

Moveable Feasts
by Andrea Slonecker

Summer has finally arrived in Portland, so get outside and eat! These food- and drink-focused tours will enlighten visitors and locals alike, whether by foot, bike, or car.

Alphabet District Tour

Northwest Portland is the birthplace of the city's epicurean revolution, and Fork Town Tours explores this historic neighborhood's edible offerings with a 1.7-mile walk. Some stops include gourmet emporium City Market, to sample from artisan purveyors Pastaworks, Chop Butchery & Charcuterie, and Newman's Fish Company; PBJ's food cart, to try inventive twists on the peanut butter and jelly sandwich; the iconic Wildwood restaurant will provide a nosh and libation presented by one of their chefs; and a stroll through the new NW 23rd Portland Farmers Market, where you'll meet a few vendors and taste their goods. Coming soon, a North Portland Tour will explore the next generation of Portland's burgeoning food entrepreneurs.

When: Thursdays
Time: 2pm (lasts about 3 hours)
Cost: \$65; includes tour and tastes
To register: forktown.com

Bites By Bike Tour

Pedal Bike Tours' five-mile urban eating excursion combines Portland's two great loves: bikes and food. Owner Todd Roll says, "BBB is a great way to introduce visitors and even locals to our food scene while showing them around downtown and how bike friendly it is." The tour includes stops at World Cup Coffee for a tour of their roasting facility, Elephants Delicatessen, Two Tarts Bakery, Hot Lips Pizza, the PSU Portland Farmers Market, and finishes at Cacao. En route, tour guides point out their favorite bars, restaurants, and Portland landmarks.

When: Saturdays
Time: 9am (lasts about 3 1/2 hours)
Cost: \$69; includes bike and helmet rental, the guided tour, and tastes
To register: pedalbiketours.com

Roadtrips, Farms & Food Tour

Take an epicurean roadtrip with Blake Van Roekel, founder of Keuken, a business based on creating culinary experiences through learning, exploration, and art. Venture to some of Portland's petite farms along the urban growth boundaries – Slow Hand, Zenger, Dancing Roots, and Malinowski Family Farm – to harvest ingredients. Then it's back to the city and Robert Reynolds' Chef Studio. There, Blake will teach you how to work with the farm-fresh produce to create an appetizer paired with wines selected by Alu Wine Bar's Jeff Vejr. An optional finish to the experience is a main course and dessert a few blocks away at Navarre restaurant. Think progressive dinner, only this one begins at the ingredients' source.

When: Saturdays, July 10 & 24 and August 14 & 21

Time: 11:00am-5:00pm

Cost: \$125; includes the farm tour, a light lunch, ingredients, instruction and membership to [Friends of Family Farmers](#).

To register: Email blake@goodkeuken.com or call 503.753.1655; visit goodkeuken.wordpress.com for more details.