

TRAILS TO

FEAST[™]
Eat Drink Oregon

SEVEN TASTY TRIPS
Around Oregon



FOOD TASTES BETTER WHEN YOU EAT IT WHERE IT COMES FROM.


Food isn't just food anymore. Food is everything. It's art, philosophy, and how we talk about who we are and how we want to live. In Oregon, we talk about it a lot, and rightly so.

Every fall, thousands of folks who love to eat and drink descend on Portland, Oregon for a four-day celebration of food and drink and everything else that makes this place amazing.

It's no wonder that hundreds of chefs from across Oregon and around the world come, too. They are joined by our brewers, vintners, chocolatiers, butchers, farmers, fishermen, crabbers, salt distillers, and ice cream, cheese and charcuterie makers. And just about every other kind of thing-you-can-make makers.

And whether you're here for Feast Portland or are planning your own culinary adventure, here's some inspiration to get you started.

traveloregon.com/bounty

bon appétit *presents*

**FEAST
PORTLAND**
A celebration of Oregon Bounty
EVERY SEPTEMBER

OREGON FOOD TRIPS

Because all that good stuff being devoured at Feast Portland comes from all over Oregon, we're inviting you to add a few days and enjoy one of our Oregon Food Trails. They're seven routes handpicked by Oregon artisans where you'll eat and drink your way across the state. Whether you come this fall for the festival, or another time just because you like food, you'll find something tasty around every turn.

- 1** ★ Feast Portland
- 2** Oregon Cheese Trail
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See all the trails and plan your own Oregon food trip at traveloregon.com/bounty

OREGON CHEESE TRAIL



Sarah Marcus has followed both her passion and a dream. In 2008 she moved with her husband to Dundee where they launched Briar Rose Creamery two years later. Sarah has received numerous awards for her aged cheeses, fresh chevre, and euphoria-inducing chocolate chevre. Here's how Sarah recommends spending a few days around Oregon on a cheese-filled road trip.



Start your day

At Fairview Farm in Dallas, cheese lovers can grab some goat milk yogurt made right there on the farm. Top the yogurt with some fresh blueberries, strawberries or blackberries, and you've got a terrific morning starter. fairviewfarmdairy.com

Meet the maker

Learn how to make your own goat cheese at Quail Run Creamery near Gaston. They offer cheesemaking classes on weekends where you can get your hands into the curds and whey. quailruncreamery.com

Can't-miss meal

When I'm down in Southern Oregon visiting Rogue Creamery in Central Point, I make a beeline to Buttercloud Bakery just down the road in Medford. Their mac-n-cheese with Rogue blue is pure heaven. roguecreamery.com, buttercloudbakery.com

Unique sleeps

The Black Walnut Inn in the Red Hills of Dundee is a beautiful, Tuscan-inspired villa with panoramic views. You're surrounded by wineries and are within an hour's drive of four artisan creameries. blackwalnut-inn.com

A treat worth driving out of your way

At the Cheese Bar in Portland you can buy from the best cheesemonger in the country, Steve Jones. Sit for a while and enjoy a cheese or cured-meat board, and one of the best sandwiches in Portland. cheese-bar.com

See more of Sarah's tasty tips at traveloregon.com/bounty

Throughout Oregon cheese artisans rely on milk from cows and goats that graze on the fertile grasses which help define flavors and give a sense of place every bit as much as the terroir of wine grapes. Pictured: Tillamook County Dairy Farm.

Sarah Marcus
Briar Rose Creamery
Dundee, Oregon





PERFECT WINE COUNTRY WEEKEND

Stephanie Pearl Kimmel has been inspired by the bounty of the Willamette Valley for more than 40 years. Considered by many to be the godmother of Northwest cuisine, Stephanie is a pioneer in the local, seasonal food movement, and has been an active restaurateur in the Willamette Valley since the 1970s. Stephanie put together this two-day adventure to give you a taste of the fabulous food, wine and landscape that you'll find up and down the Valley.



Start your day

The Lane County Farmer's Market is a hive of delicious activity three days a week in the heart of Eugene. I like to pick up a pastry from Hideaway Bakery and a cup of great coffee from Noble Coffee on the corner. lanecountyfarmersmarket.org

Get out the camera

After you've had lunch at King Estate overlooking the Lorane Valley south of Eugene, it's impossible to keep your camera put away. The winery, the gardens, the food and the view make for fabulous photo ops. kingestate.com

Meet the maker

In the north end of the valley, drop in on talented winemaker Remy Drabkin of Remy Wines in McMinnville. She has a new tasting room where you can sip and chat with her about the unique varietals she grows. remywines.com

Can't-miss meal

Whether you stay and linger with your lunch or pack a picnic, the Red Hills Market in Dundee is not to be missed. Grab a glass of wine and hit the bocce ball court — you could very well be competing against an Oregon vintner. redhillsmarket.com

Unique sleeps

At the north end of the Valley, the Allison Inn & Spa is an ultimate Oregon Wine Country experience and their JORY restaurant does wonderful things with the products grown on and around the property. theallison.com

See more of Stephanie's tasty tips at traveloregon.com/bounty





Ever since she was a little girl, Elan Hagens has been playing in the woods. After being featured on the hit reality show “Greatest American Dog,” she started working with animals full-time. After reading a few articles about truffle dog training, she decided to combine two of her passions: food and dogs. Today, Elan’s line of truffles and truffle-infused products is a hit at local farmers markets and with some of Portland’s top chefs. Here’s how Elan recommends spending a few days around the central Willamette Valley and Oregon Coast.



Start your day

I jump start my morning at Happyrock Coffee Roasting Company in Gladstone, just a few blocks away from the scenic Clackamas River. Try “The Temptress.” It’s a truffle-salted caramel mocha that’ll really get you going. happyrockcoffee.com

You’ve gotta see this

On my way to the Coast I love the windy drive up to Marys Peak west of Corvallis. It’s very dense forest and has some great mushroom hunting. On a clear day you can see all the way to the Coast.

Unique sleeps

The Looking Glass Inn in Lincoln City has great views of Siletz Bay and the ocean, and it’s just a few blocks to the beach. I love to curl up with my dogs by the fire after a day of foraging in the coast range. lookingglass-inn.com

Can’t-miss meal

If you are a lover of wild edibles, you have to add The Joel Palmer House in Dayton to your bucket list. For a splurge, try the Mushroom Madness tasting menu and grab a bottle of their Oregon Truffle Oil on the way out. joelpalmerhouse.com

A treat worth driving out of your way

For me it’s Salt and Straw in Portland. Their seasonal wild berry ice cream is amazing, as are all the local unique flavors and combinations of their small batch creations. saltandstraw.com

See more of Elan’s tasty tips at traveloregon.com/bounty

Oregon’s streams and creeks are crossed by dozens of historic covered bridges, many in prime foraging country. Pictured: Mosby Creek Covered Bridge near Eugene.

Dave Bassett

Elan Hagens
Temptress Truffles
Wild Edibles
West Linn, Oregon



RIVERS RUN THROUGH IT



Aaron Longton began fishing with his father at the tender age of eight on the many wild and scenic rivers of Southern Oregon. Today he fishes for salmon, black cod and halibut in the Pacific Ocean out of Port Orford. Aaron also pushes for sustainable practices in Oregon's seafood industry, believing you can have both protected fisheries and a strong economy. Here's a two-day excursion where you can take in everything from the Coast to Crater Lake, with plenty to eat and drink in between.



Start your day

Before heading out on the ocean to drop my lines, I'll hit Paradise Café in Port Orford for an early breakfast. It's a classic diner where the local fishing crowd gathers to swap stories and enjoy their enormous pancakes.

You've gotta see this

When I'm not out on the boat, I love to relax with a fly pole in my hand on the North Umpqua River. When the day is done you can't beat the Steamboat Inn east of Roseburg. It's right on the bank of one of the country's most scenic rivers. thesteamboatinn.com

A treat worth driving out of your way

You can't tour southwest Oregon without taking in Crater Lake. After a hike around the rim, grab a table on the veranda and sip on a merlot or viognier from one of the many Southern Oregon wineries found at the lodge. craterlakelodges.com

Can't-miss meal

If you're going to eat someplace in Southern Oregon, make it New Sammy's Cowboy Bistro in Talent. The chef has her own garden and buys almost everything else (including my fish) from local suppliers.

Unique sleeps

Whether you're in town to tour wineries or take in a performance at the Oregon Shakespeare Festival, the historic Ashland Springs Hotel is a great home base. You're just a couple of steps from the theaters and restaurants. ashlandspringshotel.com

See more of Aaron's tasty tips at traveloregon.com/bounty

The salmon and steelhead-rich rivers of Southern Oregon feed the fertile valleys where wine grapes grow, spilling into the Pacific Ocean between Reedsport and Brookings. Pictured: Cape Blanco near Bandon.

Aaron Longton
Commercial fisherman
Port Orford, Oregon





HIGH DESERT BREWS

Jimmy Seifrit got the brewing bug early on, while growing up in Philadelphia. An urge to move west — specifically to a mountain town — landed him in Bend. An avid home brewer, Jimmy turned professional in the tank rooms of Deschutes Brewery. In 2011, the chance to take over brewing at Bend’s 10 Barrel Brewing was an opportunity he couldn’t pass up. His approach is out-of-the-box, with beers that feature innovative methods and non-traditional ingredients. Here are some of Jimmy’s favorite ways to spend a few days in Central Oregon beer country.



Start your day

At the Gallery in Sisters, the food is high-end diner and the service is down home. While you’re in the area, stop in at Three Creeks Brewing for a Chocolate Porter or a Stonefly Rye. galleryrestaurantandbar.com

You’ve gotta see this

Check out Peterson Rock Garden outside of Bend. They have some really cool eccentric sculptures created in the early 1900s. Then head over to 7th Street Brewhouse in Redmond for a Bombshell Blonde. cascadelakes.com

A treat worth driving out of your way

Take a hike around Stein’s Pillar in the Ochoco National Forest. On your way back through Prineville, drop in at Solstice Brewing for a cold Prinetyucky Pale Ale. solsticebrewing.com

Can’t-miss meal

Trek the Bend Ale Trail, then stop by the Broken Top Bottle Shop in Bend for an amazing selection of Oregon beers and local foods. I love their Buritto Rojo made with smoked Columbia River salmon and cheddar from Cada Dia Cheese in Prineville. btbsbend.com, cadadiacheese.com, bendaletrail.com

Unique sleeps

A weekend at Sunriver Resort is a total escape. Get one of their River Lodge rooms overlooking the Deschutes. The Sunriver Brewing Company is just a short ride away. sunriver-resort.com, sunriverbrewingcompany.com

See more of Jimmy’s tasty tips at traveloregon.com/bounty

Central Oregon is quickly becoming “beervana,” a place where those who love to recreate outdoors can add dozens of brews to their itineraries. Pictured: Smith Rock State Park near Terrebonne.

Larry Andreasen

Jimmy Seifrit
10 Barrel Brewing Co.
Bend, Oregon





CANYONS, PEAKS AND ORCHARDS

Randy Kiyokawa grew up among fruit orchards in one of the most stunning places on earth: Parkdale, Oregon, at the base of Mt. Hood. After going away to college he returned home to join Kiyokawa Family Orchards, a third-generation family operation that began in 1911. Randy now grows over 100 varieties of apples, plus cherries, pears and much more. The family has a bustling farm stand that welcomes visitors when the fruits are ready to pick. Here's how Randy recommends taking a tasty two-day trek around the eastern and southern sides of the mountain.



You've gotta see this

The Hood River Fruit Loop is 35 miles of U-pick nirvana, wineries, fruit stands and seasonal events. Bring a picnic and enjoy it under the trees with some fresh-pressed cider. hoodriverfruitloop.com

Can't-miss meal

When I want a great meal after a day in the orchards, I head to Celilo Restaurant and Bar down the valley in Hood River. They do wonders with locally grown and foraged ingredients. celilorestaurant.com

A treat worth driving out of your way

Eagle Bakery is a hidden gem in Madras. They're a small family-owned shop open on Fridays and Saturdays only. Get there early for one of their signature cinnamon rolls or a daily special like biscuits and gravy. eaglebakery.net

Unique sleeps

The Imperial River Company in Maupin is the place to unwind after a day rafting or fishing on the Deschutes River. This quaint inn features 25 Oregon-themed guest rooms located just steps from the stream. deschutesriver.com

Get out the camera

Heading down the backside of Mt. Hood on Highway 35, drive past Cooper Spur Resort up to Cloud Cap viewpoint. It's one of the most amazing views of the mountain you'll find from any direction.

See more of Randy's tasty tips at traveloregon.com/bounty

The Hood River Valley winds its way 20 miles from the timberline of Mt. Hood to the Columbia River. It comes alive with blossoms in the spring, fresh fruit all summer long, and bustling roadside markets at harvest time. Pictured: Apple blossoms in spring near Parkdale.



Randy Kiyokawa
Kiyokawa Family Orchards
Parkdale, Oregon

Larry Andreasen

TRAILS TO FEAST

JOHN DAY - PENDLETON - ELGIN - ENTERPRISE - JOSEPH

EASTERN OREGON BY THE GLASS



The Stein family has been farming crops in Wallowa County for multiple generations. Because they produced high quality rye, wheat and barley, the next step was a logical one: use it to create a micro distillery. Located in Joseph, Stein Distillery takes a grain-to-glass approach, controlling every element that goes into their whiskies, vodka and rum. Here's how Austin and Heather Stein recommend spending a few days sipping your way around Eastern Oregon.

Get out the camera

When we're headed west to Central Oregon, the Journey Through Time Scenic Byway always takes our breath away. If you hit the Painted Hills in the early morning the light is spectacular. traveloregon.com/byways

Can't-miss meal

Walk into Hamley Steakhouse and Saloon in Pendleton and you'll think you've stepped back in time. Enjoy a ribeye and glass of Oregon syrah surrounded by furnishings from some of the country's most famous (and infamous) Wild West saloons. hamleysteakhouse.com

Unique sleeps

Sample some of the best craft beers in the state on the Eastern Oregon Brews Byway, then head out to Elgin and call it a night at Cabin Creek Guest Ranch. Wake up to an omelette made from their own chickens. visiteasternoregon.com/beertag

Meet the maker

Just down the road from us in Enterprise is one of our favorite Oregon breweries, Terminal Gravity. If you're cycling or driving the Hells Canyon Scenic Byway, it's a must stop for a brew and the killer view of the Wallowa Mountains. terminalgravitybrewing.com

You've gotta see this

For one of the best views in the state, drive up Hat Point Road and hike the rim of Hells Canyon. On your way back, saddle up to the bar at the Imnaha Store and Tavern for a burger and brew. traveloregon.com/hells-canyon

See more of Austin and Heather's tasty tips at traveloregon.com/bounty

The visions of Eastern Oregon's brewers, vintners and distillers are as expansive and unique as the landscape itself. Pictured: Eagle Cap Wilderness near Joseph.

Austin and Heather Stein
Stein Distillery
Joseph, Oregon





Can't get enough Oregon in your diet? Don't miss other epic events like the Oregon Truffle Festival, Oregon Brewers Festival, Memorial Day in Oregon Wine Country, or the Oregon Oyster Cloyster Festival, just to name a few. Get the full lowdown at traveloregon.com/bounty



bon appétit presents
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