

Takubeh reflects the local vitality

The Williams valley has always been special. Even its original inhabitants called it Takubeh, “the beautiful place.” Today, still a beautiful place and filled with special people, Williams is an agricultural, cottage industry-based community tucked away in the picturesque Siskiyou Mountains of southern Oregon.

One of those cottage industries is Takubeh, a natural farm- and home-supply store in the heart of Williams. What began there as a natural-food brokerage and bulk food buying “club” over ten years ago has transformed into a “just what you need when you need it” community supply store, offering a unique combination of products and services merging farm, family, and home.

Owners Rebekah Duane and Todd Rumery began selling bags of amendments out of their barn in 2004 as a hobby for supplemental income. Now Takubeh provides locals with convenience and an unusual selection of goods. “Folks out here don’t tend to go to town unless they really have to,” said Rebekah. “Until Takubeh, there weren’t many alternatives available in Williams.”

Todd is a fourth-generation Applegater, who spent his boyhood summers and holidays fishing the Applegate. His great-grandparents bought their dairy on Highway 238 in 1922. His upbringing in organic agriculture and the marketing skills he acquired from his natural food brokerage were a perfect fit for Takubeh.

Rebekah arrived in Williams in 1996 in search of a healthy environment in which to raise her family. She met Todd in 1998. Rebekah has a deep love for the health and well-being of people and plants. She thinks of business as another way to serve—“a creative endeavor that can benefit everyone if done with care,

intention, and consciousness.” Because she and Todd have tailored Takubeh to meet the needs and desires of their community, they sell only the highest quality products, sourcing locally first.

Opening on Williams Highway in 2008 and growing ever since, Takubeh reflects the local vitality and cornucopia of cottage enterprise in the Williams valley. “An amazing group of self-sufficient, creative people produce an array of goods in this valley,” said Todd. Among these progressive businesses born here are Horizon Herbs, Hi Hoe Produce, Naturespirit Herbs, Seven Seeds, Full Circle Bison Ranch, Plaisance Ranch, Sun Spirit Farm, White Oak Farm, Luna Blue Farm, Roots and Flowers, and The Tool Merchants. Takubeh integrates and encourages local economy and participation by providing a hub for wares between markets.

Efficiency and community support are key elements in Takubeh’s business model. Their motto, “We truck it in so you don’t have to!” spells harmony for a rural community and lightens its carbon footprint.

The staff at Takubeh is a caring and talented team ranging from master farmer, self-taught nutritionist, graphic painter/artist, and mosaic-tile artist to alternative dietary chef, compassionate caregiver, and seamstress extraordinaire. Owner Rebekah Duane and Anna, the store’s manager, study organic gardening to meet the special needs of locals. Anna has a particular interest in integrative pest management, organic pest control and plant health care.

Takubeh has bloomed into a natural farm and *family* supply, built on the love and support of the Williams community. Community members say, “[Takubeh] allows us the freedom to conserve our resources and offers us a place to get a little bit of everything in our own backyard.”

Do you have a plant question or need some guidance on soil making or compost tea? Stop in or give the staff a call—they are happy to help. Takubeh is located at 20690 Williams Highway, Williams, Oregon. Phone is 541-846-0420.

Note: *Takubeh means “the beautiful place” in the language of the Dakubetede tribe. Todd is Osage, so their tribal connection to the land is important to the owners.*



Todd Rumery puts the final touches on Takubeh’s sign at the Day Out of Time Mayan New Year’s sale last July.

Locavores rejoice: New natural foods store in the Applegate Valley

After eight years of operating a self-serve farm store on their certified organic farm, Mary and Vince Alionis of Whistling Duck Farm have completed renovation of their beautiful historic curved-beam barn. The Whistling Duck Farm Store is now a fully staffed, year-round store offering the finest foods to the Applegate Valley.

“Our goal is to provide the valley with the highest-quality organic, natural, nourishing whole foods,” said Mary, “and to provide a venue for local and regional producers. Our local region has such an amazing bounty of fresh produce, meats, cheeses, coastal fish, and wild mushrooms. Our store helps our community support local businesses and eat local seasonal foods.”

The expanded farm store is a locavore foodie’s dream. There’s raw honey from Flying B Farm, organic medicinal tea blends and culinary herbs from country neighbor Oshala Farm, locally roasted coffee beans, nourishing bone broths and frozen foods from chef Kristen Lyon, local chocolate treats, and fresh baked bread and pizza crusts from Applegate Valley Artisan Breads and Rise Up! bakery. Plus, there’s always organic coffee and hot tea on tap!

The farm also produces delicious artisan ferments, sold in half-pint and pint jars. Made from Whistling Duck’s own vegetables, these probiotic-rich krauts, kimchis, and relishes range from the traditional (Naked Kraut) to the exotic (Burdock Kimchi). Great-tasting brines are also for sale and are the perfect pick-me-up when you need a little energy boost or want to add a little kick to your cocktails, dressings, or juices.

The Farm Store carries staples to create affordable home-cooked meals—all-organic, GMO-free dairy, nuts, eggs, cooking oils, vinegars, pasta, canned goods, and dry goods. “We want folks to be able to make a delicious, nourishing meal without going to town,” said Mary.

“We’ve been so fortunate to have this beautiful farmstead to enjoy and develop. These 1940s barns are true masterpieces and tell the story of the Applegate’s history as a dairy region,” Mary said. “We’re excited to finally be able to show off this former hay barn. It’s now a venue for



Photo, top: 1940s barn housing the Whistling Duck Farm Store.



Photo, bottom: The Farm Store’s new interior.

buying and selling; for sharing information and conversation; for staging events—a place to show locals and visitors the reality and bounty of a small-scale organic farmstead in southern Oregon. Our aim is for this to be more than a store—to be a real community hub.”

Long-time farm-stand customer Jaymie Exley said, “Vince and Mary are more than retailers filling a niche. Whistling Duck wasn’t built on a whim, but by cultivating relationships for more than 20 years here in the Rogue Valley. The content of the store supports and celebrates these relationships and stands as a model of what is possible for the future of agriculture.”

The Farm Store is open every day and located right on the highway at 12800 Williams Highway (238), just seven miles from the town of Applegate. From Grants Pass, the Farm Store is on the right, a half mile past the Water Gap Road turnoff. Look for the Whistling Duck sign and big red barn.

Store hours are Monday through Friday, 10 am to 7 pm, and Saturday and Sunday, 11 am to 5 pm.

For more information about Whistling Duck, visit www.whistlingduckfarm.com or call 541-761-6772.

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