

AMONG THE BEST

Silvies recognized by golfing magazines

By RICHARD HANNERS
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The Retreat & Links at Silvies Valley Ranch, operating since a soft opening in 2017, has caught the eye of golfing professionals across the U.S.

The boutique resort south of Seneca in Grant County recently was recognized by two nationwide magazines, while the resort's chef was given a top award by the Oregon Beef Council.

Golf Magazine, with a circulation of 1.4 million, recognized the resort's McVeigh's Gauntlet 7-hole ridge course as "the best new golf experience of the year."

The 1,177-yard McVeigh's Gauntlet course includes par-3 and short par-4 holes and features goats as caddies. The leashed goat-caddies can tote a handful of clubs in leather golf bags up and down the course's steep, rugged terrain.

Golf Digest, with a circulation of 1.6 million, recognized the Hankins and Craddock courses as two of the top-four best new courses of 2018.

"This is the first time that any property had two new courses ranked in the top five in a single year," Colby Marshall, the resort's general manager, said.

The Hankins and Craddock are reversible 18-hole courses designed by Dan Hixson, the golf course architect known for his work at Bandon Crossings in Oregon and Wine Valley in Washington.

The concept of a reversible course isn't new — the historic Old Course at St. Andrews in Fife, Scotland, is still flipped occasionally. Nine greens are shared by the Craddock and Hankins courses, with a total of 27 greens, 17 fairways and 36 holes.

Golfers approach the nine shared greens from different angles as the course reverses each day on 120 acres of maintained property. The Craddock course runs clockwise, while the Hankins runs counterclockwise, starting from the



Goats serve as caddies at The Retreat & Links at Silvies Valley Ranch.

Photos contributed by David Zaitz



A goat caddy follows a golfer at The Retreat & Links at Silvies Valley Ranch.

solar-powered clubhouse. The courses are named for homesteaders in the Silvies Valley.

Guests can also play the Chief Egan course, a mountain meadow 9-hole par-3 course. Special reduced rates are offered to residents of Grant and Harney counties, Marshall said — \$75 to play on an 18-hole championship award-winning course.

Sean Hoolehan, the past

president of the Golf Course Superintendents Association of America, joined the agronomy team at Silvies in 2018.

"There really is no other place like Silvies in the golf world," Hoolehan said. "I played most of the great golf courses in the United States, and many in Europe, in my 40 years in golf course management. Nowhere else will you find an experience like this."

Summertime visitors also can enjoy cattle drives, rifle and pistol shooting, fishing in the ranch's ponds and creeks, and mountain biking on the two-track trails that crisscross the ranch.

Guests from metropolitan areas or countries with restrictive gun laws quickly take to the frontier atmosphere, Marshall said. That includes shooting at the pistol range, long-distance sharpshooter range and the

Western-style range, where guests shoot lever-action, open-sight rifles at metal targets that ping when they get knocked down.

The resort also offers a wide range of winter activities, from snowshoeing and cross-country skiing on the snow-covered golf courses to ice fishing and ATV tours.

A fun new winter attraction is "cool golf" played on the Chief Egan course, Marshall said. Extra-large cups are set up at the "greens," and golfers use high-loft clubs to drive neon-green tennis balls, he said.

"There's no pressure," he said. "It's a family fun activity that often ends up as a snowball fight after five holes."

Ozzie and Arnold, the Clydesdale horses that pull guests on wagon rides in the summer, are being trained to pull a sleigh for winter guests, Marshall said. The resort is also interested in lining up snowmobile touring for guests through an outside contractor.

Founded in 1883, the ranch's 140,000 acres of deeded and leased land in Silvies Valley is home to mountain meadows, ponder-

osa pine forests and the Silvies River drainage. Ranch hands manage 2,600 goats and 4,500 head of cattle.

The Retreat & Links at Silvies Valley Ranch is a 34-room resort offering luxurious accommodations, fine dining and a conference center. Golf Magazine recently recognized the Lodge at Silvies Valley Ranch as one of the 13 most spectacular golf course restaurants.

Breakfast, lunch and dinner is served ranch-style every day at long wooden tables shared by guests, staff and management. The beef and chevon comes from grass-fed cows and free-range goats raised on the ranch, and the meat is USDA-certified organic.

Chef Damon Jones, recognized as a premiere ranch-to-table chef, was recently selected as the Chef of the Year by the Oregon Beef Council.

Jones hails from Alabama, but his father has roots in Central Oregon. Jones began his culinary career as a sous-chef in New Orleans for the Brennan family restaurants and at Emeril's. Jones said he learned the principles of "scratch cooking" in New Orleans — owning the entire meal from start to finish.

In Oregon, he worked at the Rogue Valley Country Club, Crosswater at Sunriver Resort and the Larks Restaurant at the Ashland Springs Hotel, where he was the executive chef. He came to Silvies in March 2018.

Ranch-style meals at Silvies include seven courses featuring what's available locally and what's in season, Jones said. Silvies grows some herbs and vegetables in a micro garden and greenhouses. Local ranchers are invited to a more laid-back, buffet-style ranch barbecue on Fridays.

In addition to the opportunity to prepare great meals, golfing drew Jones to Silvies. His passion for golf explains why he has worked at so many golf resorts, he said. When he's not golfing or cooking, Jones said he enjoys the quiet and solitude of Eastern Oregon.

AMERICA'S TEST KITCHEN

Make flaky, crisp deep-dish pizza at home

If you're from the Northeast, or if you haven't been to Chicago, you may dismiss deep-dish pizza out of regional pride. That would be a mistake.

Real Chicago-style pizza is certainly thick, but its texture and flavor are something special: Instead of being bread-like, the crust offers the contrast of a good biscuit—airy inside, lightly crisp outside, and flaky throughout—and boasts a rich taste that holds its own under any topping. We wanted to achieve such results at home.

Deep-dish pizza crust includes a fair amount of fat. Some recipes rely on oil, but we thought the rich flavor of butter was unbeatable in this crust. We found cornmeal in just about every ingredient list we reviewed, and it indeed added good earthy flavor and crunch.

To achieve maximum flakiness, after mixing the dough and letting it rise, we employed a technique called laminating, which involves layering butter and dough through a sequence of rolling and folding to create ultra-flaky pastries. Adding melted butter to the pizza dough and spreading the rolled-out dough with softened butter before folding did the trick in our crust. Moving the dough into the refrigerator for its second rise ensured that the butter remained in distinct layers and didn't get too soft. For the finishing touch on our crust, we oiled our cake pans, which made the crust crisp and even more flavorful.

Following Chicago tradition, we covered the dough with shredded mozzarella before topping it with a thick tomato sauce. The cheese formed a barrier between the crust and the sauce, which prevented sogginess. A sprinkle of nutty Parmesan over the sauce provided a second layer of cheesy bite. We do not recommend mixing this dough by hand. Use the large holes of a box grater to grate the onion.

Deep dish pizza

Servings: 6-8

Start to finish: 3 to 4 hours (Rising time: 1 1/2 to 2 1/2 hours; Baking time: 20 minutes)

Dough:

3 1/4 cups (16 1/4 ounces) all-purpose flour
1/2 cup (2 1/2 ounces) cornmeal
2 1/4 teaspoons instant or rapid-rise yeast
1 1/2 teaspoons salt
1 1/4 cups (10 ounces) water, room temperature

3 tablespoons unsalted butter, melted, plus 4 tablespoons (2 ounces) softened

2 teaspoons sugar
1/4 cup (1 3/4 ounces) extra-virgin olive oil

Sauce and Toppings:

3 tablespoons extra-virgin olive oil

1/4 cup grated onion
1/4 teaspoon dried oregano
Salt and pepper

2 garlic cloves, minced

1 (28-ounce) can crushed tomatoes

1/4 teaspoon sugar

2 tablespoons chopped fresh basil

1 pound whole-milk mozzarella cheese, shredded (4 cups)

1/4 cup finely grated Parmesan cheese

For the dough: Whisk flour, cornmeal, yeast, and salt together in bowl of stand mixer. Whisk water, melted butter, and sugar in 4-cup liquid measuring cup until sugar has dissolved. Using dough



America's Test Kitchen/Carl Tremblay

A Deep-Dish Pizza in Brookline, Mass., as it appears in the cookbook "Bread Illustrated."

hook on low speed, slowly add water mixture to flour mixture and mix until cohesive dough starts to form and no dry flour remains, about 2 minutes, scraping down bowl as needed. Increase speed to medium-low and knead until dough is smooth and elastic and clears sides of bowl, about 8 minutes.

Transfer dough to lightly floured counter and knead by hand to form smooth, round ball, about 30 seconds. Place dough seam side down in lightly greased large bowl or container, cover tightly with plastic wrap, and let rise until doubled in size, 1 to 1 1/2 hours. (Unrisen dough can be refrigerated for at least 8 hours or up to 16 hours; let sit at room temperature for 30 minutes before shaping.)

For the sauce and toppings: Heat 2 tablespoons

oil in medium saucepan over medium heat until shimmering. Add onion, oregano, and 1/2 teaspoon salt and cook until onion is softened and lightly browned, 5 to 7 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Stir in tomatoes and sugar, bring to simmer, and cook until sauce measures 2 1/2 cups, 25 to 30 minutes. Off heat, stir in basil and remaining oil. Season with salt and pepper to taste. Transfer to bowl and let cool completely before using.

Adjust oven rack to lowest position and heat oven to 425 F. Press down on dough to deflate and transfer to clean counter. Press and roll dough into 15 by 12-inch rectangle, with short side parallel to counter edge. Spread softened butter over dough, leaving 1/2-inch border along edges.

Roll dough away from you into firm cylinder, keeping roll taut by tucking it under itself as you go. With seam side down, flatten cylinder into 18 by 4-inch rectangle. Cut rectangle in half crosswise.

Working with 1 half at a time, fold dough into thirds like business letter, then pinch seams together to form rough ball. Return dough balls seam side down to greased bowl, cover tightly with plastic, and let rise in refrigerator until nearly doubled in size, 30 minutes to 1 hour.

Coat two 9-inch round cake pans with 2 tablespoons oil each. Press and roll 1 dough ball into 13-inch round of even thickness, sprinkling dough and counter with flour as needed to prevent sticking. Loosely roll dough around rolling pin and gently unroll it into prepared pan. Gently press dough into pan, working it into corners and 1 inch up sides. (If dough resists stretching, let it relax for 5 to 10 minutes before trying to stretch it again.) Repeat with remaining dough ball.

For each pizza, sprinkle 2 cups mozzarella evenly over surface of dough, spread 1 1/4 cups tomato sauce over cheese, and sprinkle 2 tablespoons Parmesan over sauce. Bake pizzas until crusts are golden brown, 20 to 30 minutes. Let pizzas cool in pans for 10 minutes, then transfer to cutting board with metal spatula. Slice and serve.