



Photo by Kirby Neumann-Rea

OVER PIZZA AND WINE AND BEER, Gorge Grown members shared plenty of ideas in the forum at Springhouse Cellars. The emphasis was on increased communication, to go with the non-profit's outreach and education efforts.

GROW

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The main question, Sullivan said, "is what inhibits you from selling or sourcing more local food?"

Sullivan, who moderated, used analogies from traditional agriculture terms, saying, "We are here to glean your ideas and gather your wisdom. Change happens from the ground up."

Sullivan and Suits noted a number of programs and initiatives happening in 2015 and 2016 to enhance Gorge growers and markets as well as provide food and nutrition outreach and education.

These include a comprehensive local food marketing campaign by Gorge Grown later this year, and a "Seed to Supper" education program — "a kind of Gardening 101" for clients of food banks, in conjunction with the FISH program, this summer.

Suits said that next year she hopes to start a "Growing Farms" class on successful farm management, in Hood River County. "Growing Farms" classes have been introduced elsewhere in the state, and Suits wants to get it going here. She started work for OSU in Hood River in 2013, and is responsible for a wide variety of programs including the Master Gardener and SNAP food assistance programs, and also serves as small farms agent for Hood River and Wasco counties.

Suits and Sullivan spoke, but farmers, restaurateurs and others engaged in a lively discussion, facilitated by Sullivan, about how to connect with each other.

Key challenges explored included growing the right

food, and finding buyers, along with the challenges of finding land and effectively developing their businesses, along with recruiting young farmers (the average age of Oregon farmers is 60) and helping growers learn when and how to "scale up" their operation.

A young Mosier area farmer said he's looking for more land and encouraged Gorge Grown to upgrade its resource service for people looking for land and markets.

Participants described the Gorge Grown website community billboard as "underutilized," to which Sullivan and Woodley Smith, Gorge Grown market assistant manager, agreed, noting that a website upgrade this spring should help resolve that.

"It will become a lot more user-friendly," said Smith.

What came of the discussion were ideas about how producers can better understand their markets and clients, and how Gorge Grown can improve in how it serves its clients.

Opportunities included: ■ A biothermal operator from Carson said he had land he could provide at a cost of just \$25 per acre, but the growers would need to purchase water.

■ A landowner from east of The Dalles said she has unused dry-side land that they want to find users for during the winter months.

■ Creating a cooperative of protein producers, for marketing, storage and butchering, to reduce the cost of meeting the extensive regulations on production of meats and poultry.

■ A representative of Raices (roots), a group of Hispanic growers, said cross-cultural connections would help because Raices mem-

bers "have a lot of food and are struggling to get it sold."

Better communication between growers and collective marketing and distribution were key goals mentioned, and growers said Gorge Grown can play a role in all of this. A key component is connecting growers and restaurants on-line, facilitated by Gorge Grown.

"We have this capability, but not the storage (facilities)," Sullivan said.

Existing cold-storage facilities owned by fruit growers could be one option, one grower commented.

Kathy Watson, chef-owner at Nora's Table Restaurant in Hood River, said that while producers of protein products do face a variety of federal and state regulations, it's a less complicated scene for growers of fruits and vegetables.

"When it comes to farms and produce there aren't a lot of restrictions. It's pretty wonderful, actually," Watson said.

But she had the following advice for anyone wanting to sell more of their products to restaurants:

"If you want to sell to restaurants you need to provide some level of consistency," Watson said. That means knowing when clients are planning their menus, and understanding specifically how they go about doing so: on line, by phone, or in person.

In addition, schools buying produce want them "ready to go," with as little kitchen labor involved once they're in the door, according to Suits.

School produce "doesn't have quite the regulations, it just needs to be ready to eat," she said, right down to carrots washed and sliced.

LAND

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sought public input on the development of the Punchbowl Falls park before the application was submitted. She added that if WRC were forced to sell to private owners, the sale would "come with a conservation easement to protect the habitat values of the Hood River corridor, but it is likely that public access to the site would be eliminated by future owners."

The visioning process is

designed to help create a conceptual park development and management with public input which the county would then submit with its grant application to the state.

The visioning process begins with a public forum on Jan. 13, from 6-7:30 p.m. in the Hood River County Board of Commissioners meeting room in the County Business Administration Building, located at 601 State Street in Hood River. An additional forum is planned for Tuesday, Feb. 10.

Along with the forums, the public is invited to share their thoughts by taking an

online survey at www.surveymonkey.com/s/punchbowlfalls.

Those with strong interest or extensive knowledge of the site are encouraged to participate in a longer stakeholder interview or join the park advisory committee, which is tasked with converting the public input results into a development and management plan by April in order to submit funding proposals for the state's 2015 grant cycle.

Those interested can contact Staten, who is coordinating the visioning process, at 541-490-5225 or heather@hrvrc.org.

GOT NEWS?

It's easy to submit your news item to the Hood River News.

Engagements, anniversaries, and weddings: hrnews@hoodrivernews.com; attach jpg photos with credit where applicable.

Births can be submitted to the same address.

Happenings: Non-profit groups can share their information about events. Send them to Trisha Walker at

twalker@hoodrivernews.com.

Obituaries: Contact Esther Smith, esmith@hoodrivernews.com; the News charges \$30 per obituary, no length limit, photos included.

Church news can be sent to hrnews@hoodrivernews.com; concerts, special services, speakers, or sermon series are welcome; jpg photos may also be attached.

Entertainment: non-profits are encouraged to send us their information on concerts, speakers or other events, to hrnews@hoodrivernews.com or Jim Drake at jdrake@hoodrivernews.com.

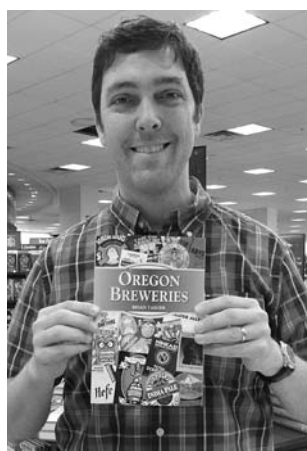
For all inquiries about submitting an item, call the newsroom at 541-386-1234. Hood River News is located at 409 State Str., Sixth and State streets.

The Ale List Local beer, new and renewed on tap, in bottles, and in books

pFriem Family Brewers hosts "Oregon Breweries" author Brian Yeager for lunch, book signing and question and answer, starting at noon Sunday.

"Oregon Breweries" is a comprehensive guidebook to the breweries, beer festivals and the beer culture in the state of Oregon. Yeager and his wife and two-year-old child will be there.

pFriem is a full-service brewery and pub, open to all ages, located on the waterfront at 707 Portway Ave.



Brian Yeager

Dave Logsdon of Logsdon Farmhouse Ales and his fellow brewers Charles Porter and Charlie Van Meter are in a brewing frenzy, with at least four new or renewed ales hitting taps and stores in early February and later this spring.

Logsdon ales, meanwhile, will be featured in the Gorge Owned Green Drinks event on Jan. 15 at Volcanic Bottle Shoppe on the Heights. More on that event, and some other beer events concocted by Abe and Amber at Volcanic.

■ The 2014 Peche-Brette Belgian ale will be out in time for the annual Zwickelmania tour of Oregon breweries, the weekend of Feb. 14-15.

■ Assistant brewer Charlie Van Meter, who joined Logsdon last spring, has created a farmhouse version of Cascadian Dark, a first for Logsdon, coming this spring.

■ Logsdon will reissue its stout brewed in collaboration with Bison Brewing in Mendocino; Calif. Logsdon said the use of cocoa makes it similar to the one from two years ago. The beer may be brewed at Logsdon or at Bison, where it would be put in 12-ounce bottles.

The collaboration is a product of Logsdon's friendship with Bison owner Dan DelGrande; they also both teach in the American Brewer's Guild distance learning program.

■ Also this spring, Logsdon's HopWorks collaboration Belgian style Pilsner, to be released in 22 ounce bottles.

■ Meanwhile, Charles Porter will be back this spring with the second edition of his golden ale Aberrant, in his Bergschlund ale series. Aberrant will be "the same as before, but updated with some new crop of Liberty hops," a vital ingredient Porter could not obtain to his satisfaction, hence the two-year gap between the first Aberrant and the new one, according to Logsdon.

In bottles for the first time, with updated packaging, the 2015 Belgian Imperial ale Pale Death comes riding in at a rate of 9.3 percent alcohol.

Pale Death, a long-time pub favorite is part of Double Mountain Four Horsemen series. Beer creators Greg Balch and Kyle Larsen describe it as possessing "the luminous pungency of a dank tropical forest," with its undertones of pineapple, mango and kiwi, combined



with Ardennes yeast to yield a balance of hop bitterness and malt sweetness.

This is the rare beer to be promoted with a passage from the Book of Revelations: "And I heard a voice in the midst of the four beasts, and looked to behold a Pale horse, and the name that set on him was Death and Hell followed him." (chapter 6).

Double Mountain held a Pale Death bottle release party Thursday at The Beer-mongers in Portland.

Double Mountain has posted an informative six-minute video, by Hood River filmmaker Manny Marquez, with founder Matt Swihart explaining the brewery's bottling line and revealing some other insights on bottling beer. ("It's how you deal with pressure.")

www.doublemountainbrewery.com/brewery/our-beers/

A bit of fermenting frankness from Irene Firmat in Full Sail's issued statements about its new Session IPA, just out.

"IPA's are insanely popular these days. But let's face it, sometimes it feels like there's a hops arms race going on," said Firmat, Full Sail Brewing Company's CEO & Founder. "That's why we came up with Session IPA. Not too hoppy. Not too bitter. Not too malty. Just right ... we like to call it Session-ability."

"When Session Premium Lager was launched 10 years ago, it quickly became the hottest selling new craft-beer brand on the market. Neither micro, macro nor import (yet



a little bit of each), Session rewrote the rules on how to launch a distinctive new brand that appeals to a wide cross-section of beer drinkers. You see, virtually everyone who likes beer likes Session. It's a brand that's inclusive and accessible — without ever being ordinary. It's totally drinkable — but never at the expense of character. Fast forward to 2014 and what's the new hot trend in craft brewing? "Sessionable" beers, the category that Session unleashed a decade ago. Given Session's immense appeal, we've expanded our year-round lineup to include Session IPA."

Available in 12 packs, 6 packs and on draft (ABV 5.1 IBU 47)

Meanwhile, Full Sail has simultaneously expanded its Session lineup with Session Export, brewed in the Dortmund Export lager style. Export pours a deep golden color and imported hop varieties impart noble hop aromas with subtle herbal and hop spice notes. Hop bitterness and malt sweetness are balanced with a firm, smooth, mineral/malt character and clean finish.

Borrowing a phrase from the American car marketers, Full Sail observes that this new beer is "imported all the way from Hood River, Ore." Session Export is available in 12-packs and on draft from winter to spring. (ABV 5.8 IBU 28)

Volcanic, located at 1410 12th St. on the Heights, will host the Jan. 15 Green Drinks, organized by Gorge Owned. The event, from 5:30 to 7 p.m., is the first Green Drinks of 2015 and will feature food from Marley's Corner and beer from Logsdon Farmhouse Ales.

Congratulations on your New Home!

LOLO

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704 Columbia St., Hood River
541.386.6070

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541.490.2633

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541.387.4444

Adopt-A-Dog

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Footwise
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541.308.0770

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The Tofurkey Company
Hood River • www.tofurkey.com
541.386.7766

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Pietro's Pizza
102 2nd St., Hood River, OR
541.386.1606

Home At Last

Look for the monthly Adopt-A-Pet page in the Hood River News

Destiny Theatres
Fri - Tue, Jan. 9 - Jan. 13, 2015
Subject to change. Check times daily.

Columbia Cinemas
2727 W. 7th St., The Dalles - 296-8081

TAKEN 3 (PG-13) 1:10 4:10 7:00

WILD (R-17) 1:00 4:00 6:50

UNBROKEN (PG-13) 12:45 3:45 6:40

NIGHT AT THE MUSEUM 3 (PG-13) 1:20

THE HOBBIT: BATTLE OF THE FIVE ARMIES 2D - 3:30 6:30

Additional showtimes ONLINE!

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www.MoviesInTheDalles.com

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