People & Places

Duck eggs fill market niche

Anthony Bordessa hatches plan to sell into high-end market segment

By JULIA HOLLISTER For the Capital Press

COTATI, Calif. — As a high school student, Anthony Bordessa was on his computer researching ways to improve his pasture poultry operation when something intriguing popped up: an ad for duck

"When 'duck eggs' popped up I clicked on it and started to research," he said. "I found that the people who had tried them loved them, but there was not a consistent supply of fresh duck eggs."

Although he was born and raised in a Sonoma County agricultural family, duck eggs were a leap of faith. In 2013 he look that leap and opened Washoe Valley Duck Farm. With the help of his parents, he kept the enterprise going while he was in community college and at Cal Poly-San Luis Obispo

Duck eggs are different from chicken eggs in many respects.

"Duck eggs are valued for their high nutrient content," Bordessa said. "There is close to 10 grams of protein in one



Julia Hollister/For the Capital Press

Anthony Bordessa, owner of Washoe Valley Duck Farm in Sonoma County, Calif., says people who cannot eat chicken eggs can eat duck eggs. He sells the eggs in the San Francisco Bay Area.

duck egg, around six times the amount of Omega-3 fatty acids and almost twice the amount of B12 vitamins."

Also, people who cannot eat chicken eggs find that they can eat duck eggs, he said, adding that they are highly valued for their great baking qualities.

"They add more loft to cakes, give custards and curds a more creamy, rich flavor, and enhance the overall flavor of any dish in which an egg yolk is highlighted," he said.

more protein, cooking over low heat is recommended.

They sell for \$8 a dozen and \$18 for a flat of 30.

Today, Bordessa has about 2,800 Kakhi Campbell ducks that are free range on organic pasture. Currently, there are about 18 duck egg producers in California, with operations of all sizes. He said the biggest challenge he faces is educating consumers on why duck eggs are more nutritious that other types of eggs.

"Anthony Bordessa is a

ginning agriculturalists that are calling Sonoma County home," said Kim Vail, executive director of the Sonoma County Farm Bureau. "There is a rich tradition of agriculture that has long driven the economy in the county and operations such as Washoe Valley Duck Farm will serve to ensure this tradition continues into the future.

Although the duck farm is only four years old, sales are growing fast.

"We sell our eggs at the

Western Innovator

Anthony Bordessa

Residence: Cotati, Calif.

Occupation: Owner, Washoe Valley Duck Farm

Education: Agricultural business degree, California Polytechnic State University-San Luis Obispo.

Quote: "We strive to produce a product that will only seamlessly benefit our customers in their current healthy eating lifestyles!"

restaurants, bakers, health-conscious consumers and foodies," Bordessa said. "We are in a select 50 mompop markets and numerous Safeway stores in the greater Bay Area.'

He said he enjoys his work. "The most fun in my day is caring for the ducks, knowing that we are producing the best quality product possible and then hearing from the consumers how much they love the eggs," he said.

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omission or factual error in a headline, story or photo caption, please call the Capital Press news department at 503-364-4431, or send email to newsroom@capitalpress.com.

We want to publish corrections to

He noted that because Ferry Plaza Farmers' Marprime example of the enduck eggs have less water and trepreneurial young and beket in San Francisco, high-Some Oregon vineyards try hand at pot farming

By GILLIAN FLACCUS Associated Press

JACKSONVILLE, Ore. — Bill and Barbara Steele moved to this sleepy corner of Oregon to start their own winery after successful, high-powered business careers.

Now, more than a decade later and with award-winning wine to show for their hard work, they are adding a new crop: marijuana.

Oregon's legalization of recreational pot two years ago created room for entrepreneurial cross-pollination in this fertile region abutting California's so-called Emerald Triangle, a well-known nirvana for outdoor weed cultivation.

marijuana Recreational won't be legal in California until next year, but a few miles north of the border in Oregon, a handful of winemakers are experimenting with pot in hopes of increasing their appeal among young consumers and in niche markets.

"Baby boomers are drinking less. Millennials are coming into their time, economically, where in 2016 they were the fastest-growing consumers of wine, both in dollars and volume," said Barbara Steele, who runs Cowhorn Vineyard & Garden in rural Jacksonville with her husband.

To submit an event go to the

Community Events calendar on the

home page of our website at www.

capitalpress.com and click on "Sub-

mit an Event." Calendar items can

also be mailed to Capital Press,

1400 Broadway St. NE, Salem, OR

97301 or emailed to newsroom@

Puget Sound Junior Livestock

Show and Sale. Skagit County Fair-

grounds, 479 W. Taylor St., Mount

Vernon, Wash. http://www.puget-

"Our Valley, Our Future" Breakfast. 7:15-8:45 a.m. Emmanuel

Baptist Church, 1515 E. College

Way, Mount Vernon, Wash. Key-

note speaker Derek Sandison, director of the Washington State De-

partment of Agriculture, will share

his perspective on the trade and

economic outlook for Washington

and on the Skagit agricultural indus-

try. Reservations are required. Call

SOREC Teaching Farm, 569 Han-



the agricultural possibility

is so high. This is an amaz-

wines available for tasting at Deer Creek Vineyards in Selma, Ore. She is launching a marijuana business with her son.

perience of wine and weed.

The Steeles leased their land to grow 30 medical marijuana plants last year, and this year they are growing double that amount to be branded with the same label as their wine. They started with seeds in plastic cups under incubators in their laundry room, and pride themselves on a "seed to

smoke" philosophy. This year's crop also is for medical use, but the Steeles are seeing the benefits of the expanding market from legal recreational pot. Their weed was reviewed alongside one of their white wines in Stoner Magazine, an Oregon cannabis publication.

"That conversation is pos-

awareness of on-farm beneficial in-

sects and birds and how to identify

them. Learn about the role they play

in farming hand-in-hand with nature

and how to create "farmscaping" to

attract and promote active benefi-

cials. Day 2 is June 30. Cost: \$15

one/\$25 two from the same farm.

Website: http://bit.ly/JacksonSmall-

In this April 5 photo, vineyard owner Katherine Bryan discusses the "They're looking for an ex-sible here because our quality

> ing growing region," Barbara Steele said. It's hard to know exactly how many in the wine industry are looking at pot here, but there's plenty of buzz sur-

rounding the subject. Some vineyards are ripping out portions of grapes in favor of marijuana plants or leasing land to private growers. Others are talking about wine-and-weed tourism, including high-end shuttles that would stop at local wineries for tastings and at marijuana farms for glimpses of how pot is prepared for market.

"There are a few wineries setting up very large recreational grows right now," said Brent Kenyon, of the marijuana consulting business Kenyon & Associates, based in southern Oregon. "The 'weedery' and the winery. I think that's huge, and we see it developing.

But that enthusiasm comes with a caveat. Marijuana is still federally illegal, and wineries must keep their wine and weed businesses separate or risk losing a federal permit that allows them to bottle and

That means establishing two distinct lots for tax purposes and keeping two licenses with the state, said Christie Scott, alcohol program spokeswoman for the Oregon Liquor Control Commission, which also licenses recreational marijuana. Vineyards that grow grapes but don't have a liquor license, however, could get a recreational marijuana license, she said.

In the nearby Illinois Valley, Katherine Bryan is tackling these challenges as she launches a marijuana business with her son.

She owns Deer Creek Vineyards with her husband, but her pot operation will be called Bryan Family Gardens and will operate on land next to the vineyard.

"We want to be as trans-

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government umbrella for your wines, you have to be very, very careful," Bryan said. She plans to grow several hundred marijuana plants with

parent as possible because

when you're under the federal

a focus on organic cultivation and an eye toward a high-end market. They already have some

buyers lined up and are installing greenhouses and lighting as they await approval of their recreational license. "I get \$2,000 a ton for my

Pinot gris grapes, whereas I can make potentially \$2,000 or more per pound of canna-Bryan said. 31,000 plants out here for grapes, so I'm pretty sure I can handle 300 to 500 cannabis plants."

Mark Wisnovsky, of Valley View Winery in Jacksonville, says some vintners are upset because of the stigma associated with marijuana. But his family's winery was the first in the Applegate Valley in 1971, and everyone thought they were crazy then, too, he said.

The family isn't cultivating marijuana now, but Wisnovsky has been a vocal supporter of those who want to do so.

Diversifying with weed could save vineyard owners who have overplanted grapes for years, he added.

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June 3

Through Saturday

soundjuniorlivestock.org/

Wednesday, June 7



Saturday, June 10

FarmDream.

PDX Hempfest Expo. 8 a.m.-8 p.m. Portland Expo Center, 2060 N. Marine Drive, Portland, Ore. More than 100 exhibitors and 40 speakers on subjects such as best practices. Cost: \$20. Website: http:// pdxhempfestexpo.com/

Wednesday, June 14

Six-week Forestry Short Course. 9 a.m.-noon. Federal Building meeting room, Seventh Street and College Avenue, St. Maries, Idaho. This course will be six successive Wednesdays. The \$38 fee includes resource material. Register by phone at 208-245-2422 before June 7.

Thursday-Friday June 15-16

2017 Interpera Congress. Wenatchee Confluence Technology Center, 285 Technology Center

Way, Wenatchee, Wash. The conference features presentations from world experts on emerging pear varieties, high-density planting, root stock, harvest and packing house mechanization, integrated pest management successes, export trade flows and successful practices for building consumer demand. http://ncwctc.

Friday-Sunday June 16-18

Glenwood Ketchum Kalf Rodeo and Bull Bash. Glenwood Rodeo Grounds, Trout Lake Highway, Glenwood, Wash. The Bull Bash starts at 7 p.m. June 16, followed by the rodeo, which starts at 12:30 p.m. June 17-18. Website: http://business.gorge.net/ glenwoodrodeo.

Saturday, June 17 Forest Thinning and Pruning

Field Day. 9 a.m.-5 p.m. University of Idaho Extension office, 1808 N. Third St., Coeur d'Alene, Idaho. Whether you have problems with insects, disease or concerns about fire, the response from foresters is nearly universal: Thin your forest. Presentations about thinning and financial assistance will be followed by a field trip to a thinned stand. A \$20 fee includes a field notebook or publications. Register by June 9.

Tuesday, June 20 Trees and Taxes workshop.

5-7:30 p.m. Coos County Extension Office, 631 Alder St., Myrtle Point, Ore. This class is for anyone with forest management expenses, recent forest income or planning for future income from their forestland. Tammy Cushing, Extension specialist in forest economics, management and policy, will explain topics many landowners are unaware of and the special provisions in the Internal Revenue Code that pertain to forestland and income generated from the land. This session will help improve the records you keep on your forestland as well as minimize the taxes that you pay for income generated by your forest. Pre-registration is required by June 16. For questions, call Shawna at 541-572-5263. Website: http://extension.oregonstate. edu/coos/.

Tuesday-Wednesday June 20-21 Center for Produce Safety Re-

search Symposium. Hyatt Regency Denver Tech Center, 7800 E. Tufts Ave., Denver, Colo. Agricultural water will kick off the program agenda. This session will focus on four CPS-funded research programs that will help stakeholders better understand the factors involved

Thursday, June 22

in sourcing, sampling, testing and

treating specific types of agricultur-

Oregon Angus Field Day. 4-10 p.m. Quail Valley Ranch, Prineville, Ore. Cattle on display, contests with prizes, a meal and a time to visit. For more information, contact Becky Tekansik, Quail Valley Ranch, 541-699-8562, or Dick Hubman, president of the Oregon Angus Association, 541-601-5495.

Tuesday, June 27 Range Field Day. 8:30 a.m.-4 p.m. Northern Great Basin Experimental Range, 100 Placidea Butte Road, Riley, Ore. Presentations will include managing wildfires, livestock grazing for fuels management, safe sites and restoration of sagebrush rangeland. For more information, contact Chad Boyd, office: 541-573-8939, cell: 541-589-4990, email: chad boyd@oregonstate.edu. To RSVP for lunch, call Petrina White at 541-573-4085.

Wednesday-Saturday June 28-July 1 128th Annual Washington State

Grange Convention. Ocean Shores Convention Center, 120 W. Chance a La Mer NW, Ocean Shores,

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set the record straight.

360-336-3974 or email LindaT@ skagitonians.org. Website: www. skagitonians.org Friday, June 9 Farm Practices to Support Beneficial Insects. 9 a.m.-3 p.m.