Oregon Country Fair LUMP meeting

November 13, 2018. 7:00 – 9:00 PM upstairs at the OCF office.

Dennis Todd, Thom Barr, DJ Rogers, Robert Albano, Ann Bennett-Rogers, Shane Harvey, Jain Elliott (scribe). GTM Paxton Hoag, Bobbi Jo Newton, Steve Wisnovsky. Amy Cortese (audio)

Guest: Brian Yorgey, Senior Researcher at OSU, wine aficionado

Brian gave us copies of the OSU Extension Service 2008 booklet on vineyard economics. Says minimum wage is the cost that's changed the most since this was printed. We want to keep the event permit, and the tax deferment on the land, so we need a vineyard and a winery. Making wine and growing grapes is a fabulous thing, with a beautiful annual cycle. Brian loves the whole process, and is not here to argue for doing something else with the property. Growing grapes and making wine is a lot of work, but it's not that big a deal. Selling the wine is something else, but we might have a captive market that would particularly like to buy our wine. The biggest issue is why are the vines dying? Phylloxera is likely but it needs to be tested. There could be other issues that are going on too. On page 7 of the booklet—look through year three, we see $15,000 to $20,000 per acre cost over the first 3 years to establish plants, put up trellises. Money doesn't really start to come in until the 4th year. We have a lot of the equipment, so some of the costs listed will be lower for us. Shane: and our volunteer labor could lower our costs. Brian: talk to lawyers about how much volunteer labor you can use and still keep your farming exemption. Brian's hobby winery (Chateau Beauzeaux) gives him the expertise to advise us about what we really have out there: it's a beautiful place! It has great southern exposure. Water table might be a little high—grapes don't like to have wet feet. It's better for them if they have to struggle—maybe we could crop them higher, more fruit load. They like a well-drained site. They're trying to make fruit that is attractive to birds and other animals that spread their seeds. Growing organic grapes is a reasonable thing to expect to be able to do around here. Requires more labor to get rid of the weeds, more time in the vineyard for people, but people do it up and down the valley. Robert and Thom: what about the phylloxera? And mold? Brian: first make sure if that's really what it is. There also might be powdery mildew and botrytis, for which we can use elemental sulfur in a water tank mix. Use an air blast sprayer. Thom: Just like cannabis! Brian: Another problem could be mites; use horticultural oils so they can't breathe. What are your water rights? We'd probably only need to water during the first few years. Nematodes attack roots and are hard to get rid of organically. Ann: it's been fallow for so long, that might help. Brian: that's good, but we still should check for them. We should plant vines on resistant rootstock. The ones we have may not be resistant. Phylloxera didn't really take hold until the late 1980's or early 1990's here because our vineyards were so spread out. All we need to do is plant on resistant rootstock. Phylloxera on native grape plants exported from the Mississippi Valley wiped out non-resistant European vineyards in 30 years because they were planted so close together. We need resistant American rootstock with European scions. Ann: Can we learn to do this ourselves? Part of our educational mission? Robert: and is Shane going to do all this in his spare time? A committee can't run the vineyard—it needs someone who knows what he or she is doing. Shane: Partnerships with OSU and other government agencies are available. Finding someone to supervise this won't be hard. First we have to get direction from the Board—is this something the Fair wants to move forward with so we can have second and third events? An alternative source of income? Dennis: we have multiple uses for the property. In the 1994 photo you can see that the entire property is planted in vines or other row crops. We, on the other hand, need parking for our event, so we probably don't want to put much more into cultivation than is already there. Shane: in order to meet the requirements, we have to have, I think, 15 acres planted—but that number it could include nearby vineyards. But we can't go on expanding our parking forever. Our gate hasn't changed in a long time, but our staff that needs parking has. We could partner with educational organizations to offer

internships to further our educational mission. Bobbi Jo: we might want to consider acorn cheese. Paxton: acorns were 30% of the native Californians' diet. But what about peach wine? Would that qualify us for the agritourism/winery SUP? We could get local peaches. Brian doesn't really know, doesn't see why not. Shane: according to the lawyer at the retreat, that could work, but growing acres of peach trees would take a while. We do have to grow something ourselves to qualify for agritourism. Steve: Down on this idea. Can we choose a different crop? Paxton: The SUP has to be tied to a winery. Cannabis could supplement our farm income, but it doesn't qualify for the winery tourism. Dennis: we should choose the easiest, most well-trodden path. Other crops would face bureaucratic obstacles. Steve: Christmas trees or filberts are better suited to this land. There have been two or three failed winery operations there. They never really made good wine. The equipment there isn't that good. We could pour a whole lot of money into a failed effort trying to get $5000 worth of agricultural product. We're in the event management business, not in the wine business. Thom: if we abandon wine making, do we lose the SUP? Shane: yes. The path of least resistance is to follow the scope of the SUP that's there. Abandoning that and applying again would take years. The SUP we have now is pretty forgiving, and the neighbors would be likely to appeal anything else we tried. Thom: if we can keep the SUP alive by producing a little bit we can make money with events. Shane: like the previous owners, we could buy "shiners," unlabeled bottles of wine, and label and sell them. Putting in a few new acres to show a good faith effort would let us keep the SUP that way. Robert: our business plan would show a slow growth. DJ: we do have members who don't want us to sell alcohol. Paxton: it's our three-day event that's drug and alcohol free, in public areas during public hours. We can keep the winery a separate business. It's a real growth opportunity for the future of the Fair. Can we grow blackberries for blackberry wine? Brian: definitely. Works with the OSU's berry breeder on a thornless vine. Dennis: we're not doing this to make money growing grapes or making wine, it's OK if we lose money on grapes or wine. Bobbi Jo: it would be a good demonstration project. Our label should be Oregon Country Fare, and we can market wine and lots of culinary specialty products with that label. Dennis: so what's our next step? Several: Soil testing? Ann: we were told that these soils are all high value farmland. Robert: what's our time line? When must the next step be taken? Shane: there was a wedding and concert in April. There's no clear answer from the lawyers, but we have a year before the SUP is called into question. The motion to plan a December party didn't pass at our November Board meeting. We could still be doing something simple like inviting the Fair family and having other local wineries there to sell product. We should make decisions while the SUP's still alive. Dennis: how can we help the Board with their decision making? Paxton: we should have a Board workshop some time this winter, and have some sort of event. We need information tied to the permit. Dennis and I went to a fungus presentation last weekend and heard about fungi in wineries. The presenter said she'd come and walk around with us. Shane: will work on fee structures for both sites. Ann will talk to Tom Snyder (NRCS) about soil testing, including testing for phylloxera. Dennis and David Hoffman cleared some blackberries from the garden area. Thom and DJ will help with that. Dennis: questions about the law and the SUP are outside our purview. Shane: working with our lawyers. Tarped the house, working on winterizing the site, need to pull Scotch broom. Dennis: should we wait to get direction from the Board before putting the winery in the LUMP manual? We can describe the land and past uses but not describe future uses until we hear from the Board. Ann: wants to investigate conservation easement designation and funding. Shane: if the committee can get the Board to have this workshop soon we might be able to get ahead of Landwatch mining our Board minutes for info to use against us.

Announcements: Bobbi Jo plans to take a leave from these meetings. Has been invited to join a production of *Persuasion* with the Roving Park Players, and they rehearse on Tuesdays. Will be back in a few months.

Minutes of last meeting approved by acclamation.

Staff reports: Shane says paths are turning green. Core-plugged and reseeded last month.

BoD liaison report: Paxton will work on a Board winery workshop.

Old business

Review vegetation management web page: http://ocfpathplanning.org/vegetation/ Steve & Paxton think it looked great. Dennis will continue to curate it.

Gray water engineering study (capital project proposal?): Dennis met with two engineers, Gene Johnson and Jack Detweiler. Neither one want to be a lead engineer on the project, but both will contribute. They recommended local firms. This may cost around $10,000. We have a few possibilities that are relatively easy to get permits for: something packaged like Orenco, a sand filter, subsurface flow wetland which also has a well-developed technology, and a living system, which is problematic but entertaining and informative. We would need basic data like how much gray water we produce, and when (hour of the day as well as day of week). We want this system to produce reusable, treated water for irrigation and road watering. We need to reach level 3, minimal pathogens left in the water. We could time road watering so it doesn't happen during public hours. There are more experimental systems, but we don't want to be pioneers. Each one of these has problems because of the episodic nature of our use. At the end of the season the system shuts down, the microbes go dormant or die, and the whole colony has to be re-grown every year, but with the gradual increase of flow during the first few weeks of Main Camp it probably would work out well. Settling could occur in septic tanks, and we'd need a collection system and storage and final treatment. Maybe we could water the vineyards with our recycled water during those first few years when it needs to be watered. We need to know how much land we have that we could devote to this. The Orenco system or sequencing batch reactor has the minimum footprint, a free surface wetland would take the most. We'd want to predict our future growth. If we have a community center we could keep the organisms alive year-round. Do we dare predict population growth for the Fair Family? Do we want to have distributed collection systems and plumbing? We could put a sump and pump collection system at Xavanadu. Do we want to run pipes? Could we use a horizontal drilling machine without exciting the interest of the archeologists? I think we should request funds from the green ticket fund. If funded, put out a request for proposals from engineering firms to see what they could deliver for that much money.

Robert: how much money will we save?

Dennis: I heard that the Fire Crew spent $15,000 this year on potable water to water the roads. Thousands more for gray water disposal from the kitchen and showers. We could pay for a system pretty quickly.

Bobbi Jo: The green ticket fund is dedicated to furthering our sustainability.

Attached see Shane's data on wastewater from 2006 to 2018: https://mail.google.com/mail/u/0/#inbox/FMfcgxvzLhZXbxNfzTZvMdBTcRBsZbzr?projector=1&messagePartId=0.1.1

Shane: in 2017, we dumped 16,900 gallons of gray water from the vaults, 37,200 gallons from the Main Camp kitchen. 2018: 16,900 from the vaults (the first pumping is plain water, not black water), 50,580 gallons from Main Camp. Cost 2018: 10 cents a gallon, $6748 for disposal. The showers, 34,994 gallons ($3499).

Dennis: could we get a meal count per meal per day to estimate gray water production rates? Kitchen gray water can be contaminated by *E. coli* if meat is on the menu.

Paxton: George said we could take water from the sauna if we need more. His system is inspected and approved every year. Clean shower water is the easiest to process.

Dennis: we need road water the most during the days of the Fair and the few days before for dust control. If we had plenty of water, we could water the lots and roads every morning. Thousands of gallons of storage needed.

Robert: installed 2500-gallon tank for rainwater storage at his house. It filled in the first few days of rain. Could be a supplement.

Dennis: where could we site it? We couldn't know until we know how much area is needed. We could put a sand filter on the slope at the Hub, with the top of the filter at the grade of the Hub, it would be an efficient use of space and we could camp on it. Might not be able to camp on a subsurface flow wetland.

Amy: are there opportunities to do better water conservation on site?

Dennis: water efficiency was integral to the design of the water system, but more uses, such as dishwashing and showers, have increased the consumption.

Paxton: Outer Mongolia is a possible site. The lowlands where the plant nursery is another possible place, on Zenn Achers, Ann: it's in the flood plain.

Dennis: a constructed subsurface flow wetland is usually about three feet deep, with a liner, and should be kept out of the flood plain.

Dennis: let's delay discussion of upland memoria area until January meeting.

Steve: suggested rhododendron area, grape arbor at Alice's. Dennis: west end of Alice's.

Evaluation: thumb's up. Not only that, but thanks to Brian for giving us hope about the winery.

Dates for 2019 meetings: Jan 15, Feb 12, March 12, Apr 9, May 14, June 11(?), Oct 15, Nov 12

New business

Security peninsula fire station façade (Firecat Tom) (postponed until next meeting)
Next meeting Tuesday, January 15, 2019