

# Western accent makes a house a home

By **Jim Cornelius**  
Editor in Chief

Autumn is the season when hearth and home come back to the center of our lives. As we go into the long gloaming, we want nothing more than a cheery fire in the wood stove, a fine meal, a drink, maybe a book or a juicy tale on Netflix...

For many folks in Sisters Country, the ideal “nest” evokes the West and/or the North Woods, resonant of pine-clad slopes, sage meadows, the scent of pine and juniper smoke. Some aspire to the ultimate expression of that aesthetic: building a log home.

“With a log home, oftentimes it’s something they’ve dreamed of since they were a kid,” Rebecca Richardson of Richardson Log Homes told *The Nugget* last year. “It’s something that’s been in their

hearts for years.”

What started as a shelter of necessity on the North American frontier (with a heritage that dates back to Bronze Age Scandinavia and Eastern Europe) is now a versatile style that can go from rustic cabin to magnificent lodge.

You don’t have to go all the way in building a log home to get the flavor of the aesthetic. Log accents like mantles, stairs and entry gates to a property can add a Western or North Woods flare. Many people add a touch of the West to their décor and mix it with other elements for a particularly Pacific Northwest or specifically Sisters style.

“It’s usually a mixture of warm tones and wood,” said Jaimi Warren of Antler Arts in Sisters. “You can make a room ‘Western’ just by adding a cowhide and nothing else.”

Juniper accents are a

particular Sisters aesthetic, Warren says.

“It’s a native wood and it’s beautiful,” she said.

Warren says her clients tend to start with a single piece and add incrementally to build their aesthetic. The centerpiece is often an antler lamp or chandelier.

“An antler lamp is really classy,” she said. “It can either go with a cabin décor or it can go with a very fancy décor.”

Warren noted a recent client who had a very specific need.

“She wanted a very compact antler chandelier for her nursery,” she said. “She was going with a very classy lodge décor.”

Cozy cabin or grand lodge — it’s the kind of home that fits Sisters Country. It’s an artistic endeavor in its own right to pull together the construction and the décor



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Western accents fit any kind of home.

— log accents, perhaps some wrought iron; warm wood furniture and antler fixtures; perhaps a painting or a sculpture or two by some of Sisters’ multitude

of talented artists — you have a home that is a pleasure to inhabit as the nights grow long and chilly and the winds of winter begin to creep over the Cascade crest.

# What’s the **BEEF** with locally raised cattle?

By **Jim Cornelius**  
Editor in Chief

Eating a steak or a burger seems like it should be a simple enough endeavor. But, like so much in modern life, we’ve complicated it. Is red meat healthy or not? Where does our beef actually come from? What’s the difference between grass-fed and grass-finished — and does it make any difference?

Sisters is now home to a variety of cattle-raising operations — some as agricultural businesses, some as church-based charity operations — all offering locally raised beef on the hoof. Small, local operations are suddenly economically viable.

Quality, healthy beef sold to the local

market is part of a growing local-food movement, a cultural shift toward a more connected way of life, shortening supply chains and improving diet.

“There’s two components to it,” said Sisters rancher Kathryn Godsiff of the growing popularity of local beef. “There’s the emotional one, where you know where your food comes from and you know who produces it.”

In an increasingly de-personalized world, that emotional component is important. But it wouldn’t sustain a local industry if the product wasn’t good. And Godsiff says that the product can be superior.

Raising an animal on a ranch and on-farm killing instead of trucking animals to the slaughterhouse makes

for a better product, Godsiff says.

“The stress on the animal is so much less, the eating experience is going to be so much better.”

Kathryn and Allan Godsiff have been in operation for more than eight years with Willows Ranch Beef. They raise grass-finished beef — which means that the animal has eaten grass its whole life, right up to slaughter, which is timed for optimal quality.

“The grass is at an active growing stage,” Godsiff said. “When the grass is actively growing, it produces a more tender cut of beef.”

“The ideal is a high proportion of clover and grass,” Allan said. “You don’t want them eating a lot of sagebrush.”

Preparation of

grass-finished beef requires a little more care than your average supermarket cut — but not that much.

“Well-done is not your friend in grass-finished,” Kathryn Godsiff said. “Medium is about as far as you’d want to go, because it will get tough. Low-and-slow works well (for preparation). Instapots work well with shanks and cuts like that. Crockpots are good.”

“It’s really overcooking

that you want to avoid,” Allan affirmed.

The desire for locally produced foodstuffs — from produce to beef — seems like it’s here to stay. The Godsiffs encourage consumers to learn as much as possible about their food sources. Take advantage of the local nature of the transaction and know your producer.

“Make sure they actually have good grass,” Kathryn said. “It’s all part of being an informed consumer, isn’t it?”



Scottish Highland cattle are among the many breeds local ranchers raise for meat.

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