# Barhyte Specialty Foods receives recycling award

## Pendleton Sanitary Service hands out Commercial Recycler of the Year honor

By BEN LONERGAN
*East Oregonian*

PENDLETON — Pendleton Sanitary Service announced that Barhyte Specialty Foods was selected as its 2019 Commercial Recycler of the Year during an award presentation at Barhyte's Pendleton headquarters on Thursday morning.

Mike Barhyte, president of operations for Barhyte Specialty Foods, said the company has been working to focus on organic goods and renewable resources in recent years and this award highlights that effort.

"We've been trying to order more and more things in bulk containers, such as tankers and drums," he said. "Even if we get materials in cardboard packaging we ensure that it is recycled."

Barhyte Specialty Foods recycled more than 85 tons of cardboard last year, and Barhyte said its expansion in recent years has helped to cut on-site use of nonrenewable materials.

"Being a bigger company certainly helps us," Barhyte said. "Now everything is right here and we can order materials in bulk."

Staff photo by Ben Lonergan

**Barhyte Specialty Foods President of Operations Mike Barhyte, left, poses for a picture with Pendleton Sanitary Service Vice President Mike McHenry with the award for Commercial Recycler of the Year at Barhyte Specialty Foods in Pendleton on Thursday morning.**

Last year, Pendleton Sanitary Service took in around 7,000 tons of recyclable material throughout its service area, with 1,465 tons being cardboard. Mike McHenry, president of Pendleton Sanitary Service, said although Barhyte does not generate the most recycling in the region, they ensure that their cardboard is always free of trash and other waste.

"A big part is the quality of the materials," McHenry said. "Their stuff is spotless and they do a great job sorting it out."

McHenry said the decision on who is chosen each year falls largely on his employees, since they are the ones with first-hand experience of the material being recycled.

"They're the ones looking at it every day," he said.

According to McHenry, this year's decision was unanimous among his employees and took into account not only Barhyte Specialty Foods' quality control, but also its other commitment to reduce waste. In his award announcement, McHenry referenced the company's reliance on reusable containers, such as drums and totes, that help to cut down on total waste, including recyclables.

"We give out the award for a multitude of reasons," he said. "It could be additional effort or new programs that a company has introduced."

Pendleton Sanitary Service has been running a commercial recycling award program for more than 20 years, according to McHenry, who sees it as an excellent incentive to get companies to recycle more.

While McHenry, said that Barhyte Specialty Foods had previously been unaware of the award, he said that he has worked with numerous local organizations to help develop recycling plans and increase awareness of the program.

"It's a pretty big shot in the arm for businesses," McHenry said. "It says you've done a good job, and recognizes you for it."

Kiona Vineyards and Winery Photo/JJ Williams

**Junior Flores handles wine at Kiona Vineyards and Winery in Benton City, Wash.**

# Impending tariffs bring winery woes

By SIERRA DAWN MCCLAIN
*Capital Press*

PORTLAND — Most years, January is a month of glory for the wine industry — celebrating the harvest and holiday sales of the previous year and gearing up for the next season. But for U.S. winemakers, January 2020 is a time of worry as the industry girds itself for the Trump administration's threat to impose 100% tariffs on European wine imports.

**McKamey**

It may appear that a duty on European wines would sweep away competition for the domestic industry and lift U.S. producers' profits. But American wine producers say that, rather than helping them, an import tax could devastate their industry through damaging the overall wine-drinking culture and putting distributors out of business.

Although the U.S. Trade Representative has not issued a definite timeline yet, the tariffs could be imposed as early as February.

"It seems like almost everybody's worried about this," said Jason Haas, general manager of Tablas Creek Farm, a vineyard in Paso Robles, Calif.

According to the Wine and Spirits Wholesalers of America, a 100% tariff on French sparkling wines alone could dismantle an estimated 17,000 U.S. jobs.

Direct importers would be hit hardest, but industry leaders from winegrowers' associations in Oregon, Washington and California said an entire web of businesses and people connected to European wine would be impacted — including vineyards and wineries, distributors, restaurants and bars, retail shops, hospitality businesses, manufacturers, transportation workers and dock workers.

The tariffs are part of U.S. retaliation against the European Union in response to subsidies it gives to Airbus, a European aerospace company.

Kiona Vineyards and Winery Photo/JJ Williams

**JJ Williams, director of operations at Kiona Vineyard and Winery, in Benton City, Wash.**

The Trump administration has also threatened to impose a separate 100% tariff on champagne and other products to punish France for imposing a tax on American technology companies.

"This is a no-win proposition," said Jana McKamey, executive director of the Oregon Winegrowers Association. "It creates chaos in the marketplace and reinforces hostile trading in the global ecosystem. Wine should not be used as a retaliatory pawn to unrelated industries."

This isn't the first tariff to jolt the industry. According to McKamey, the U.S. wine industry faced tariffs with Canada in 2015 and has grappled with a fermenting tariff dispute with China since 2018.

In October 2019, the Trump administration imposed a 25% tariff on many European wines. Most U.S. wine businesses cut margins and raised prices as little as possible. But at 100%, experts say, that's no longer sustainable.

The tariffs will hurt U.S. consumers, making popular wines unavailable and forcing consumers to search for alternatives, said Sara Higgins, spokeswoman for the Washington Winegrowers Association.

Good wine, Higgins explained, is a product of a place and culture and is not interchangeable.

**U.S. TRADE LAW**

U.S. trade law dictates that certain wines may only come from the places after which they are named.
https://www.law.cornell.edu/uscode/text/26/5388

"Terroir," a popular wine term, describes how a particular soil, climate, terrain and tradition affect flavor. If, for example, Burgundy doubles in price, consumers will not be able to swap it for Oregon pinot noir and get the same experience. It is not the same wine.

But it's not just about personal taste — trade law literally dictates that certain wines may only come from the places after which they are named.

Higgins said if prices catapulted, consumers would be more likely to look for substitutions to wine itself.

"Wine doesn't have the universal appeal of beer, at least not in the U.S.," said JJ Williams, director of operations at Kiona Vineyard and Winery in Benton City, Washington. "If someone likes to drink a Red Mountain cabernet, it's not their starting point. A lot of people start out with high-end European offerings and go down the rabbit hole into domestic wines. When people drink less European wine, they also drink less domestic wine. And that hurts us."

# Grocery Outlet to open in Hermiston

By JADE MCDOWELL
*East Oregonian*

HERMISTON — Hermiston is getting a new grocery store in March.

Grocery Outlet has announced the opening of its new Hermiston location is planned for March 5. The store will be located in the former Fiesta Foods building at 1874 N. First St.

They will hold a hiring event on Jan. 26 from 1-4 p.m. and Jan. 27 from 4-7:30 p.m. at the Hermiston Community Center, 415 S. Highway 395. Full- and part-time positions in departments ranging from freight to deli are available. Résumés should be emailed to hermiston@groceryoutlet.com ahead of the event.

Staff photo by Jade McDowell

**The former Fiesta Foods building is being remodeled into a Grocery Outlet, which is slated to open March 5.**

The local owner-operators will be Nicole and Alan Westing, who moved their family (including six children and a cat) from the East Coast to join Grocery Outlet. Alan previously managed grocery stores, big box retailers, and national drug stores, and Nicole worked as a radiologic technologist.

"We are both absolutely stoked for our new careers as Independent Operators of the Hermiston Grocery Outlet — together, with our kids alongside," the Westings said in an email. "The Hermiston community is so friendly and welcoming and we are proud to represent this city, 'Where Life is Sweet.'"

Grocery Outlet began in 1946 and has more than 300 locations today. The company, which describes itself as an "extreme value retailer," purchases product overruns, surplus inventory and other items at a discount to keep prices low.