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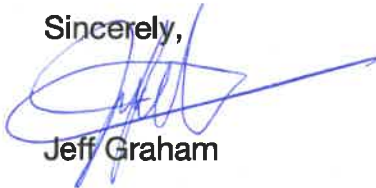
March 5, 2020

I have been the executive chef at Fort George Brewery since January of 2016. We serve customers through our location in Astoria and we draw from the amazing bounty of our region which has some of the best seafood, meats, and produce any chef can get. We are one of the larger restaurants on the North Coast of Oregon and because of that I have directly seen the challenges smaller producers face in scaling their businesses to meet the demands of buyers like us and am committed to continuing to support projects and businesses that help aggregate and deliver products for our fishers, ranchers and farmers.

In particular, when I talk to meat producers they jump through remarkable hoops to get slaughter dates sometimes more than a year in advance and then to transport live animals around the state before bringing packaged meat back to our region to sell to me. I have also heard from North Coast butchers that having a USDA or equivalent under the 2020 state meat inspection program will help tremendously. The logjam from what I understand is the costs for facilities and equipment are high.

This grant seems like a way to help them grow which means we can more easily source local meats and our livestock producers can have access to wider markets.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Jeff Graham', with a long horizontal flourish extending to the right.

Jeff Graham