

New class for Land Stewards starts in September

BY JACK DUGGAN



Land Stewards learn about pasture management from local landowners.

In the fall of 2009, a new educational program came to Jackson and Josephine counties, little noticed or recognized at the time. Since then Southern Oregon Research and Extension Center's Land Steward program has grown to apply to more than 7,000 acres. It has won awards and created a community of Land Stewards who continually contribute to each other's education. Hundreds of those acres are in the Applegate, including land sold by one of the first Land Stewards to a new Land Steward in 2014.

Registration for this fall's program is now open. The field-based Land Steward Program will meet each Tuesday afternoon for 11 weeks. During that time participants learn about and observe land-management practices across a full spectrum of topics. They meet and interact with resource specialists who can help them fulfill their stewardship dream. During the program, participants develop a stewardship plan for their lands that reflects their particular goals and dreams.

Landowners in the Land Stewards program have come from a wide variety

of backgrounds, caring for property from a quarter-acre city lot to hundreds of acres. They are mostly newer landowners, but many Land Stewards have lived and worked in southern Oregon for years. Some folks come into the Land Steward program before buying property to gain a better understanding of their goals.

The program covers forestry and wildfire, wildlife and water, pastures and soils, economics and resources. Each class goes into the field to visit a property that participates in the Land Steward program to see how different goals for each of the subjects are being carried out in real time.

Registration for this year's program, which begins September 5, 2017, can be done online or via mail by requesting a brochure. The website for the program is <http://extension.oregonstate.edu/sorec/land-steward-program>.

For more information, contact Rachel Werling, Land Steward coordinator, at 541-776-7371 or rachel.werling@oregonstate.edu.

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An interactive community website is coming to the Applegate Valley

The *Applegater* newsmagazine, along with its website, Facebook page, and online calendar, has long been an important vehicle for Applegaters to connect with and learn about what's happening in the Applegate Valley.

Another important Applegate nonprofit, the Greater Applegate Community Development Corporation (GACDC), has both a new name—A Greater Applegate—and some new directions (see article on page 7).

Now, thanks to support from The Ford Family Foundation and Community Systems, LLC, the *Applegater* and A Greater Applegate are joining forces with other community members to develop an interactive community website.

Called "Applegate Valley Connect," this website will be accessible to everyone in the Applegate Valley. You will be able to post your own events to the calendar, add your information to the directory of local businesses and service organizations, read about local news, and post community projects of interest to the public. There will also be links to informative websites and social media connections. And that's just for starters.

Updates about this exciting new website will be posted on the *Applegater's* Facebook page. Stay tuned!

If you would like more information, please email gater@applegater.org.

Applegate Valley
Connect

••• BIZBITS •••

Apple Outlaw Tap Room @ Fiasco Winery. The new Apple Outlaw Tap Room is open! Enjoy delicious hard ciders by the flight or glass, take home bottles and growlers, and try ciders not available elsewhere. Enjoy the family-friendly atmosphere with outdoor seating, games like giant Jenga and corn hole, and live music most Saturdays. Get updates on bands, events, and ciders on [facebook.com/appleoutlaw](https://www.facebook.com/appleoutlaw). Open Friday - Sunday from 11 am - 5 pm. 8035 Highway 238, Jacksonville • appleoutlaw.com.



Applegate Country Club. Complete with beautiful gardens and a new commercial kitchen, the Applegate Country Club (ACC), in the vision of proprietor Cyn Torp, will be the community center that she thinks has long been needed in the neighborhood. Rather than a golf course, ACC is a club in the country, though expansion plans do include putt-putt golf and bocce. Club memberships are offered at a reasonable price and give members first access to special events like founders' dinners and concerts, use of the space for meetings and workshops, use of the commercial kitchen, and discounts on menu items. Expert pizza man and chef Nitai Sanchez makes everything from scratch (including the gluten-free pizza dough), and ingredients are locally sourced whenever possible. On the menu are five different seasonally created pizzas, custom pizzas, salads, and pasta. Sunday barbecues will start in September. Open 11 am - 10 pm, Friday - Sunday, with Thursdays soon to be added. 15090 Highway 238, Applegate (across from the Applegate Store) • 541-846-1666 • applegatecountryclub.com.



ACC's Nitai Sanchez, Cyn Torp, and Kristin Atkins.

Augustino Estate and Vineyard. On the site of the former Bridgeview Winery in the Applegate is Augustino Estate's new tasting room, which is open Thursday through Sunday from 11 am - 5 pm. Another tasting room, their "Treehouse Tasting Room," is located at 400 Brown Road in O'Brien, Oregon. 16995 North Applegate Road, Grants Pass • 541-846-1881 • augustinoestate.com.

Boutique Body Art. Out of love of people and art, Amber Bishop created Boutique Body Art, specializing in face painting and organic henna. Boutique Body Art brings fun and festivity to parties, public events, and special occasions like pregnant belly blessings. At the *Applegater's* recent fundraiser at Applegate River Lodge, Amber adorned women with elegant henna designs (she has achieved International Certification for Natural Henna Arts) and painted children's faces to resemble colorful, fanciful animals. Amber's latest endeavor, in collaboration with Boutique Body Art artist Brooke Nuckles-Gentekos, is a presentation for girls ages 9 to 16 that is focused on their journey into womanhood. Ancient traditions applied henna to mark transformational experiences in life; in this presentation, participants celebrate their transitions through henna body art. 541-899-6827 • boutiquebodyart.com.



Cowhorn Vineyard and Garden. Congratulations to Cowhorn for being awarded the "Living Building Challenge" (LBC) Certification from the International Living Future Institute. Cowhorn is the first tasting room building in the world to meet these zero-energy, toxin-free standards. In fact, Cowhorn's building is the fourth building in Oregon, the 22nd in the US, the 63rd in the world, and Cowhorn the first small business ever to receive LBC Materials Petal. Created with locally sourced, carcinogen-free materials, the tasting room is inspiring, healthy, and beautiful. 1665 Eastside Road, Jacksonville • 541-899-6876 • cowhornwine.com.



BizBits highlights businesses new to the area, holding special events, or offering new products. If you are a business owner, let us know when you move into the area or to a different location, hold a special event, expand your business, or mark a milestone. Email Shelley Manning at manningshelley@icloud.com.