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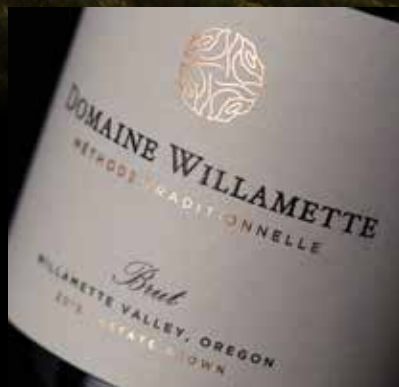
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YAMHILL VALLEY



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BRUNCH BAR

The Common Cup in downtown Amity is home of uncommon waffles



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A house-made sourdough waffle from
The Common Cup, topped with fresh
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Indulge Yamhill Valley

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Mystery Dinner

It's soon again time to dine and deduce. "My Big Fat Italian Wedding" on Sept. 20 will be a dinner with a show you get to be part of. With the header "Till Death..." the event completes the murder mystery dinner series hosted by **Gallery Theater** of McMinnville and **1882 Grille**, at the restaurant, 645 N.E. Third St.

In this summer collaboration, local improv actors have hosted a series of mystery dinner theater performances in which diners will have a hand in solving them. The audience members who solve each crime will win a prize. Each dinner consists of a theme and three-course meal prepared by the 1882 chef specially for the occasion.

"We want people to interact, be involved, be part of the play," said Mo Durocher, 1882's owner.



PHOTO PROVIDED BY GOLDEN VALLEY BREWERY

"It's up to them to figure it out," added Jared Richard, improv instructor and Gallery Theater manager.

"The dinners have been a success," said 1882 Grille's Stephanie Sherman. The "Tiki Island" themed opener was sold out and "Rodeo" on Aug. 16 nearly so.

The "Italian Wedding" menu will consist of Gazpacho from tomatoes and cucumbers, lasagna for the main course, and ice cream and berries for dessert.

Doors open at 5:30 p.m., show begins at 6 p.m.

Tickets are \$80, order at 1882grille.com/till-death. ■

Golden Valley Celebrates 30th Anniversary

Full plans for a 30th anniversary celebration are still underway at **Golden Valley Brewery and Restaurant**, states owner-founder Peter Kircher.

But head brewer Piper Gladwill has been creating 30th anniversary beers all year, starting with the Caravan coffee porter —

22-ounce bottles available for sale — and Fruits of Your Neighbor Marionberry tart lager, available on tap and in 22-ounces. A third anniversary beer, "a high-intensity, barrel-aged" Tannen Bomb winter ale, will be ready in November, suitable for dark-months quaffing. ■

New Food Truck Serves Up Chamorro Fare

A new food truck, **Oso Good Island Grill**, owned by John and Donna Libemday, is offering dishes from the Chamorro culture of Guam and other islands in the Marianas.

The menu includes teriyaki plates with chicken, carne asada beef, Korean beef ribs; fried rice with a choice of meat; and kelaguin, a type of chicken

marinated in lemon, coconut and spices. Oso Good also serves titiyes, a sweet coconut milk flat bread similar to a tortilla.

The eatery is open 11 a.m. to 3 p.m. Tues.-Sat., and located in the lot across Second Street from the McMinnville Post Office. For more information, go to www.osogoodmac.com. ■

ABOVE: Golden Valley's Dundee By Way of Caravan anniversary series beer was made with 10 gallons of Caravan Coffee cold brew. **LEFT:** BBQ dish served up at the Oso Good Island Grill food truck.

Yamhill Bar & Grill
Reopens With New Owners

Hillsboro natives Mark and Wanda Hemenway have found a new home away from home in Yamhill, where the couple recently purchased and reopened the **Yamhill Bar & Grill**.

The Hemenways also own Coyote Bar & Grill in their hometown. Their new place at 195 W. Main St. in Yamhill serves a similar, though slightly smaller, menu than Coyote and, like the Hillsboro site, feature live music and karaoke at times.

The menu at both places was developed by the Hemenways' son, Keaton Hemenway, a trained chef who cooked for a dude ranch in Montana before returning to Oregon — Keaton will serve as the Yamhill restaurant's general manager. Dishes include brisket and ribs prepared in the family's giant smoker in Hillsboro.

The restaurant also offers breakfast on Saturdays and Sundays, with country fried steak among items on the



PHOTO BY STARLA POINTER

menu. A children's menu is available.

Hours are 8 a.m. to midnight Saturday, 8 a.m. to 10 p.m. Sunday, 11 a.m. to 10 p.m. Monday through Thursday and 11 a.m. to midnight Friday. ■

Gusto Newberg

The owners of Rosmarino Osteria Italiana in Newberg have opened a culinary extension of their acclaimed restaurant.

Gusto Gastronomica Italiana is a traditional deli storefront with Italian dishes to go, plus a selections of products and ingredients to create dishes at home, including pastas, sauces, oils and cheeses.

Originally from a small village in the Province of Milan, Italy, owner/chef Dario Pisoni left his family and friends to start a new life with his wife, Sheena, in America in 2014. They first made a name for themselves in wine country with Agrivino, a special dining experience outside Carlton, before moving operations to Newberg, opening Rosmarino Osteria Italiana in 2019.

For more information, visit www.osteriarosmarino.com. ■



PHOTO PROVIDED BY GUSTO GASTRONOMIA

TOP: New owners Wanda and Mark Hemenway want the Yamhill Bar & Grill to be a meeting place where customers can stop and socialize. **ABOVE:** A Panino of The Day at Gusto Gastronomica Italiana: Mortadella with pistachios and Stracchino Crescenza cheese.

The Blue Goat revamps, reopens after three-year closure

The Blue Goat is back. Three years after Cassie and David Van Domelen closed their popular restaurant in Amity, they have reopened with a more casual, farmers market style business.

The space is the same, its exposed-brick walls still covered with Cassie's paintings of blue goats, Rambo their ram and other fauna and flora. But the hours and menu are shorter, with more emphasis on ingredients such as fresh produce and meat that customers can take home and prepare on their own.

Open from 3 to 8 p.m. Fridays and Saturdays, the market also offers local raw honey, products from Oak Hill Organics, Mindy Northrup flowers and other vendors, in addition to the Van Domelens' lamb and beef by the pound or specific cuts along with bone broth and goat sausage.

The sausage comes from their Boergoat cross-breeds. "Ours have a really mild flavor," said Cassie, who likes to make goat chili and Frito pie using the chili.

Soon they will be adding more coolers to accommodate bottled beverages, alongside the eggs, berries,

artichokes, greens, flowers and other fresh items.

The Blue Goat first opened in 2010 and closed for restaurant service in 2020 due to the pandemic. "Our freezers were full of meat and our pastures were full of goat, beef cattle and lambs, along with chickens for eggs," Cassie said.

They planned to reopen when possible. In the meantime, they turned to online orders for selling meats from their farm near Amity. Customers can still order that way.

This year, they added a high tunnel type of greenhouse in order to grow more produce for a longer season.

Produce was one of the keys for opening with their new format, they said.

They are delighted to be welcome customers again. "It's such a thrill," Cassie said. "So great to see people com-

ing back into this space."

They had missed the sense of community that always had existed within the restaurant.

Both work on the farm. In the Blue Goat retail space, Dave works up front, helping customers and taking orders at the counter.

Cassie spends much of her time in the kitchen turning out corn fritters, barbecued lamb sandwiches and burgers. She makes the sourdough buns, too.

She also smokes meat and tomatoes in the restaurant's unique cob oven when the business is closed. The smoked meats and a barbecue sauce made from the tomatoes are available at the market, as well as on the menu.

The cob oven has been a feature of the Blue

Goat since the restaurant opened. Keiko Denzer hand-sculpted it onsite in 2010 using mud from the Eola Hills.

In addition to cooking, farming and painting, Cassie also is working on developing a line of gourmet dehydrated food, such as hikers would pack.

Dave has returned to woodworking, in addition to his other farming, meat producing and farmers market chores. He made much of the furniture in the Blue Goat.

Some of his newest creations are wooden weights topped with small farm animals — they serve as markers for restaurant orders so customers know when to pick up their food.

For more information, visit amitybluegoat.com. ■

ABOVE: Cassie and David Van Domelen are excited about reopening The Blue Goat in Amity in a different form -- what once was a sit-down restaurant is now a farmers market-type business with a small menu of foods along with meat from their farm and other local products.





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PHOTOS BY RUSTY RAE

BRUNCH BAR

The Common Cup in downtown Amity is home of uncommon waffles

BY STARLA POINTER

The Common Cup in Amity is named for its Coava coffee and other beverages. But what draws many customers are its waffles — tasty discs, thick or thin, with plenty of indentations to capture flavorful toppings such as fresh berries, lemon curd,

brie, bacon or nuts. “I love how creative waffles are,” said Jeanne Coelho, who started the Common Cup six years ago. Coelho, a 2008 Amity High School graduate who earned a degree in design before returning to her hometown, said there are myriad ways to add toppings and create a unique waffle. “I love how architec-

tural they are,” she said. Her menu features a number of popular combinations, such as Cinnamon Roll, the most popular waffle; the Elvis, with banana, bacon and peanut butter; and the Warrior Waffle, a nod to Amity High, with a hash brown waffle, poached egg, ham and homemade pork sausage. A waffle Benedict is popular too. So is the new “Bubbly Brunch” on the first Sunday of each month, which features waffles served with local sparkling wines, sangria, Irish coffee and Bloody Marys. There’s also as a seasonal special, such as Red Velvet Cake with a cocoa waffle, strawberries and cream cheese topping. In April, the special was a blueberry waffle in honor of Child Abuse Prevention Month. In addition, diners also can customize their waffles by adding any of more than a dozen ingredients, ranging from dates to arugula. Some of their combinations

TOP LEFT: Jeanne Coelho designed The Common Cup to appeal to locals and visitors alike in Amity, her hometown. The small restaurant serves coffee and other beverages, but its waffles may be a bigger draw — customers can choose thin or thick, sourdough or other flavors, and toppings that range from berries to meats. **RIGHT:** A Common Cup kitchen staff member prepares a red velvet waffle with cocoa flavored batter, strawberries and blueberries, and cream cheese topping.

have been added to the menu, even. For both sweet and savory orders, diners can choose thin waffles or thicker Belgium style, too. And gluten-free, vegan and sourdough batters are available, too. “The sourdough is something I started six years ago. I feed it daily,” said Coelho, who calls the starter “Sadie.” Sadie plays a role in another customer favorite, a thin sourdough waffle topped with pork gravy. The Common Cup also turns waffle quarters into grab-and-go pastries, too. They are offered along with muffins and other sweet bites from a case atop the counter. Panini grilled sandwiches also are on the menu all day. Offerings

include the likes of turkey pesto, chicken chipotle and “Slammin’ Salami,” with pickled onions, Tillamook sharp cheddar and salami on sourdough bread. Locals make the Common Cup a regular stop. They were especially supportive during the pandemic, Coelho said, when the restaurant switched to serving waffles and coffee to go (to-go orders are still available). “I’m very thankful for the regulars,” she said. It also draws visitors — from McMinnville, Monmouth and even other countries. “It’s a good meeting point,” Coelho said. She has discovered a love of hospitality through her work at the Common Cup. She especially loves the interaction she and other employees have with

customers. The kitchen is open and visible. “It’s a little like being on stage,” she said. “It makes us a special place, and people are so friendly.” Coelho said she didn’t know she would eventually be designing waffles when she left Amity for college at Arizona State University. She focused instead on interior architecture. “I love creating spaces,” she said. She worked as a designer in San Francisco and traveled the world before returning to her hometown. In every place she went, she noticed spots where people gathered to talk over a meal or a cup of tea or coffee. After seeing that, she said, “I love creating gathering spaces ... important spaces between work and home, where you can con-



The Common Cup

516 S Trade St.
Ste 103, Amity
971-261-9592
thecommoncupamity.com

Hours:
Daily 7 a.m. to 3 p.m.

nect with others and meet the community.” That concept set the groundwork for the Common Cup. People can gather at the bar, where they can watch baristas and bakers prepare their orders; at a line of seats in the hallway; or in a new back room with a dozen seats. Or they can dine out back, where tables are set up on a large patio.

All four spaces are often full on weekends, Coelho said. They keep the staff of six busy. Whether you come in alone or with a group, she said, customers have a chance to meet each other and exchange thoughts. “Everyone gets to know everyone,” Coelho said. The Common Cup is located at 516 S. Trade St. in Amity, in the Trade Street Commons. The building that also holds Fred’s Bistro, Tacos Burros and a floral and candy shop, The Rainflower. Hours are 7 a.m. to 3 p.m. daily. For more information, call 971-261-9592 or go to the website, thecommoncupamity.com. ■

LAFAYETTE'S CULINARY GEM

The Hamblin Eatery becomes a destination with varied menu of fresh, made-from-scratch offerings



PHOTOS BY OSSIE BLADINE

BY OSSIE BLADINE

Just before the onset of COVID, siblings Arturo Vargas and Rosie Valderrama grasped an opportunity to provide Lafayette with a destination dining spot, and to create a brick-and-mortar restaurant of their own after a lifetime of working in the food industry.

The Hamblin has drawn rave reviews from visitors who enjoy the freshly made meals and cross-cultural menu.

Rosie has owned Ricky's Tacos food truck in Newberg for about 10 years.

Arturo spent many years working at various bars and restaurants in Corvallis, where he studied at Oregon State University. So when they learned the former location of Antonio's Italian Restaurant was for sale — Rosie previously worked in both the kitchen and front-of house there — they believed they had enough industry experience to go for it.

But they didn't want to just keep it an Italian eatery, or simply translate Rosie's street taco style into the new establishment.

"The menu is kind of a little bit of everything,"

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hamblineatery for
occasional changes
in hours)

Arturo said. "That is something that we created very intentionally, because that's what we like."

They were able to solicit the help of Rosie's son, Ricky, a McMinnville High graduate who had worked at Nick's Italian Café. Ricky helped craft the menu that includes pastas made from

"The menu is kind of a little bit of everything. That is something that we created very intentionally, because that's what we like."

ARTURO VARGUS



scratch and house-made slow-rise pizza dough, which they rest for about five days before preparing. It was always Rosie and Arturo's goal to use good ingredients and create their own sauces to use. They even make their own mozzarella fresh every morning.

Pork belly, a favorite of Arturo's, plays a featured role on the menu. It's included on a pancetta pizza with red onions, red bell peppers, fresh mozzarella and a sauce of choice (sweet chili, mango habanero or tomato sauce); it's the meat of their take on a Vietnamese bánh mì sandwich, made with their hoisin glaze; and it's one of the five varieties of tacos served at the restaurant.

Arturo said their pork belly is baked for about three hours, cut into strips, and then when an order comes in, the meat is passed through the pizza oven.

"So the flavor and the texture of the pork belly is totally different," Arturo

said. "You have the sauciness, crispiness on the top, and then soft and tender in the middle. So when you chew the pork belly, the juices come to the front."

Rosie said it was fun to get creative, combining their culinary experiences with classics from various cuisines.

With the menu settled, Arturo said the next step of selecting wines was important, both to draw people from around wine country and to offer a fuller dining experience to locals. The wine menu is a mix of larger established wineries and small producers in the area.

"Here is something that we always tell our clients, 'Just experience the wine. And if you feel that is good, it tastes good for you, that is the one that you should drink,'" said Arturo, who had to learn the process of wine pairing on the fly, but said all the wines they serve now complement the meals.

They've also hosted three wine dinners at The



Hamblin, with mostly locals enjoying the experience.

"The events have been kind of a tertulia, in which everybody's talking with everybody and laughing, jelling with each other, and drinking wine and eating our food," Arturo said. "So it's pretty cool."

The preparation and execution of a wine dinner was also new for Rosie, and it got the hearts pumping in the kitchen to get everything done. "Were like, 'this is very exciting!'" she said. And when they see the customers enjoying the atmosphere, it was all worth it.

Opening at the onset of COVID was actually a blessing, Arturo said, as it allowed them to refine their take-out operations, ease

into dining services, and communicate with community members as they solidified the menu. They served about 70% of meals to-go in the beginning, but now it's about 70% dine in and 30% to go.

The two grew up in Morelia, in the Mexican state of Michoacán, where their grandmother was in the food business. Whether it was cleaning, helping in the kitchen or going to the market, they grew up with food as a central part of life.

"You can say we have it in our veins," Rosie said.

"We are Oregonians with a background from Mexico," Arturo said. "Professionally and as adults, we grew up here in the states and we have been very fortunate to be here in Oregon, to be here in McMinnville and now in Lafayette. It's been a great success." ■

LEFT TOP: Pork belly tacos, The Hamblin Special pizza and pork belly bánh mì. LEFT: Rosie Valderrama places pork belly, recently passed through the pizza oven, on a bed of fresh coleslaw and house-made jalapeno to complete the pork belly tacos, topped with cilantro. ABOVE LEFT: The Hamblin offers a wide selection of local wines and sells beer growlers to go. ABOVE RIGHT: Siblings Arturo Vargas and Rosie Valderrama opened The Hamblin eatery in Lafayette in 2020.



PHOTO BY KIRBY NEUMANN-REA

BREWERY REVIVED

Celiac disease, and a dream deferred, fuel new start at Evasion

BY KIRBY NEUMANN-REA

An old dream and a fresh start fuel the revival of Evasion Brewing, a gluten-free brewery located in north McMinnville. Josh and Rebecca Gordon purchased the brewery on June 1 and will keep it gluten-free and retain the name.

Josh is assistant brewer and Rebecca is CEO and will handle bookkeeping and distribution; while Josh has been brewing for years and both are experienced in business, this is

their first time running a brewery — a fulfillment of a long-time dream.

“I love making beer,” said Josh, who has a celiac allergy and loves having access to good beer that he can drink without a painful reaction and threat to his health. Head brewer is Jonathan Anderson, who also has celiac disease, an award-winning brewer who formerly worked on the coast with Rogue Ales and Rusty Truck Brewing.

Evasion, to put it bluntly, has the most out-of-the-way tasting room in town. It is located at 4230 N.E. Riverside Dr., a half-

mile east of the Highway 99 intersection (or a leisurely country mile or so out Riverside from Lafayette Avenue) and it opened for the first time in four years on July 28. Hours are 3 to 9 p.m. Fridays, 11 a.m. to 9 p.m. on Saturdays and 11 a.m. to 7 pm. Sundays.

Flagship ales including Hophoria IPA, Blonde Ale and Tantamount Stout are on tap, and the tap room will also feature Beach Blond, Light Lager, and the fruity This is My Party Shirt, among others; two new IPAs and a pale ale have joined the lineup. The list of Evasion standards

Evasion Brewing

4230 NE Riverside Dr.
Unit B, McMinnville
503-835-5322
evasionbrewing.com

Fri. 3 to 9 p.m.
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was so long it took weeks for Anderson and Gordon to test-batch each one.

The Gordons also added an interior restroom while restoring the space to pre-COVID dimensions and use. They kept the interior bar but repositioned it, allowing “more space to make it more social,” Josh said, with some plans for outside seating under umbrellas.

Josh Gordon had worked as an assistant brewer in the 1990s and through their travels it became a dream, though deferred, for the couple to run their own brewery.

“We went back and finished our degrees but always thought of opening a brew pub, but we didn’t for various reasons,” Rebecca said. “It’s like coming back full circle. It’s always been part of our lives.”

Before Josh was diagnosed they loved traveling and visiting brew pubs and sampling as many wares

TOP: Rebecca and Josh Gordon recently purchased Evasion Brewing, one of two gluten-free breweries in Mac.

as possible, from their native Midwest all the way to Alaska. But his celiac allergy got to the point where that was impossible.

“The opportunity comes at a good time,” Rebecca said, joking that “timing-wise it may not be perfect but we made it work, We were kind of looking for that next adventure.”

They heard about Evasion being for sale, and sought out the beers. Rebecca, speaking for them both, said:

“We heard about it, went out and got the beer, and thought, ‘this is really good.’ It tastes like beer I would want to drink that I

can drink.”

Changes to existing beers will be minor and gradual; the brewers are looking “to make the beers as consistent as we can,” he said. Hophoria, for example, will see its hop profile tweaked slightly, “but we will make sure it

“To me this is personal...beer is something you can’t really replace.”

JOSH GORDON

will live up to the Hophoria name,” Josh said. Evasion had an established brand identity, he stressed.

“They have a following and a reputation and an expectation. We wanted to keep it because, from a relationship standpoint, brand recognition, there is no reason to change the name. There’s enough names out there.” Evan Lapp had brewed for a few months, taking over from Evasion’s original brewer, Ben Acord, who is transitioning to become head brewer at Mucho Aloha in Hawaii.

McMinnville has the distinction of two gluten-free commercial breweries: Bierly Brewing, owned by JP Bierly and Ames Bierly, makes beer and operates a gluten-free restaurant downtown.

The Gordons still have day jobs, Rebecca in medical billing for a physical therapy clinic where she formerly served as manager, and Josh in design development for Adidas, working from home.

“To me this is personal,” Josh said. “All the things I’ve been trying at home, to reproduce or drink ... beer is something you can’t really replace,” as opposed to celiac-sensitive alternatives in cooking, he said. ■

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CROSS-CULTURAL COLLABORATION

ForeLand Beer teams with Tokyo brewery as part of “Hood to Fuji”

BY KIRBY NEUMANN-REA

ForeLand Beer, true to its name, is staying in front of things. The McMinnville brewery, with an outpost in Portland, is busy putting out a wide variety of new and returning beers this summer, connecting with beer lovers at its two locations as well as near and far shores.

The year 2023 has been a solid year, and one of change, for ForeLand. The brewery added a gold medal and has made upgrades to the McMinnville tasting room and beer garden: owner David Sanguinetti added seating, dartboards and amenities to the barrel room, opening up and connecting the space to the bar and table seating to create an indoor-outdoor sensibility that works in any season. Nelly’s food truck has been providing a regular food option at the expansive beer garden-parking area, and in one corner of the fenced parking lot on premises the ForeLand crew laid woodchips and set up cornhole and other games for kids, to dissuade youngsters from playing with the cars are.

Also this year, ForeLand got involved in what is a developing cultural exchange



between beer producers in Japan and Oregon. “Hood to Fuji” as the April project was known, sounds like an homage to two mountains, but it’s really a cross-Pacific collaboration. ForeLand was selected to participate this year among 20 Oregon breweries, and Bauman Cider of Portland, paired with Japanese fermenters.

“We got connected with Inkhorn Brewing, Tokyo, whose head brewer was an exchange student in high school in Salem, and his wife is American, so there was no language barrier,” Sanguinetti explained. “He had really good sensibilities for American brewing, gaining a lot of praise for their 5-barrel brewery, done in a

very much smaller space, because it’s Tokyo.” In planning the beer, ForeLand’s head brewer Noah Baldwin and Sanguinetti did a “virtual collaboration,” with Inkhorn, communicating via email and

Above: The “Neon Pilsner” by Inkhorn Brewing of Tokyo is a collaboration West Coast pilsner with ForeLand Beer as part of the “Hood to Fuji” program.

ForeLand Beer

777 N.E. 4th St., McMinnville
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Wed.-Thur., 3 to 8 p.m.; Sat. noon to 9 p.m.
Sun. noon to 7 p.m.

sometimes Facebook (difficult due to the time difference) and “utilizing Oregon ingredients as much as possible, but rooted in Japan. Inkhorn did the actual brewing. We would come up with a style, and Noah and Shun would go back and forth on recipe development...

“At the end of the day we wanted to do a beer we wanted to drink,” Sanguinetti said. They came up with a West Coast pilsner, nicknamed a “Neon Pilsner,” as a reflection of how light it is, as in the gas, according to Sanguinetti. They relied on ingredients Inkhorn could get in Japan, to lessen the complications of import-export.

“We used Oregon-grown hops, Comet and Strata, and Oregon Imperial yeast, and we mimicked the McMinnville water profile, by making “cool little tweaks” to Inkhorn’s water. To do so, Sanguinetti sent Inkhorn a McMinnville water report with a profile of minerals, and Inkhorn copied it “as best he could.” For example, they added salts and minerals to match the McMinnville profile.

“We got a really bright, hoppy pilsner, really juicy, and I think it was one of the stars of the show, one of the favorites,” Sanguinetti said.

Once the beer was brewed, American counterparts flew to Japan for a festival and the

chance to get to know each other.

“It was really, really cool, it was an ability to go bond with a bunch of other Oregon brewery people in a new environment,” Sanguinetti said.

The event will trade directions in 2024, with Japanese brewers coming to Portland for “Fuji to Hood.”

Organizers canned the Inkling-ForeLand beer, called Meadowlark, for the team to bring home. (None for sale in McMinnville, unfortunately; “I could barely find it when I was there,” Sanguinetti said.) Meadowlark is the state bird of Oregon, in a kind of homage to the Japanese tradition of naming beers for birds. Sanguinetti said the art on the can emulated the pastel wave patterns used in ForeLand’s packaging.

“It was really thoughtful and humbling,” he said.

Elsewhere at Foreland, the recurring fruit equinox series is back with the summer “Punch” version, a pink, spritzy, highly-carbonated ale made with raspberries and sweet and tart cherries.

Also forthcoming at ForeLand are a Grisette, along with the return of the popular Rain Harvester and Frequency Correlation, which won gold last fall at Sip Best of the Northwest.

“It was there and gone, and fast. We’re making more,” Sanguinetti said. ■

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PHOTOS BY RUSTY RAE

COLORFUL SPIRITS

The two distillers at 3 Old Guys concoct a trademark peablossom vodka

BY KIRBY NEUMANN-REA

Sometimes a bright new product starts with a bit of Courage. Yamhill distillers Shea Corrigan and Marty Fouts have captured color in a bottle in an act that's like getting a bouquet from the pandemic. The peablossom-infused beverage is a deep, distinctive purple, making it unlike anything on the

shelf when it hits the market this fall.

They formed 3 Old Guys Distilling (3OG) during COVID and created Lockdown Vodka, named for the stay-home socially-changed time three years ago. Lockdown led in October 2022 to a softer version, Courage vodka, a liquor with a purpose.

"It's very smooth, we call it sipping vodka, palatable at room temperature. It

takes a little time to make it that way," Corrigan said.

Proceeds from Courage go to the McMinnville nonprofit With Courage, which helps people with breast cancer. Months after Lockdown's release, Corrigan's wife, Kara, had been diagnosed with breast cancer.

"Caitlyn (Sticka) from With Courage and the whole organization, they did so much in support. If she needed anything they had it," Fouts explained.

3OG released Courage specifically for Breast Cancer Awareness Month in October 2021.

"We were just going to run it through October, but it became clear to us that cancer doesn't end in November, so we decided to keep going with it. It raises a little money and grows each year," Corrigan said.

The 1882 specialty cocktail for With Courage and breast cancer awareness is simply named The Pink Drink.

ABOVE: Shea Corrigan, left, and Marty Fouts, founders of 3 Old Guys Distilling, toast with Chameleon vodka in the patio dining room at 1882 Grille, where both men work. **RIGHT:** Changing colors as its Chameleon name suggests is the liquid magic of the "purple vodka" from 3 Old Guys Distilling. The Yamhill-distilled vodka, set for release by September, could appear lavender or cobalt, depending on the light. Mixture with other liquids transforms the spirit into a spectrum of warm and cool shades.

"For men, we don't have in our vocabulary that conversation, we just don't know how to have it," Fouts said, "and it's our way of saying 'thank you' for what they do in the community."

A smooth honey rye whiskey is planned for fall release, but next up for 3OG is Blue Chameleon's peablossom vodka, which is Courage infused with dried peaflower blossoms grown at Left Coast Farms of Dayton. The flowers have "zero taste, zero aroma," Fouts said. "You can pick up a little floral note, but it does not cause the vodka to taste different, it just takes on the color of it."

"We put (the flowers) into the world's biggest teabag and steep it in vodka, and pull it as the color changes," Corrigan explained. They also discovered after extensive testing that the flowers leave zero sediment. The infusion usually takes 24 hours, depending on the temperature.

"We notice the color change happens at different rates given the temperature. The vodka extracts the color," said Fouts, who is the art part of the equation when Corrigan jokes that what they do is "sometimes a little bit of a struggle between art and science." Corrigan said, "I like the science more."

The vodka's color – cobalt to lavender in the bottle, depending on the light – made it a big hit earlier this summer during its soft introduction in the bar at 1882 Grille, where Corrigan is food and beverage



manager and Fouts manages the bar.

"People would see the color and say 'what is that?'" Corrigan said. "Often the vodka would be served on the side, then added to a cocktail, and people thought it was pretty cool."

The vodkas are available at local liquor stores, and at selected bars in the area including Larson House and Yamhill Bar and Grill in Yamhill.

Corrigan said he had looked for years at creating a vodka that changes color at the table.

"I was going through it a different way, but Marty came up with an internet

research on things that can do that and we found with the peaflower when the pH level changes the color of the vodka changes," he said. "It can go from cobalt blue to a purple to a pink depending on the alkaline level changing. With acidity from tonic water, lemon juice, sweet and sour, it will change it. It's cool."

With a bit of experimentation and imagination, the purple turns to crimson, pink, orange, yellow, and other hues.

"You can definitely layer different alcohols based on their percentage and thickness," Fouts said. "This product in particular is more geared for restaurants

and bars looking for something unique."

Corrigan countered, "In my mind it's something the home bartender will love; if I was a home bartender, it would be 'what I could do at the barbecue?'"

"Finding new ways to do things; it was kind of fun. I enjoy it," Fouts said, adding with a laugh, "it hasn't proven to be a get-rich scheme – yet."

"We've been serving for so long at restaurants and as you get older and wiser you start learning about the processes that are used, and sometimes you say, 'I think we can do that a better way,'" Corrigan said.

The wizards' workshop is located on Corrigan's farm between Yamhill and Gaston, where by year's end they hope to open a tasting room.

Fouts was a cook aboard Amtrak and Corrigan worked in a Portland hotel. Fouts grew up in Oregon City but has relatives in the Carlton pioneer cemetery, and Corrigan grew up in Bend and San Diego but has family in Amity area. He also serves on Yamhill City Council.

3 Old Guys started when both men lost their jobs at the start of COVID, though it did not start with vodka. (There is a third guy, still a friend, who opted out of the financial investment. "We kept the name, it kind of grew on us," Fouts said. "And we couldn't come up with anything better.")

Before the lockdown

Continued on page 23

IN GOOD COMPANY

New street dinner kicks off annual Pinot Auction week; Bergstrom 'La Voluptueuse' Pinot sells for \$583 per bottle

BY KIRBY NEUMANN-REA

A first-time street dinner helped highlight the Willamette Valley Wineries Association Pinot noir auction week, Aug. 7-10 in McMinnville and environs.

Formally known as “Willamette the Pinot Noir Auction”, the seventh-annual event featured 75 unique Pinot noir and Chardonnay wines made from the 2021 grape harvest, crafted specially for the event.

The overall goal of the Pinot auction week was “celebrating the Oregon winemaking community and exploring the region’s collectible wines,” according to WVWA executive director Morgen McLaughlin. “The intent there was not just to sell wine but also it

was a chance for members of the trade to get excited about what’s going on with Willamette valley wines,” McLaughlin said.

Pre-auction events included “The Alpine Dinner” on Aug. 7 with Alpine Avenue closed to traffic from 4 to 10 p.m. between Seventh and 10th streets. Dinner al fresco was the first for the association (WVWA). On Aug. 8, Abbey Road Farm near Carlton hosted a “walk-around” tasting of wines from member vineyards, in which buyers could also sample participating wineries’ special varietals not on the auction block.

The auction took place Aug. 10 at WillaKenzie Estate near Yamhill. There, the whimsically named Pinot noirs were auctioned in lots of five, 10 or 20 cases,

for resale via wine buyers from around the United States and abroad.

The auction itself started online Aug. 7 with final bids in real-time on Aug. 10. Only licensed members of the trade, their guests, and guests of WVWA, attended and were allowed to participate in the auction. According to McLaughlin, “The roster of registered bidders encompassed a diverse array of stakeholders, including distributors, discerning restaurant buyers, and reputable retailers.”

The auction raised \$543,500 on wine lots, with additional sponsorship funds and ticket

sales bringing the Auction total to \$680,900. Funds raised will help fund future marketing and education initiatives of the Willamette Valley Wineries Association. “The average price per lot surged to \$7,246, marking an impressive nearly 10% upswing compared to the preceding year,” McLaughlin said. Of the 73 wineries seven participated for the first time. Bergström Wines’ offering with Lot 76: the Pinot Noir “La Voluptueuse,” was the final entry and most lucrative, yielding \$35,000 for five cases, translating to an average of over \$583 per bottle. McLaughlin called it “astounding,” adding that “the auction experienced a notable trend with 14 lots commanding prices exceeding \$10,000.”

The events “felt like a real return,” McLaughlin said, in that no 2022 auction was held, and the one in 2021 had been scaled back due to the pandemic.

Because of the pandemic the 2021 event was held outside in August, outside, rather than indoors as had previously been the schedule.

“People loved it, and in coming to McMinnville we thought it would be cool to keep to the small-town community feel that is so much a part of this place,” she said.

Part of the process for the vintners was to come

up with fanciful one-off names for the wines made specifically for the auction. Wine names tended to fall into three categories:

Single word — Renewal, Portrait, Ensemble, or Zephyra

Francaise — Vielle Vignes, L’Elegance, La Regeneration, La Nouvelle Merveille

Story telling — The New Adventure, Slack Tide – The Calm, Big Teeth, Volcanic Duet

One such story is “Briquitur” from Brick House and Sequitur in the Ribbon Ridge AVA. According to the auction’s online lot descriptors – “as the name suggests, it is a collaboration between two neighbors who have spent many years drinking white Burgundies in excess and striving to match their incredible beauty with fruit from Ribbon Ridge.”

Winemakers are Michael Etzel, Carey Critchlow, Melissa Mills, Doug Tunnell, and Melissa Mills, with an exact split between the two vineyards. “Sequitur wines reflect Carey and Mike’s personal and professional passages through life: passion for wine, family, new love and new land. Sequitur shares these values with their friends and near neighbors to the east at Brick House, where Melissa and Doug are dedicated to growing and making wines in harmony with nature.” The grapes were harvested in early September 2021 and the wine was bottled on Jan. 15, 2023.

Another intriguing name is “The Swindler” from

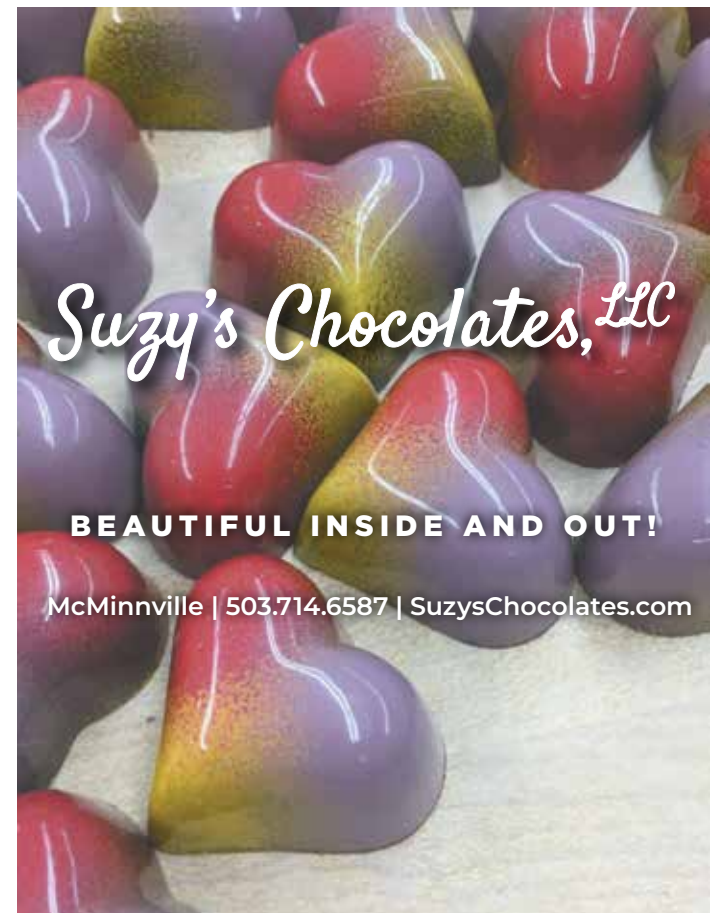


Harper Voit in McMinnville in the Lower Long Tom AVA, from grapes grown on Antiquum Farm, which is farmed using grazing-based viticulture – select livestock moving among the vines, providing nutrients to the soil. “We have been working with this site since the inception of Harper Voit in 2009,” notes winemaker Drew Voit. Harper Voit started in 2009 and now has three full-time staff members “and a bustling winery in the heart of McMinnville,” according to the auction notes. The grapes were harvested on Sept. 25, 2021 and the wine was bottled on Aug. 25, 2022.

A third is “Blue Eyed Lass” from Fairsing Vineyard in the Yamhill-Carlton AVA, “from four blocks within our estate vineyard and from distinct barrels in the winery,” according to auction notes

“Blue-Eyed Lass honors the matriarchs of our Irish family — the strength, wisdom and nurturing force of our universe,” wrote Mary Ann and Mike McNally, who call 37-acre Fairsing “an expression of commitment to heritage, sustainability and

the deal? Max is a special parcel used to craft Max,” according to owner Colene Clemens, who explains, “The balance of this delicious blend comes from WillaKenzie Estate’s heralded Triple Black Slopes neighborhood, a 45-degree aspect block reminiscent of the steep slopes in the French Alps, where the winery’s founder grew up skiing. Schuss on over to the bar, uncork this beauty, and let it make fresh tracks down your gullet. Once you’re at the bottom, we promise you’ll be thirsty for another run!” Wine-makers are Steve Goff and Erik Kramer; grapes were harvested mid-September 2021 and the wine bottled on Feb. 1, 2023. ■





STAYING GROUNDED

Bed-and-breakfast inn offers farm stay, views

BY STARLA POINTER

The name of The Ground's newest lodging is exactly what it says it is: Inn the Ground.

West of Carlton, guests enter from a parking lot on a hill, which affords sweeping views of the valleys and hills, including Cascade Range mountains such as Mt. Hood and Mt. Jefferson. They can check in here, enjoy the view from the lounge or balcony, or have juice, ham and eggs prepared with meats and produce raised on the property.

Then they go downstairs to guest rooms built



PHOTOS BY STARLA POINTER

into the hillside — in the ground — with the same spectacular view.

The bed and breakfast inn near Panther Creek Road is simple in construction: concrete and wood.

Furnishings and appointments are understated but comfortably luxurious, including in-room trays of coffee and tea from Portland along with Oregon hazelnuts and other snacks,

and bespoke blankets woven with The Ground's logo.

Art pieces in the rooms, halls and common areas were hand-picked by Brenda Foti, who owns the Ground with her husband, Frank Foti. Selections include tapestries, paintings and constructions made with fall leaves. A small fountain bubbles next to the staircase.

Hides from some of The Source farm's Scottish Highland steers serve as natural art, as well.

The farm aims to make use of every bit of its sustainably raised animals, which include pigs, turkeys and other species as well as about 75 cattle, according to resident innkeeper Rachael Wescott. Even leftovers from Inn the Ground's breakfasts go into the compost.

The inn opened July 3 and thus far has had guests from as close as Portland and as far away as Vermont. Wescott said guests have praised the view, the farm and its grounds and, especially, the experience of spending time in the hills.

Guests have taken advantage of farm tours, including a complete tour that finishes with a charcuterie tasting that costs \$100 per person extra.

They've watched the steers that graze in the expansive pasture beside

the inn and on the hill-sides across Meadow Lake Road. Or they may have seen different animals, since the herds and flocks move frequently as part of the Ground's philosophy of "diversity, rotation and rest," resident farmer Wayne Didier, Wescott's co-innkeeper and partner.

The couple said guests have driven to McMinnville to dine at Humble Spirit, also part of The Ground. They've played pickleball at the court a few miles farther up Panther Creek Road.

They've hiked the six miles of trails in the forest near the inn, or walked down to the "sacred oak" that's the oldest living thing on the property.

Some have visited, or passed, the four ponds on

the property that capture and hold water.

Water is a key element in everything the Ground does. Frank Foti said. He encourages making the most of water, conserving natural rainfall and sources and using them wisely to make the ground healthy. "We can help the planet and have diversity of life," he said, in addition to creating a buffer against severe climate events.

That includes everything from holding water in the ponds below the inn and using rainwater from the roof for flushing toilets in the nine guestrooms, for example.

Reservations start at \$498 per night. For more information, go to the-ground.love. ■

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ABOVE: Live-in innkeeper Rachael Wescott looks over the landscape from the porch at Inn the Ground, which includes views of the farm pastures and Cascade Mountains. **RIGHT:** Inn the Ground's breakfast room features views of Tabula Rasa farm and the hills west of Carlton. All the guest rooms face the view, as well.

HUNGRY FOR THE ARTS

First Friday yields something for every taste

BY KIRBY
NEUMANN-REA

Art is a moveable feast at First Friday in Newberg.

“I love First Friday, coming downtown really because of the community feel,” said Maggie Andrews of Newberg.

From 5 to 8 p.m. on the first Friday of each month, except for January and July, downtown merchants and artists work together to offer spaces and art work for the community to peruse and purchase. Music, food specials, and a general open-air conviviality are also part of the First Friday experience.

Andrews was there to listen as her husband, Dave, and the rest of the Highway Johnny Band in Francis Square. “The doors are



PHOTOS BY KIRBY NEUMANN-REA

berry compote as First Friday special. “We like to have a special dessert,” Karen said, adding that the September dish “it will probably be something with apples.”

Embark on First Friday anywhere downtown but a natural place to start explorations is Chehalem Valley Chamber of Commerce, 112 N. Garfield St.

“It’s very popular and people are very excited to get going and be back and supporting businesses,” said Marlyn Kunkel, Chamber director of operations. The office showcases works this summer and fall with a focus, starting with the Sept. 1 First Friday, on artists in the annual Art Harvest Studio Tour in October.

“The chamber understands the value of arts as an economic value and we do what we can to spotlight local artists,” said Kunkel who, along with Art Harvest director John Nelson, welcomed guests to a reception for John Cummings, a retired Newberg doctor who is showing his works for the first time.

Cummings’ works will next move to Artisanal Gallery, one of a variety of locations exhibiting Art Harvest works through September. Cummings has published a book, “Pastel Stories”.

open and the vendors and owner are really excited to see people. It really makes it all feel close-knit, which I really like,” Andrews said.

With her was Karen Pratt, whose daughter, Kelly, owns the bakery Sprinkles of Joy. “It’s always a lot of fun to have people come out. It just feels a lot more celebratory, and something different,” Karen said.

The bakery offered a hot fudge brownie with triple

ABOVE: Blue Trout gallery owner Gary Butler displays “Blue Stream II,” done with a new method: watercolor stretched on a panel with a lacquer finish. **Left:** Highway Johnny Band performs on Aug. 4 in Francis Square, at the center of things at East 1st and College Avenue.

ARTS

Continued from left page

Another Newberg artist with a new book is Heather Kent, who had a stand at the Aug. 4 First Friday in front of Little Bird Boutique. She makes miniatures, stickers, greeting cards, pendants and other objects with animals and scenes from nature. Her book is Doggo A-Z, with a different canine breed and poem for each letter of the alphabet. Kent also makes wine stoppers with 1.5-inch circular miniature vineyard scenes inspired by the Willamette valley.

Working much larger canvases, often matching

his six-foot frame, is Gary Buhler of Blue Trout, at 20-plus years one of the more established art venues in Newberg. Buhler, a former art and design instructor at George Fox University, was among the four artists who started First Friday art walks.

“We wanted to make Newberg a little more dynamic, as half the storefronts were vacant, there was no ‘Wine Country’, and we were going to make it an arts district. It was an aspiration to make art the focus in town: we said, ‘let’s do a First Friday’. It got more people to participate to stay open later and it became pretty big,” he said. ■

3 OLD GUYS

Continued from page 19

(lower l) the two friends had considered the idea of getting into distilling. Fouts is a long-time homebrewer and he acquired family distilling recipes after a family reunion in West Virginia.

“My family asked me about my hobbies and if I ever made moonshine. I said, ‘no but I can make wine and beer,’ and it ended up I came back with some of the family recipes and so it kind of became a new hobby for me.”

“We always said, ‘one of these days we’ll start a distillery,’ but it kind of got put off and put off and then COVID happened,” Corrigan added, “and we found ourselves out of jobs and a lot of free time and nothing to do. We decided to open the distillery.” They invested their savings in the equipment.

In spring of 2020 the

president declared a national emergency because of the sudden and huge need for sanitizer in response to the widespread virus.

“We made a very terrifying call, and got into the hand sanitizer business overnight,” Corrigan said. They had their permits within three days; the process usually takes month.

They made sanitizer for almost seven months and donated it to first responders around Yamhill County and Forest Grove.

“Then the big boys got caught up, no more need, and we were excited to hear that,” Corrigan said.

“But it was sad because we had to throw all the equipment away,” he said, explaining that stainless steel is forever tainted with the denatured alcohol they were required to put into the sanitizer to render it unpalatable.

BLANKENSHIP

Continued from page 26

in a band? Have either of them caught the music bug that you had as a youth?

DZ: I believe at one time they thought it was secretly medium cool that their dad is in a band. But, I’ve been doing it for two-thirds of their lives in a band setting, so my guess is they’re probably over it.

Q What would be advice you would give to a young local musician who is interested in pursuing music, either as a career or hobby?

DZ: If you make it a career, be ready to sacrifice a lot — even at a semi-pro level. Make sure as you age to

“We had to retool from nothing, rebuild. and it took us three months to tool back up for vodka,” he said.

They were ready to make vodka in January 2023, and released their first bottles in February 2021.

Now, the vodkas are part of a rapidly expanding product line for 3OG.

“The apple honey rye we think will be our big hit,” Corrigan said. After that is a corn whiskey they hope to have on shelves by Nov. 1.

And there are trenches to dig and pipes to be installed, a patio to be built, and other facility adjustments needed to meet federal permits in preparation for the tasting room to come on Highway 47.

“The permits are filed and concrete has to pour before it rains,” Fouts said. “We have a lot of things on our plate right now.” ■

keep up with the times. Also, learn what sells and play that kind of music. Don’t be like me and stuck in the ‘80s and some weird phases of the ‘70s and ‘90s. Be more relevant. If you pursue it as a hobby, keep it with you all of your life. It will never go away unless you really want it to.

Q What’s a favorite memory of yours playing the local scene as a teenager?

DZ: I remember my band STEM (later Riot Face) played the Carlton Legion Hall with this band called SOT. They went to YC High just like my old band. This guy Peter Sampson drink like two full two liters of Mountain Dew and puked it up all over the crowd. I think it was the most grunge thing I saw in the mid-90s.

Q As an advocate for growing the local music scene, what do you think is the biggest need (or biggest needs) to continue that effort?

DZ: I believe we need venues that weave music into their business fabric better. If there was a more consistent venue we could probably get some very interesting touring bands through Mac. I think there are a lot of lovely people in this town and they are supportive. I believe that will grow with McMinnville.

Q What’s next for you and the band (as in 2024 and beyond)?

DZ: I won’t be too ambitious, but it would be great to start pre-production on the next album. I have songs that will not come to fruition with the band and would like to do a side project. Any takers? Us four have the honor of keeping this band together for a long run and my dream is that it perpetuates into the future and that I’m still rocking at 50 years old. That’s less than 8 years away. ■

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PHOTO BY RACHEL THOMPSON



Blue Raeven Farmstand

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September

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Throughout the Valley > Say goodbye to summer in style with special activities in Oregon wine country.
www.oregonwinepress.com

WALNUT CITY MUSIC FESTIVAL
9/2–9/3
Evergreen Aviation & Space Museum campus, McMinnville > Two-day music festival featuring local, regional and national touring acts. Local food nad beverages available on site.
www.walnutcitymusicfest.org

BREWS, BITES & BANDS
9/8–9/10
Oregon Mutual parking lot, McMinnville > Numerous craft beer and ciders will be on tap throughout the weekend; local food trucks will sell specialties; music entertainment and Kid Zone activities.
www.mcminnville.org

CHEF-CURATED HARVEST DINNER
9/9
Anacréon Estate, Newberg > Chef Erick, and his team at Caballero’s Catering, will prepare a wonder of goodness that will ease us into the fall season in the valley.
www.anacreonwinery.com

FALL WHISKEY RELEASE
9/9–9/10
Branch Point Distillery, Dayton > Sip the latest spirits and enjoy bites from Farmer’s Plate and Pantry.
www.branchpointdistillery.com

10TH ANNIVERSARY
9/16
Saffron Fields, Yamhill > Celebrate with delicious food trucks, music by Harvey Brindell & The Tablerockers and Saffron Fields wines.
www.saffronfields.com

HARVEST PARTY
9/16
Knudsen Vineyards, Dundee > A seasonally-inspired harvest menu from Alchemy Catering is paired with a selection of our estate Rosé, Chardonnay and Pinot noir — plus music and carnival games.
www.knudsenvineyards.com

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9/20
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www.1882grille.com

FALL FOOD TRUCK
9/23
Cana’s Feast, Carlton > A distinctive lineup of wines will pair wonderfully with fare by Foodology Mobile Kitchen and the beauty of the Willamette Valley.

www.canasfeast.com

STARGAZING PARTY
9/23
Saffron Fields, Yamhill > A fundraising event for The Carlton Observatory at Evergreen will feature food and wine pairings and the opportunity to see the starry sky above through multiple observatory-grade telescopes.
www.saffronfields.com

BIKE MS
9/23–9/24
Evergreen Aviation & Space Museum campus, McMinnville > Pedal past vineyards, cross creeks and have relaxing pastoral farmland views at this annual ride taking place in McMinnvle for the first time.
events.nationalmssociety.org

WINE COUNTRY PRIDE STREET FAIR
9/24
NE Ford Street, from Ford to Foreland Beer, McMinnville > Stroll down the fair enjoying performers, speakers, vendors and more at this second annual event.
www.winecountrypride.com

CHARCUTERIE WORKSHOP
9/30
Chris James Tasting Room, McMinnville > Start with a blank platter canvas and assemble your own feast with techniques directed by

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October

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Throughout the Valley > Tour the amazing talent in wine country with this unique look into local artists’ creative processes.
www.artharveststudiotour.org

MCMINNVILLE SCOTTISH FEESTIVAL
10/7–10/8
Yamhill County Fairgrounds, McMinnville > A weekend of Scottish culture and celebration, featuring traditional foods, dance, music and the Scottish Games.
www.celticheritage.org

20TH ANNIVERSARY VERTICAL TASTING
10/28
Et Fille Wines, Newberg > Dig into the winery’s library as staff shares some of their favorite gems.
www.etfillewines.com

November

¡SALUD! PINOT PARTY AND BIG BOARD AUCTION
11/10
Domaine Serene Vineyards, Dayton > Valley wineries pre-view their best 2017 vintage Pinots, custom-made solely for this annual benefit.
www.saludauction.org

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Jerome Blankenship



PHOTO PROVIDED

ABOVE: Jerome Blankenship performing with Ships To Roam at The Horse Radish in Carlton.

Q It seems like the band has been busy with gigs this year following the release of your latest record, "Temporary Gift." How would you describe 2023 for Ships To Roam, and is there a specific highlight of the year?

DZ: '23 has been a good year for us, overall. We've gotten to play at a few areas we've not played as often, such as Portland, Silverton etc... I prefer us to be busier than we have been, but we are a bunch of dads, so I understand.

While I had hoped it would be a little more industrious of a year (that's my workaholic character flaw speaking) we had a couple great highlights. We've had over 25,000 streams on Spotify. At that level, you start getting a few pennies here and there. For me, the most heartwarming moments are when our community comes out to support us. The Make Music Day show at Foreland was amazing, as well as our 10th annual gig at Youngberg Hill. There must've been 200, maybe

250 people at Youngberg.

Q Do you feel the band has settled into its sound, or does it seek to change this up as it goes?

DZ: I think the sound evolved from sort of a bluegrass folkabilly vibe to something more modern and indie rock on the newest record. There's something else happening, too, with more recent writing that's heavier. Part of that has to do with us having a serious rock drummer. It's also influenced by my life experiences. I've had some dark moments these past couple of years, so that's coming out in the songs. The next record has a pretty dramatic title already. I won't give it away, but it has to do with paper.

Q How about as a songwriter: Are you one to try and force new themes, lyrics or song structure, or is it just whatever comes naturally at the time?

DZ: Lyrically I'm a journal keeper and a poetic kind of dork, so that happens and I will sort of pick and choose lines that I like and paste them together in a song, and then sometimes lyrics come out just immediately and it turns into a song. Sometimes I come to the

table with something that's fairly complete, but on a few of our newer songs for the next album we've been able to collaborate in song development. I think if band members feel involved in the songwriting process it gives them more skin in the game; Gives them a little more reason to put up with my BS.

Q What's the best drink pairing with a Ships To Roam set?

DZ: Cocktails, I'd go with a Mai Tai or a Long Island Iced Tea. Rum is a sailor's best mate. And any IPA because in the old days those were exported on many a ship.

Q What's an instrument you don't play that you would most want to learn?

DZ: I would love to try my hand at cello.

Q What's the most challenging part of the business aspect of music?

DZ: I think the modern day streaming market and the fact that we as a society really no longer buy albums. You can still build and promote, but you have to be on it and versatile and you have to spend money. I was an intern when I was young for Monqui Presents. It was built in to staple posters to telephone poles and bring hand bills to every record store and that actually helped and worked. The new poster is a social media post.

Q Do your teenage kids think it's cool you're

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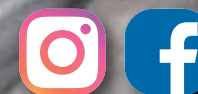
Yamhill-Carlton High School graduate, now McMinnville resident, JEROME BLANKENSHIP grew up surrounded by music, with uncles and cousins playing in touring bands and multitude of instruments surrounding every family get-together. Bass became his musical tool of preference and he played in several local bands, as well as the high school jazz band, throughout his teenage years. After completing the Music and Sonic Arts program at Portland Community College, he toured the country playing bass for emo and punk bands. Returning to Oregon, he worked in the Portland music industry and decided to launch Ships to Roam as a solo project, releasing his first album, "Funeral Songs & Lullabies," in 2005. His music career paused as Jerome started a family, eventually returning to the stage in 2013, and creating a full band version of Ships To Roam. The band has since released three more albums, with another in the works, and performs throughout Oregon. Ships To Roam will be playing at the Walnut City Music Festival on Saturday, Sept. 2. Follow them at facebook.com/shipstoroam.

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