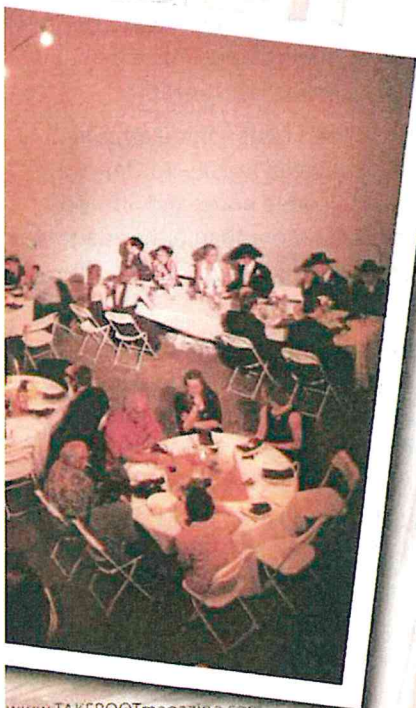


*Seven Brides Brewing brews up tasty suds  
that beckon from its Silverton taproom*

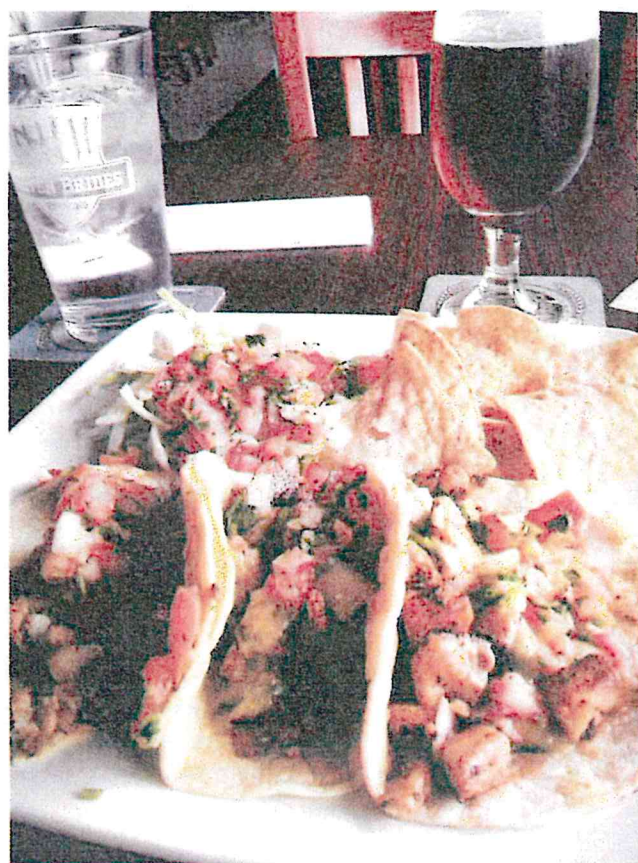
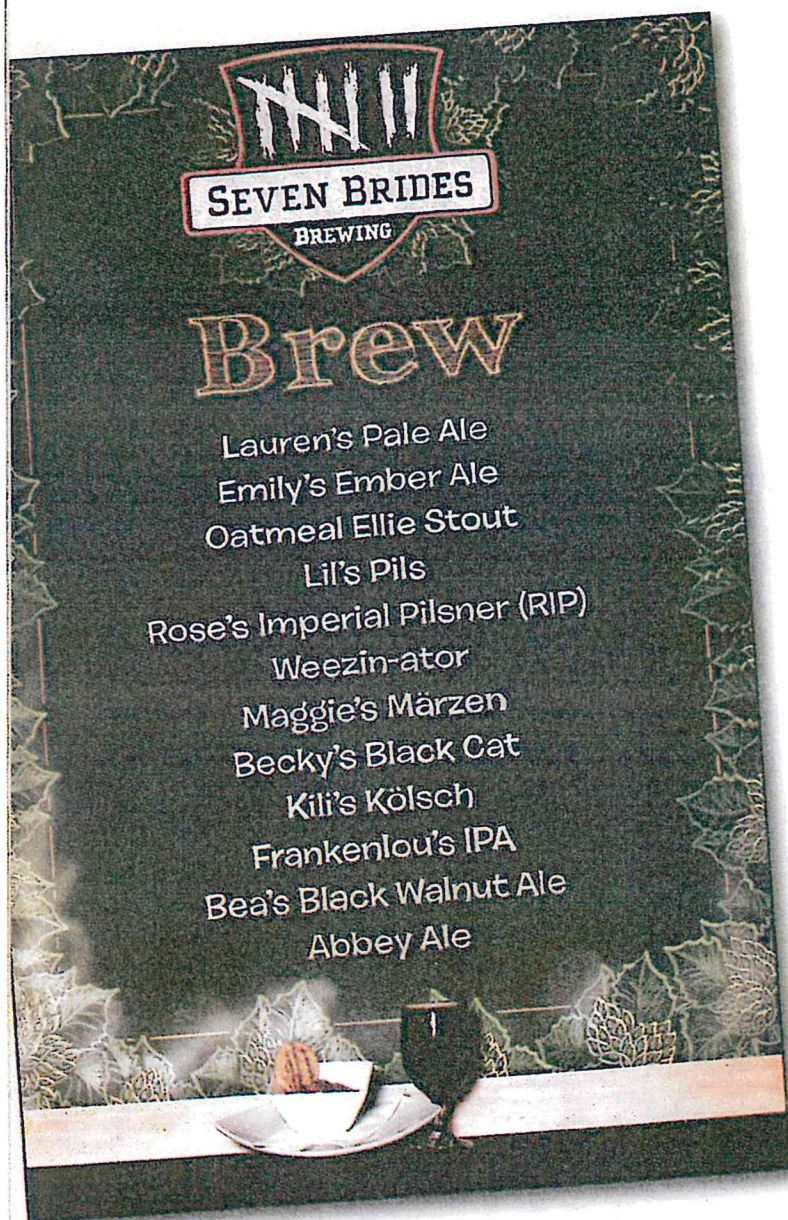
By Kelsey Ivey

**W**edding bells ring at Seven Brides Brewing. Fresh hops, roasted barley and hearty grains make the bouquet, ready to toss back. Varied IBUs, approachable flavors and memorable aromas round out the bridal party. Then the down-home, country taproom and restaurant sets the stage for flagship beers that will last the taste of time.

Seven Brides Brewing, located in Silverton, crafts fun, flavor-filled beers that are family inspired and community supported. Opening a taproom in 2010, the brewery serves Northwest seasonal beers from IPAs, wheat and stout beers to a variety of German style beers. Yet they don't just have one signature, but







Fish Tacos

seven, and the leading ladies behind them are the stars of the show.

With the rising cost of weddings, the brewery was born. A nod to the number of daughters the owners had at the time, Seven Brides Brewing started with five friends (three dads and two uncles). Trying to sell enough beer to be able to give their girls' hands away, the founders turned their home brewing hobby into a drinkable business.

Truly a family affair, each girl has a beer named after her. From Emily's Ember, a well-balanced red ale, to Oatmeal Ellie, a rich stout with complex coffee notes and a smooth dry finish, their beers conjure up more than father-daughter devotion but also a passion for the profession. Plus, they are also deliciously downable.

But it isn't just the name that is rooted in marriage. Seven Brides Brewing's heart is also in the hops. Priding itself on using local and green ingredients, the brewery sources its hops from just down the road and uses grains and yeast from around the Pacific Northwest. Working hard to be environmentally friendly, the production facility recycles



the brews' cooling water and even the spent grain, sending it to local farmers to use as feed.

The brewery's conscious touch can also be seen, felt and tasted in its taproom. Offering a space for family dinners, old-friend reunions, community roundtables and of course sudsy cheers, the tasting room and restaurant at Seven Brides is a gathering hall for locals and visitors alike. Tables of all sizes fill the one-room restaurant, and a long, wooden bar on the wall adjacent to the entrance entices beer connoisseurs to pull up a stool for their sampler. On the menu, bar favorites like quesadillas and pretzels pair perfectly with a beer, and restaurant signatures like their delicious fish tacos and adult mac and cheese are available for those with an appetite for a plate with their pint.

Never just a one-night stand, Seven Brides is a brewery that you won't be able to get out of your mind, the girl you want to bring home to meet your mom. 🍷

*Sipping her way around the world, Kelsey Ivey is a self-proclaimed travel wine junkie with a buzz for the bountiful Pacific Northwest, which she happily calls home. Kelsey loves to explore the region grape by grape. Follow @KelseyIvey.*



The future brides of Seven Brides Brewing

Photos courtesy of Seven Brides Brewery  
Taco photo: Kelsey Ivey

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