

Submitter: Patrick Fay

On Behalf Of: Hentze Family Farm

Committee: House Committee On Agriculture, Land Use, Natural Resources, and Water

Measure: HB2971

Greetings, I represent Hentze Family Farm in Junction City, OR.

A certified century farm that was established by my wife's family in 1902.

We are currently raising the 6th generation to live and work on this farm.

We are women led. My wife and mother-in-law run the farm.

I run the hospitality side, and then have, at least, 17 other jobs on the farm. Including being the primary caregiver for our two small children.

I have stewarded our ventures here to significant revenue increases every year I've been on the farm.

Hospitality on an Oregon farm is stupidly hard.

Embarrassingly hard. Shamefully hard.

Like... you all should be ashamed this is what happens in Oregon farmland.

Oregon. We are all quite aware of our agricultural legacy. We are most likely the most food sourcing savvy demographic in the nation. (Portlandia "Colin The Chicken" anyone?)

We love our agri-tourism. Just ask the Oregon Tourism Commission and its various, "Travel \_\_\_\_ County".

But as you visit those rural wineries and pumpkin patches, those farmers cannot sell you anything prepared like if you were at a bistro in Eugene, Salem or Portland.

Nope.

Forbidden.

Unless you are one of Oregon's "Large Wineries". That is, you have a farm over 80 acres and at least 50 acres of that is vineyard. Then you can, by law, operate a full on restaurant.

Pop quiz lawmakers:

Q Do you think a "Large Winery" has any trouble with raising funds? Revenue? Equity?

A Then why the hell are they getting the thumb on the scale?

The way Oregon's smaller EFU/rural concerns can offer some hospitality (food and beverage) on their farms is via a mobile food unit (a food truck). Please don't screw

that up.

But without something like that? It's cold cuts and bags of chips.

In Oregon.

You copy? Like I said, y'all should be ashamed.

I urge you with all heft and urgency I can communicate to support the "Farm Cafe Bill of 2019".

That is a smart, sensible framework for conducting a food and beverage service on a farm in Oregon.

Look... I get it. I sure as hell don't want Farmer John to open a Micky D's in EFU.

But we are smarter than what the zoning currently allows.

It's reprehensible. Especially considering that the large winery can do whatever it wants right up to ritual sacrifice at midnight.

I don't know if y'all have been paying attention... but we just went through a global pandemic.

We are facing a madman with his hand on the nuclear trigger.

And you can't get a farm to table meal on a farm?

You think you're doing anyone any favors?

Let me tell you, as a thirty plus year veteran of the PNW restaurant business, if someone is crazy enough to want to get into the restaurant biz? Let them. For expletive's sake.

This isn't just about economic injustice. A level playing field.

I want you to think about our little burg here, Junction City. There is some 7 fast food joints in JC. You think they support Oregon agriculture? That garbage they serve is from some giant crap of a farm in Nebraska or Arkansas. Maybe some produce from Cali.

Now suppose you came to The Cook Shack at Hentze Family Farm. Now suppose you ordered my Pulled Pork Sandwich with Black Cherry Barbecue Sauce and Spicy Slaw. Now suppose you wanted a glass of wine, a hard lemonade, or maybe a local craft beer, to wash that down? I don't know about every county in Oregon. I'm trying to find out trust me. But in Lane County I can only get a Temporary Liquor License at the farm four times a year. 90 freakin' days apart. So that means twice.

And we're a wedding venue.

Ooooh... another pop quiz, lawmakers:

Q What do people like to do at weddings?

A Have a drink

All of the farm wedding venues are pretty close to Portland. I don't even know how many are actually in EFU. But it's a nightmare to lose revenue because I can't responsibly open champagne for a bride and groom.

Like I said... y'all should be embarrassed.

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Patrick at Hentze Family Farm