

# STANDING STONE BREWING COMPANY

## Standing Stone Brewing Company Cultivates Sustainable Food and Business on New Farmland

CONTACT: Alex Amaratoc, [alex@standingstonebrewing.com](mailto:alex@standingstonebrewing.com), 541-494-8333

(Ashland, OR, 11/15/11) Standing Stone Brewing Company, known for its commitments to local food and sustainable business, took a big step to advance those efforts by leasing 260 acres of farmland in October. It's now home to over 200 egg and poultry chickens, several cattle, a sheep, a goat and three sheepdogs.

Co-owner Alex Amaratoc says, "This supports a number of business goals, including localizing our supply chain, achieving zero waste and shrinking our greenhouse gas footprint. We're really excited to take our food supply into our own hands to benefit our customers and the greater good."

Standing Stone has long made it a priority to purchase local, responsibly produced ingredients to maximize quality, reduce environmental impacts and support the local economy. Its menu features produce from diverse family farms, beer made with Ashland-grown Alpha Beta hops, and regional items from Rogue Creamery Cheese, Noble Coffee and numerous wineries. They've also undertaken significant measures to shrink waste, energy and water use, and generate clean, renewable energy with solar panels.

Seeking to bring its supply chain even closer to home, the restaurant-brewery began raising chickens for eggs in 2009, which now produce nearly all the eggs its kitchen needs. Desiring to build on this, the business developed a plan for its own farm, including the addition of cattle and chickens for poultry. Shortly thereafter, the City of Ashland put out a Request for Proposals for over 260 acres of City-owned land pasture, and Standing Stone applied.

The City approved the proposal and the brewery began preparing this summer by selecting heritage poultry breeds, cattle and sheepdogs. Months later, with the move in complete, the livestock are enjoying their spacious new digs. To close the loop on sustainable production, Standing Stone is using rotational grazing system wherein cows and chickens cycle through different sections of pasture to prevent over-compaction and over-grazing, and let the land rejuvenate. They're also composting kitchen and brewery waste at the site.

Standing Stone is planning additional farm activities to expand food production, further its environmental goals and welcome the community to learn and enjoy. It held an open house and pumpkin carving at the farm, which it hopes to be the first of many such events. "We want to engage the community and share this resource with them," says Amaratoc. "The more we all learn about agriculture, produce some of our own food and advocate for sustainable, local food systems, the more good we achieve all around." #

