

Life *in the* Valley

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PHOTOS BY BROOKE JACKSON-GLIDDEN / STATESMAN JOURNAL

Joshua and Elisha Nightingale own Live Local Marketplace, a Silverton boutique with hyper-local gifts, pop-up events, food co-op groceries and a coffee shop.

Serving small-town charm

A look at some of the best places to eat, drink, stay in Silverton

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After five hours in Silverton, people will recognize you on the street.

Silverton, the city of the falls and The Oregon Garden, is quintessential small town. It takes its small-town identity and paints it on its walls, serves it on a plate and boils it down for barbecue sauce.

Barbecue sauce like Joel Autry's. Autry owns Silverton Wine Bar and sells his signature barbecue sauce in Live Local Marketplace down the street. Live Local, owned by Joshua and Elisha Nightingale, specializes in local crafts and gifts, especially those made by local figures such as Autry.

"These are people who have other careers," Joshua Nightingale said. "We do this because we want to showcase their talent."

The Nightingales are from Salem, but the couple decided to move to Silverton because of the community, which Joshua Nightingale describes as creative, tight-knit and diverse. He's not alone: Molly Druliner, Salem Health nurse manager and wife of Silver Falls Brewing owner Eric Druliner, said that Silverton's "eclectic mix" of residents is a large component of the Silverton community.

"You have this artsy, liberal attitude in town and lots of conservative farmers on the edges of town," Druliner said. "I like that we have this sense of community. You can't go anywhere without seeing someone you know."

At its core, Silverton is collaborative: Coffee served at the town brunch spot and steeped in a local brewery's stout comes from the local roaster. Nightingale serves drinks named for the murals around town. The local breweries host food trucks and new brewers, and a Silverton hotel restaurant is frequented by locals.

Silverton Inn & Suites

While many choose to stay in the nearby Oregon Garden Resort, Silverton's other hotel sits in the heart of downtown, near several of the town's exceptional restaurants, antique shops and bars.

The Silverton Inn & Suites has the look of some sort of alpine lodge, with light-yellow-trimmed windows on the outside and wood touches on the inside. Doug DeGeorge bought the then-named Nordic Motel in 2006 to renovate it, and the hotel's 18 rooms range from suites to simple bedrooms. Many of the individually designed rooms are pet-friendly with slate-tiled floors, and several rooms have jetted baths. Grab a drink at the hotel restaurant and bar, 3 Ten Water, where the Silverton Chamber of Commerce often meets for breakfast. Rooms start at \$119. 310 N Water St., 503-873-1000.

Time for brunch: Gather

Housemade English muffins, butter-



The Silverton Inn & Suites, a hotel in the heart of downtown Silverton, serves meals in its European-inspired dining room and restaurant, 3 Ten Water.

milk waffles topped with sriracha-honey fried chicken and cage-free egg omelets with locally grown fillings, **Gather** celebrates Oregon's agricultural splendor with pastoral flair and creative twists. Brunch is a luxurious affair with lavender-white mochas, mimosas and plates large enough to knock you out for the rest of the day. 8 a.m. to 3 p.m. daily, 200 E Main St. 503-874-4888.

Tour the Gordon House

Frank Lloyd Wright's only Oregon property, the **Gordon House**, offers public tours of the historic "Usonian" home daily. Originally built in the early 1960s, the Gordon House was carefully dismantled and moved right next to The Oregon Garden, where guests can explore the legendary architect's signature use of natural light, dramatic angles and radiant-floor heating. \$20 for general admission, \$10 for Silverton overnight guests and \$5 for Silverton residents or college students. Tours are available at noon, 1 p.m. and 2 p.m. daily. Reservations are required. 869 W Main St., 503-874-6006.

Shop downtown

Antique streets and boutiques line the picturesque downtown Silverton, but **Live Local Marketplaces** sets itself apart as one of the Mid-Valley's only permanent local markets. The store stocks everything from beard oil and loose-leaf tea produced within a 20-mile radius, as well as produce and meats stocked by the Silverton Food Co-Op. Grab a crepe or cayenne mocha in the attached cafe, with a latte menu named for Silverton's various murals. 10 a.m. to 6 p.m. Wednesdays-Saturdays, 10 a.m. to 4 p.m. Sundays. 107 N Water St., 971-599-0013.

The Old Oak Oven

Across from Silver Falls Brewing, **The Old Oak Oven** serves artfully crafted pizzas with a balance of crunch and chew that wows. Dusted with oak ash, pizza slices range from traditional pepperoni to housemade pesto with tomato and scallion, rich with umami and melted cheese. But the Sicilian pie, edges charred and surface roughened with dollops of tomato sauce, is a dazzling must-order, if only to rip apart the ciabatta-airy dough and satisfyingly stringy cheese. 11 a.m. to 8 p.m. Mondays-Saturdays, 206 Jersey St., 971-599-1740.

Care for a drink?: Seven Brides Brewing/Silver Falls Brewery

Silverton isn't really a beer town, at least not like Hood River, but Silverton does have two brick-and-mortar breweries and one small brewing company within city limits. The two breweries are both worth your time, with distinct, individual charms.

Seven Brides' dauntingly large tasting tray, with every beer on tap, ranges from the big-and-bold stouts to the hoppy IPAs. Must-tries include the soy-sauce-nosed, silk-bodied Monki Love and the easy-drinking guava-toned Paradise Island IPA. **Seven Brides Brewing:** 11:30 a.m. to 9 p.m. Wednesdays, Thursdays and Sundays, 11:30 a.m. to 11 p.m. Fridays and Saturdays, 990 N First St., 503-874-4677.

For something lighter, **Silver Falls Brewery's** pale ales are reminiscent of the spray off the falls they're named for: crisp, refreshing, with a touch of Oregon water's minerality. Even the Winter Falls Stout, brewed with cacao nibs, chocolate malt and Silver Falls coffee, is a misty, bright stout that's light enough for sum-



Thai Dish manager Oratai Cheepluesak and server Thunyaluck Koonantha stand behind the counter at the Silverton Thai restaurant on a Friday night.

mer. **Silver Falls Brewery:** 11:30 a.m. to 10 p.m. Wednesdays-Sundays, 207 Jersey St. 503-873-3022.

Easy dinner: Thai Dish

If you plan to Instagram your Tom Yum at **Thai Dish**, watch out for manager Oratai Cheepluesak. She'll resort to violence if she catches you texting at the dinner table.

"No phone!" she said, swatting the arm of a Friday-night diner. "You have to talk to the real people here."

Thai Dish is a local institution, a place where regulars buy peanut sauce for mid-week lunches after Friday night dinners. Chef-owner Manus Santarasri is a master of aromatics, creating elaborate flavor profiles with distinct beginnings and ends despite limited access to ingredients. Family members send spices from Thailand in the mail, and when the restaurant finds green papaya, Cheepluesak tells everyone to order a papaya salad. In fact, Cheepluesak tends to tell everyone what to order, from earthy and sweet prik khing green beans to a tapioca dessert with warm, soothing coconut milk. You'd be remiss to ignore her. 11 a.m. to 9 p.m. Mondays-Thursdays, 11 a.m. to 10 p.m. Fridays, noon to 10 p.m. Saturdays and noon to 9 p.m. Sundays. 209 N Water St., Building A. 503-873-8963.

For something special: Silver Grille

Silver Grille serves traditional, bistro-style fare with local ingredients, including Steffen Farms veggies and Carlton Farms pork. An extensive wine list includes Willamette Valley picks and Italian bottles, by the glass and bottle. Seasonal produce rarely disappoints: A fresh pea soup with housemade ricotta whey, silky and sweet, is divine with an Illahe viognier. 5 to 9 p.m. Wednesdays-Sundays, 206 E Main St., 503-873-8000.

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