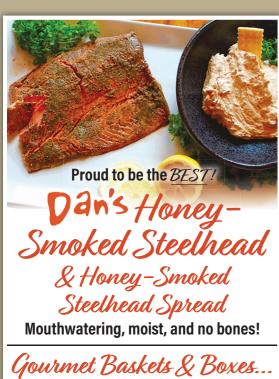
# Artists, Makers, Builders, Creators,



Loaded with your favorite

Dan's Honey-Smoked Steelhead treats

and local artisan goodies.

Available locally in Bend, Sisters, and Black Butte Ranch or order online at www.danssmokedsalmon.com

**- 970-623-5804 -**

#### Honey-smoked steelhead a hit

Down the road in Tumalo, in a fivestar cedar-log smoking facility, Dan Rasmussen is producing honey-smoked steelhead that is as close to perfect as it gets.

This is truly artisanal honey-smoked steelhead, produced in small batches using pure honey, with every aspect of the process from brining to smoking to packaging handled with personal care on-site.

"We don't do any more than 100 pounds at any smoking," Rasmussen told *The Nugget*. "That's so we get perfection instead of doing 5,000 pounds at a time."

There are no bones. Dan's Honey-Smoked Steelhead is also particularly famous for steelhead spread. Gift baskets include fresh nuts roasted to perfection.

Dan's facility on his 10-acre property in

"Cleanliness is the most important thing to us," he said.

Dan's Honey-Smoked Steelhead products are available in Sisters at Oliver Lemon's and Ray's Food Place, and on Sundays at Sisters Farmers Market. Their online store at www.danssmokedsalmon. com offers steelhead as well as gourmet gift baskets.

#### Finding flavor in locally raised meat

CRAFTERS, DREAMERS, DESIGNERS, INVENTORS

Evan and Amanda Moran found their way to providing high-quality, delicious beef and pork pretty much by accident. Raising livestock with some friends, he decided to feed them on the byproducts of Central Oregon's thriving brewing and distilling industries.

"When I first started, it was just about not wasting all the byproduct and such," he recalled. "Turned out that I enjoyed doing it — and it tasted pretty good."

Pretty good is a bit of an understatement. Pioneer Ranch has developed a reputation for delicious sweet-tasting pork and savory beef — all influenced by what and how they're fed.

"Different types of products are complementary with different meats," Moran said.

Brewers' spent grain and yeasts provide a healthy, well-rounded diet that results in great flavor. The distiller's spent grains provide the sugar backbone, which creates greater marbling and tenderness in Pioneer Ranch meat.

The store is located just a few minutes drive east of Sisters in Tumalo, where you'll find a full stock of Oregon-grown products. Delivery is available.

### LOCALLY RAISED, NATURALLY CRAFTED BEEF & PORK

- Pasture-raised, hand-cut
- No hormones, GMOs, or antibiotics
- Fed byproducts from local breweries and whiskey distillers enhancing flavor
- Greater marbling, superior tenderness

Butcher boxes - Oregon coast seafood Order at www.pioneerranch.com





## Creating functional art from glass

Susie Zeitner has created a thriving business called Z Glass Act and built a fine reputation as a glass artist, firing kiln glass in her home studio in Sisters.

"Lighting is kind of the anchor part of my business, but in the last year-and-ahalf, I've done lawn art," she said.

The lawn art has proven desirable to

This summer, she's partnering with Stitchin' Post to impart the joy of creating glass lawn art to all sorts of folks. She provides the cut glass and the students provide the enthusiasm — no particular experience or aptitude is required.

Those in "Making Memories" classes (conducted in COVID-safe conditions) go home with a mosaic glass piece to ornament their yard — pieces Zeitner calls "totems."

"They walk away having made something very successful themselves," she said. "Glass has an energy — it literally is made of minerals, and minerals have a certain energy. And it has, for thousands of years, been kind of seductive for people."