

Life in the Valley

GOODBYE, PIE



Freshly picked marionberries are pictured at Rogue Farms in Independence on July 23. PHOTOS BY MICHAELA ROMÁN/STATESMAN JOURNAL

Marion county’s namesake berry finds new home in local beers

Emily Teel
Salem Statesman Journal
USA TODAY NETWORK

It’s marionberry season in Marion county and area fruit farms are filled with sweet-smelling, deep purple berries.

Marionberries, or Marion blackberries as they are sometimes called, are a hybrid berry, as are boysenberries and loganberries. Oregon State University researchers developed them by a crossing of Chehalem and Olallie blackberry varieties. They were first released for commercial production in the 1950s. Now they account for more than half of blackberry production in Oregon.

The resulting berries are sweet and tender with deep purple juice and a heady, floral aroma when ripe.

There’s no shortage of marionberry pies, cobblers, barbecue sauces and other dishes inspired by Oregon’s favorite berry, but they also shine in beverage territory. Here are some regional brewers of cider, beer, and kombucha finding inspiration in Marion county’s namesake fruit.

Marionberry Sour from Rogue Ales

Tart and deep purple, this sour beer is made with hops and marionberries that this Astoria-based brewery grows on a farm in Independence.

Look for it at: Roth’s Family Markets and Rogue Farms Tasting Room 3590 Wigrich Road, Independence

La Mûre from 2 Towns Ciderhouse

Corvallis-based 2 Towns Cider house makes canned hard ciders with nearly every seasonal fruit imaginable. Made Marion, made from apples and marionberries, is on offer year round. For a special, seasonal experience seek out La Mûre, the cidery’s take on the wild-fermented lambic-style beers of Belgium. Made from apples and marionberries, it’s aged in pinot noir barrels for a year.

Look for it at:

- **Made Marion** Fred Meyer, Roth’s Family Markets, WinCo, Stop n Save
- **La Mûre** 2 Towns Ciderhouse Taproom (33930 SE Eastgate Circle Corvallis)

The Scout from Incline Cider

This canned cider from Auburn, Washington-based Incline is a base of Northwest-grown apples with marionberries for sweetness and citrusy, herbaceous hops.

Look for it at: Albertons/Safeway, Fred Meyer, Roth’s Family Markets,



Rogue Ales Marionberry Sour is pictured at Rogue Farms in Independence on July 23.



U-Pick baskets are sold at the bar at Rogue Farms in Independence. People can fill up the baskets with marionberries from the field.

Jazzberry from LionHeart Kombucha

A non-alcoholic marionberry beverage option, kombucha is a probiotic, fermented tea. Jazzberry from Portland-based LionHeart Kombucha pairs marionberries with the floral aroma of jasmine.

Look for it at: LifeSource Natural Foods (2649 Commercial St SE)

All the Berries from Bauman’s

Cider

Bauman’s head cider maker Christine Walter grew up eating a pie her grandmother made with marionberries, blueberries, and raspberries. She believes that same combination, all still grown on the cidery’s farm in Gervais, gives Bauman’s All the Berries cider more depth and texture than using marionberries alone.

Look for it at: Bauman’s Farm & Garden (12989 Howell Prairie Rd NE, Gervais), Roth’s Family Markets, South Salem Liquor Mart (3320 Commercial St

SE)

Oregon Berry Wheat from Good Life Brewing

Owner Ty Barnett says that Good Life Brewing in Bend uses two thirds of a pound of fruit to make every gallon of Oregon Berry Wheat. A limited edition release, this wheat beer has a velvety texture and the aromas of raspberries, blackberries and marionberries.

Look for it: on draft at Tsunami Taproom (4336 Commercial St SE #150)

Oregon Marionberry from Swift Cider

Since Portland producer Swift launched in 2015 this semi-dry marionberry cider has been their top-seller. It was first inspired by the marionberry pies founder Aidan Currie single-handedly ate in the backseat of the car heading home to central Oregon after soccer tournaments. Swift ages a mixture of cider and marionberry puree, believing that extended skin-contact yields a hard cider with intense berry flavor and aroma.

Look for it: B² Taphouse & Brewery (1170 Boone Road SE), West Side Tap House (1594 Edgewater Street NW), The Gallon House (219 Oak Street, Silverton)

Emily Teel is the Food & Drink Editor at the Statesman Journal. Contact her at eteel@statesmanjournal.com, Facebook, or Twitter. See what she’s cooking and where she’s eating this week on Instagram: @emily_teel