

A man with a mustache, wearing a straw cowboy hat and a blue and white plaid shirt, is seated in a workshop. He is focused on working on a brown leather cowboy boot, using a mallet and a piece of yellow material. The background shows various tools and equipment on shelves and workbenches.

PENDLETON MAKERS

TRAVEL
PENDLETON

www.travelpendleton.com

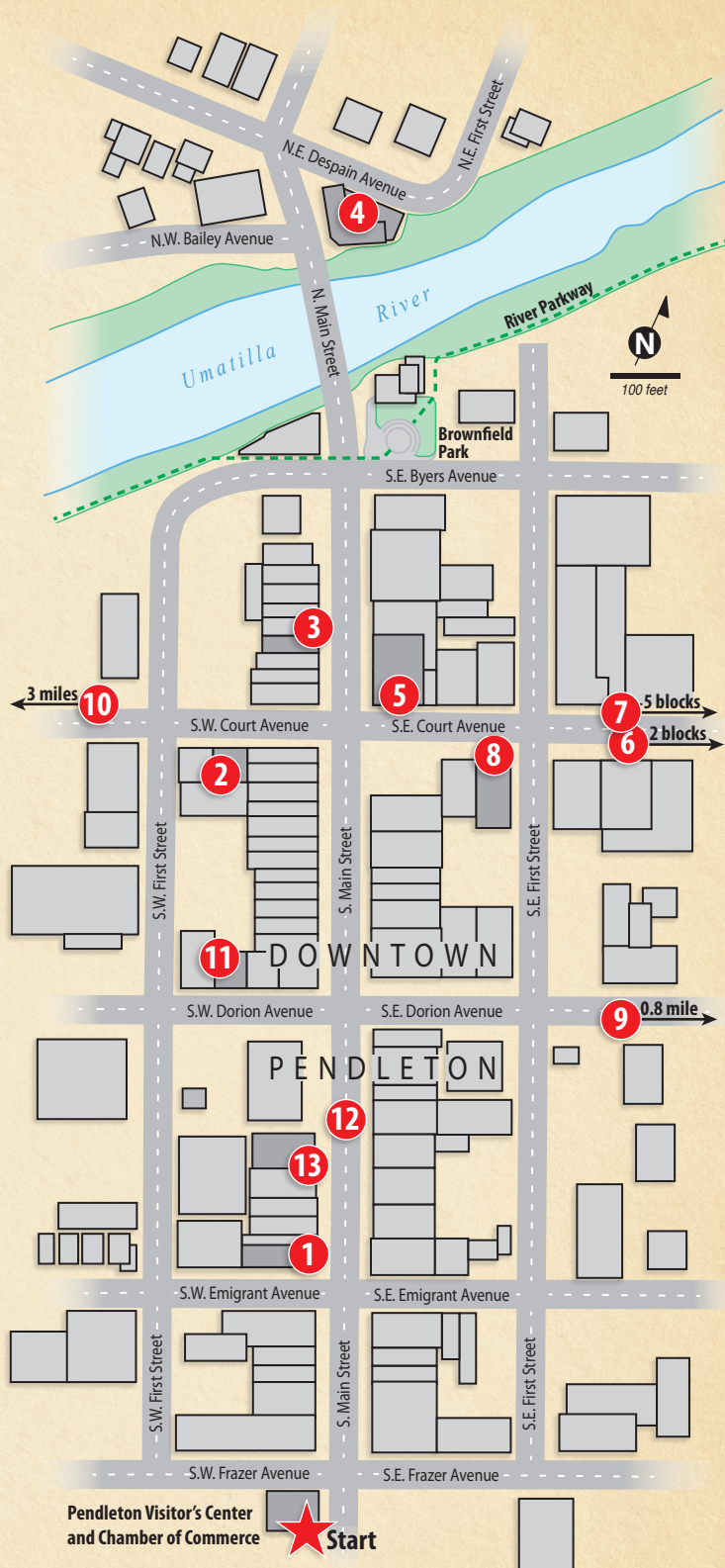
MEET THE MAKERS

Best known for legendary rodeo, fine woolens and leather craftsmanship, Pendleton has a well-deserved reputation as a town where the best of Western tradition and heritage lives on.

From saddles, hats and boots to beer, whiskey and vodka, Pendleton's craft culture — driven by its pioneering spirit — is one of the most well-regarded in the state. While urban cities have seen the rise of artisan-driven businesses in the past decade, Pendleton's makers were here long before it was cool — and they're still around to show you. Meet the Pendleton Makers!



- ★ Start at the **Pendleton Visitors' Center and Chamber of Commerce**, on the southwest corner of Main Street and Frazier Avenue.
- 1 Head north to **A Piece of Pendleton**, on the corner of Main and Emigrant.
- 2 Continue two blocks north on Main Street, then hang left onto Court Avenue to your next stop at **Montana Peaks Hat Co.**
- 3 Back onto Main Street, head north half a block to **Pendleton Hat Co.**
- 4 From there, continue north over the Umatilla River, then cross Main Street to **Pendleton Center for the Arts**.
- 5 Now it's time to head south, back over the river. Turn left (east) onto Court Avenue to **Staplemans Boots & Leather**.
- 6 By now, you might be hungry ... if so, continue east on Court Avenue to **The Prodigal Son Brewery & Pub** or ...
- 7 **Oregon Grain Growers Brand Distillery**. Both serve delicious food and drinks.
- 8 Back at the corner of Court Avenue and SE First, you'll find **Hamley's Western Store**.
- 9 Now, it's time to find your car for a short drive east to **Pendleton Woolen Mill**.
- 10 Then, you can zip over to the west side of town to visit **Barhyte Specialty Foods**.
- 11 Back in town, relax with a glass of wine at **Scarlet Oak Barrels**.
- 12 If it's a Friday evening, you can't miss **Pendleton Farmers Market**.
- 13 As a bonus, **Linda** of **LL Bevington** creates one-of-a-kind hand-crafted leather goods and accessories. Call for an appointment: 970-390-0196



Then, explore more of Pendleton's shops and restaurants.

ThePendletonMakers.com

A PIECE OF PENDLETON



MONTANA PEAKS HAT CO.



Everything in A Piece of Pendleton is locally made, so come on in and meet manager **Sheri Towers**. She can tell you all about the 50 makers featured in this consignment shop, owned by Pendleton Underground Tours and located on the corner of Main and Emigrant. A quick browse offers visitors hand-beaded jewelry, woven wool salvage rugs, lavender cleaners and essential oils, fused glass trays, scented soy wax candles and local art and photos. Check out the Prison Blues brand of jeans and clothing, produced nearby by inmates at the Eastern Oregon Correctional Institution. Stop by Monday through Saturday from 10 a.m. to 6 p.m.

Laura Wortman and **Richard Blackburn** are Western hatmakers for the world. Their hats have appeared in films and television shows, and their clients stretch from Russia to Hawaii. Here in Pendleton, the pair are hatmakers to the Round-Up Queen and her court. Each Montana Peaks hat starts with a custom fitting using an antique conformiture device for precise measurements, then involves up to 15 steps, from plating and blocking to ironing and sanding. "Hats are an extension of your personality," Laura explains. "We create what you want and quality takes time." Store hours vary by season, usually mid-morning to mid-afternoon, closed Wednesdays and Sundays; call ahead to confirm.

1

A Piece of Pendleton
369 S Main St. • 541-379-1215

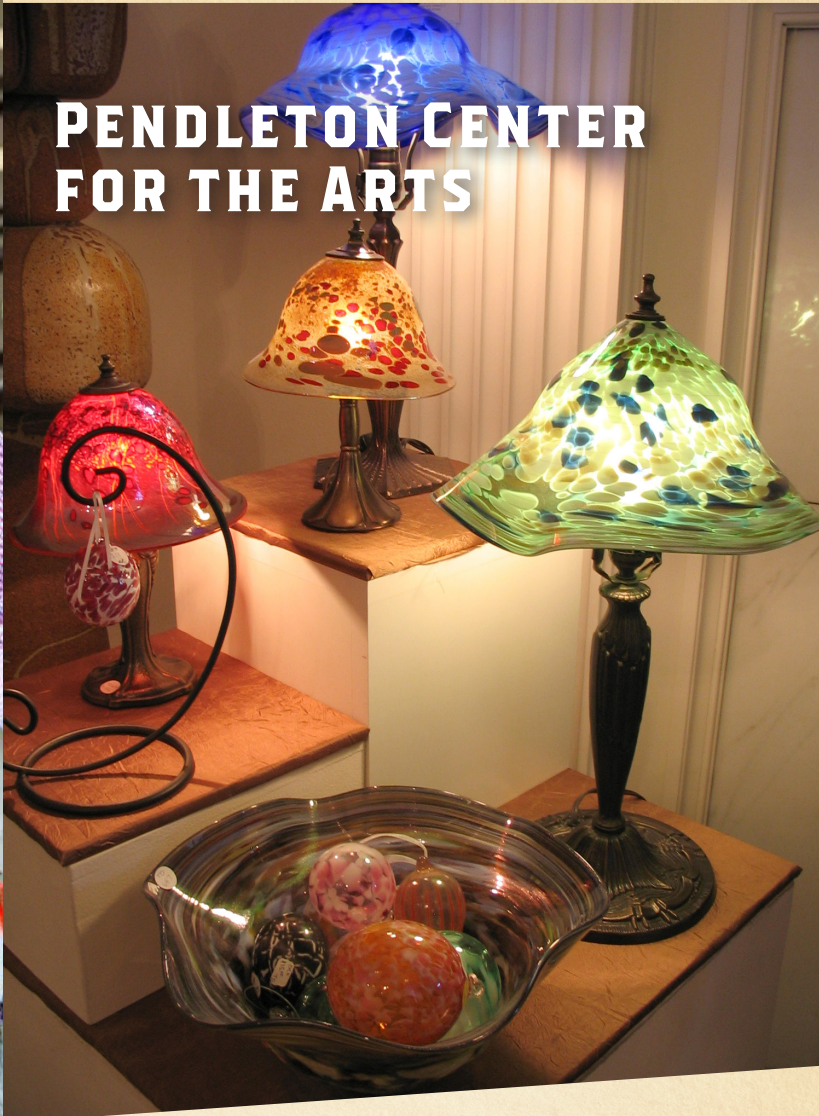
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Montana Peaks Hat Co.
24 SW Court Ave. • 541-215-1400 • MontanaPeaks.net

PENDLETON HAT CO.



PENDLETON CENTER FOR THE ARTS



As **Perk Perkins** sees it, quirks are what make a hat interesting. “We try to give hats character,” he says, and minor imperfections do just that. Perk has been making hats for 23 years, the last three in Pendleton. He started in the trade by refurbishing and selling used hats — these days most are new. A broad selection of manufactured hats line the walls, from straw to leather, but he also creates his own designs from a beaver/rabbit fur blend. With some deft handwork and a steamer, Perk can tip a brim and crease a crown to suit any taste and match any head. “What’s important is the fit.” Perk is happy to talk shop with visitors during store hours, 10 a.m. to 6 p.m., Monday through Saturday.

“Having space to exhibit and sell work is a big thing for an artist,” says **Roberta Lavadour**, executive director of the PCA. The Center provides visibility for more than 100 regional artists in the Pendleton Foundation Trust Fine Craft Gallery, which features everything from hand-blown glass to jewelry crafted from reclaimed materials to note cards by local artists – including nationally-known painter Hiroko Cannon. Some work, such as the functional and decorative pottery, is crafted on-site. “Part of our job is mentoring artists,” Roberta adds. “We offer them a place to work and assistance with packaging and marketing.” Later this year the Center plans to open a maker’s space for teens. Pendleton’s artistic talents are on display Tuesday through Friday, 10 a.m. to 4 p.m., and Saturday, noon to 4 p.m.

3

Pendleton Hat Co.

141 S Main Street • 360-739-7289 • PendletonHatCompany.com

4

Pendleton Center for the Arts

214 N Main St. • 541-278-9201 • PendletonArts.org

STAPLEMANS BOOTS & LEATHER



After 20 years of bootmaking, **Richard Stapleman** has it down pat – but it's taken a lot of practice. "There's a huge skill set on this," he admits. "Visitors expect quality craftsmanship. Pendleton is absolutely the town for it." Recently, **Elly Mexted** came aboard; Richard does the fitting and functional work, while Elly specializes in artistic inlayed leather.

A good pair of handmade custom boots can take 40 to 60 hours of work. "There's some very intricate cutting and a lot of steps," says Elly. That means lots of hand stitching, but the pair also use the shop's 13 vintage sewing machines, some 80+ years old. Drop by to watch them in action, Monday through Saturday 8 a.m. until 6 p.m.

THE PRODIGAL SON BREWERY & PUB



OREGON GRAIN GROWERS BRAND DISTILLERY



Tucked away behind The Prodigal Son's roomy restaurant and pub stand several massive stainless steel vessels, brewing and fermenting the next batches of beer.

Brewmaster **Jean-Luke Alexander** says each 300-gallon batch takes 8 to 9 hours to brew and about 7-10 days to ferment and settle. Owners **Tim and Jennifer Guenther** have been serving patrons since 2010. The Prodigal now produces more than 10 beer varieties, which rotate seasonally. Jean-Luke uses grains grown and malted here in eastern Oregon, as well as specialty grains from around the globe, and all hops and yeast are sourced from Oregon. From Fatted Calf Oatmeal Stout to Huckleberry Wheat and Belgian Cherry Sour, the brew list should please any beer buff who bellies up to the bar. Come taste what's on tap (and on the menu), Tuesday to Saturday, 11 a.m. until 10 p.m. and Sunday, noon to 9 p.m.

Master distiller and owner **Rodney Bullington** is not afraid to experiment. In a few short years since he and his wife, **Kelli**, opened the distillery, he's created his own brands of Umatilla Gold Whiskey, Deluxe Gin, and vodka varieties flavored with coffee, mint, pineapple, watermelon, and horseradish. Everything is done in-house, from fermenting the mash to bottling and corking. The ingredients are local, too: malted barley from Baker County, wheat from Umatilla County watermelons from Hermiston, apples and pears from Hood River. The wood-fired pizza oven in their Bitchen Kitchen is busy most days, serving up crispy crust pies with toppings like pistachio pesto and prosciutto ham. Closed Tuesdays, OGG is open 9 a.m. to 8 p.m. on Sunday and noon to 9 p.m. the rest of the week.

6

The Prodigal Son Brewery & Pub

230 SE Court Avenue • 541-276-6090 • ProdigalSonBrewery.com

7

Oregon Grain Growers Brand Distillery

511 SE Court Ave. • 541-276-0070 • OregonGrain.com

HAMLEY & CO.



“**T**here’s still a lot of call for saddle makers,” says **Pedro Pedrini**. “But Old World craftsmanship is going away: one craftsman, start to finish, no assembly line.”

At Hamley & Co., Old World practices are still the rule. Pedro is Hamley’s shop foreman, bringing 45 years of experience to the workbench. He likes to think about the horse as he builds his saddles: “The idea is to fit the horse and the rider.” Pedro also leads Hamley’s Saddle Academy, instructing the next generation in technique but giving a loose rein. “I teach skills, not style.”

Sporting an elegant handlebar mustache, **Hank Moss** brings his own style, with 15 years of saddle making under his belt and a broad knowledge of saddle history. Around 1919 Hamley’s first built their popular “Association” saddle tree

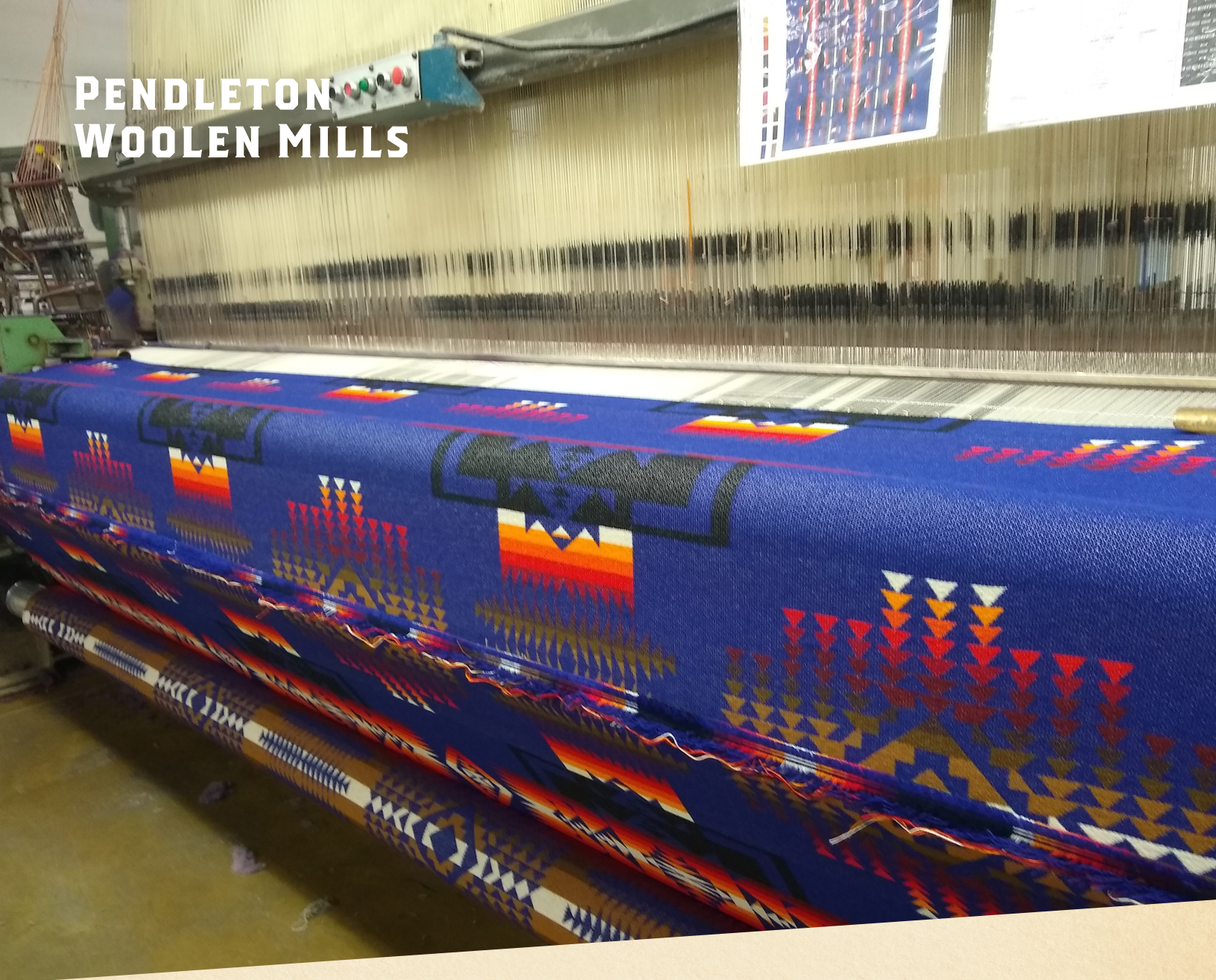
(the wood and rawhide “foundation”) for saddle bronc riding, he explains. A modified version remains a top seller today.

“It’s heavy duty and holds the rider in better. But people still buy it for a ranch saddle.” Saddles may take 50 hours of work and Hank’s a stickler for detail, keeping every hand stitch consistent. “You’ve got to do a good job, ‘cause it’s going to last 100 years.”

Hank’s son **Wyatt Moss** joined the crew in 2017, specializing in tack and strap goods. Making chaps to reins, Wyatt applies his skills with a host of tools – punches, edgers, and skiving knives – to shave and carve the leather. His work may be functional, but he still applies some artistry. “Anything carved we design ourselves,” he says, and he enjoys custom jobs where his bridle patterns match the saddle.

You can see the fruits of their labor in Hamley’s saddle showroom, Monday to Thursday, 10 a.m. to 6 p.m., Fridays until 7:30 p.m., and weekends until 5 p.m.

PENDLETON WOOLEN MILLS



Few Western brands have international recognition like Pendleton Woolen Mills. Since 1909, the mill has produced quality wool blankets here in town and tradition remains their hallmark. Native Americans are some of the company's biggest customers, with some mainstay woven designs dating back a century. "A lot of businesses try to create heritage," says manager **John Boston**. "We're the real

deal. We're the only remaining textile mill in Oregon and one of the largest blanket manufacturers in the country."

The mill outlet store offers a broad selection of Pendleton blankets, clothing, and accessories. A small museum is also on site and free tours are offered four times daily during the week; business hours are Monday through Saturday, 8 a.m. to 6 p.m., and Sundays, 9 a.m. to 5 p.m.

BARHYTE SPECIALTY FOODS



SCARLET OAK BARRELS



When the Barhyte family started making mustards in 1970s they sold them off the back of a truck. Today Barhyte Specialty Foods makes well over 50 different products in Pendleton that are sold all over the country. **Mike Barhyte** runs the operation, which now uses 200-gallon mixing stations and a mostly automated bottling line. “We make mayonnaise, mustard, hot sauce, salad dressings, marinades, and the list goes on,” he says. “Most of our sales are in the Midwest and California. We’re small in the condiment business, but we’ve found our niche.” Mike’s mother, Suzie, does much of the product development, and continues to build her Suzie’s Organics and Saucy Mama brands. Haus Barhyte’s tasty mustards and more are sold at the plant’s retail outlet, open Monday to Friday, 9 a.m. to 3:30 p.m.

Scarlet Oak Barrels’ owner and vintner **Rick Sewell** bottles some of the most interesting varietals you’ve never heard of. The local tasting room pours glasses of all their wines including a blend called Trezzetto. The grapes are sourced from Walla Walla County and most vintages are barrel-aged several years before bottling. Scarlet Oak’s Semillon aims for a clear, crisp white wine. Manager **Robert Kwis** says, “We try to let the grapes speak for themselves.” Their award-winning reds include a jammy Petite Verdot and a Malbec with pepper and spice notes. Swing by for tastings on Thursdays 2pm until 7pm Fridays 11a until 7-ish, Saturdays 11a until 6 p.m., or Wednesdays and Sundays by appointment.

PENDLETON FARMERS MARKET



Friday evenings from May through October, you'll find a stretch of Main Street lined with dozens of local vendors offering fresh fruit and produce, often harvested the day before. Now in its 18th year, the **Pendleton Farmers Market** lures shoppers with sugar snap peas, asparagus, Rainier cherries, gooseberries, peaches, and pears.

"We try to bring in a lot of variety," says market manager **Cheryl Montgomery**. "Melons and fruits later in the summer, pumpkins and squash in the fall." You'll also find homemade breads and pastries, dips and marinades, artisan cheeses, and even vegetable starts, potted flowers, jewelry, and woodworking. Sample your way from table to table as you enjoy live music and meet the makers and growers from the region.



TRAVEL PENDLETON & PENDLETON CHAMBER OF COMMERCE

501 S. Main St., Pendleton, OR 97801
(541) 276-7411 • info@travelpendleton.com

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PENDLETON**

www.travelpendleton.com



ThePendletonMakers.com • Featured makers are
members of the Pendleton Chamber of Commerce.