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HELP CELEBRATE THE APPLEGATER'S 25TH ANNIVERSARY!

Tickets on sale September 10. See page 4 for more information.



Well-loved pigs and goats in the valley

BY DIANA COOGLE

The bottom line for Old MacDonald's Farm is money. When the moneymakers are pigs and goats in the Applegate, though, a lot of love flows through.

Nikki Elmore, who raises pigs in Williams, says, "Pigs are the most interesting creatures God put on this planet." They use mud as a sunscreen. They are as loyal as dogs and can be trained, as they were in World War II to sniff out bombs.

"Turbo's my buddy," Nikki says about her big York-Duroc-Hampshire.

"I take a cup of coffee and go for walks with her. She grunts back when I talk to her. Buying Turbo from a kid at the fair was the best purchase I ever made," she adds with affection.

Just as Nikki loves her pigs, Westi Haughey, at Twin Pear Farm, on Beaver Creek Road, loves her goats. She attends every birth and sleeps with does in labor. She kisses her goats (even the bucks). She says that raising goats after working a lucrative job in the San Francisco Bay Area "is pure love. I've never worked harder or cried more." (The tears are for kids lost in birthing.)

Like Nikki, Gilly Gifford, at Rogue Artisan Foods on Highway 238, raises pigs; like Westi, she raises goats. She loves her animals, including—besides her



Westi Haughey, at Twin Pear Farm, gives lots of affection to her goats (and vice versa). Photo: Diana Coogle.

eight pigs, numerous piglets, and herd of goats—the rabbits, ducks, and white turkeys running around the farmyard. Her permaculture farming methods tie plants and animals together: she plants vegetables and medicinal herbs for the pigs and goats, who nibble on its bounty through a fence, and she raises rabbits for their manure. But farmers can't exist just on love. Gilly sells milk, duck eggs, pork, and goat meat for income.

Influenced by her grandfather's farm, Gilly had wanted to be a farmer since childhood. For two years in Portugal and Spain she was a WWOOFer (a participant in "Working Weekends on Organic Farms," a worldwide program for volunteers to work on farms); she went to See PIGS AND GOATS, page 15.

Applegate Valley a stomping ground for boutique wineries



with a gorgeous valley backdrop, and homespun stories that warm the heart. Small, family-owned wineries show as much character, structure, and variety as the wines they produce. Cricket Hill Winery. In the Little Applegate, Cricket Hill's vineyard sits on land rich in history. Once used by the Dakubetede Indians as a salmon fishing

BY CATHY RODGERS

At the core of Applegate Valley's wine-making community is a preserved rural-town culture. The charm of familyowned and -operated vineyards reflects long-standing family and farming values—dedication, passion, and an uncompromised commitment to quality over quantity—which are redefining our region as a wine enthusiast's destination. Today's Applegate viticulture pioneers are blending old traditions and new techniques. Barns have been transformed into tasting rooms, barrels to tables, bottles to lamps—all contributing to the rustic homegrown charm of our valley's wineries. The casual wine-tasting atmosphere is more like a visit with family and an opportunity to make new friends. The experience is enhanced by award-

Duane and Kathy Bowman, owners of Cricket Hill Winery, recently opened a tasting room in the McCully House. Photo: Whit Parker.

winning wines that distinguish our region among the best, tastings that are enjoyed

camp, it was later hydraulically mined for See BOUTIQUE WINERIES, page 21.

