

# 1859

## Oregon's Magazine

THE  
ULTIMATE  
OREGON

Road Trip

12  
DAYS,  
TONS OF  
SIGHTS



LIVE | THINK | EXPLORE | OREGON  
July | August volume 63

## DEPARTMENTS

JULY | AUGUST 2020 • volume 63



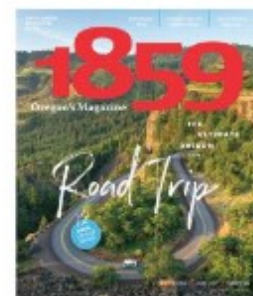
30



84



36



10 Editor's Letter  
11 1859 Online  
94 Map of Oregon  
96 Until Next Time

### COVER

photo by Whitney Whitehouse  
Rowena Crest Viewpoint  
(see The Ultimate Oregon Road Trip, pg. 54)

## LIVE

### 14 NOTEBOOK

Mocktails and sweet treats—that's what summer is about, and we've got a few Oregon options for you. Bonus—an enlightening book from Portland author Kesha Ajose Fisher.

### 20 FOOD + DRINK

Get your sushi and pastry fix with our picks from around the state, then plan a trip to Central Oregon's Rainshadow Organics. Plus, join in our Beerlandia writer's perfect Central Oregon beer road trip.

### 24 FARM TO TABLE

Wasabi may be native to Japan, but Oregon Coast Wasabi is one of three producers in the United States. Learn how to incorporate this powerful flavor into your home cooking.

### 30 HOME + DESIGN

We spend a lot of time in the kitchen. These kitchen upgrades will inspire you to make yours a centerpiece you want to spend time in. Plus, Oregon-made tiles and how to use them.

### 36 MIND + BODY

Need inspiration? Look no further than 8-year-old Rylee Hunt, a BMX rider and CrossFit enthusiast who takes her health and fitness very seriously.

### 38 ARTIST IN RESIDENCE

Two Portland actors have started The Theatre Co., which practices site-specific theater. The first season was derailed by coronavirus, but the show must go on.

## THINK

### 42 STARTUP

The Dyrft seeks to improve the search for the perfect campsite, with users providing reviews of sites all over the United States. Never get stuck next to a dumpster again!

### 46 WHAT'S GOING UP

Get outside this summer with a new golf course at legendary Bandon Dunes, as well as more off-season offerings at Mt. Bachelor—we're talking ziplines.

### 48 WHAT I'M WORKING ON

Jaine Schmidt started Schmidt's Naturals. When she sold the successful company, she wasn't done innovating. Now she's written a book to help other entrepreneurs succeed, as well.

### 50 MY WORKSPACE

Bend's Seahorse Chocolate is a bean-to-bar experience, complete with a local roastery and each bar's cocoa sourced directly from growers around the world.

### 52 GAME CHANGER

Portland's Partners in Diversity seeks to help companies recruit and retain professionals of color in the region.

## EXPLORE

### 82 TRAVEL SPOTLIGHT

As Oregon slowly reopens, these three Pearl District museums will make for a rich day of culture.

### 84 ADVENTURE

Put rafting the Owyhee Wild & Scenic River on your ultimate Oregon bucket list—it's a landscape you have to see to believe.

### 86 LODGING

Bay Point Landing in Coos Bay is the contemporary glamping resort of your Southern Coast dreams. Bring your own rig or enjoy a tiny house or Airstream trailer.

### 88 TRIP PLANNER

Pendleton is synonymous with Round-Up, and for good reason. But there is more to this Eastern Oregon town. Swing through for a taste.

### 92 NORTHWEST DESTINATION

Napa Valley is truly the land of plenty—plenty of wine, top restaurants and culture.



Color defines this kitchen reboot in Southeast Portland.



## Beyond Basic

These three kitchens eschew plain subway tile for picks with more pizzazz

written by Melissa Dalton

### SE Portland: Craving Color

THERE WAS NEVER a question as to whether Shelly and Paul Buchanan would embrace color in their kitchen. "I wanted color to be a distinctive quality of the space," said Shelly, a painter and school librarian. "We've spent a fair amount of time in Mexico—places where bright colors are part of the common palette," added Paul, an employment lawyer. "I think both of us have always been drawn to that, even though it's not very typical for the more muted Pacific Northwest."

After sixteen years in their 1930 Sellwood cottage, the couple was ready for a new kitchen. They disliked how the work triangle was bookended by an eating nook and a dining room, finding that the two seating areas were redundant and the cook was shut away behind a door. Enter interior designer Therese DuBravac from Neil Kelly with a scheme that not only functions better, but reflects the couple's history in the home and love of vibrant color.

For the new plan, DuBravac co-opted the nook, removed the door and widened the entry, inventoried belongings to optimize storage and created dedicated zones. Now, there's a deep baking counter for rolling dough and a beverage station for brewing coffee. A peninsula allows the cook to chat with guests, serve the meal or sit for an informal bite.

The material mix feels good under hand, from the brass hardware and black enamel Aga range to the green soapstone and locally sourced Madrone counters. Shelly picked the backsplash tile, a sunny pattern from tilemaker Pratt & Larson, and DuBravac complemented it with a terracotta floor tile in a subtle gradation of shades. "They liked the idea that the materials were not static and perfect, that things showed age over time," DuBravac said. "They talked about the fun and family memories in the house, and how the wear is a reflection of how the house is used."



Kate Photo graphy





ABOVE A sunny tile from Pratt & Larson mixes up the kitchen. AT RIGHT, TOP The Dunthorpe kitchen includes new wood beams and a fresh tile. BOTTOM, FROM LEFT In the Tigard home, the designer took down a wall to connect the kitchen and dining area. White quartz counters and flat-front cabinets give the kitchen a modern feel. A skylight adds depth, and the orange tile provides a pop of color.

Turns out, the brilliant turquoise on the cabinetry, "Mariner" by Sherwin Williams, is a favorite color among many. "It fits right in," Shelly said. "Our dining room is orange. My office is a light turquoise. Our bedroom is yellow. All the rooms have color."

### Tigard: A Happy Backsplash

When Wendy Collins and her husband bought their 1977 fixer-upper in Tigard's Bull Mountain neighborhood in 2006, "It was the worst house on the block," she said. But a half-acre yard compensated for pancake batter yellow walls, off-white carpeting and faux marble Formica. Over time, the couple updated bathrooms and painted the exterior, but didn't address the kitchen's issues until calling Christie Architecture in 2014.

The existing kitchen was a tight U-shape that forced a busy circulation path through the work triangle and caused a choke point at the refrigerator. "For some reason, my kid and my dog were always at the fridge," Collins said. Architect Lisa Christie also noticed the clunky layout. "Everything felt choppy and not cohesive," she said.

Christie designed a new plan that better protects the cook. First, a small addition enlarged the space by less than 100 square feet, and the kitchen table was swapped for a 7-foot island with seating on one side, where the kids now naturally gravitate. A cleverly placed skylight mirrors the length of the island to make the sub-8-foot ceilings feel higher and bathe the prep space with natural light.

Christie removed a wall in order to connect the kitchen and adjacent dining room. Now, white quartz counters and flat-front cabinets let the workspace recede, while a long spine of walnut cabinetry conveys



warmth and knits the two areas together. "The idea was to make part of the kitchen really quiet and bright, and then have that [walnut] focal wall," Christie said.

When Christie asked Collins what she wanted for the stove backsplash, Collins thought she should play it safe and suggested a basic subway tile. But the architect wasn't having it, instead producing a tile sample in Collins' favorite color. "She just had a way of reaching into my head and understanding what I wanted, and presenting it to me in a way that I could never have articulated," Collins said. Now, there's a bright spot of orange Clayhaus tile behind the stove. "It really is my favorite thing," Collins said. "It makes me happy."

### SW Portland: Modern Mediterranean

Many homeowners appreciate a house with history. While the old plaster walls and beamed ceilings in this 1927 Mediterranean-style home in the Dunthorpe neighborhood of Portland certainly conveyed historic charm, the kitchen had been left in a state of arrest. Thanks to a poor remodel by a previous seller, non-loadbearing walls had been cut down to create an open plan, the sheetrock left rough and unfinished. "It's hard to describe how bad it was," said interior designer Joelle Nesen, whose firm Maison worked with Cornerstone Construction to rectify the damage.

The homeowner's goals were straightforward: she wanted a cook's kitchen with lots of storage and room to move. The team started by incorporating a small addition, then adding hefty wood beams at the 10½-foot ceilings in order to weave the new space in with the old. "That was sort of a mathematical problem to get the sizing right, and to feel appropriate to the house," Nesen said of the new beams. Tall steel windows at the sink also fit in with the original architecture.

Throughout the project, the team endeavored to take cues from the home's Mediterranean style without getting slavish about period detail. Crisp Shaker cabinets with streamlined brass pulls were topped with a rich soapstone counter. Wire mesh inserts lend a relaxed feel to the upper cabinets, which the designers used to frame a statement wall of terracotta tile from Ann Sacks. The tile's honey yellow, charcoal and off-white pattern reads both old world and fresh. "We wanted something that didn't feel too fussy, and also a little more modern," Nesen said. "But also, like somebody could say, 'Oh this? It was sitting in the garage and we found it.' A custom black steel stove hood completes the composition.

The kitchen is no longer a site of arrested development. Nesen recently checked in with the homeowner: "She said it encourages her to cook and create more often," the designer said. ■