

Artisan Showcase

AFTERS, DREAMERS, DESIGNERS, INVENTORS

A little bit of everything at Sisters Farmers Market

Nothing showcases the artisanal creations of the Sisters community more thoroughly than Sisters Farmers Market.

As Caroline Hager, manager, notes, “You can leave the market with an entire meal and things to serve it on and a beverage to have after, and art to hang...”

The market specializes in locally grown produce and other locally produced wares from pottery to skin-care products — and the range is wide and eclectic.

“We have a little bit of everything this year, which I think makes it really unique,” Hager said. “No two vendors are the same. Even our produce vendors have different things. There’s a lot of diversity in the vendors.”

The Sunday-afternoon market is set up in a COVID-19-safe manner, and offers online ordering and curbside service for those who desire it.

The Sisters Farmers Market is a way for local people to support local artisans and the local economy in a time when that is more valuable and important than ever.



EVERY SUNDAY
11 AM TO 2 PM
FIR STREET PARK

SISTERS FARMERS MARKET
BY SEED TO TABLE

IN-PERSON MARKET AND CURBSIDE PICK-UP AVAILABLE

REBECCA
Urlacher Guitars
20 YEARS OF OREGON ARTISTRY...

CRAFTING FINE CUSTOM STEEL-STRING ACOUSTIC GUITARS

“Urlacher Guitars are easily the finest and best-sounding acoustic instruments I have ever played. Rebecca has a gift for selecting the perfect tonewoods, and her guitars are capable of producing unbelievably deep, rich, resonant and complex sounds. The custom parlor guitar she built for me is tonally and visually stunning, plays flawlessly, turns heads at every show and is an endless source of inspiration for me as a performing artist.”
— Adam Sweeney

www.urlacherguitars.com
541-554-1802

Hand-crafted guitars make beautiful sound

With a deep love of music, a background in the arts, and an appreciation for beautiful wood, Rebecca Urlacher was drawn to craft handmade steel-string guitars — though she’s not herself a musician.

“Coming from the angle of an artist, I love having endless wood choices and combinations to build with,” she said. The process begins with selecting woods that will contribute to producing a desired tone. “Among my favorite tonewoods to work with are various rosewoods, ebones, and koa.”

Urlacher focuses on quality custom builds, rather than producing a large number of guitars.

She builds multiple body styles while specializing in small-bodied fingerstyle guitars that sparkle and shimmer on the high end and whose aesthetics take the breath away.

The artisan’s guitars may be seen by appointment.

Guitar making is a life’s passion for the artisan, who said, “I’m continually inspired by the craft, the instruments, and the music they make.”

The art of quality service

Sisters Meat and Smokehouse comes out of a deep three-generation tradition of serving up craft meats. In fact, many of the practices they use today come out of that family tradition.

Their legendary jerky, pepperoni sticks, and deli meats are all crafted in-house, and their lamb and elk are locally raised.

“People like good quality, pure foods here,” says Sisters Meat and Smokehouse Founder Jeff Johnson.

The actual product is not the only thing that gets personal, hands-on attention. Customer service is an art — and an ethic — at Sisters Meat and Smokehouse.

“Our success depends 100 percent on the locals,” Johnson said.

He expressed the Smokehouse’s appreciation for their support in challenging times. The Smokehouse worked hard to get ahead of coronavirus-related supply-chain interruptions and the community was patient and supportive. That relationship of trust and support means a lot.

Being integrally tied to the Sisters community is everything to Sisters Smokehouse, as Johnson notes: “We are a Sisters-based company. The people who buy our product, we run into every day.”

**OUR 4TH ANNIVERSARY...
THIRD-GENERATION
ARTISAN MEAT EXPERTS**

HAND-CUT BEEF, PORK & POULTRY

House Smoked: Summer Sausage, Jerky, Pepperoni, Turkey & Ham, Cold Smoked Cheeses

Alaskan line-caught seafood & locally raised lamb & elk
Grilling sauces, seasonings & condiments

EATERY • DRINKERY
Restaurant & to-go
Sandwiches & sides made in-house

SISTERS MEAT AND SMOKEHOUSE Family owned, staffed & operated
541-719-1186
110 S. Spruce St., Sisters
Open 9-6 Every Day