

Life in the Valley

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Gather is slow food done right

BROOKE JACKSON-GLIDDEN
STATESMAN JOURNAL

On a Tuesday morning, Christmas carols play at Gather in Silverton as couples sip cappuccinos. Little centerpieces of Douglas Fir sit on each table, budding with pine cones, juniper and Spanish moss. You hear the whir of an espresso steamer, work plans, counting change, the voice of Ella Fitzgerald. It's an eat-slow, sip-slow dining room.

At a seat in the window, cars roll past at a lazy river pace. The cafe across the street is busier, more of a midweek spot than the Main Street restaurant. Gather is wholeheartedly a brunch place, where the portions are intimidating and the ceilings high, where it would be just as likely to see a hot toddy as a cappuccino. On the weekends, people are more patient. The leisurely pace of the kitchen doesn't work as well mid-week, but when caught up in conversation and lavender lemon drops, long wait times are forgiven, if even noticed.

Anna Kuzmin and her husband opened The Gathering Spot around the corner in 2010 and moved into this abandoned Mexican restaurant space last year, shortening the name. The couple scanned historic photos of the building, which first opened in 1892, to restore the restaurant to its past excellence. Kuzmin, who grew up in Montana, wanted Oregon's bounty and history to shine through her menu and space.

"We really wanted to highlight the best of the Willamette Valley," Kuzmin said, and she does — from the EZ Orchards honeycrisp apples to the Portland Creamery chevre. If it's not locally purchased, it was made in house, like her ciabatta and English muffins. At Gather, an abundance of time seasons every dish.

Best bites

Gather serves both breakfast and lunch, but the former attracts the largest crowds, especially on Sunday mornings. The menu's inventive takes on brunch staples garner a Silverton cult following. Gather's cornmeal-crust chicken and waffles arrive drizzled in sriracha honey glaze and brown butter syrup, which adds a funky twist on the Southern brunch mainstay. The classic croque madame, a French breakfast sandwich with egg, ham and Gruyere, finds sweetness with hidden slices of Oregon pear.

Kuzmin's dedication to seasonal Oregon produce benefits most brunch dishes: Apple cider pancakes are embossed with slivers of honeycrisp apple, a welcome textural change for an eggy pancake (my preference). Those same apples appear in a butternut squash and apple hash, which tastes



PHOTOS BY BROOKE JACKSON-GLIDDEN / STATESMAN JOURNAL
The bar area is seen at Gather in Silverton. The breakfast and lunch spot refurbished the interior to resemble the original space when it opened in the 1800s.



Butternut squash and apple hash is served at Gather in Silverton. The hash is served with a house-made English muffin.

delightfully autumnal, seasoned with olive oil and sage brown butter. Caramelized onions, a classic pairing with butternut, accentuates the silky squash, with apple adding a nice textural contrast. Sausage and egg do well to ground the dish in savory flavors, though upon revisiting, I would omit the Swiss.

Gather uses Silver Falls Coffee Company (a Silverton roaster), but I've enjoyed their decaffeinated drinks much more. A lavender lemonade is sweetened with both Monin lavender syrup as well as a dried lavender simple syrup made in-house; if you need coffee with brunch, try a white chocolate lavender mocha, which also uses

Gather

★★★★☆

Where: 200 E Main St., Silverton

Hours: 8 a.m. to 3 p.m. daily, with breakfast served 8 to 11 a.m. Mondays-Fridays, 8 a.m. to noon Saturdays and all day Sundays

What to order: Chicken and waffles, croque madame, butternut squash and apple hash with poached egg

Accepts cards? Yes

Get in touch: 503-874-4888

dried lavender syrup.

What sets Gather apart are little details — the custardy yolk of a perfectly poached egg, the 14 seasonings crusted onto delightful roasted potatoes, the thick slabs of not-too-crispy bacon. It takes time to perfect those details. I'm willing to wait.

What you'll spend: \$8 to \$14 per entree, but you'll get enough food for the entire day. I have yet to actually finish a plate of food at Gather (left-over hash makes a great side with roasted chicken).

Email Brooke Jackson-Glidden brookejg@statesmanjournal.com or call 503-428-3528. Follow her on Twitter @jacksonglidden, or like her Facebook page www.facebook.com/BrookeJackson-Glidden.

Church Directory

IMMANUEL LUTHERAN CHURCH
303 N. Church Street Silverton, OR 97381
Phone: (503) 873-8656
Pastor Leah Stolte-Doerfler
Sunday School 9:15 a.m.
Service time 10:30 a.m.
Nursery Available

ST. MARY'S CHURCH

Pastor: Fr. Philip Waibel
575 E. College St. 503-845-2296
Weekday Mass 6:50 a.m.
Saturday Vigil Mass 5:30 p.m.
Sunday masses 7:30 a.m., 10 a.m., and 12:30 p.m. (Spanish Mass) at St. Mary Parish. Mass for Holy Rosary Mission at Crooked Finger is at 10:00 a.m.
Confession: 3:30 - 5:00 p.m. on Saturday

Silverton Friends Church
"Loving God... loving others"
Pastor Bob Henry
Silverton Christian School
229 Eureka Ave. • 873-5131
silvertonfriends@frontier.com
Adult Sunday School at 9:00 am
Sunday Worship Service: 10:45 am
Full Nursery Care • Youth Group meets Thursday 7:00 pm

St. Paul Catholic Church

Pastor: Fr. William Hammelman, OSB
503-873-2044
1410 Pine Street Silverton
www.stpaulsilverton.com
Weekday Mass 8 a.m.
Saturday Vigil 5:30 p.m.
Sunday Morning Mass 8:00 & 10:30 a.m.
12:00 Noon (en español)
Holy Days 7 am & 7 pm

SEVENTH-DAY ADVENTIST COMMUNITY CHURCH
Pastor Jose Galvez
Saturday Services
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