

Northwest Editor's picks

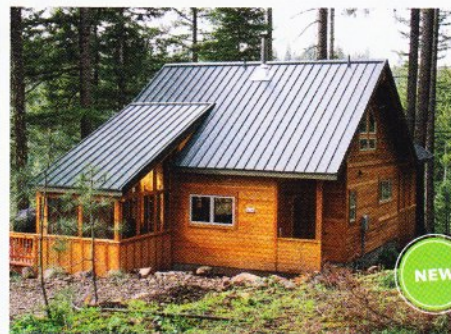


Going Dutch

Amsterdammers aren't the only ones riding *bakfiets*-style cargo bikes these days. The Northwest is quickly becoming the spot stateside for the Dutch-style bicycles. At up to \$3,000, they're not cheap, unless you consider them an alternative to the family car; after all, a *bakfiets*, or box bike, can accommodate big loads and cart around the kids. They're tough,

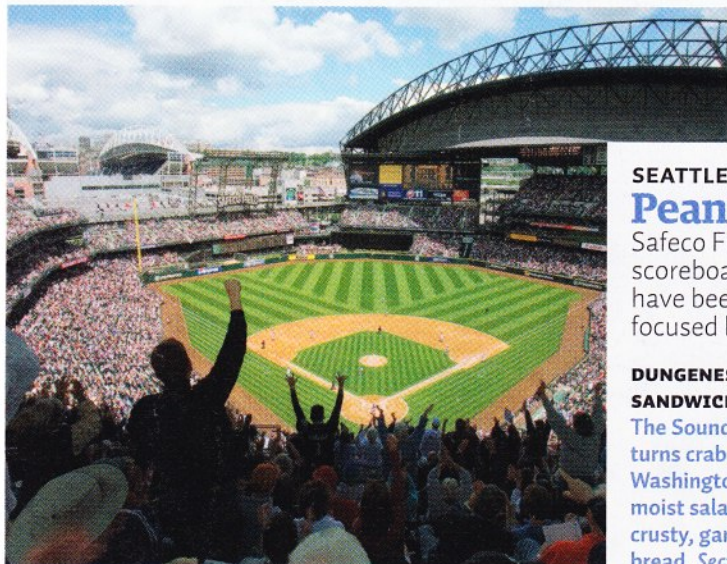
practical, and virtually maintenance-free, with a protected chain and gears inside the rear hub. Rent one for the day to tool around as a test-drive. *Seattle's Dutch Bike Co.* (from \$17 per hour; dutchbikeco.com); *Portland's Joe Bike* (from \$30 for four hours; joe-bike.com); *Vancouver, B.C.'s Rain City Bikes* (buy but not rent; raincitybikes.com).

—JOANNA NESBIT



GREEN SPRINGS, OR That summer cabin you've always wanted ...

Exists. In a thick grove of pine and fir trees at the junction of the Cascade Range and Siskiyou Mountains, where you can hike through forests and raft the raging Upper Klamath River—and, if only for a weekend, pretend you own one of the five eco-luxe cabins at **Green Springs Inn & Cabins**. The real owner built them last year using local timber milled on-site in a solar-powered woodshop. Each has a woodstove, an outdoor hot tub, (refreshingly) no TVs, and a full kitchen. Which, after a day trekking to prehistoric Pilot Rock or rafting beneath bald eagles, you may want to ignore in favor of elevated roadhouse food (buffalo burgers; marionberry pie) at the inn's restaurant, steps from "home." **Lodge rooms from \$89; cabins from \$245; greenspringsinn.com** —JAIME GROSS



SEATTLE

Peanuts! Cracker Jacks! Poutine?

Safeco Field is not only going green (low-energy light bulbs, LED-powered scoreboard)—it's also going gourmet. Traditionally, the addictive garlic fries have been Mariners' fans' go-to favorite. But this year, there's a new, locally focused lineup, and the concession-stand competition is getting fierce.

DUNGENESS CRAB SANDWICH (\$13)

The Sound Seafood stall turns crabs from Westport, Washington, into a rich, moist salad, piled high on crusty, garlic-slathered bread. **Section 248**

POUTINE (\$7.50)

At Cheese Steak Express, the fries are hand-cut from Oregon Kennebec potatoes and topped with beef gravy and melty Beecher's cheese curds. **Section 136**

PASTRAMI BAGEL (\$11)

Pre-game, hit Blazing Bagels for a Fannie Freeburg, a half-pound of Big Apple pastrami on a just-baked rye bagel made with local flour. **1250 First Ave. S.** —JESS THOMSON



MT. HOOD NATIONAL FOREST, OR A CAMPSITE WITHOUT THE CROWDS

Finding a pretty place to pitch a tent in prime summertime is no easy task. By a river? Forget it. But few folks know about **Clear Creek Crossing**, a creekside oasis in the middle of Mt. Hood National Forest.

Which means odds are good (but not guaranteed!) that you'll have your pick of the seven tent sites scattered across a lush alpine meadow (the best three are along the streambank). The only late-night babbling you're likely to hear in this place comes from the crystalline creek itself. \$10; www.fs.fed.us/r6/mthood —TED KATAUSKAS