not so common

Amity’s unique coffee and waffle bar a hub for community

THE BLUE GOAT REVAMPS, REOPENS LAFAYETTE’S CULINARY GEM 
3 OLD GUYS CONCOCT PEABLOSSOM VODKA DROP THE MIC: JEROME BLANKENSHIP
You’re Invited

Experience Méthode Traditionnelle sparkling wine, food pairings, stunning views, educational tours and beautiful gardens overlooking the Dundee Hills.

Learn more and plan your visit at DomaineWillamette.com

OPEN DAILY 11 am – 6 pm
19255 N HWY 99W Dayton, OR 97114 | (503) 545 – 4200 | info@domainewillamette.com
Jim Bernau, Founder/CEO
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 Gallery Theater hosted by the mystery dinner series event completes the murder mystery dinner series.

“Till Death…” the get to be part of. With the dinner with a show you getting 30th anniversary beers made with 10 gallons of Caravan Coffee cold brew. Above: Golden Valley’s Dundee By Way of Caravan anniversary series beer was made with 10 gallons of Caravan Coffee cold brew.

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.

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.

“Tiki Island” themed opening night was sold out and “Rodeo” er was sold out and “Rodeo”

Tickets are $80, order at 1882grille.com/till-death. 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. It’s the 30th anniversary of the brewery and the 20th anniversary of Rocky’s Tenderloin. 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 tertyaki plates with chicken, carne asada beef, Korean beef ribs; fried rice with a choice of meat; and kalaguen, a type of chicken marinated in lemon, coconut and spices. Oso Good also serves tityes, 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.

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 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 Gastronomia Italiana is a traditional deli storefront with Italian dishes to go, plus a selection 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.osteriaosmarino.com.
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 paint-ings 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 Domeslen's 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 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 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 sandwich-es 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.
FOODIE

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 is 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 herm before returning to her hometown, said there are myriad ways to add toppings and create a unique waffle. “I love how architectural 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 include the likes of turkey pesto, chicken chipotle and “Slammin’ Salmon,” with pickled onions, Tillamook sharp cheddar and salmon 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,” 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 connect 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 Feed’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.
The Hamblin Eatery becomes a destination with varied menu of fresh, made-from-scratch offerings

J ust 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 restaurant, or simply translate Rosie’s street taco style into the new establishment.

“The menu is kind of a little bit of everything,” 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 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 souces 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); the meat of their take on a Vietnamese bánh mi 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 savoriness, 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 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 else’s talking, 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, “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.”

Arturo said 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 restaurant, or simply translate Rosie’s street taco style into the new establishment.

“The menu is kind of a little bit of everything,” 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 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 souces 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); the meat of their take on a Vietnamese bánh mi 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 savoriness, 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 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 else’s talking, 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, “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.”
Brewery Revived

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

BY KIRBY NEUMANN-REA

A
n 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 celiac disease 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 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 NE Riverside Dr., a half-mile east of the Highway 99 intersection (or a leisurely country mile or so out to Rusty Truck Brewing). 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 p.m. Sundays.

Flagship ales including Hophoria IPA, Blonde Ale and Tantamout 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 was so long it took weeks for Anderson and Gordon to test-batch each one.

The Gordons added an interior restroom while restoring the space to post-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 forth out and got the beer, noshed they loved traveling and thought, ‘this is really good. It tastes like beer I would want to drink that I can drink’,” said Josh, who has a celiac allergy. “They have a following and a reputation and an expectation. We wanted to keep it because of a relationship standpoint, brand recognition, there is no reason to change the name. There’s enough names out there.”

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.’ You can drink without a painful reaction and threat to health. Head brewer is Jonathan Anderson, who formerly served as manager at Rogue Ales and Rusty Truck Brewing, Evasion’s original brewer, Ben Accord, 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.

“The opportunity comes full circle. It’s always been a long-time dream. ”

BY KIRBY NEUMANN-REA

Evasion Brewing

4230 NE Riverside Dr.
Unit B, McMinnville
503-835-5322
evasionbrewing.com
Fri. 3 to 9 p.m.
Sat. 11 a.m. to 9 p.m.
Sun. 11 a.m. to 7 p.m.

From our family’s farm to your family’s table

LOCAL FARM STAND
Cinnamon Rolls • Cookies • Ice Cream
Gourmet Foods • Wines & Gifts

Hand-Crafted Pies
Jams • Syrups • Fresh Produce
 Fondue • Ice Cream • Gourmet Foods • Wines & Gifts

503.835.0740 FOR PRICES AND ORDERING
BlueRavenFarmstand.com
20650 S. Hwy 99W Amity | Mon-Sat 9a-5:30p Sun 10a-5p

The neighborhood place to be…

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

JOSH GORDON

“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. ”

AMAZING

“...beer is something you can’t really replace,” as opposed to celiac-sensitive alternatives in cooking, he said.

“The opportunity comes full circle. It’s always been a long-time dream.”

JOSH GORDON

“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.”

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

ForeLand, 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 that works in any season.

Indoor-outdoor sensibility and far shores.

Outdoor beer garden: owner David Sanguinetti 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 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 that works in any season.

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 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 Inking 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 Harvest 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.

For more, visit forelandbeer.com.

By Kirby Neumann-REA

ForeLand Beer

ForeLand Beer

777 N.E. 4th St., McMinnville

503-925-4653 | forelandbeer.com

Wed.-Thur., 3 to 8 p.m.; Sat. noon to 9 p.m.
Sun. noon to 7 p.m.

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 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 that works in any season.
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 captivated 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.

“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.

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 changes 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.”

“Courage 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 could I do at the barbecue?’”

“For men, that’s just to get them involved.”

“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.’”

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
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 “Wil-lamette the Pinot Noir Auc-tion,” the seventh-annual event featured 75 unique Pinot noir and Chardonnay wines made from the 2021 grape harvest, crafted 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, including “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 $543,900 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 near 10% upswing compared to the preceding year,” McLaughlin said. Of the 75 wineries seven participated for the first time. Bergstrom Wines’ offering with Lot 76 “La Voluptueuse” was the final entry and most lucrative, yielding $355,000 for five cases, translating to an average of over $70,833 per bottle. McLaughlin called it “astounding,” adding “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 event 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. Wines named to fall into three categories:

Single word — Renewal, Portrait, Ensemble, or Zephyra

Francaise — Vieille Vignes, L’Elegance, La Regeneration, La Nouvelle Merreille

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

One such story is “Briqu- uitur” 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 Rib- bon 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 Max 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 Viet in McMinnville in the Lower Long Tom AVA, from grapes grown on Antiquam 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 Viet in 2005,” notes winemaker Drew Viet. Harper Viet started in 2009 and now has three full-time staff members “and a bustling winery in the heart of Mc-Minnville,” 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 distinctive barrel lots in the wine’s” 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 joys of life.” Fairsing was founded in 2005; winemaker is Robert Brittan, and the grapes were harvested Aug. 25, 2021 and the wine bottled on Aug. 26, 2022.

“Max Goes Skiing” is from auction host Wil- lakezine. “Who is Max? Is he a good skier? What’s 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 her-al- tied 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.
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 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 the inn and 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 hillsides 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 theground.love.

BY STARLA POINTER

THE PERFECT PLACE
Luxurious, historic vacation home filled with art and antiques is just a short stroll on McMinnville’s famous Third Street.

• 8 Bedrooms
• Smart TV + WiFi
• Equipped kitchen
• Private parking lot
• Relaxing front porch
• Living + dining room

726 FOURTH
726Fourth.com

RESIDENTIAL, COMMERCIAL, & AGRICULTURAL REAL ESTATE
BAKERSTREETREALESTATE.COM | 708 NE BAKER STREET, McMinnville, OR
503-472-0576

BAKER STREET
REAL ESTATE
Love where you live

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 Rosa 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 7 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 Highwater Johnny Band in Francis Square. "The doors are 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 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 wiggly.
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 Marilyn 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 Galley, one of a variety of locations exhibiting Art Harvest works through September. Cummings has published a book, "Pastel Stories".

3 OLD GUYS

Continued from page 19
(Jlower) 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 respond- ers 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.
“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 2023.
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 dug and pipes to be installed, a patio to be built, and other facility adjust- ments needed to meet federal permits in prepara- tion for the tasting room to come on Highway 47.
"The permits are filed and the permits will come to fruition with the band and would like to do a side project. Any takars? 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.

LIVING
Food & Drink Guide

Beers
- Golden Valley Brewery
  - 980 N.E. Fourth Street, McMinnville, OR 97128
  - 503-472-2739
  - www.goldenvalleybrewery.com
- McMinnville Brewery
  - 980 N.E. Fourth Street, McMinnville, OR 97128
  - 503-472-2739
  - www.goldenvalleybrewery.com

Specialty Foods
- Blue Raven Farmstead
  - 2605 S. Highway 99W, Amity, OR 97101
  - 503-455-2040
  - www.blueraevenfarmstead.com
- Suzy’s Chocolates
  - 303-714-6587
  - www.suzyshocolates.com

Cafes
- Caffé Yette
  - 392 3rd Street, McMinnville, OR 97128
  - 503-852-7439
  - www.caffeeyette.com

Coffee
- Union Block Coffee
  - 392 3rd Street, McMinnville, OR 97128
  - 503-852-6023
  - www.unionblockcoffee.com

Restaurants
- Carlton Corners
  - 130 S. Yamhill Street, Carlton, OR 97111
  - 503-852-7319
  - www.carltoncorners.com
- Harvest Fresh
  - 235 N.E. Third Street, McMinnville, OR 97128
  - 503-472-2739
  - www.harvestfresh.com

Grocery
- Harvest Fresh
  - 235 N.E. Third Street, McMinnville, OR 97128
  - 503-472-2739
  - www.harvestfresh.com

Brews, Bites & Bands
- Anacréon Estate, Newberg
  - 503-345-6047
  - www.anacreonestate.com

Events
- Rose Festival
  - Oregon Wine Country.
  - www.rosefestival.com

September
- Labor Day Weekend
  - 9/2–9/4
  - Throughout the Valley
  - Say goodbye to summer in style with special activities in Oregon wine country.
    - www.oregonwineports.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.

October
- Art Harvest Studio Tour
  - 10/6–10/8 & 10/13–10/15
  - Throughout the Valley
  - Tour the amazing talent in wine country with this unique look into local artists’ creative processes.
    - www.artharveststudiotour.org
- McMinnville Scottish Festival
  - 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
- El Fille, Newberg
  - 10/28
  - Into the winery’s library as staff shares some of their favorite gems.
    - www elfillewines.com

November
- (SALUD) Pinot Party and Big Board Auction
  - 11/10
  - Domaine Serene Vineyards, Dayton
  - Valley wineries present their best 2017 vintage Pinots, custom-made solely for this annual benefit.
    - www.saludauction.org
Jerome Blankenship

While I had hoped it would be a little more indistinct by 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 Portland was amazing, as well as our 10th annual gig at Youngberg Hill. There must’ve been 200, maybe even more. 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 those 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 song-writer. Are you one to try and force new themes, lyrics or song structure, or is it just whatever comes naturally at the time?  
DZ: Lyrical 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’d love to try my hand at violin.

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

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 treating 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.
EVERYONE’S welcome
AT OUR TABLE

Our wine is an invitation for you to celebrate with us, and is our way of joining you around the table.