

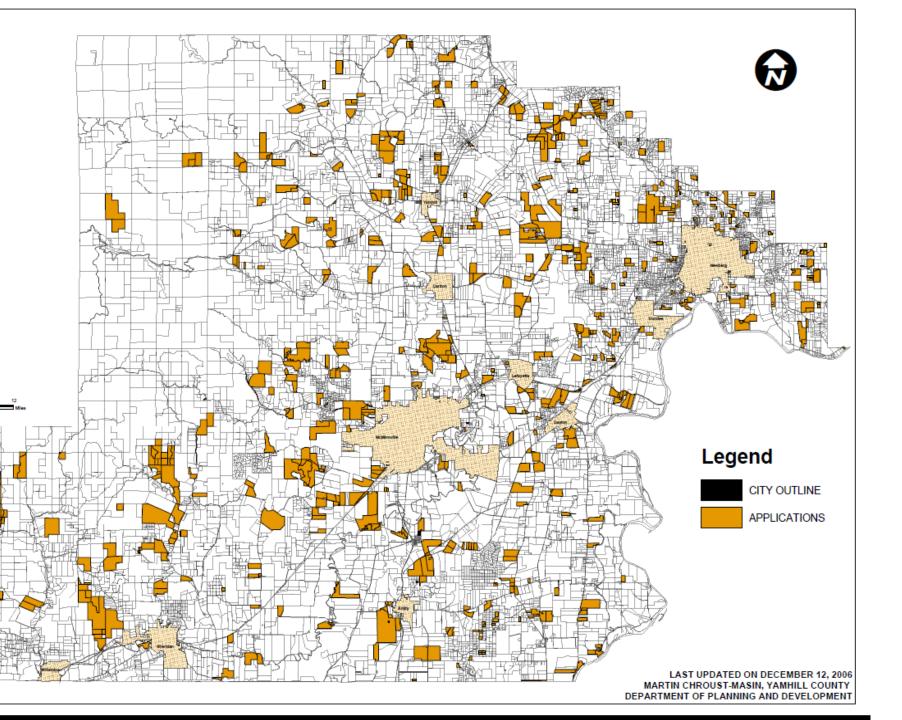




Agricultural land is not vacant land waiting for development. It is already developed industrial land that supports the state's second largest industry- agriculture.

YAMHILL COUNTY MEASURE 37 ACTIVITY

Total Acres = 34,682.73 Ac OR 54.19 square miles



Grantor & Current Landowner: Sid Friedman and Marilyn Walster

Easement Size: 169.3 acres (entire parcel)

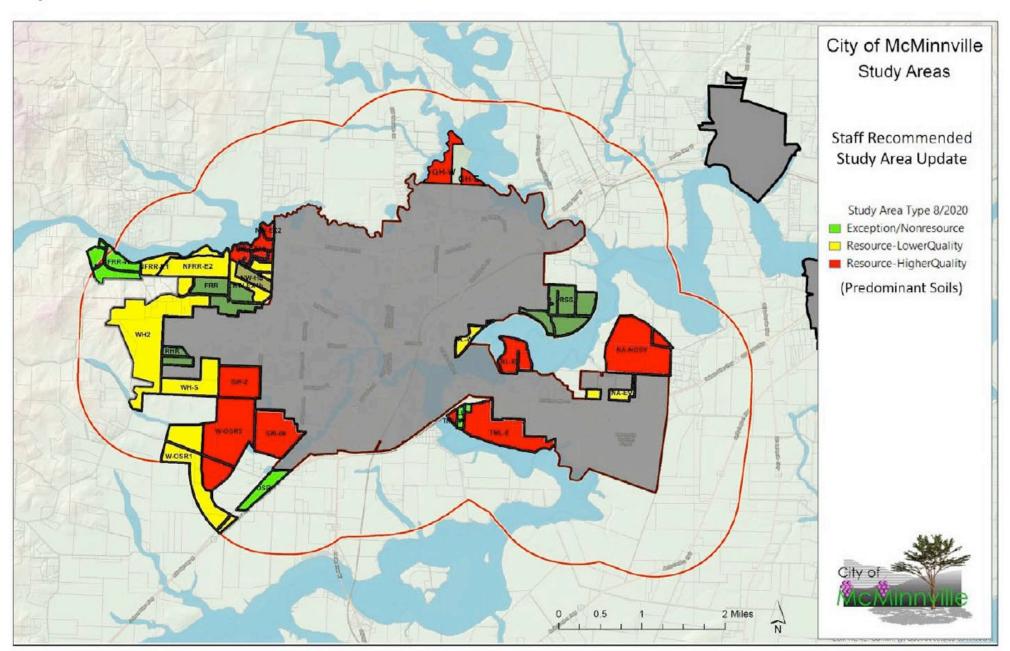
Tax Parcel Number: tax lot 3509-500 & 3510-201

Summary of Restrictions Placed on Property

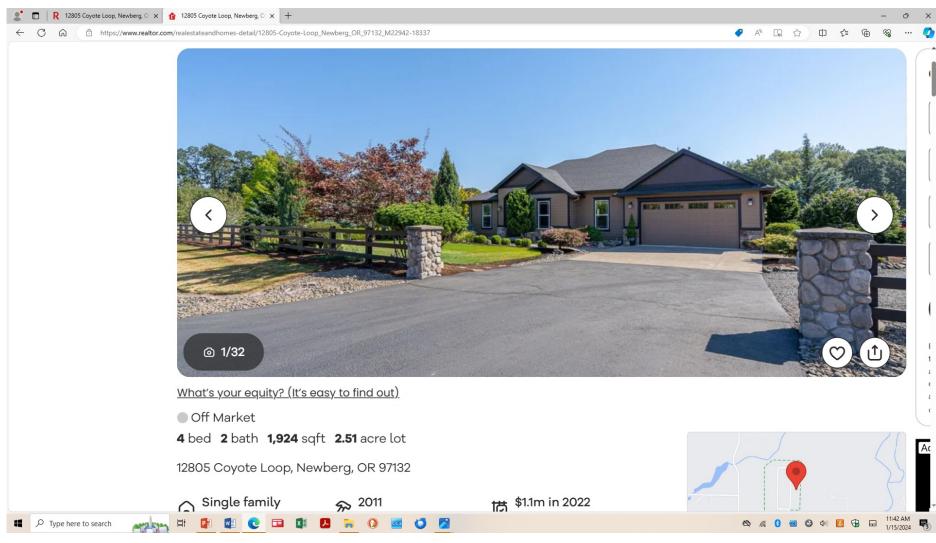
- a. The legal or de facto partition or subdivision of the property is prohibited.
- b. Placement or construction of more than one permanent residential dwelling.
- c. Creation of new easements or expansion of existing easements unless specifically permitted in easement document.

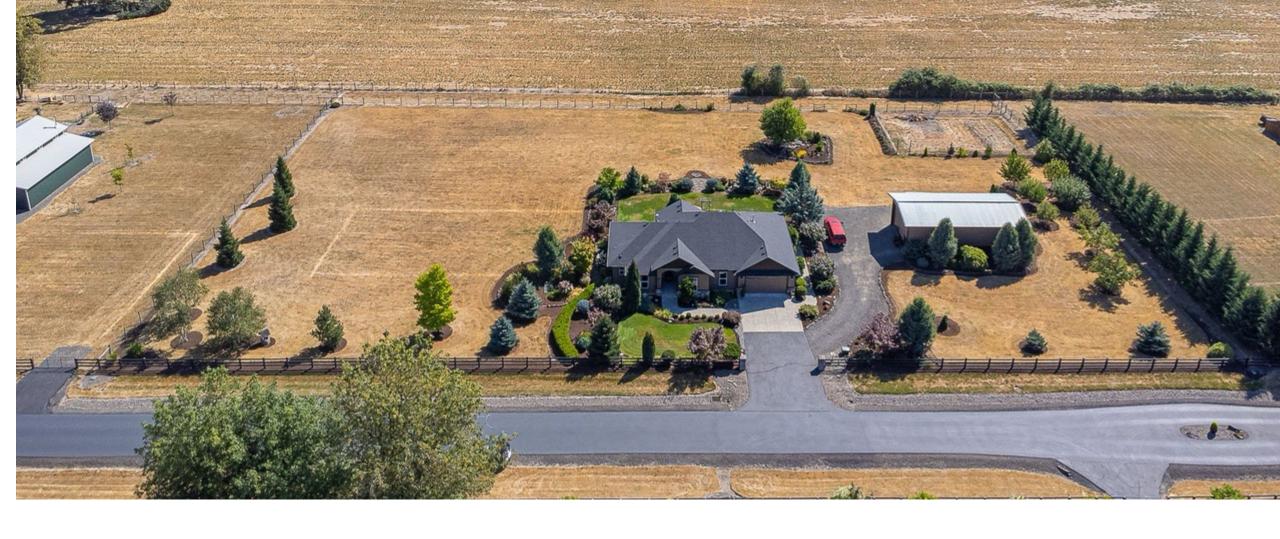
i. Any commercial or industrial activity not linked to farm/horticultural/forest products harvested from the Property is prohibited.

^{*}Note: Tax parcels have been combined to a single tax lot, 3509-500*



Non-farm dwelling on 2.5 acres Last sold for \$1.1 Million

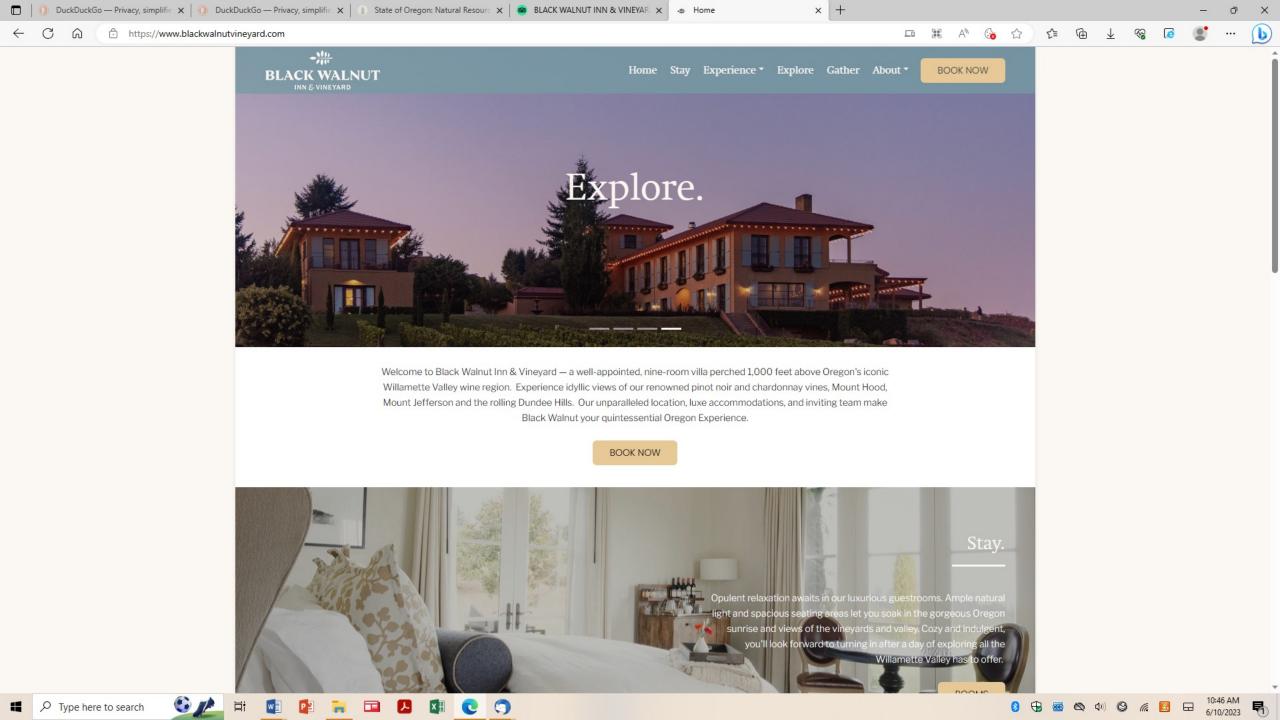




12 acre solar array near Sheridan







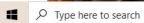
g Inn the Ground luxurious bed & b $\,$ $imes\,$ + \leftarrow \rightarrow G Ф www.theground.love



















































DRAFT Full 12oz / Half 6oz







Gin Barrel-Aged Saison w Blackberry

Our 7th B-Day Beer is a base of Instinctive Travels aged in Ransom Old Tom Gin barrels for 2 years with a few pounds of locally foraged blackberries, dryhopped with Mandarina Bavaria. Woodsy, botanical, and fruity aromas with a savory acidity and minerally finish.

Full \$7 / Half \$3.5 / Crowler \$13

NUT FARM

6.2%

Chocolate Hazelnut Porter

With 9 specialty malts and a kiss of milk sugar, this ruddy porter is brewed with a generous helping of cacao nibs and aged on a kooky quantity of Oregon hazelnuts [known around these parts as filberts] to create a smooth, rich, delectable brew of depth and complexity. Contains milk sugar

Full \$7 / Half \$3.5 / 4pk \$22

CHEERS TO THE LAND

6.6%

Oak-aged Saison-Brett with Strawbs, Rhubarb, Vanilla Bean, & Cashmere Hops

Hyper-local, brewed in collaboration with the Oregon Agricultural Trust. It is a saison/wild ale with our native Forager yeast (grown from our beehives), Tillamook strawberries, rhubarb from Sunshower Hill Farm, and Crosby-grown Cashmere for dry hop. It has a touch of Mecca Grade malt as well as kiss of vanilla bean.

Full \$8 / Half \$4 / Crowler \$16

WILD QUEEN

Hoppy Saison

Brewed with FORAGER, our own unique wild yeast gathered from our meadow's healthy hives, this innovative saison-style sipper is brewed into a large oak foeder with the finest floor-malted & local Oregon malt and fragrant noble hops. Blooming with floral, spicy, abundant aromas, this light, satisfying table beer, ideally shared over a meal, offers a flower-filled field of possibility in every pour.

Full \$7 / Half \$3.5 / 4-pk \$16

HONEYCONE

7%

Hazy Farmhouse IPA

A juicy nectar of pale pilsner & wheat malts, pints of pure raw honey, prismatic aroma hops in the kettle as well as dry additions, with an abundance of yeast-derived fruitiness. Our best-seller and a local fave inspired by our first collabo (and first IPA!) with Great Notion.

Full \$7 / Half \$3.5 / 4pk \$20

SUNNYCONE

4.2%

Hazy Session IPA with Galaxy Hops

A hazy sipper dry-hopped with Galaxy, Sunnycone is the session homage to our flagship hazy IPA: Honeycone. Like its predecessor, Sunnycone is brewed with a kiss of honey, resulting in a dry, balanced, delicate beer with notes of apricot and grapefruit.

Full \$7 / Half \$3.5 / Crowler NA

OUDE VAT

6.5%

4.7%

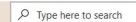
GHOST BARN RESERVE 5.7%

Barrel-aged withier with Brett

POSTIE

5.5%

New Zealand/Aussie Pale Ale









Dry-hopped Bière de Coupage































FOOD MENU

SNACKS *locally made product

CORO UNCURED SALAMI*- \$8

2023 Good Food Award Winner

OLYMPIA PROVISIONS PEPPERETTES* - \$7

2023 Good Food Award Winner

PORTLAND CREAMERY

Oregon Chèvre* - 3oz \$9

SAO NOI JERKY*- \$10

2023 Good Food Award Winner

DRINKS

LOLO HOP SODA* (NA) \$5

Yuzu + Pomelo Sage

LION HEART DRY KOMBUCHA* (NA) \$5

various flavors

ROOT BEER \$3

ORANGE SODA \$3





































to enhance the quality of life in urban and rural communities of Yamhill County by protecting family farms and forests and conserving natural and scenic areas

Spring 2012

Yamhill County Makes Short List of Most Threatened Farmland

In late March representatives from the American Farmland Trust visited Yamhill County during a research tour of the Pacific Northwest's most threatened farm landscapes. Regional Director Dennis Canty, graduate student Dylan Morris, and photographer Bruce Reed joined Jim Johnson from the Oregon Department of Agriculture and FYC president Sid Friedman on a tour of Newberg's and McMinnville's urban fringes.

The day included stops at Natalie Estates, a vineyard adjacent to the infamous Measure 37 subdivision that sprouted "placeholder" shacks; Riverbend Landfill, where regional garbage is dumped on the banks of the South Vambill Birrary and Badmand Farms, where Tom and Jennifer

- Support funding for the Oregon Agricultural Heritage program at the legislature
- Always maintain a Land Use and Water Planner at the Department of Ag

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