLONIES MEAD
ROGUEHBIER RYE IPA
YELLOW SNOW IPA
ROGUE IRISH LAGER
MOGUL MADNESS
SHAKESPEARE STOUT
CHOCOLATE STOUT
DOUBLE CHOCOLATE
OLD CRUSTACEAN
IPA
HAZELNUT BROWN
DEAD GUY ALE
BUCKMAN APPLE BEER