DEAR READERS,

We are overjoyed to share Beaver’s Digest’s special 2023 winter edition, Best of Beaver Nation, with you all! This is the second year BD has worked to highlight local Corvallis community members and their businesses.

We began planning for BOBN about six months ago, and to see this magazine finally come together has been a privilege. It’s a perfect blend of student voices, community engagement and creative expression. This year, we also incorporated other kinds of “Best of’s” in the magazine — best album, best movie, best place to cry on campus — you name it, we asked you about it on our Instagram polls. We hope these lifestyle-themed polls and local business stories add some light to your day, and remind you of all the best things in our lives.

Overseeing the editorial process with my amazing Assistant Editor, Adriana Gutierrez, has been an honor. Our writers have crafted incredible stories – to see their professional writing skills develop from our first issue, Finding Home, is a testament to their hard work.

This magazine is pure beauty, and that’s all because of our Creative Lead, Alan Nguyen. He’s spent hours and hours meticulously designing every spread in this issue. The result is a sleek, modern magazine unlike any we’ve seen before at Orange Media Network – he’s constantly elevating and reimagining the creative process for the better. Photo Lead Ashton Bisner and his entire team of photographers and illustrators raised the bar again for graphics, producing gorgeous visuals of food and community members. All my appreciation for our Journalism Adviser, Jennifer Moody, who never turns me and my silly questions away.

If you read through this issue and found yourself disagreeing with the results, then please make sure to vote next year! This magazine is made by students, for students, based on student answers – and that’s what makes it so special. Please pick up a copy, and while you’re at it, please drop by the businesses you see in its pages. We’re nothing without community, and there’s a lot in Corvallis that often goes unnoticed – we hope this magazine helps illuminate some of it.

Take care,

Sukhjot Sal
EDITOR-IN-CHIEF

DEAR READERS,

Hello everyone and welcome to the world that is Best of Beaver Nation, a recurring overtaking by the incredible Beaver’s Digest team and our amazing Orange Media Network counterparts!

When you think about your favorite things about Beaver Nation, I hope you think of the cheap eats, concert venues and sweet treats we have listed in this issue. After all, we did ask you all to vote on what your favorite businesses and events were around town! What’s listed in this issue are the results from extensive polling over the course of fall term.

Thank you to all of our writers, photographers, illustrators and creative minds who helped put together this issue. It came out beautifully and I can’t wait to see what else we create for the rest of the year! Alan, you are the best graphic designer Beaver’s Digest could ask for. Yet again, we have a beautiful issue and a smooth, streamlined process to getting such great content.

This is my last issue with Beaver’s Digest and I am so proud to have been a part of such a hardworking team, led by such a fantastic Editor-in-Chief. Sukhjot, I am lucky to have had the opportunity to work with you again and see you flourish as a leader. I will always look fondly at my time at OMN, but Beaver’s Digest will always hold a special place in that retrospection.

We hope that new and returning students alike can discover something new about Corvallis that they haven’t before. And, if you don’t see your favorite restaurant or coffee shop listed in these pages, make sure to vote next year!

Best,

Adriana Gutierrez
ASSISTANT EDITOR

COVER PHOTOGRAPHER: Jess Hume-Pantuso
COVER DIRECTOR: Alan Nguyen
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WISECRACKS CAFE has been serving the Corvallis community with fan-favorite, family-oriented breakfast while continuing their 40-year reputation in town.

The historic restaurant location on Third Street in downtown Corvallis had been known to residents for years as a culinary hotspot. But it became home to WiseCracks – initially opening under the name “The Broken Yolk” – in 2007 after a year of renovations, because of an idea started by owners Brooke and Brandon Dale.

“It’s home food,” said Brooke Dale. “We do most everything in house here, which (makes it) like going and getting a big plate of mom’s home-made food.”

From the beginning, the idea of providing a family feel to the business has been an important part of WiseCracks.

“We were the ones that did all the painting and did everything ‘cause we were just, you know, starting out,” Dale said. “I feel like it’s become morphed into that same feel here (among employees).”

According to employee Gage DeCamp who has been working at WiseCracks for nearly a year and a half, the work is divided more equally than what he feels would typically be the case at other restaurants.
greek omelette with cottage cheese and sourdough toast

"ye-ha" skillet with over medium eggs and wheat toast
gramma’s jam, a fresh strawberry jam

“It’s home food. We do most everything in house here, which (makes it) like going and getting a big plate of mom’s home-made food.”

- BROOKE DALE, co-owner of WiseCracks

"April’s deluxe benny skillet" meal

BROOKE DALE, co-owner of WiseCracks

BEST BREAKFAST SPOT

- WISECRACKS CAFE: 49.7%
- DEATH BY DONUTZ: 27.6%
- BODHI BAKERY: 22.7%

the "mother clucker" meal
“I think we are all good friends here,” said DeCamp. “We all get along super well and every time we work together it’s fun.”

According to DeCamp, who is also an Oregon State University student, the response from peers when they learn he works at WiseCracks is always positive.

“I feel like it’s definitely a staple of Corvallis right now for our age group,” DeCamp said.

Dale makes an effort to talk to those coming in—both regulars who remembered the businesses of the location’s past and first timers alike.

“It’s fun having the different age groups here, you know?” Dale said. “The people that come to reminisce versus the students, and somehow everybody really just enjoys the feel of it.”

Dale makes an effort to talk to those coming in—both regulars who remembered the businesses of the location’s past and first timers alike.

As guests can see from dish names on the menu and decor around the restaurant, Dale takes pride in the connections to OSU as an alumni herself the support of Beaver Nation means a lot.

“Love supporting the teams and supporting the students and supporting the different colleges and knowing I also have a student there now, too,” Dale said. “I love the Beavers, go Beavs!”

Some of these dishes regulars have come to rely on, according to Dale, include the Hobo Hash, a scramble served with their signature house made jam and toast, and the classic breakfast burrito served with hashbrowns and fruit.

“If I’m feeling healthy, I always go for the Third Street Scramble because it’s just a little bit healthier and it’s good,” Dale said when talking about her personal favorites. “Makes you feel good in the morning, but if I’m feeling naughty, I’ll go for The Love of Benny, which is the bacon avocado benedict, and it’s definitely a favorite too.”

According to regulars James Worner and Laura Worner-Long, the good food and quality service is what keeps their family coming back for nearly 10 years now.
A college town, coffee is an important commodity and where the coffee comes from can be equally as important. For this particular college town, Coffee Culture rises above all others.

Coffee Culture was first opened in Corvallis as a drive-thru location on March 15, 1993 by Lisa and Paul Tostberg.

At the time, the Tostbergs owned “Photo Espresso,” an outside film developing service. While they developed film, the idea of a coffee shop came to them as a side business, and from there, Coffee Culture was born.

“We were excited but it was nerve-wracking,” said Lisa Tostberg, co-owner of Coffee Culture, which at the time was only one of three coffee shops in Corvallis.

Like many businesses, there are challenging times, but for Tostberg, it’s the way you handle those challenges and move through them that help build your strength and resilience.

“Drive-thru coffee was a novelty, and people would make comments like ‘Don’t quit your day job,’ but we just kept at it,” Tostberg said.

The Tostbergs used their creativity and persistence to overcome obstacles, and their business started to grow and flourish. Luckily for them, it happened just when everyone started switching from film to digital.

Coffee Culture now has four locations throughout Corvallis that provide quality coffee and freshly baked goods. According to their website, their goal is to withhold a high standard in daily operations while sharing their passion for quality, sustainably-sourced coffee.
As for what her favorite part of the business is, her staff always come first. Throughout the years, Tostberg said she has always had really kind, engaging, hardworking and fun staff. Working with them makes coming to work a joy.

The staff at Coffee Culture also speak very highly of their job and the work they do.

“Customers always rave about our coffee,” said Jessica Lucas, a barista at the Timberhill location. “At Coffee Culture we roast all our own beans and have a specific process for making sure every cup of coffee ordered is the best it can be.”

Lucas said everything from coffee to pastries and baked goods are made by Coffee Culture.

“I really like the environment I work in, and it feels special to make someone their coffee of the day,” Lucas said. “I always have positive interactions with our customers and giving their dogs treats is one of my favorite things to do.”

Every month, Coffee Culture sees a large variety of customers, the majority being students. As a student, Lucas said she thinks students appreciate having a local coffee shop where they can go to study or do homework.

“I think the energy at all Coffee Culture locations is great for students and the community,” Lucas said.

To keep their customers happy and comfortable, Coffee Culture offers a welcoming and inclusive environment. With their spacious café, their comfortable seating and their beautiful murals, customers always have something they can look forward to. Especially their go-to drinks.

“My go-to drink is a 16-ounce iced Americano with extra soy milk and two scoops white mocha flavor,” Lucas said. “But my recent obsession has been a London fog with soy milk.”

Delicious drinks like these seem to create loyal returning customers.

“I’ve been coming here every morning before work for years,” said long-time customer Rey Ramirez. “It’s the best in town.”

Ramirez said he enjoys being able to support his local coffee shop and always gets blended caramel coffees, usually requesting extra sweetener.

For Tostberg, her customer’s happiness is what they strive for. Upon hearing the news of Coffee Culture winning first place in best coffee, she couldn’t have been more thrilled.

“It’s such an honor to be considered the best in a community with so many coffee locations to choose from,” Tostberg said. “Thank you so much Beaver Nation!”

They don’t take the prestige lightly, Tostberg said, and will continue fostering the excellent reputation they’ve built over the years by doing everything they can to ensure every customer always receives the perfect cup.
“I’VE BEEN COMING HERE EVERY MORNING BEFORE WORK FOR YEARS. IT’S THE BEST IN TOWN.”

- REY RAMIREZ
longtime Coffee Culture customer

ABOVE: Anna Owens steams milk for a drink at Coffee Culture on Kings in Corvallis, Ore, on Jan 23. Owens has been with the company since September of 2020 and was promoted to manager a year later in September 2021.

BEST COFFEE SHOP

- DUTCH BROS 29.7%
- COFFEE CULTURE 40.1%
- ALLAN’S COFFEE 30.2%

These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.

“BEAVERS’ DIGEST’S MAGIC CRYSTAL BALL PREDICTS FOR 2023…”

- NICK CANNON WILL HAVE MORE CHILDREN
- ANOTHER WAR
- EARLY 2010’S FASHION WILL MAKE A COMEBACK
- NETFLIX WILL RELEASE A NEW SERIAL KILLER DOCUSERIES
- ELON MUSK WILL SELL TWITTER
- ANOTHER “NICE” MAN WILL BE CAUGHT CHEATING
- PETE DAVIDSON WILL DATE ANOTHER CELEBRITY OUT OF HIS LEAGUE

Take a trip to the newest campus dining location!


Orange Cash accepted (with 10% discount)

Order pick-up through the Starship app

For hours and menu: food.oregonstate.edu
DEATH BY DONUTZ
THE PERFECT ‘HOLE IN THE WALL’

cookies and cream filled donut
chocolate sprinkled donut
Though the foreboding skull logo and red slasher font might not seem too friendly, the unique treats and wonderful staff inside Beaver Nation’s favorite donut shop are set on making customers feel more than welcome.

Found on the corner of 14th Street and Monroe Avenue, Death By Donutz caters to students and locals alike, inviting all to try favorites, like their scratch-made breakfast sandwiches, handcrafted espresso drinks and most notably, their freshly fried donuts.

Since being purchased by current owner Gannon Parkin, a 2018 Oregon State University graduate in business and former member of fraternity Delta Chi, Death By Donutz as it is today comes from a past filled with change and redesigns.

Originally named Roxy Dogs, and later Deaf By Donutz as a nod towards the former owner’s experience working with the deaf community, the shop evolved into a similar theme of what it is today, adding skulls to the brand in an attempt to take on a Día de los Muertos style.

Though, Parkin had a different vision when he bought the store, explaining how he pictured Death By Donutz as having “a more of a wholesome goth theme.” Since 2019, this iconic rebranding has stuck around and continues to surprise new customers, some who didn’t recognize the store as a donut shop at all.

Yet, this very reaction makes discovering the store feel, according to Parkin, like a peaceful hideout of sorts, like finding “a little hole in the wall.”

“It’s kinda funny that I ended up in the donut business,” Parkin mentioned, telling of how his family used to be “donut dollies” – a catchy nickname used to describe how his family sold donuts out of catering trucks to people who worked in the Portland shipyards.

“Food has always been such a love language of mine,” Parkin expressed. “It’s very satisfying work. I can spread love through the community this way, by giving out sweets and making fun coffees.”

Like those of many other small businesses, acts of service were put on hold during quarantine due to the COVID-19 pandemic. Death By Donutz took heavy damage to all aspects of their business after lockdown began in early 2020.
“We lost all of our revenue, our employees, everything,” Parkin said. “I told myself and my partner, ‘It’s time to hold fast.’”

Without the typical flow of students during schooling months, Death By Donutz managed to keep its head above water thanks to altered consumer demands and support from the surrounding community.

“Donuts became the new birthday cake during the pandemic and that was what kept us just profitable enough to pay rent,” Parkin explained. “[The community] really chose to keep me alive.”

Fortunately, Parkin and Sierra Leverett, Death By Donutz co-owner, were finally able to hire a new team for the shop this past fall, now being able to afford a full staff again. They expanded their hours from the limited COVID-19 schedule opening at 7 a.m. Monday, Tuesday and Wednesday, and closing at 5 p.m., with extended hours on Thursday, Friday and Saturday until 8 p.m. The store has limited hours on Sunday, from 8 a.m. to 5 p.m.

Parkin expressed his joy with being able to cater to students with different class schedules and preferred hours.

One of these students, Frances Jensen, who began working at the start of the 2022-23 school year, enjoys the schedule flexibility and casual work environment offered at Death By Donutz.

“They have so much trust in their employees – it’s great,” Jensen explained.

Positive interactions with customers tend to be a common favorite part of the work experience for both owners and employees.

“I have one lady that comes in and dances when she orders; she’s so excited, it’s so sweet,” Leverett said.

Another endearing interaction, Jensen recalled, was with a young child who ordered all by himself, saying: “He was so polite – he was like a little man when he handed me his money.”

The most interesting sort of interaction from customers often comes from meeting Mr. Bone Jangles – a plastic, former anatomy class model skeleton, who originally belonged to a teacher friend of the owners and now a permanent customer at Death By Donutz, eternally drinking an endless cup of coffee. Though he might be frightening to younger customers, according to Jensen, he’s a source of entertainment and fun conversations as staff members get to switch up his outfit through the seasons.

Leaving a lasting impression isn’t a challenge for Death By Donutz with its quirky atmosphere and friendly nature. Connection with the Corvallis community seems to come naturally for this Beaver Nation favorite and manifests itself in many different ways.

In Jensen’s experience, greeting surrounding business owners with the occasional box of leftover donuts at the end of the work day emits a sense of community.

For Leverett, the impact is felt when new customers arrive, sharing how they heard about the shop through friends and family.

“It’s just a trickle effect,” Leverett said. “If you offer a really nice service and product, that’s better than advertising to a million people and having an okay time, you know?”

Influence on the community is felt, for Parkin, when the shop receives recognition for its sustainability efforts, like offering discounts for guests who bring in their own cups and providing alternative milk options, to save water, with no extra charge. Additionally, no plastic utensils or straws are offered either as an attempt to contribute to preserving the environment for the next generation.

“There’s certain hills that are important to die on,” Parkin adds. “It’ll hopefully all add up.”

Tucked away beneath the cerulean blue awnings of Monroe Avenue, Death By Donutz stands as an embodiment of the aesthetic diversity that makes up Beaver Nation and continues to welcome everyone with their iconic, homemade treats – each one made with care.

“Most people don’t even find out we’re here until their sophomore year,” Parkin said. “So if you’re a freshman and reading this, come in and get the donut experience one year earlier than you should.”
WHAT DO YOU THINK TAYLOR SWIFT’S NEXT TAYLOR’S VERSION ALBUM WILL BE?

In 2019, Swift’s old record label – Big Machine Records, which she had left in 2018 – was sold to music manager Scooter Braun. This sale gave Braun all the rights to Swift’s old music — everything from Reputation and before. As a result, Swift decided to rerecord the music she lost in order to own copyright of the new recordings and reclaim ownership of her work.

- **Taylor Swift** (4%)
  Originally released on Oct. 26, 2006, Taylor Swift’s debut album was a country record that boasted singles like “Teardrops on My Guitar,” “Our Song” and “Should’ve Said No.”

- **Speak Now** (67%)
  Her third studio album, Speak Now was released on Oct. 25, 2010. Taylor Swift wrote the entire album by herself over the course of two years while she promoted her second album, Fearless.

- **1989** (19%)

- **Reputation** (10%)
  Her sixth album, Reputation was released on Nov. 10, 2017, with singles “… Ready For It?” and “Look What You Made Me Do.” The album was released with no press beforehand, a marked change from her promotional campaigns for previous albums.

These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.
AFTER 20 YEARS OF SERVICE, RIVAS TACO SHOP KEEPS SHELLING OUT THE BEST carne asada fries
horchata

rolled chicken tacos with beans and rice

piña

jalapeño pickled carrots & lime
College students take their cheap eats very seriously, and Beaver Nation is no exception.

Between pizza, hamburgers and just about anything else you might find around Oregon State University, a good old-fashioned taco is what hits the spot most. In a poll conducted by Beaver’s Digest, students voted Rivas Taco Shop as their favorite place to go for a cheap meal.

Open 24 hours, the Mexican restaurant has been catering to college students and the surrounding community since 2003. It was founded by Oscar Rivas, who oversees both locations; one having recently opened in Eugene, to offer University of Oregon students the same cheap eats.

What makes Rivas so successful is its reliability.

“I think our consistency is what makes us stand out, and just how fast we are,” said Jorge Rivas, Oscar’s son. “A lot of places you go, like McDonald’s, you’ll be waiting forty-five minutes to an hour for an order, and we’re always very consistent.”

Jorge has been working for his father since he was just a little kid. He remembers making salsas and taking orders. There remains a strong familial aspect to Rivas’ operation, and it has proved to
be effective in Rivas’ success.

The taco shop sports several “giant burritos,” as they are called on the menu, including unique options such as the Diablo Giant Burrito, which includes shrimp, rice, spicy sauce, cheese and tartar sauce; the Oregon Giant Burrito, which includes carne asada, potato, cheese and pico de gallo salsa; and the Mar y Tierra Giant Burrito, which includes shrimp, carne asada, tartar sauce, rice and cheese.

"My favorite menu item is the Loko Burrito," Jorge Rivas said. "But instead of steak, get it with adobada or carne asada and green sauce."

The Loko Giant Burrito is stuffed with bacon, fries, sour cream, guacamole, cheese and a choice of meat.

While their prices are sometimes on the higher end, the goods are well worth it. As the Rivas said themselves, their consistency and timeliness are the reasons people come back. You will get your food exactly how you want it, every time.

The taco shop is perfect for students who are feeling a late-night hankering for some beans and rice or a pollo taco, and is located at 360 NW Fifth St.
Goodwill

A PLACE FOR ALL THE DO-IT-YOURSELF-ERS
SAVING MONEY in any way possible is a big part of student life for most of us, and, as such, many students enjoy thrift shopping and buying things second-hand. It is for this reason, for these thrifty students, that we have this category in our yearly best-ofs: thrift stores! This year, Oregon State University students voted Goodwill as Corvallis’ best thrift store.

Originally founded back in 1902, Goodwill has a long history of providing low cost second-hand items donated by the community. They also provide jobs, aid with job placements and training through their job service program.

Goodwill is a staple in the life of any avid thrifter or do-it-yourself-er, and an excellent choice for anyone looking for a bargain. If you’re lucky, you may even find brand new or designer items selling for a fraction of their original cost.

Walking through their aisles, one can find clothing, shoes, electronics, home decor, seasonal items and even furniture in some locations, making them an excellent choice for students furnishing their first apartments or wanting to spruce up their dorm rooms.

Additionally, for anyone who does happen to have extra things they no longer need, donating your old and gently used items to Goodwill is a much more environmentally friendly way to clean out your living space than just throwing all your old things away. Many of us still have clothing and decor from high school we’ve grown out of, either physically or mentally, so donating said items is an excellent way to give back to your community and environment, while cleaning out your space at the same time.

Corvallis’s Goodwill location is located on Ninth Street, and is open from 10:00 a.m to 8:00 p.m every day of the week. Their donation hours are the same as their store hours for those hoping to give away some of their older possessions.
OF ALL the choices of where Beavers can go to get their daily bubble tea fix, Bobahead is the most popular choice among boba drinkers and for more than one reason.

“I like Bobahead because it is nearby, it’s really accessible,” said Beatrix Pike, a bioengineering student at Oregon State University.

Bobahead’s location on Monroe Avenue, which is the north-most shared street between on and off campus, makes the business a quick stop for students.

But the location is not the only aspect that makes Bobahead a convenient stop. It’s the only bubble tea surviving location in Corvallis open every day with the same 11 a.m. to 8 p.m. hours that visitors have come to expect.

According to OSU zoology student Tiffany Ono, aside from the convenience, Bobahead is the preferred place to get bubble tea because of their service, prices and numerous drink options.

Bobahead’s menu lists more than 30 flavors and types of drink which provide even more room for variation when guests create their own combinations, as well as nine different toppings.

“I think out of a lot of different boba I’ve tried, theirs is pretty good and it’s always consistent,” Ono said on her go-to topping choice, tapioca boba.

While it is obvious that Bobahead is the fan favorite location, what boba someone gets and what it says about them is up for debate.

“I think it can determine if someone sticks to what they like or is kinda adventurous,” Ono said. “I have friends that order all the odd drinks you wouldn’t get and I have friends...
original milk tea with boba

mango green tea with double boba

taro smoothie with boba

BEST BOBA SHOP

April’s Tea House 21.4%
Bobahead 78.6%
that don’t even try anything new and they only get the same order for years. So I guess it depends on your personality - if you are outgoing and you want to try things or if you like to stick to [one thing].”

While many students think your boba order is a measure of how adventurous you are, some students such as marketing major Kawaiala Husen have other ideas on the matter.

“If they order popping boba, they are a child - metaphorically,” said Husen. “If they order slushies/smoothies - especially Oreo smoothies - with popping boba, they are a child – literally. If they order any of the classics - black milk tea, jasmine milk tea, Thai, etc. - they’re a minimalist and very chill.”

Whether it be the vibe, the drinks themselves or the location, Beavers are a fan of Bobahead and keep coming back.

---

**WHAT KIND OF BOBA TEA ARE YOU?**

**WHAT ARE YOU CRAVING?**

1. **Milk Tea**
2. **Fruit Tea**
3. **Coffee, Matcha, Taro or Other**

**WHAT’S YOUR ADD-ON?**

$ Popping Boba
& Blended
@ Tapioca Pearl

**DO YOU GET THE SAME BOBA ORDER EVERYTIME?**

A. I mix it up
B. Yes!

---

**RESULTS**

1. **Milk Tea Popping**
   - You are outwardly a minimalist but a child at heart. If you chose A, you like to mix it up to keep your inner child entertained. If you chose B, you are better at keeping your inner child safe and are a bit more reserved in acting on your inner child impulses.

2. **Milk Tea Blended**
   - A minimalist who embraces their playful side when making decisions. If you chose A, you change up your decisions to entertain your playful side. If you chose B, you are more reserved but once out of your shell and comfortable your playful side shines.

3. **Milk Tea Tapioca**
   - While still a minimalist you are also a traditionalist who appreciated the classics. If you chose A, you like to keep things moving and welcome change. If you chose B, you like to stick to what you know, keeping to your traditionalist roots.

4. **Fruit Tea Popping**
   - You have a naturally laidback, go-with-the-flow vibe but are a child at heart. If you chose A, you lead the way for others and follow where your instincts take you. If you chose B, you ride the wave and feed off the energy of others.

5. **Fruit Tea Blended**
   - You have a tendency to do what makes you happy and believe everything else in life will fall into place. If you chose A, you welcome every day looking for a new experience to try. If you chose B, you enjoy the stability of a routine while finding new passions from time to time.

6. **Fruit Tea Tapioca**
   - While you naturally go with the flow you tend to consider your options more seriously before acting on them. If you chose A, you tend to gravitate to trying new things. If you chose B, you would rather flow the twists and turns of a consistent path and enjoy where life takes you.

7. **Others Popping**
   - You act with a sophisticated serious nature but inside you seek to entertain your inner child. If you chose A, you surprise those who take the time to get to know you with your unexpected quirks. If you chose B, you let very few in to see your playful side but once you let them in you are friends for life.

8. **Others Blended**
   - Your sophisticated and serious demeanor disguises your playful side. If you chose A, you sporadically choose to display your playful side while returning to your reserved nature. If you chose B, you enjoy a consistent balance between being playful and silly while maintaining your sophisticated side.

9. **Others Tapioca**
   - Your outward sophisticated and serious nature earns a natural respect from those around you. If you chose A, you are constantly seeking out new ways to learn new things, while if you chose B, you seek to learn more about topics you already have an interest in.
THE BEST TIKTOK TRENDS OF 2023

IT'S CORN: One of the most wholesome TikTok trends from 2022, “It’s corn” originally came from an interview with a young boy explaining why he loves corn so much.

NEGRONI... SBAGLIATO... WITH PROSECCO IN IT: Taken from an interview with House of the Dragon stars Emma D’Arcy and Olivia Cooke, this audio became famous when Cooke asks D’Arcy, “What’s your drink of choice?”

JIGGLE JIGGLE: Streamed millions of times, “Jiggle jiggle” came from an interview with Louis Theroux, a British American documentary filmmaker who originally started the “Jiggle jiggle” rap in 2000 when he hosted a BBC Two series.

ONE THING ABOUT ME: This 2022 trend saw users sharing one unique fact or story about themselves to the beat of Nicky Minaj’s “Super Freaky Girl”.

OKAY, I LIKE IT, PICASSO: This audio originally came from a conversation where someone asks, “What’s this?” and someone responds, “It’s an art project.” The first person then says, “Ok, I like it, Picasso.”

THINGS THAT JUST MAKE SENSE: Originating with a “Random Things in My Japanese Home That Just Make Sense” TikTok, this popular trend allowed content creators to showcase weird or unique things in their home.

RENAISSANCE EYES: One of the strangest TikTok trends, this one has creators featuring a classic piece of art, with the eyes cut out, allowing them to express themselves through their eyes depending on what they’re trying to communicate.

WHAT TRENDS SHOULD DIE IN 2023

diet culture 5%
Y2K fashion 14%
clean girl aesthetic 15%
little purses 13%
buccal fat removal 26%
crocheting 2%
wordle 3%
remaking movies 22%

These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.
best spots to cry on campus

- MU top floor
- MU couches
- Peavy Forestry Center
- Community Hall Park Bench
- Any bathroom
- Any single user restroom
- My room

These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.
15% OFF
Clean - Sterile - Professional Tattoos
541-777-9972
545 SW 4th ST, Corvallis, OR 97333
VALID BY 06/20/23

FREE STICKER SHEET & AMC TICKET
Complete the Best of Beaver Nation bucket list challenge and bring this coupon to the fourth floor of the Student Experience Center at Oregon State University to receive a free sticker sheet and AMC ticket while supplies last. For more details, read the full bucket list challenge on page 31.

Valid until 01/01/2024.
Visit all the businesses featured in this issue to win a sticker sheet and an AMC ticket! Take a picture of yourself at each business and send them to us @beaversdigest on Instagram.

Prizes are first-come, first-serve — only the first five people will get an AMC ticket, but sticker sheets will continue to be available while supplies last. Expires 01/01/2024.
YOUR FAVORITE music is vibrating your eardrums. Sweat is rolling down your back but you don’t mind. You feel confident, powerful and strong. You forget about the stress of college for a moment: 30 minutes, an hour, or however long it takes for you to get a good pump in. You’re getting hyped for your next set. You’re excited to get lost in your workout at your favorite Corvallis gym.

Dixon Recreation Center has won best gym of Corvallis again this year. Since its initial opening in 1974, it’s been a hotspot for OSU students and community members to exercise. It’s located right on campus on 26th St., and is free to currently enrolled OSU students and has reduced prices for OSU employees, OSU spouses/partners/dependents, alumni, affiliates and E-campus students which range between $40 to $45 per month. Short-term visitors are also accommodated with reduced fees.

Buddy pass memberships, which cost $40 per month, are available to non-students who live with OSU students and can provide verification through a student ID. A $40 per month climbing pass membership is also open to the general public.

Part of what makes Dixon unique from other gyms in Corvallis is the vast list of activities offered. Dixon has a strength training area, cardio area, lap pool, recreational pool with dive well, multi-purpose rooms, beach volleyball court, indoor track, basketball courts, racquetball courts, squash courts, ping pong tables and an indoor climbing area.

“I think Dixon is different from (normal corporate gyms) because the facility is very broad in what you can do,” said Dixon Student-Employee Gabriel Giorgio. “There’s rock climbing, Olympic weightlifting and functional training on top of all the normal weightlifting and cardio equipment.”

Giorgio is a second-year philosophy and anthropology major and has worked at Dixon for almost a year. He also exercises at Dixon regularly and has been since he came to campus as a freshman.

“The equipment is really nice,” Giorgio said. “Being a college student, I don’t have the money or storage for a lot of weight lifting equipment like belts and wraps so it’s nice that a lot of those are provided for free.”

Giorgio said his personal favorite go-to Dixon equipment is the squat racks and dumbbells. He also enjoys the lateral pull-down machine.
The possibility that Harry Styles spit on Chris Pine at the dramatized Don’t Worry Darling premiere, championed by a video where Pine is visibly stunned when Styles leans in Pine’s direction before sitting down. Neither actor ever confirmed whether the singer turned actor actually spit on Pine.

These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.

Netflix released the much-anticipated documentary, Harry & Meghan, to mixed reviews. Following its release, Harry published his first novel, The Spare, and we all learned a lot more about his royal... counterparts.

Jason Sudeikis obviously had a lot to worry about during the filming of Don’t Worry Darling, as his wife Olivia Wilde would promptly serve him divorce papers after allegedly falling for Harry Styles on the set of the psychological thriller.

The possibility that Harry Styles spit on Chris Pine at the dramatized Don’t Worry Darling premiere, championed by a video where Pine is visibly stunned when Styles leans in Pine’s direction before sitting down. Neither actor ever confirmed whether the singer turned actor actually spit on Pine.
"I would probably say the squat racks are the most popular (equipment used at Dixon) or the cable machines," he said.

Dixon has 10 regular squat racks and one Smith machine, which is an assisted squat rack. There are multiple types of cable machines that are used to exercise numerous parts of the body.

Dixon also offers group or personal training, fitness classes and fitness and wellness education. Group fitness classes are another popular amenity at Dixon. The gym offers Zumba, strength training, yoga and cycling every week.

Specialty fitness classes are infrequent but can include hip-hop, line dancing and pilates. Students can buy a group fitness pass for $20 per term, allowing access to any classes.

Sierra Archibald, a third-year new media communications student, is also passionate about the gym.

She loves the fact that Dixon is free for students and spends her time using the Smith machine and the two multiple-purpose rooms.

"I also love the sauna!" Archibald exclaimed.

She hasn't tried any of the fitness classes yet but is looking into it.

"I'd love to do one of the cycling classes or Zumba. They look so fun and (it) would be good to try something new," Archibald said.

Sophia Matthews, a third-year architectural engineering student also finds Dixon very rewarding and enjoys the fitness classes.

"I enjoy working out at Dixon because of the high-quality equipment and various other amenities available to me." Matthews said. "Dixon is also very clean and organized compared to other gyms I've been to."

She has taken a fitness class before and enjoyed the experience. She hopes to take more in the future.

"I enjoyed taking a cycling class at Dixon," Matthews said. "I went with one of my friends and neither of us had done cycling before so it was a little intimidating walking in but the instructor made me feel so welcomed the whole time. She was so passionate and really pushed me which was a nice change from only working out by myself. I was definitely very tired and sore (afterwards) and would recommend the class to anyone."

Whatever your passion is, whether it's group cycling class or using the weight machines on your own time, Dixon Recreational Center has many options to accommodate your interests. You may even find new interests if you decide to give this favorite Corvallis gym a try.

"BEING A COLLEGE STUDENT, I DON'T HAVE THE MONEY OR STORAGE FOR A LOT OF WEIGHT-LIFTING EQUIPMENT LIKE BELTS AND WRAPS SO IT'S NICE THAT A LOT OF THOSE ARE PROVIDED FOR FREE."

- GABRIEL GIORGIO, Dixon student-employee
PICTURED: ANT JELLO plays some of their newly released live album, Tequila Cabaret, at Bombs Away Cafe on Jan. 13.

Corvallis’s favorite local event venue creates space for artists in the community.
OMBS AWAY Cafe is located on the far end of the Monroe strip off of NW 26th Street, nestled in between the Superette and the American Dream. Bombs Away doubles as a great restaurant by day and a concert venue and bar by night.

With events running Monday through Sunday every week, there is a wide array of nights that are bound to draw you in—whether it be the comedy, free range, band or poetry open mic nights, the twice-monthly Monday trivia nights, the weekly-Tuesday night DJ spotlight, the Jazz Jams, or the local artists on Fridays and Saturdays. Bombs Away closes at midnight, and minors are not allowed after 9:30 p.m.

“I appreciate how they throw events that cater to all kinds of different people,” said Ray Wolf, an Oregon State University student and frequent supporter of Bombs Away events.

Steve Hunter has been working for Bombs Away for 13 years and has been the lead organizer of the events since 2015. For weekend performers, Hunter tries to book bands two months in advance and prioritizes bands he knows people want to see.

“They give a platform to local bands that otherwise wouldn’t have it,” said Wolf.

At the start of every month, they release a set list on their front door and on their Instagram, @bombs_away_cafe, of what to expect each
I appreciate how they throw events that cater to all kinds of different people.

- RAY WOLF, an OSU student, frequent supporter of Bombs Away events
night. No two months are quite the same. The monthly weekday recurring events are always guaranteed spots, explained Hunter, but Fridays and Saturdays are reserved for local bands and usually have a $5- $10 cover fee.

“Bands get 100% of the door money, so the people that show up get to directly pay for the entertainment,” said Hunter.

Recently the most popular event has been the Jazz Jam that happens from 8 p.m. to 11 p.m. the first and third Wednesdays of every month.

This is a recent increase from once a month as of this past January.

“The increased attendance is showing that the community wants this Jam,” said Justin Schepige, the organizer of the Jam.

Schepige was inspired to start the Jam with a group of friends around six years ago to create a platform for new musicians to test their playing, get connected professionally and figure out if they want to pursue a music career. After the disappearance of the jazz improv class that OSU used to offer, Schepige wanted to give back to the community the same opportunity this class gave him.

He works to keep the jam inclusive: “We let all ages, instruments and skill levels in and try to be as community based as possible,” said Schepige.

Each week he works to maintain the balance of making the music the best it can be, without sacrificing people’s opportunities to play.

People interested in the Jam can sign up the night of. Then Schepige creates the groups based on who he knows will work well together. Everyone gets to play at least two songs on stage, and Schepige noted that they are currently looking for more bass players. This past Wednesday they had a record of around 20 jammers show up to play.

Schepige’s favorite part of the Jam is watching people come back every week and seeing their musical literacy improve to where they start “doing the tunes justice.”

Jey Blodgett, a doctoral student at OSU, is a big supporter of Bombs Away. They explained how everything from the murals in the bathroom and on the walls to the diverse range of performers, Bombs Away “is stuffed with events that bring in a genuinely active community and create space for local artists.” Blodgett said that their favorite event is “obviously the drag show.”

When Hunter first started working there, he said, “It was a place I wanted to hang out because it was safe for diverse people to share their love.” He hopes it can continue to be a safe and inviting space for all people.

Before the pandemic they were picking up a lot of speed in the event turnout and the band scene, but COVID-19 shut down all the momentum. Hunter had to find a whole new roster over this last year to revamp the scene.

With life finally returning back to normal, Hunter explained that, “Things have never been better — this January has been off the charts!”

He said that the music scene especially is getting some of the most consistent turnout he has seen in a long time.

“When the show goes well then the organizing was worth it,” said Hunter.
chipotle & black bean enchiladas
Hey say the best memories are made around the dinner table and if this proverb has any truth to it, then the best memories are made at Block 15.

Corvallis’ popular brewpub, Block 15, recently won Best in Beaver Nation’s “Best Dinner” category. With a plethora of both food and drinks on their menu, students are easily discovering their dinner-time favorites.

“When I was a student, I never imagined I’d create something that landed on a Beaver’s Digest ‘Best Of List!’” said Kristen Arzner, brewing president and co-founder of Block 15.

The restaurant was opened in 2008 by Nick and Kristen Arzner. The Arzners used their restaurant knowledge and their love for brewing ales to create this student-favorite brewery.

“Oregon State University students are such a huge part of the Corvallis community,” Kristen Arzner said. “As
The Arzners describe themselves as beer lovers who started out brewing in their kitchen. It was their love of good beer and their community that inspired them to share their passion.

“It’s exciting for me to have the opportunity to contribute to the student experience off-campus, and I’m really happy Beaver Nation enjoys the food at Block 15,” Kristen Arzner said.

Block 15 usually has a variety of standard and seasonal brews. Combined, they total 17 different brews, and that’s not including their wine, cider and cocktail options or the packaged beer you can purchase separately.

“You would think for a place that’s all about the beer, that the food wouldn’t be that good,” said Harper Wood, a current customer of Block 15. “But the food is delicious. I don’t think we have a set meal that we regularly get. We like to try everything.”

But while there’s a large variety of drinks at the brewery, there is an even larger variety of food.

“IT’S EXCITING FOR ME TO HAVE THE OPPORTUNITY TO CONTRIBUTE TO THE STUDENT EXPERIENCE OFF-CAMPUS, AND I’M REALLY HAPPY BEAVER NATION ENJOYS THE FOOD AT Block 15”

- KRISTEN ARZNER, co-founder of Block 15
“I moved here about a year and a half ago and came to the downtown location when I first got to Corvallis,” said customer Myles Robinson. “That’s where I found out they had this place [the South town brewer location] which is a little bit closer and it’s definitely our favorite place in Corvallis.”

If he’s looking for a special meal in town, Robinson said Block 15 is usually his first choice.

Block 15 recently opened their newly renovated downtown Caves restaurant in November 2022, serving dishes like freshly shucked oysters with funky gueuze and pale ales next to cheese boards, or fried ravioli paired with the rich malt flavor of a Belgian abbey ale.

A deeper look at the menu, found on their website, shows a vast array of appetizers, salads, sandwiches and burgers, including the kimchi bowl, chicken sandwiches, mac and cheese, meatloaf sandwich and burger choices, including the bánh mi sliders.

As Block 15 continues to grow, over the years, the couple has made sure to hold on to their original vision while continuing their endless pursuit of finding the perfect food and brews.

In February, Block 15 is celebrating bourbon month and will be offering tastings of rare and prized bourbons as well as specialty beers aged in bourbon barrels. During this time, Block will also host beer- and spirit-focused events at its three outposts around Corvallis.
PIZZA FOR THE PEOPLE

AMERICAN DREAM’S PIECE WON A PIECE OF CORVALLIS’ HEART

PICTURED: The Bent pizza, an American Dream special.

- pepperoni
- mushrooms
- extra cheese
- american bacon
- italian sausage
"I think it’s a great testament to the product we put out and the vibe we produce; I hope we continue to do that."

That’s what Brian Bovee, the general manager for both the campus and downtown locations of American Dream Pizza, said when asked about how he felt about them winning best pizza for Beaver’s Digest’s “Best of Beaver Nation” competition for a second year in a row.

American Dream Pizza is a local pizza joint here in Corvallis, Ore. that has been on Monroe Avenue since 1989 and will be celebrating 35 years in 2024. The downtown location, on SW Second Street, has been up and running since 2004.

Although the current locations are here in Corvallis, the first location, brought to life by owners Scott McFarland and Sebastian Malinow, was in Northeast Portland. In 2004, the downtown location was established, and in 2012, Bovee joined McFarland’s team.

Bovee recently became the general manager of both stores, but has been working at American Dream for years before. He started as a delivery driver and has worked hard since getting to where he is now.

Being in Corvallis for so long has allowed American Dream Pizza to land a customer base that has stuck with them. Although there aren’t any current plans for change or updates at American Dream, Bovee states that American Dream is looking to “introduce ourselves more, be more present in texting and promo stuff and be more relevant with social media.”

The downtown location, although still catering to college students, attracts more of the general population and downtown community at large. Both create a warm and cozy atmosphere.

The environment of American Dream also contributes to its popularity. Katy Clark, the morning manager at the Monroe location, said “honestly, the energy is different from other places I’ve worked at before, it’s a really good crew here.”

Clark also gave testament to the
communication throughout the establishment, explaining that there is a ton of communication between her and other managers, as well as her and the general staff throughout the shift.

“It’s a positive work environment overall,” Clark said.

The shop is set up in a way that produces a very homey and familiar atmosphere. The walls are filled with local news flyers, posters and art.

There’s soft light and cozy booths surrounding the dining room, creating an at-ease feeling for customers. They are described as a “beer, art and music place” which gives them the ultimate open door feeling.

Over the last year, as people have become more comfortable going out with COVID-19 restrictions lifting, Bovee said what has set them apart from other places is not only their vibe and product, but that they “try not to settle, we push for our service to do better for customers and we try to welcome everyone back after COVID-19.”

What seems to bring people back over and over again, besides the welcoming environment, is the crust of the pizza.

“The crust is unique to other places’ pizza crusts,” Bovee said. “We put eggs in it, and that’s what gives it the flakey crust.”

The crust recipe comes from a third-generation family recipe, and continues to be a fan favorite.

American Dream Pizza is open to suggestions and comments from their customers, working to keep up their reputation and customer basis.
“I THINK IT’S A GREAT TESTAMENT TO THE PRODUCT WE PUT OUT AND THE VIBE WE PRODUCE; I HOPE WE CONTINUE TO DO THAT.”

- BRIAN BOVEE, general manager for American Dream Pizza

WHAT STREAMING SERVICE NEEDS TO RETIRE?

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These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.
HOW DO YOU FIND CONNECTION?

HINGE
Launched in 2013, Hinge is the "relationship app" that is "meant to be deleted." Unlike Tinder and Bumble, Hinge doesn’t have anonymous likes.

YIKYAK
Initially launched in 2013, and relaunched in 2021 with new owners, YikYak is a pseudonymous app that encourages users to connect with their local community without the weight of labels.

BUMBLE
Bumble, launched in 2014, sets itself apart from other dating apps by having women make the first move, in an effort to encourage safety and empowerment.

TINDER
The world’s most popular dating app, Tinder was launched in 2012 and boasts more than 55 billion matches to date.

GRINDR
Launched in 2009, Grindr was groundbreaking, becoming one of the most popular dating apps for gay men. Since then, the app has become one of the largest dating apps for gay, bi, trans and queer people.

These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.
Noticing the lack of specialty dessert options in town, owners Jason Biga and John Sobolewski, opened Sugar J’s Ice Cream Workshop in order to offer the Corvallis community a place to celebrate at or simply spend time with their family and friends.

It was also fueled by nostalgia, as Sobolewski grew up on the East Coast, where ice cream shops are big and going out for a sweet treat is considered an event.

“Ice cream is happy and nostalgic food and everywhere I’ve lived there’s always been a mom and pop dessert spot or a mom and pop ice cream shop,” Sobolewski said. "I didn’t
think there was a spot where anyone was making ice cream and ice cream is universal. It makes people happy.”

Sugar J’s Ice Cream Workshop is certainly a testament to that, with its brightly colored muraled walls and welcoming atmosphere — all accompanied by the sugary sweet scent of the frozen creamy dessert and warm fresh-made waffle cones.

The shop boasts a wide array of ever-changing flavors with fun and interesting names served up with waffle cones or in a cup — your choice. And the flavors are all made in-house by Jason Burns, their ice cream maker, who comes up with the mixes and their names, such as Brunch with the Mayor and London Fog.

“We do a lot of weird and fun flavors,” Burns said. “I think it’s super fun coming up with the stupid names. I really like making silly names for things.”

While Sugar J’s opened up in July of 2021, Biga and Sobolewski actually intended for that to happen much earlier. They signed the lease in January of 2020 with a goal of opening in May or June of that year but the pandemic brought their plans to a halt. This isn’t the first business venture for Biga and Sobolewski—the two also own TacoVino, a taco shop located in downtown Corvallis.

“The delay was significant,” Sobolewski said of Sugar J’s opening. “Our landlord was awesome though and gave us a break on the rent. Without it we wouldn’t have been able to open.”

It wasn’t until the following July, during what Sobolewski calls “peak season” for dessert spots, that they were able to open.
“You would probably want to get your wheels under you before you really open a business, but we opened in peak season so not everyone knew about us and so we missed that peak season,” Sobolewski said. “And then the fall of 2021 was super wet and rainy and so then that weather delayed us and pushed us back even more.”

Even with all the struggles experienced at first, a year and a half later after opening they’re doing much better. The Corvallis community has been receptive and the feedback has been positive, according to Sobolewski.

“Being a part of Corvallis downtown is very special,” Sobolewski said. “It’s kind of a cool, unique downtown. And we get to see regulars so, I think especially with ice cream shops, we see all spectrums of the community, young kids, families, adults, seniors, college students.”

Sugar J’s Ice Cream Workshop, located at 134 SW First St. in downtown Corvallis, is open noon until 9:30 p.m. Tuesday through Sunday.

"Ice cream is happy and nostalgic food and everywhere I’ve lived there’s always been a mom-and-pop dessert spot or a mom-and-pop ice cream shop... It makes people happy.”

- JOHN SOBOLEWSKI, co-owner of Sugar J’s
Jeff Sawyer, owner-bartender-manager extraordinaire, frequented Bombs Away back when he was in college and eventually bought the place four years ago to keep the great vibes alive.

“This is where I came to party and hang out when I was a student, so I’ve been coming here for almost 20 years,” Sawyer explained. “We’ve been doing live music the whole time, it’s always been kinda the same general vibe.”

Sawyer said Bombs Away offers a slightly different experience than some other bars, focusing more on live music, entertainment, art and conversation rather than the typical sports-bar environment with TVs blaring in the background.

He said it’s also great for non-drinkers; they serve kombucha and want to be...
welcoming to everyone, including students who may be drawn to the “laid-back nature” of the place.

“Just come as you are, you always should be welcome and respected here,” Sawyer said. “We like to think there’s something for everyone here.”

According to Sawyer, Bombs Away often hosts entertainment six nights per week, including trivia, open-mics and theme-nights organized by bartender and social media manager Taylor Sistek.

Some recent theme-nights include Taylor Swift Night and Tumblr Night, where they featured indie rock music.

Sawyer said the building was a meat market over a century ago and, when he purchased the place as Bombs Away’s fourth owner, Sawyer elected to remodel.

He redid the back-end of the bar to elevate the space, covering up plaster walls and adding the second bar in the front while still keeping it true to the original concept. And, of course, he kept the same iconic name from the 1990s, the origin of which is a little hazy.

“Apparently the original owner used to work with a dishwasher back in the ‘80s in a bigger kitchen where (the dishwasher) would finish cleaning a pan and he’d toss it across the kitchen over everyone’s heads (and yell) ‘bombs away!’” Sawyer explained.

According to Sawyer, the bar opened
PICTURED: Steven Hudson makes a French 75 at Bombs Away Cafe in Corvallis, Ore., on Jan 21. A French 75 consists of Gin, simple syrup, lemon juice and champagne.
“Apparently the original owner used to work with a dishwasher back in the ’80s in a bigger kitchen where (the dishwasher) would finish cleaning a pan and he’d toss it across the kitchen over everyone’s heads (and yell) ‘bombs away!’”

- JEFF SAWYER, owner, bartender & manager of Bombs Away Cafe

shortly after the end of the Cold War, so it’s possible the name is an anti-war reference.

Sawyer said his favorite drink and food items on the menu are the negroni and the wet burrito, respectively.

“(The negroni) is a simple cocktail but it’s classic and super good,” Sawyer said. “The wet burrito is like an enchilada and burrito all in one, melted cheese and enchilada sauce over a burrito... it’s pretty awesome.”

Self-described regulars Sahalie Ellickson and Casey Messman said they’ve been coming to Bombs Away for around three years now.

“(I like that) they have live music almost every single night,” Ellickson said. “And it’s a very welcoming environment.”

Ellickson said their favorite drink is the tweedle-dee & tweedle-rum, but switching out the rum for tequila, while Messman said they go for any IPA. Ellickson also recommended the grilled burrito with pork, and Messman said the tacos al pastor are great.

“They have a tequila club and you can get your name on the wall,” Ellickson added. “So that’s very cool.”

Bombs Away’s menu is available on their website, bombsawaycafe.com, and more info about upcoming events can be found on their Instagram, @bombs_away_cafe.
WHO WILL RELEASE AN ALBUM NEXT?


These results were taken from surveys featured on our Instagram page, @beaversdigest, in early February.
POLYPORE, a Corvallis-based eclectic and empowering punk band, has a way of growing on you much like its namesake mushroom. Despite the band’s arrangement only being together for less than a year, POLYPORE has already played much of Corvallis’ house show gauntlet (and a good amount of Eugene’s, too).

The band consists of its singer and occasional guitarist, Marin “Monti” Monteith, who’s theatrical background lends POLYPORE’s operatic vocals; Sam Austin, who pounds the band forward as both its drummer and manager; lead guitarist Tali Ilkovitch, playing riffs that intertwine themselves with Ella Riis’ (POLYPORE’s newest member) bass lines; and of course, POLYPORE’s most distinguishing departure from a traditional punk sound: Bre Hargrove, the classically trained Violinist.

“I grew up playing classical music in a chamber orchestra, it’s extremely formal — nobody’s dancing, y’know? Going from that being my experience in live performance to what we have now has been really awesome,” shared Hargrove. “I get so riled up when the crowd has energy, and it just feels so good. When the space is safe it feels like this cocoon of community.”

“It feels like you can taste the adrenaline. It’s palpable,” added Lead Singer Monteith, leaning forward.

With Monteith’s vocals, Hargrove’s violin, and Austin, Ilkovitch and Riis’s jazz-trained background, we may have the most instrumentally qualified punk band in Corvallis. But POLYPORE has other credentials, too.

For one, they have intent behind their music — a cause: POLYPORE channels their rageful sound as a tool to empower the queer community of Corvallis, and challenge its oppressors.

“I want people to feel like they are a part of something, and I think that I write a lot of our music aiming to build more community. . . I want people to feel riled up!” Monteith said.

That’s what POLYPORE is all about, bringing people together in an inclusive, energizing space. A space for moshing, yes, but a space to feel that cocoon as well. Speaking with the band, I was refreshed with how grateful they were for their fans and the scene itself.

“Ultimately, POLYPORE’s brooding yet sweeping punk arrangement has a sound that sets them apart not just from college bands, but punk music as a whole. Only one year in, and the group already shows enough promise that one day they could stand among the giants that have inspired them, giants like The Cranberries, Mannequin Pussy, Paramore and the hundreds, perhaps thousands, of punk bands screaming out the truth, fighting for something bigger than themselves. At a POLYPORE show, you belong, and they want you to know that.

You can find POLYPORE anywhere you stream music. Though, expect more from them in the coming months, as the group works on its first studio album. If you want to see POLYPORE live, they’re playing at the Ant Hill on Feb. 25, and all other upcoming shows can be found on their Instagram page @polypore.
The Pond pulsates with a “Standard of Beauty.” “The River Runs Cold” as “King Koi” puts a “Pricetag” of “280Z” on their “Dancing Shoes.”

If that sentence seems confusing to you, listen to local band Common Koi’s most recent releases. Common Koi certainly brings a poetic prowess and invigorating dance-rock to Oregon State University and the greater Corvallis community.

Search for their single called “Clout” and their EP called POND on major streaming services today. POND sports a six-song tracklist — listed in the first paragraph — and an entrancing melotic vibe held together by four passionate musicians.

The story of Skylar Coy, Stephen Strong, Kira Gelbaugh and Jack Keith started in a basement: a cliche of any indie band. Coy, Strong and Keith practiced in the cavernous walls of the Hamilton dorm basement at the University of Oregon. It was here where they decided on the band name Common Koi.

In Keith’s words, Common Koi was the name “they didn’t absolutely hate.” Gelbaugh joined the band soon later as their bassist. Now, Common Koi frequently plays shows in Corvallis.

“Every time we play a show in Corvallis we are always so happy to be there because the people that come to shows are so wholesome, and kind, and really care[s]about the music,” Keith said. “It’s a different change of pace for us from the Eugene show scene... but Corvallis is so lovely.”

Keith describes the group chemistry as a “democratic band.” It’s a long process, but they work together until all of the band members feel confident in a given idea. A song could start with a rhythmic, chordal or melodic idea that someone likes then it develops from there.

According to Keith, it can be long and painful but in his eyes, when all of the band members with their different tastes and opinions connect with a given project, then that’s where the beauty of their music shines through.

Common Koi is working on a new album. On behalf of the band, Keith said they feel their newest work is the work they are the most proud of, so keep an eye out for their local shows in Corvallis and Eugene.
SKYLAR COY

Coy is the source of the band’s lyrics, guitar solos and vocals. As outlined on Common Koi’s website, “Skylar Coy provides poetic lyricism, heavenly vocals and shredding guitar solos for your mind, body and soul.” He loves indie rock, folk music and John Mayer.

STEPHEN STRONG

Drums, drums, drums, and official manager of the “beat realm” for Common Koi. Strong’s “passion and drive are of insurmountable zeal as he aids the group towards self-actualization” according to the band. Hip-hop and trap are some of Strong’s favorite genres along with indie folk. He makes beats and raps on his own time too. His drumming style is very reflective of his wide array of tastes.

JACK KEITH

Guitar and producing are Keith’s forte. After the band spent their full freshman year and some more time in quarantine in the COVID-19 pandemic writing and composing what would become their EP POND. Keith was responsible for producing and mixing those songs. He’s obsessed with stereophonic fields, saying that “once you put on headphones you’re kinda immersed in that world. It’s really important to me how all the sounds fit together.”

KIRA GELBAUGH

Anyone who has seen Common Koi play certainly remembers their stark aesthetic. This is most closely attributed to the band’s bassist Gelbaugh. “Her influences... all of which can be found sprinkled amongst the band’s tunes and outfits,” according to the band. Gelbaugh is a “genre blender” as Keith puts it. Keith also mentioned that her wide influences in jazz, blues, punk and funk serve as a way to “spice up” the other band member’s indie rock tendencies. In addition to music, she also has an eye for documentary filmmaking.

PICTURED: Common Koi members — Kira Gelbaugh, Stephen Strong, Skylar Coy, Jack Keith — pose for portraits in their neighborhood in Eugene on Jan 29. They won best local band for Best of Beaver Nation and their most recent album, Pond, can be found on Spotify.

Scan the QR code to watch Common Koi’s full performance on KBVR-TV’s Locals Live, shot on Nov. 12, 2021.

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