

New facility boasts energy efficiency

Food processing plant built for sustainability

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New energy efficient food-processing plant: Gov. John Kitzhaber, Secretary of State Kate Brown and Mayor Anne Peterson were on hand to cut the ribbon on a new energy efficient food-processing plant at 4070 Fairview Industrial Drive SE.

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Encouraging local business growth and food processing has taken an energy-efficient turn at a new facility in South Salem.

The new processing plant houses Organic Fresh Fingers, Myriad Cake Design and Wandering Aengus Ciderworks.

On Wednesday, more than 100 people including Gov. John Kitzhaber, Secretary of State Kate Brown and Mayor Anna Peterson were on hand for a ribbon cutting and tours at the building located at 4070 Fairview Industrial Drive SE.

Wildwood Inc., a Salem-based planning and development firm that uses sustainable practices, developed the 14,000-square-foot

facility with features such as solar hot-water heating and a solar photovoltaic system that allows the businesses to use a renewable source of energy for production.

Brown said it is the most energy-efficient food processing facility in the state.

"The building is 25 to 30 percent above current energy codes," she said.

The new facility was built with the help of the Fairview Urban Renewal Area Small Business Pilot Loan Program, which was designed to help local businesses in their expansion efforts.

Each of the businesses had been operating in smaller spaces.

Evann Remington, founder of Organic Fresh Fingers, said when she first began discussing the project with Wildwood Inc., she was apprehensive about taking charge of the entire building. She then suggested



Nick Gunn (right) and James Kohn of Wandering Aengus Ciderworks talk with Gov. John Kitzhaber and Cylvia Hayes during a tour of a new energy efficient food-processing plant that houses Wandering Aengus Ciderworks, Myriad Cake Designs and Organic Fresh Fingers in Salem Wednesday, Oct. 12, 2011.



Evann Remington of Organic Fresh Fingers speaks Wednesday during a ribbon cutting and tour of Wandering Aengus Ciderworks, Myriad Cake Designs

and Organic Fresh Fingers in Salem. / Danielle Peterson / Statesman Journal

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the ciderworks as another good fit for the loan program and the facility.

Her company, which was founded in 2007 and provides fresh, local, natural and organic meals to schools and corporate child-care facilities, had been operating out of a 2,000-square-foot kitchen. Her new kitchen is 6,000 square feet.

In keeping with the mission of helping small businesses expand, Remington also agreed to sublet space to Myriad Cake Design.

The company, founded in 1997 by Marion Barnes, had previously been operating out of a 500-square-foot kitchen.

The company specializes in custom wedding cakes as well as other baked goods including cake truffles and celebration cakes. The company makes baked goods for Organic Fresh Fingers.

Wandering Aengus Ciderworks, founded in 2004 and owned and operated by Nick Gunn and James Kohn, had been operating out of 2,000-square-foot space — they now have about 4,000 square feet.

The company has been recognized nationally for producing high-quality ciders made from the fresh-pressed juice of local apples and fruits. The ciders also are made without added concentrates, flavors or sugars before fermentation.

The three companies have plans to expand and hire more employees.

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