

ARCIERO FARMS
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(949) 461-7030 Fax (949) 461-0440

January 25, 2016

San Luis Obispo Planning Commission
990 Palm Street
San Luis Obispo, CA 93401

Attn: Commissioners:

Jim Irving -	District 1
Ken Topping -	District 2
Eric Meyer -	District 3
Jim Harrison -	District 4
Don Campbell -	District 5

Dear Commissioners:

My name is Frank Arciero, Jr. and my family owns 640 acres in Shandon that have 160 acres of planted grapes and over 5,000 olive trees.

I am writing to support the Kiler Ridge Olive Farms application CUP #DRC 2013-00096. This is an AG operation that will dramatically help all of the olive growers that have very limited facilities to process their fruit. There are always positives and negatives in expansion of operation but when you look at what they Kiler Ridge Olive Farms are proposing, there is nothing but positive results.

Mr. Gregg Bone has personally helped me and my family in taking our olive trees and showing us how to better manage them to produce more and better fruit that bring better quality olives to the market.

Again, I support this CUP because we need a quality facility to be able to bring or sell our fruit.

Thank you for your time and consideration for the approval of this CUP application.

Sincerely,



Frank Arciero, Jr.
Arciero Farms

FAj/ng



Kiler ridge Olive Farm

Denis Degher

to:

rhedges

01/27/2016 10:04 AM

Hide Details

From: Denis Degher <info@mojocellars.com>

To: rhedges@co.slo.ca.us

re: DRC2013-00096

Gregg Bone and Audrey Burnam

Kiler Ridge Olive Farm

1111Kiler Canyon Rd.

Paso Robles, Ca. 93446

Dear Planning Commisssoners:

As a north county resident with 15 olive trees, I would like express my deep gratitude and appreciation for the Kiler Ridge olive pressing facility. This past year I got to participate in the annual community crush for the first time and came home with with almost two gallons of olive oil at no cost to me.

Kiler Ridge Olive Farm provides a valuable public service for residents unable to process their own olives.

Hopefully this issue can be resolved so Kiler Ridge can stay in business and keep helping small growers in need of olive oil processing in SLO county.

Sincerely,

Denis Degher
Paso Robles



Kiler Ridge Olive Farm

Rich Secchiaroli

to:

rhedges

02/01/2016 08:41 PM

Hide Details

From: Rich Secchiaroli <rsecchiaroli@gmail.com>

To: rhedges@co.slo.ca.us

Attention:

Jim Irving
Ken Topping
Eric Meyer
Jim Harrison
Don Campbell

Dear Sirs,

We are writing this letter in support of our neighbors, Gregg Bone and Audrey Burnam, owners of Kiler Ridge Olive Farm. My wife Tracy and I have been residents in this neighborhood for 10 years now and we have watched Kiler Ridge evolve. We would comment consistently on what a great addition the Kiler Ridge structure, on the hilltop, was to this

neighborhood. After finding out about the Olive Mill business at Kiler Ridge it pleased us even more. Upon visiting Kiler Ridge, we were amazed at what a first class operation it is. We recently had our own olives processed at their facility, and we encountered excellent service and excellent results. Gregg Bone is a remarkable businessman and an even better neighbor.

The Kiler Canyon/Arbor Rd corridor has become a very desirable one, known for quality wineries and vineyards. Of the many neighbors we have spoken to, everyone shares our feelings as to the great benefit we all have in Kiler Ridge being our neighbor and local business. We are totally in favor of their olive milling, tasting, and restaurant.

Thank you all for considering our opinion.

Respectfully,

Rich and Tracy Secchiaroli
Bella Vista Vineyards
RSecchiaroli@gmail.com
949.322.5154

January 29, 2016

RE: DRC2013-00096; Bone; Kiler Ridge Olive Farm

Dear Commissioners Irving, Topping, Meyer, Harrison, and Campbell,

Thank you for taking the time to read this letter. I have concerns and questions about this proposed Conditional Use Permit. February 11th will be its initial public hearing before your commission.

I am opposed to issuing a permit for a restaurant with this project for the following six (6) reasons:

1.) Light pollution from the top of a hill in this rural area could be significant. Evening hours are proposed. For me personally, lights from cars and trucks directly shine into my living room, dining room and bedroom whenever there is activity at the Olive Farm. Even after the proposed restaurant closes at night, there will be additional car lights from staff who will leave later than the posted hours of operation.

2.) I believe issuing a permit for the restaurant will lead to Temporary Events. The applicant's request for Temporary Events was previously withdrawn because the required exits from the property are not available. Clearly, Temporary Events were part of the business plan. Because of past experiences, I feel modifying the existing ordinance to allow for a 7 day/week restaurant can undoubtedly lead to activities that would be considered Temporary Events. Who will decide if a violating Temporary Event is being held? How will having no Temporary Events be enforced?

3.) Ambient noise does feel significant from the guests' cars driving up and down the hill. Even though no amplified music is proposed, music and voices from previous events have impacted our neighborhood. Service and delivery trucks for the operation of the restaurant add to this noise.

4.) How will limiting the number of patrons to 49 be enforced? I have counted more than 50 cars, not just people, who have been at evening events in the past. Sprinklers would be required in the restaurant if there are more than 49 people. Again, how can this be enforced and by whom?

5.) Permitting a restaurant will irrevocably change the rural character of our neighborhood.

There is currently a bed and breakfast on our road. They do not hold Temporary Events. There is a limited hours wine tasting room on our road. It does not serve any meals. I feel allowing a restaurant would be a huge change and lead to further inappropriate commercialization of Kiler Canyon.

6.) The operation of this restaurant would not be incidental to the agricultural use of the land. Olives are processed for 3 months a year. I believe having a restaurant operating 7 days a week, 12 months a year, with extended hours, would be a significant misuse of the agriculturally zoned land.

Secondly, I am concerned about the health and welfare of my neighbors closest to the Olive Farm. The dust generated from the traffic does impact the quality of their lives and, I believe, is a health hazard. I feel the applicant should be required to pave the driveway and parking lot. The proposed second option of using a dust suppressant seems unenforceable. Who would decide if the dust emissions were exceeding the limit ("not to exceed the APCD 20% opacity limit for greater than 3 minutes in any 60 minute period") which would prompt a nuisance violation? How many violations would be allowed? Could they really be corrected?

Thirdly, I am concerned with safety of those who travel our rural road. It is a designated bike road and more and more visitors ride or jog its scenic route. From my perspective the estimates for the proposed number of visits to the Olive Farm are low, both for the tasting room and restaurant. During the harvest/processing season the increased traffic is noticeable. Twice in one day this past season I had to pull over as a truck with trailer and boxes of fruit swerved around the blind corners on Kiler Canyon. How many collisions would it take before a road safety analysis would be triggered?

Lastly, on Nov. 3, 2006, members of the community met with the applicant and county planner John Euphrat. At that time Mr. Euphrat told the applicant that the existing 3 parcels would have to be consolidated into one parcel in order to qualify for the requested use permit. I'm just curious. Why are there 2 parcels mentioned in this current application? Has the requirement to make the Olive Farm one contiguous parcel changed?

This proposed project, though small in the scope of what your commission deals with weekly, is large in the minds of those most affected. I value cooperation and problem solving. I'm looking to you for your help. I want to welcome new neighbors; I want to support local business. I also believe in learning lessons from past history. My desire is to embrace changing times, but also work to preserve the beauty and quality of life that we enjoy in this county. Again, I sincerely appreciate your time in considering my questions and concerns. Thank you for your service.

Respectfully yours,
Janet Thompquist
1045 Kiler Canyon Road
Paso Robles

Comment [RH1]:

RE:DRC213-00096: Kiler Ridge Olive Farm

February 3, 2016

Dear Planning Commissioners Jim Irving, Eric Meyers, Ken Topping, Jim Harrison, Don Campbell,

Thank you for your time in deciding on the Kiler Ridge Conditional Use Permit. It's amazing what you have been addressing as Planning Commissioners. Those of us who live on Kiler Canyon have the privilege of living in a peaceful, often beautiful area that is 'country' but near town. (It's especially pretty now, with the rain.) The area where we live is zoned Rural Residential and Agricultural, and we built our homes knowing that. We ask that you help maintain the integrity of the Agricultural zoning. (If the zoning is changed we might plan accordingly).

In the spirit of compromise, I ask that you establish reasonable conditions for the Kiler Ridge Olive Farm CUP. The County Staff Report has set reasonable limits for all tasting room/limited food service facility/and retail operations. Those hours are 3 days a week, 11am to 5 pm. It has also set the restaurant size at 800 sq.', which is the ordinance standard. This is consistent with this site and will have significant but reasonably limited impacts on the neighborhood. Any greater use would not be consistent with agriculture operations. There are restaurants and commercial businesses in town close by.

To fulfill parking requirements and mitigate the requested modification of setbacks I ask that the parking area and the approaching road be paved. (When vehicles drive up to the Kiler Canyon plant in dry weather I can see a visible cloud of dust which envelopes the neighbors as well as clients and employees.) The claimed setbacks are based on a 57 acre parcel that doesn't currently exist. I ask that the two parcels that make up that 57 acres be combined. That has been the legal standard in the past.

To understand what would be reasonable for milling hours I called Foxdale Farms and spoke to Astrid Jensen. Astrid is the Templeton owner who started milling in 2005. She has a larger version of the same brand olive mill press that Kiler Ridge has. I asked her what would be "reasonable" for Kiler Ridge. I encourage you to speak to her (805)440-8959.

She said for Kiler Ridge: Milling 540 tons of off-site olives is unreasonable and unrealistic. 100 (to 128) tons would be reasonable. It would be reasonable to have hours from 2 pm to 10 pm, 7 days a week, for no more than 8 weeks. I ask that you establish these hours as conditions for the Kiler Ridge CUP. Astrid pointed out that the return trip of olive waste will result in spills of oil and paste on the road. And of course, there are other negative effects including; traffic, noise, waste and air pollution.

To establish safety on Kiler Canyon Road I request that olives be delivered and returned by truck only. My greatest concern is that of safety. As my wife wrote in her letter to you, she had to pull over to avoid truck with trailer (twice in one day in this last harvest). On our road, trucks with trailers are particularly dangerous.

I expect that my neighbors will bring up other conditions, especially concerning Old Kiler Canyon Road. Please establish ways to enforced the CUP.

This CUP will permanently effect our life and that of our children. Thank you for your time and consideration.

Sincerely,

Rogan Thompquist

1045 Kiler Canyon Road

(805)239-0814

Dear Planning Commissioners,

We are providing you with some additional information on behalf of our clients, the Bones', in consideration of their request to establish an olive oil tasting room at their business, Kiler Ridge olive oil. The attached information is meant to augment the information presented in the staff report and provide an additional level of detail for your review and consideration. We feel that the attached information provides supplemental information that is vital to understanding the parameters of our client's request. The attached information is related to the history of the project and clarification on a number of building code concerns, as well as a complete project description of the proposed activities. The attached items are as follows:

1. Project description including project history, site setting, detailed information on the requested items, and a summary of County Ag Element goals and policies that support the requested activities.
2. County letter, issued September 21, 2015, clarifying the business's status as a legal non-conforming use and verifying activities permitted to continue until final action is taken on the Conditional Use Permit application.
3. Project Occupancy Response letter dated 4/08/15 showing building and fire code compliance for use of the existing strawbale building.
4. The report submitted by our Fire Engineer and accepted by the Fire Marshal regarding building occupancy and code compliance (*Fire Consultant Report*).

Thank you in advance for taking the time to review this information. We look forward to answering any questions you may have.

Sincerely,

Kelly Gleason

Planning Solutions

ksgleason@gmail.com

805-712-1561



DEPARTMENT OF PLANNING AND BUILDING

September 21, 2015

To: Gregg Bone and Audrey Burnam - Applicants
c/o John Belsher
412 Marsh Street
San Luis Obispo, CA, 93401

Subject: Kiler Ridge Olive Farm - processing of off-site olives - Conditional Use Permit (DRC2013-00096)

Mr. Belsher,

After further evaluation, the County Department of Planning and Building has determined that the importation and processing of off-site olives continues to remain in temporary conformance with the requirements of section 22.30.070 – Agricultural Processing Uses subsection 4.h.

- h. **Effect on existing olive oil production facilities.** All existing unpermitted olive oil processing facilities in existence on the effective date of this section (January 17, 2013) shall be subject to the standards specified in this Subsection. Required land use permits shall be requested from the County within 18 months of the effective date specified above. If the required land use permit, has not been requested within the time frames set forth in this section, the penalties of Chapter 22.74 (Enforcement) of this Title may apply.

The intention of the section shown above, was to provide a mechanism to potentially allow existing nonconforming olive oil production facilities to come into conformance with Land Use Ordinance requirements while the County processes the appropriate land use permits. A proposed project with a restaurant/limited food service use in the Agricultural land use category, requires the submittal of a land use permit/Conditional Use Permit (CUP) application. The CUP DRC2013-00096 was “requested” by the applicant within the required time frames (application submitted to the County on 05/09/2014).

The County Department Planning and Building is committed to the efficient and timely processing of all permits as well as the subject CUP. We are in the final stages of evaluating all of the required information along with correspondence and concerns from the public and other agencies. A tentative time frame for a Planning Commission hearing date is expected in November or December of this year.

Other conditions applicable while the land use permit is being processed are:

- 1.) No more than thirty (30) truck deliveries in a day (a daily processing capacity is nine tons).
- 2.) Trucks will be limited to a single trailer.
- 3.) The agricultural processing facility can accept deliveries from 7 a.m. to 9 p.m. daily.
- 4.) All conditions listed in the October 17, 2014 Cal Fire letter remain in effect
- 5.) The site and the existing structure cannot be used as a tasting room or as food pairing/restaurant.
- 6.) No events or public tours can occur until all land use approvals, public hearings and required permitting processes have been completed.
- 7.) Public use of the site will require additional conditions and requirements including but not limited to fire protection systems, and roadway improvements including an increased width, and a licensed civil engineer to verify compaction of roadway and shoulders.

Failure to comply with the limitations and conditions outlined above shall result in the immediate suspension of the importation and processing of off-site olives.

Sincerely,

Bill Robeson,
Deputy Director - Permitting
brobeson@co.slo.ca.us
805-781-5607

CC: Frank Mecham, District 1 Supervisor
Jim Bergman, Director of Planning and Building
Whitney McDonald, Deputy County Counsel
Greg Bone, 424 Peach Tree Lane, Paso Robles, CA, 93466
Pam Jardini c/o Planning Solutions, 1360 New Wine Place, Templeton, CA, 93465

Holly Phipps
c/o County Planning Department
County Government Center
San Luis Obispo, CA 93408
Via: Email

RE: Conditional Use Permit DRC2013-00096; Bone; Kiler Ridge Olive Farm

Dear Ms. Phipps,

This letter is in response to the Fire Marshal and Building Department review of the occupant load for the proposed Olive Oil Tasting Room for the above listed application. Based on an onsite meeting with the business owners, Fire Marshal Laurie Donnelly, and members of the building department including Mike Stoker and Steve Hicks on January 13, 2015, we have prepared the following additional information for your consideration. Additionally, the previously submitted report from our consulting Fire Engineer, Dan Gemeny, has been attached for your reference.

Tasting Room Occupancy:

As discussed with building department staff and the Fire Marshal, maintenance of an occupant load of less than 50 persons will maintain the current "B" occupancy classification of the facility allowing the building to remain un-sprinkled. Should the occupant load exceed 49 persons, the building would be classified as an "A" occupancy which would trigger the installation of building sprinklers. During the January 13th meeting it was agreed that the immovable tasting bar could be subtracted from the floor area in addition to the large food service table used for the restaurant style tastings. Direction was also provided by building staff to use an occupant load factor of 7 sf/person to determine the building occupant load.

Tasting Room Occupant Load Calculation:

The following calculation demonstrates the occupant load of the tasting room for the purposes of determine building occupancy and whether changes to the existing facility occupancy are proposed as part of this application. The immovable tasting bar area has been removed from the total floor area however the food service table area was not in order to allow for flexibility in future room layout and décor. In addition, the proposed retail area was included in the overall square-footage for the same purpose. The employee area behind the tasting bar was subtracted from the square-footage as this area is for employees only and will not be used to accommodate business patrons.

Calculation:

Food Pairing Restaurant (subordinate service facility)/Tasting Room Area: 318sf
Retail Space: 30sf

Employee Area: 94sf

Immovable Tasting Bar: 31.5 sf

(Note that only ½ of the bar area was removed from the square-footage to account for the overlap of a portion of the bar into the employee area. This is a conservative number based on actual placement of the bar. Please refer to the attached floor plan.)

318 + 30 = 348sf total public tasting room area

348 – (31.5/2) = 332.25sf

332.25sf/7 (occupant load) = 47 people

This number represents the highest possible number of patrons in the space based on the occupant load of 7sf/person. Based on the nature of the business, there will be tables within the space in various configurations. This will further reduce the overall number of patrons potentially occupying the space.

If you have any further questions or concerns, please contact me at (805) 712-1561 or at ksgleason@gmail.com

Thank you,

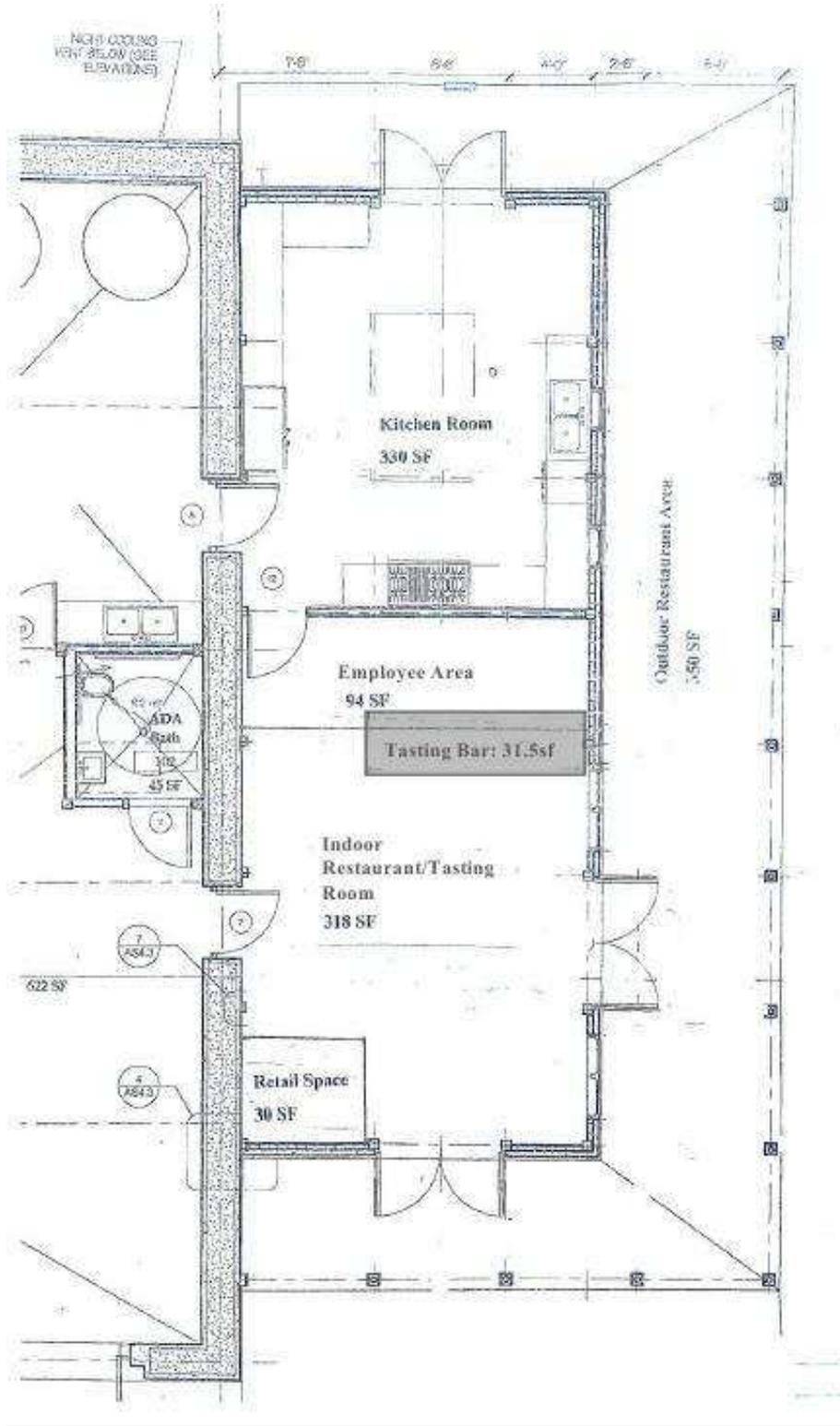
Kelly Gleason

Attachments:

Floor Plan

Project Information

Floor Plan



VARIETAL MATRIX CONSULTING

December 16, 2014

VIA EMAIL: laurie.donnelly@fire.ca.gov

Chief Laurie Donnelly
635 N. Santa Rosa Street
San Luis Obispo, CA 93405

1111 KILER CANYON ROAD SECOND PHASE (CUP) CODE ASSESSMENT

Dear Chief Donnelly,

This letter documents my review of the impact of the proposed use of the existing building located at 1111 Kiler Canyon Road to include retail, dining, tasting, and commercial cooking. This review is based upon compliance with the 2007 California Building and Fire Codes which governed at the time of construction and the current 2013 California Building and Fire Codes as applicable. The assessment is limited to the building structure and systems. This letter does not address any zoning regulations or ordinances.

Background

The building located at 1111 Kiler Canyon Road, in Paso Robles, California is a mixed use building, constructed in accordance with plans permitted by the SLO County Building Department on August 18, 2009. The building was conceived and permitted as a facility for the processing and production of olive oil, storage of raw materials and finished product, conference room and employee kitchen area accessory and incidental to the olive oil production business. The permitted uses are F-1, S-1, and B in accordance with the 2007 Edition of the California Building Code (CBC) and Fire Code (CFC) as adopted by the County of San Luis Obispo.

The 3,445 square foot building enclosure is classified as Type 1-B construction allowing unlimited area and height. It is one story with a height of 31 feet. The building is provided with a smoke and heat detection system that is monitored remotely. This detection system was not required by the code at the time. However, its installation may have been part of an alternate design agreement which is not part of the documents I reviewed.

Applicable Code Sections

Change of Use 2013 CFC Section 102.3. No change shall be made in the use or occupancy of any structure that would place the structure in a different division of the same group or occupancy or in a different group of occupancies, unless such structure is made to comply with the requirements of this code and the California Building Code.

Occupancy Classification 2013 CBC Section 303.1.2, Exception 2. Small Assembly Spaces. The following rooms and spaces shall not be classified as Assembly occupancies; Exception 2. A room or space used for assembly purposes that is less than 750 square feet in area and accessory to another occupancy shall be classified as a Group B or part of that occupancy.

Fire Sprinklers CFC Section 903.2, San Luis Obispo County Amendment 19. Table 903.2 – Automatic Fire Sprinkler System Requirement for Existing Construction requires fire sprinklers when there is an occupancy classification change, with no exceptions.

Commercial Kitchens 2013 CFC Section 904.2.1 and Section 609.2 A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. Type I hoods must be protected with a fire sprinkler system or other fire extinguishing system per the Fire Code.

High-piled Storage 2013 CFC Chapter 32. High-piled storage of combustible materials require special fire protection features depending upon the combustible classification of materials, volume and height of the materials, and the manner of storage in piles or on racks.

Findings

1. The proposed use of the existing conference room for dining and tasting does not change the code permitted B occupancy classification. The proposed dining area is 317 square feet. The California Building Code generally requires uses such as dining to be classified as an assembly use. However the 2013 CBC Section 303.1.2 Exception 2 allows such uses in accessory spaces up to 750 square feet in floor area to be classified as a B Occupancy.

Likewise, the proposed outdoor seating area (covered patio area) has a footprint of approximately 571 square feet; the useable area for outdoor dining would be approximately 350 square feet. The same exception in the CBC can be applied, allowing the outdoor seating to also be classified as a B Occupancy.

The subject conference room space was originally permitted as a B occupancy per the approved construction documents. The proposed dining use does not change the occupancy classification for the space, and therefore the proposed use remains compliant with the 2007 and 2013 California Codes. Therefore, the change of use requirement of CFC Section 102.3 has been met.

Likewise, the San Luis Obispo County Fire Code requirement for the installation of fire sprinklers in existing construction would not apply, as would be required with a change in occupancy classification. The basis for determining the proposed restaurant use remains within the definition of a B Occupancy as discussed previously. Accordingly, there is no change in occupancy that would trigger a sprinkler retrofit in the subject building.

2. The proposed retail space of 30 square feet within the tasting and dining room does not increase the fire hazard or life safety risks to the space relative to the dining and tasting uses. Although the CBC would technically apply an M Occupancy classification to the small space, it remains incidental and an accessory use to the building. Further, the building code does not require an occupancy separation between a B and M occupancy, nor does an M occupancy of 30 square feet require any additional fire protection features or exiting requirements than otherwise provided for the existing conference room or future dining area.
3. The proposed use of the existing conference room for dining does change the nature of the existing employee break room. The employee break room currently has cooking equipment that is proposed to be used for commercial purposes. This change requires additional fire protection.

From the perspective of the building and fire codes, the use of cooking equipment for commercial purposes requires additional fire protection for the appliances that produce grease laden vapors. This protection includes a Type 1 hood and exhaust system and an integral fire suppression system. Types of commercial cooking equipment that are known to produce grease laden vapors include deep fat fryers and flat grills.

The existing stove does not currently have a deep fat fryer, wok, or flat grill and may not be subject to these requirements. However, to address any future use of the existing stove or new cooking equipment capable of grease vapor production will need to be provided with the protection noted above.

4. The storage of combustible materials in piles and on racks was observed during a walk-through of the production, storage and bottling and shipping and receiving areas of the building were observed during a building walk-through. Proper storage is important to maintain fire safety. Storage of Class I-IV Commodities up to a height of 40 feet is allowed if the maximum aggregate storage area is less than 2,500 square feet. The maximum dimension of any pile is 100 feet. This is based upon Table 3206.2. These storage criteria take into account the presence of a monitored fire detection system.

Recommendations

1. Design and install a commercial kitchen exhaust system for the stove. The system should include a Type 1 Hood or equivalent, engineered exhaust fan, interlocking controls and listed hood fire suppression system.

It is my opinion that the proposed use of the conference room for dining, limited retail sales, and olive oil tasting is in strict code compliance with the existing building, as originally permitted. This includes the addition of an outdoor seating area. This opinion is subject to resolution of the one recommendation noted above.

Further, it is my understanding that this fire protection assessment is part of the San Luis Obispo County's Conditional Use Permit application currently being processed on behalf of the owner.

Very truly yours,

Daniel F. Gemeny, P.E.

Varietal Matrix Consulting
Templeton, CA 93465
805 434-7106



Letter to Planning Commission in Support of Kiler Ridge Olive Farm

jane carey

to:

rhedges

02/03/2016 04:36 PM

Hide Details

From: jane carey <jjcarey70@gmail.com>

To: rhedges@co.slo.ca.us

3 February

2016

To: San Luis Obispo County Planning Commission

Dear Mssrs Campbell, Harrison, Irving, Meyer, and Topping:

Please support the Kiler Ridge Olive Farm in its application for a Conditional Use Permit.

Theirs is the kind of business we want in our community:

- They are small farmers who are helping us maintain the agricultural nature of North County San Luis Obispo
- In addition to their own product, they provide high quality, reliable milling service to the growing number of olive producers in this area

- Olive production provides a complimentary balance to the many wineries that share their neighborhood
- Their product is drought tolerant in an era of increasing water concerns
- Traffic associated with their tasting room operation can be no issue as visitors to their property are minimal, and come away from an olive oil tasting sober, compared to the many wine tourists that clog our roadways
- Traffic associated with their milling operation can also be of little concern as it happens during a very limited time span and is nothing compared to the huge trucks which service the wine industry's needs up and down our roads all year long.
- Agritourism is a great boon to our county and the architecturally pleasing, artistic strawbale building that houses Kiler Ridge, sited so beautifully on its hilltop, makes a great addition to what Paso Robles has to offer its visitors
- Finally their product is excellent, and the Kiler Ridge owners share their expertise and knowledge with visitors, customers, and fellow olive growers alike.

It is hard to understand why the County Planning Commission would not want to foster and support exactly this kind of operation, which adds so much to our community.

Sincerely,
Jane and Jeffrey Carey
3927 Golden Hill Road, Paso Robles
805/226-9485



Letter of Support Kiler Ridge Olive Farm Project

laura

to:

rhedges

02/05/2016 11:00 AM

Hide Details

From: "laura" <laura@rockinbranchkitchen.com>

To: <rhedges@co.slo.ca.us>

To the Planning Commissioners:

Jim Irving, Ken Topping, Eric Meyer, Jim Harrison and Don Campbell

Dear Sirs,

Let us introduce ourselves, we are Gary and Laura Kramer from San Miguel, CA. We are local residents and have our own small olive orchard in which we grow our olives to produce table olives and oil to sell to the community and nationwide.

We have read the Bone's Kiler Ridge Olive Farm Project Description and support their permit request. We urge you to fully approve it, for the following reasons:

- Agriculture and agricultural tourism is an economic priority for the county. Like many small farmers in the county, Gregg and Audrey need to be able to sell their products directly and participate in agricultural tourism business. Without these opportunities, they will not be able to preserve their agricultural activities.
- Olives and olive oil are a great addition to the current agricultural emphasis on wine, and olive growers and olive oil tasting rooms should be supported. Olives are a drought-tolerant and sustainable crop; olive oil tasting rooms contribute to agricultural tourism without adding drunk-

driving risk.

- Gregg and Audrey are highly committed to sustainable farming practices.
- Kiler Ridge produces outstanding olive oil that helps draw attention and business to the local community (e.g., featured in magazines, including Sunset, National Geographic Travel, and AAA's Via), and/or adds to your enjoyment of the local community.
- A small restaurant serving olive oil paired food is an agriculturally related use and adds a lot to understanding and appreciating locally produced olive oil. It is a positive contribution to our community.
- As olive growers, Gregg and Audrey freely lend support and advice to others trying to grow olives in the county, which contributes positively to the olive growing community.
- Olive growers need local milling services to produce olive oil. The Kiler Ridge milling facility is a beautiful and modestly-sized strawbale-constructed barn that keeps the noise inside. Gregg provides high-quality services and information that is valued by many local growers.
- Truck traffic related to off-site milling has been a concern of some, but is not excessive:
 - Trucks carrying olives in this county are not large tractor-trailer trucks; they are pick-ups that pull a trailer.
 - Olive harvest season lasts only 2-3 months (starting Oct or Nov and ending Dec or Jan).
 - The capacity of the mill naturally limits the number of trucks bringing olives on a given day (typically 2-8).
 - Olive growers have to get their fruit milled quickly after harvest, and this means trucks with olives on country roads, going somewhere — better to have local mills and knowledgeable millers serving them

Respectfully,
Gary and Laura Kramer



RANCHO AZUL y ORO

February 4, 2016

Mr. Jim Irving
Mr. Ken Topping
Mr. Eric Meyer
Mr. Jim Harrison
Mr. Don Campbell
San Luis Obispo County Planning Commission
1055 Monterey Street
San Luis Obispo, CA 93401

Re: In Support of Bone/Burnam Permit Application – File No. DRC 2013-00096

Dear Commissioners:

My name is Kathryn Keeler, and I am a co-owner of Rancho Azul y Oro. We are a boutique producer of award-winning olive oil. Our recent success is due, in part, to the education, sharing, and expert milling Gregg Bone and Audrey Burnam provide to us.

With all the recent publicity about fake and fraudulent foreign olive oil being discovered in the U.S. stores, California stands on the threshold of overtaking the world's quality olive oil production, having long ago adopted some of the toughest standards. Indeed, San Luis Obispo County is home to some of the world's new stars in premium olive oil production. Bloomberg Businessweek recently featured an article entitled, "In 1976, the wine industry changed forever when a vintage from California was judged superior to its European counterparts. The same thing might be about to happen to olive oil."
(Attachment)

Greg Bone and Audrey Burnam are pioneers in San Luis Obispo's olive oil industry. They produce some of California's most outstanding olive oils. They are a part of SLO's history in production of olive oil and hopefully, its future; they can be compared to Gary Eberle and Jerry Lohr in the wine industry. Imagine what could have happened with SLO's growth and reputation if angry neighbors had infiltrated the County's decision-making process during the infancy of those companies?

As County leaders, you have decisions to make. Are you going to be visionaries and encourage San Luis Obispo and California to shine in the spotlight of premium extra virgin olive oil production or are you going to become remembered as short-sighted political officials who limited the County to fewer possibilities because of the narrowness of your vision?

You have a responsibility not only to the complaining neighbors, but also to Mr. Bone and Dr. Burnam and all citizens of San Luis Obispo County, who will greatly benefit as the olive oil industry in this area grows. Gregg Bone and Audrey Burnam are committed stewards of the land. They are committed to

sustainable farming practices and have educated not only us, but many other growers and tourists about farming and the standards required to produce premium extra virgin olive oil.

As occurs with nearly every winery and restaurant in this area, part of sales and education about wine, and also olive oil, involves food pairing. It is not extraordinary to suggest and teach customers ways in which they can use agricultural products from this area. A brief review of our website and Facebook page, as well as those of We Olive and many other producers, will reflect suggestions for food pairings and recipes. A request to allow a small restaurant serving olive oil/food pairings is not futuristic, it is the custom in the olive oil business in California. Permitting tourists to dine while being educated on healthy fare is, in fact, more responsible than permitting tourists to drink all day at wineries and then have to drive to the few local restaurants in town.

Contrary to the claims made by the complainants, Gregg Bone and Audrey Burnam are respectful neighbors. I have personally been present when one of their "neighbors" acted in a threatening and intimidating manner not only toward Gregg Bone, but toward County visitors who only wanted to learn about olive growing and olive oil. Gregg and Audrey continued to act in a respectful manner toward the harassing "neighbor," despite his bullying. If County leaders were aware of such behavior, I find it difficult to believe they would be willing to allow guests touring SLO to be exposed to such harassment.

By restricting or destroying the business of Kiler Ridge, you also restrict and destroy the business of every other olive grower who brings their olives to Kiler Ridge for milling. All of those businesses will then discontinue purchases in your county for things such as bottles, labels, advertising, etc. The other businesses and employees then suffer and are threatened. Gregg and Audrey have been very nurturing of our small business. The actions of these neighbors do not just threaten Mr. Bone and Dr. Burnam, they threaten numerous other businesses and reduce the revenue generated by all of our growing businesses.

An integral portion of Planning is vision and to plan for growth responsibly. I would urge you to look at the bigger picture, which involves a request for responsible growth by dedicated stewards of the land, and not surrender to the demands of vengeful neighbors. At the very least, you should seek compromise from all parties in order to reach a satisfactory resolution for all the citizens of San Luis Obispo County.

As leaders, you, at the County level, can choose to encourage visionaries such as Gregg Bone and Audrey Burnam or crush the California dream.

Please find in favor of being visionaries and approve the permit application requested by Gregg Bone and Audrey Burnam.

Thank you,

Kathryn A. Keeler

Attachment: Bloomberg Businessweek article



RANCHO AZUL y ORO

February 8, 2016

Mr. Jim Irving
Mr. Ken Topping
Mr. Eric Meyer
Mr. Jim Harrison
Mr. Don Campbell
San Luis Obispo County Planning Commission
1055 Monterey Street
San Luis Obispo, CA 93401

Re: In Support of Bone/Burnam Permit Application—File No. 2013-00096

Dear Commissioners:

We urge you to approve the permit application as requested by Gregg Bone and Audrey Burnam (the “Bones”) for a number of reasons, including that approval is in the best interests of San Luis Obispo County, its residents and economy.

A few years ago my wife, Kathy, and I, following long and successful careers in the law, started a small business. Our business, Rancho Azul y Oro, sells products produced on our ranch in San Miguel. Our primary product is olive oil from the olive trees on our property. We do all the work ourselves except for picking our olives and milling them to produce oil.

Our production is very limited. Unless our olive oil is certified extra virgin it is virtually impossible for us to sell it. For a couple of years we used a mill in San Luis Obispo County other than the one operated by the Bones. In 2013 that mill had issues with its equipment and as a result our 2013 olive oil was not certified. To avoid a repeat of the 2013 disaster we turned to the Bones to mill our olives in 2014. As it turned out, our crop production was so small (the 2014 olive harvest was generally a poor harvest) that no other mill would have separately processed our olives which meant we could not even submit our oil for certification. The Bones milled our 2014 harvest. Our 2014 oil was certified extra virgin and won 3 gold and 4 silver medals in competitions in California. In November 2015 we again used the Bones’ mill and our oil has been certified extra virgin. We expect that it will also be an award winner in various competitions.

The Bones willingness to help us has been critical to our success. While we are just one small producer, when we have spoken to others who use their mill, the response is uniformly the same—the Bones not only operate a state of the art mill but they are willing to assist even small producers. We do not believe that another mill in San Luis Obispo County provides such service to growers.

The Bones also provide other invaluable services to the agriculture community. Gregg Bone conducts education and information sessions with growers. He shares his knowledge and is a catalyst for the sharing of ideas and developments in the olive oil business. This is beyond just participating in industry groups. He encourages the exchange of information, even among those who compete in the marketing of their oils. This is reflective of the Bones dedication to the improvement of our agricultural community. For us, their efforts have made a significant contribution to the expansion of our knowledge about producing premium olive oil.

Page 2

February 8, 2016

Letter in Support of Bone/Burnam Permit Application

The Bones also encourage tourism. We have taken many visitors, including visitors from other states, to Kiler Ridge to listen to their very informative presentations about the growing of olives, the production of olive oil, and its uses in cooking. We are unaware of any others in San Luis Obispo County who are providing similar educational programs. Our visitors unanimously agree that their Kiler Ridge experiences are eye opening and a welcome change from the routine of wine tasting.

The growth and health of the olive oil industry depends heavily on the education of the public. That results from the educational tours and programs offered by the Bones. It also depends on the education of the public about evaluating the taste of olive oils, the health value of olive oil and how to use olive oil in cooking. Having a tasting room and being able to serve food prepared with olive oil are a necessary part of the education of the public. Recently, the California Olive Oil Council, the organization responsible for certifying olive oil as extra virgin, recommended that all consumers taste olive oil before buying. See attachment. The Bones' activities create demand for olive oil, particularly locally produced olive oil. We are unaware of any other growers or processors in San Luis Obispo County providing these high quality services. Surely these activities significantly benefit agriculture and tourism in San Luis Obispo County.

In summary, the Bones have a demonstrated track record of actively supporting businesses in the County, particularly small businesses, enhancing knowledge about agriculture and increasing tourism and demand for olive oil. Their activities clearly benefit the community as a whole and the economy of San Luis Obispo County. For all of these reasons we urge you to approve the Bones' application.

Very truly yours,

Stuart M. de Haaff

Attachment



X

Wells Fargo Onl... ranchiacanyon... Rancho Azul y... Monterey Coun... myUCLAhealth... Favorites Logitech | Harm... Paso Sports & T... Megapath Sand... Other bookmarks



California Council on Consumer Affairs
Buying from retailers who allow you to taste the oils one lip in our Shopping for #EVDO video released TOMORROW!



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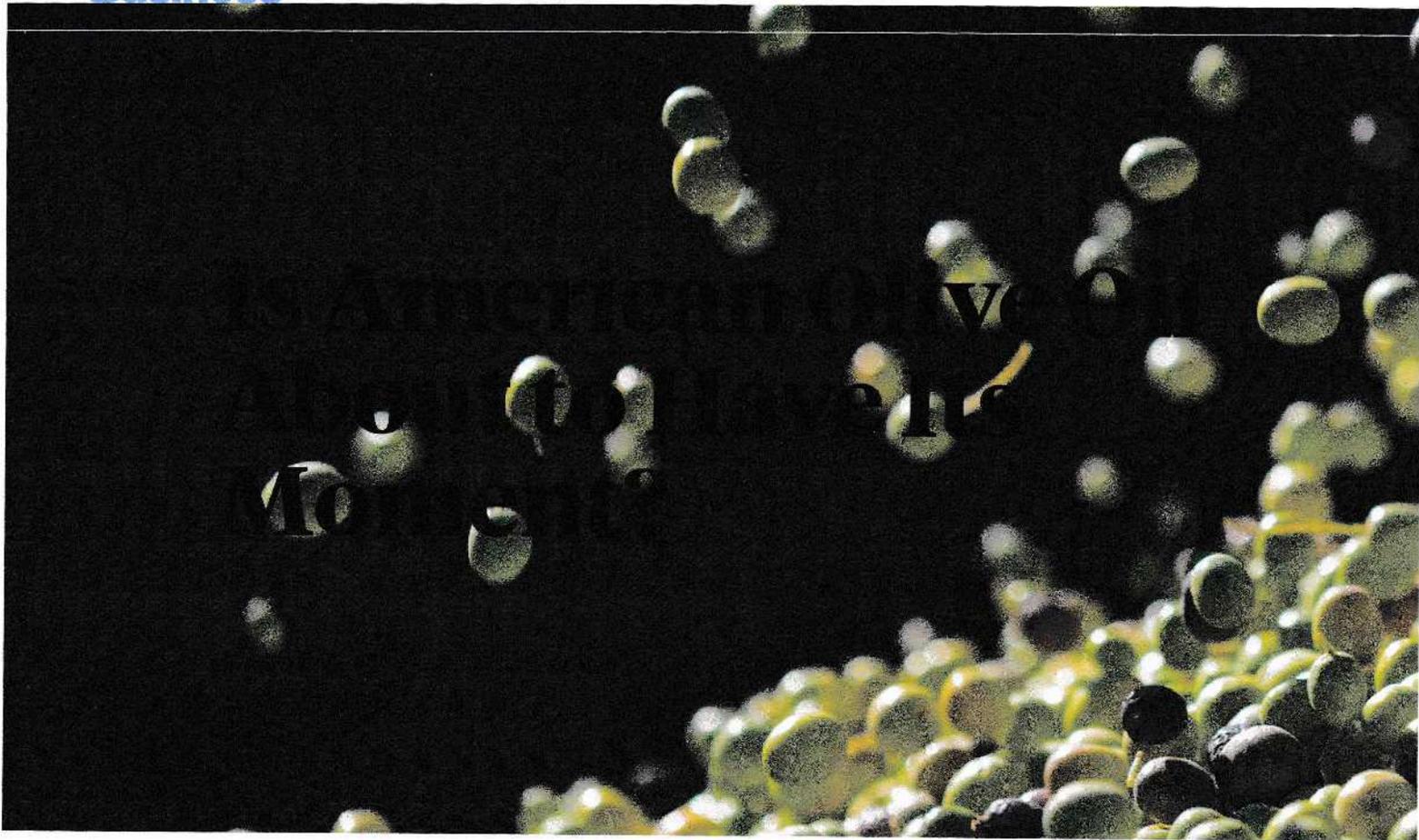
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[\(http://bloomberg.com/\)](http://bloomberg.com/) [\(http://bloomberg.com/\)](http://bloomberg.com/)

Business



In 1976 the wine industry changed forever when a vintage from California was judged superior to its European counterparts. The same thing might be about to happen to olive oil.

By Peter Robison and Vernon Silver | January 25, 2016

Photographs by Lucas Foglia

From **Bloomberg Businessweek**

(<http://www.bloomberg.com/businessweek>)

On a Sunday morning in Rome, a couple dozen locals gather in an orchard of some 50 olive trees planted above ancient catacombs. The owner has offered lunch in exchange for help stripping the olives so he can get the harvest to a nearby press as quickly as possible. They begin by spreading a circular net around the trunk of a 12-foot-tall tree. Children scamper to the treetop to yank clumps of olives with their fists. Adults below pull fruit off the lower limbs with small rakes, taking care not to stomp on the piles accumulating at their feet. After 15 minutes, the hail of olives tapers off. The net is lifted and the fruit dumped into a

by experts at the Italian customs agency, which also had a role in the Turin tests. The news splashed across Italian front pages. (Deoleo says its bottling records show its oil complied with European Union chemical and sensory standards as extra virgin and that it has followed the law and is cooperating with the authorities.) Agriculture Minister Maurizio Martina reassured Italians in a Nov. 10 statement about the integrity of the country's olive oil. His own inspectors had done 6,000 inspections and made seizures worth €10 million (\$12.5 million) in 2014, he said, and had stepped up enforcement recently. "It's now important to clear things up and look after consumers and the thousands of honest businesses that are today occupied with the new production season," Martina said.

There's more at stake than just national pride and identity. Italy exports billions of dollars' worth of olive oil, including hundreds of millions to the U.S., the world's third-largest olive oil market, with \$2 billion in sales. Brands that trade on an Italian identity dominate. Many of the best-selling oils, legally labeled "imported from Italy" or "packed in Italy," with images of the country's flag or hearty peasants, are made from olives grown in Greece, Spain, or Tunisia and then shipped to Italy for processing. The U.S. is that rarity—a rich market with room to grow. It's awash in celebrity chefs, reality cooking shows, and cookbooks, yet 6 in 10 Americans never buy olive oil. Consumption in the U.S. has tripled since 1990, compared with a doubling worldwide, and is still only 0.8 liters per capita—one-tenth of what a typical Italian uses in a year.

California Olive Ranch is trying to do with olives what California did with wine. It's marrying a fastidious, technology-driven approach—Kelley worked at several Silicon Valley tech startups—with California's

small plastic crate—enough for perhaps a liter of oil. The gaggle moves on to the next tree. By the time the sky gets that glow of an Italian day's end, the stronger of the pickers are loading the crates onto a trailer hitched to a Range Rover bound for a *frantoio*, or mill, where the olives are to be pressed into golden-green oil.

This farmer is a hobbyist, a weekend artisan. But even at much larger operations, in Italy and across the Mediterranean region, the techniques aren't dramatically different. The height of the technology is a tractor with a vibrating arm that wraps around the trunks of the trees.

Across the Atlantic, however, an 18-year-old company called California Olive Ranch is upsetting tradition and muscling into the ancient industry by fixing the tree itself.

The company's 2,200-acre orchard, an hour north of Sacramento, is an industrial marvel. The 1.3 million trees there are more like bushes, 6 to 10 feet tall and planted in neat, tight rows. The density lets a two-story mechanical harvester straddle the trees and strip away

the olives to a conveyor that drops them into a truck, which delivers them to an on-site mill that can press 3,200 gallons of oil an hour. No olive is touched by hand. California Olive Ranch, a privately held company, estimates it accounted for 65 percent of the olive oil produced in the U.S. in 2015.

Traditionalists sneer at the idea of factory farming in the world of olives. "Some people wonder whether the olive oil produced from these kinds of trees will have such an appealing and varied taste," says Jean-Louis Barjol, executive director of the International Olive Council (IOC), a Madrid-based organization that represents the primarily Mediterranean producers accounting for 98 percent of world output. "It is rather a question of specialized vs. commodity product."

Gregory Kelley, chief executive officer of California Olive Ranch, says it's the mainstream sellers that need to defend the quality of their products. Europeans, he says, have long sold their dregs to unsophisticated Americans, like jug winemakers did in the 1970s. In a strategy said to be either self-defeating or brilliant, depending on who's talking, Kelley often rails about what he calls the olive industry's dirty secrets. He says much of the so-called extra-virgin oil sold in the U.S. is of unreliable provenance: adulterated with cheaper oils, processed with excessive heat that strips out healthful properties, or flawed by sloppy harvesting that can cause fermented or rancid-tasting oil. "In food service, it's a cost center, so there's pressure even in fine restaurants to buy crappy olive oil," Kelley says.

These are not merely the claims of an arrogant arriviste. The olive oil industry has been rocked by fraud investigations, most recently in November, when a prosecutor in Turin, Italy, said he was pursuing charges against producers whose extra-virgin oil had tested simply virgin. (To be rated extra virgin, oil must have a fruity, bitter, or pungent flavor, in addition to free acidity lower than 0.8 percent, and exhibit none of 16 official taste flaws; virgin oils may have acidity as high as 2 percent and a limited number of taste flaws.) In a peculiarity of the industry, the alleged fraud results were found not in chemical tests, but through tastings. The probe was conducted by a special branch of the Italian *carabinieri*, the Nuclei Antisofisticazioni e Sanità. Known as the N.A.S. and cross-deputized as health inspectors, specialists in the anti-adulteration unit are trained to detect bad oil. The agents' prime investigative tools are little tasting glasses, tinted blue to obscure the color of the oil.

At the same time, Italy's antitrust authority announced its own probe into allegedly unfair trade practices of seven brands, including the well-known Bertolli, owned by Madrid-based Deoleo. The allegations again were based on oils lacking extra-virgin qualities, in this case as assessed

self-appointed role as the world's regulator. Prompted by Kelley's lobbying, the state in 2014 established chemical standards for olive oil stricter in some respects than those of the IOC, which was established under United Nations auspices in 1959. This month, New World producers are expected to announce the creation of a rival organization, the World Olive Oil Trade Group. Members may include such non-IOC countries as Australia, New Zealand, and the U.S. The group could press globally for more standards like California's.

The question of quality is being answered in a way that echoes the moment in 1976 when a chardonnay from Chateau Montelena in Napa outscored its French rivals in a blind tasting that came to be known as the Judgment of Paris. In November, *Cook's Illustrated* magazine released its closely followed recommendations for supermarket olive oils. Tasters in blind tests sampled the oils plain, with bread, over mozzarella and tomatoes, and in a vinaigrette drizzled on salad greens. They gave their top ranking to California Olive Ranch's Everyday Extra Virgin, which they said was "fragrant" and "fruity," with a "complex finish." An Italian brand was also recommended. The next eight oils, all imported, were recommended "with reservations." They were described with such words as "mild," "dull," "medicinal," "thin," "stale," "greasy," and "flat." As one taster said of a Bertolli extra virgin: "Nothing special. Could be vegetable oil in here."

California Olive Ranch's 2,200-acre orchard.

The day after his harvest, the farmer in Rome drives his fruit to the press, then watches closely as the stainless-steel machinery does its work. Hobbyists are often concerned, mostly for sentimental reasons, that the juice coming out the other end is actually theirs and not the previous customer's batch. He leaves after a few hours with a 50-liter tub of oil.

Not all olive oil coming through Italy's presses and bottlers has such perfectly documented provenance. Say the next producer at the frantoio isn't a hobbyist. Say he's a working farmer who trucks in his olives, then sells the oil to a wholesaler or a local agricultural cooperative. His is added to the oil of other farmers, and that's where the world of olive oil becomes murky. It can be hard to know where the liquid comes from or what's in it. Testing is expensive, so the industry relies largely on the honor system.

The business has been subject to scams, most infamously in 1991, when thousands of tons of Turkish hazelnut oil were sold as Greek olive oil, according to Tom Mueller's 2011 book, *Extra Virginity: The Sublime and Scandalous World of Olive Oil*. Such blatant cheating isn't common—but dilution of good olive oil with cheap vegetable or seed oil isn't unheard of. (In the case of Bertolli, aside from a snarky taster's comment, nobody has alleged such adulteration, and the parent company points out that taste testing is subjective.) Improper storage is a bigger problem. Exposing oil to heat or light makes it bland and also destroys the cancer-fighting polyphenols that are the basis of its reputation as a promoter of good health.

California Olive Ranch positions itself as the New World answer to these problems. But its own roots are in the Old World. The company is owned mostly by Spaniards who, in part, just wanted to sell more trees. In 1986 a Catalan construction magnate-turned-gentleman farmer named Carles Sumarroca was frustrated at how long it was taking to graft peach trees on his estate outside Barcelona. His weekend chats with an agronomist eventually developed into Agromillora, the largest nursery in the world for stone fruit trees.

Agromillora didn't view olives as a particularly attractive market; the trees can live for 1,000 years, so they don't need to be replaced often. Then one day, as lore has it, Sumarroca looked out over his vineyards and noticed a mechanical grape harvester systematically stripping the fruit. Nearby, at a neighbor's olive orchard, he saw men picking by hand. Sumarroca wondered if a grape harvester could do the same work for olives. His managers told him about a variety called arbequina, which grew like a bush.

Their experiments led to a production method now known as super-high-density, with as many as 900 trees planted per acre, eight times what's typical. José Ignacio Romero, an acquaintance of Sumarroca's in the Catalan business community, began searching for farmland in California, where, he reasoned, they could start from scratch.

“California is producing, from an agricultural point of view, everything,” Romero, 74, remembers, sitting in his wood-paneled office on the eighth floor of a modern building in a leafy Barcelona neighborhood. “They had not developed olive oil.”

The partners, together with Romero’s brother and another friend, invested \$10 million initially. They bought 733 acres near Oroville, Calif., where, in the 1700s, Franciscan missionaries from Spain had planted some of the first olive trees in North America.

To run California Olive Ranch, they brought in former managers from Blue Diamond Growers, the almond cooperative that made the nut a success with its can-a-week marketing. One of them, Alan Greene, recalls asking his wife to sample some of the company’s oil. She reported there was something wrong; it tasted like olives. With so many Americans accustomed to flavorless oils, Greene recommended that the grower stick to private label and bulk supply.

Then, in 2006, Kelley turned up for an open house. After taking a couple of years off to backpack, he’d been consulting and was living in nearby Chico. Romero hired him as chief financial officer, then made him CEO in 2007. Kelley, 44, has the zeal of a man who’s found his true love in mid-career. His two young children slather their toast with olive oil instead of butter; the household goes through a liter a week.

Kelley quickly decided that the company should create its own retail brand; otherwise, there would be little to distinguish it from the sea of imports. At first, buyers told him nobody wanted oil from California. “A lot of people looked at this business and thought we were crazy,” he says. The flagship Everyday Extra Virgin is now sold in 25,000 stores. Unusual for a brand trying to cultivate cachet, it’s marketed by Kelley to Walmart, which sells a 500 milliliter bottle for \$7.49, and Whole Foods Market, where it costs \$9.99.

Kelley's retail push coincided with a growing fascination with the health benefits of the Mediterranean diet. Antioxidants in olives, present in the highest concentrations in the best extra-virgin oils, reduce the risk of cancer. The TV chef Jamie Oliver developed such a fetish for drizzling a "lug of olive oil" on his dishes that it inspired parodies.

In 2008 the University of California at Davis created the Olive Center, part research center and part industry advocate. Funding came from California Olive Ranch and other domestic oil producers. Dan Flynn, a former state legislative consultant, runs the organization.

The Olive Center planted a flag in 2010 when it issued a report that bared, and greatly exacerbated, the growing schism between traditional growers and the upstarts. Laboratory tests, the center said, had found that 69 percent of imported brands sold as extra virgin in California supermarkets didn't meet international standards. Hundreds of media outlets in the U.S. ran stories. Flynn says a half-dozen trial lawyers called, sniffing for opportunities to sue importers.

Dr. Mehmet Oz invited Flynn onto his TV show in 2013, naming extra-virgin oil "among the biggest lies" at the supermarket. "It infuriates me," Oz said. "I'm buying olive oil to make my family healthy, and I've got some news for you, folks—we're not getting it." Audience members cringed as Flynn said professional tasters had used words like "waste pond" and "baby diaper" to describe the worst oils.

Importers still complain about the report's impact. Little mentioned in all the coverage was who funded it: California Olive Ranch, the California Olive Oil Council, and another California producer, Corto Olive. And the 69 percent figure wasn't from chemical tests, but from a tasting panel. New World producers "have a history of, I would say, bending the facts to support their sound bites," says Eryn Balch, executive vice president of the North American Olive Oil Association, which represents imported brands including Bertolli, Filippo Berio, and Pompeian. Her group's

own testing, she says, shows that only 2 percent of oil in the U.S. by volume is adulterated. (Flynn responds that chemical tests confirmed the tasting results in the majority of cases.)

When California, with one-tenth of 1 percent of the world's market, adopted chemical standards stricter than the IOC mandates, it made waves in the Old World. The rules, which for now apply only to California producers, also barred the use of the marketing terms "pure," "light," and "super virgin" on labels. The Italian consulate general in San Francisco, a Spanish trade attaché, and representatives from a half-dozen importers traveled to Sacramento to oppose the standards at a hearing of the California Department of Food and Agriculture.

Most of them said, politely, that Americans don't know what they're talking about when it comes to olive oil. "What the United States, including the state of California, needs relative to olive oil is education," said Gabriel Estevez, chief operating officer of Sovena USA, based in Rome, N.Y., the largest importer of olive oil in the U.S. Many of the people testifying against the standards complained that all the talk of bad product would only boomerang, turning Americans off olive oil completely.

It's Day 61 of the harvest in California, which means it's a banner year: Typically, the harvest is two weeks shorter. Kelley is in no mood to be a statesman. Over lunch, he reaches seemingly offhandedly for a common supermarket brand and sips it. "Crayon," he pronounces. "It's not hard to find rancid oil, unfortunately."

Kelley says California Olive Ranch had sales of \$82 million in 2015. Within three years, co-founder Romero forecasts, sales could more than

triple, to \$250 million.

Limited by its harvesting techniques to three varieties—arbequina, arbosana, and koroneiki—the company sought to broaden its lineup last year by acquiring Lucini, a Miami-based importer whose oil was, as it happens, the top-rated Italian brand in the *Cook's Illustrated* report. The deal also brought in Molinos, one of the largest food companies in Argentina, as a shareholder.

Even the old guard concedes that super-high-density harvesting, in use for just 5 percent of Europe's volume, may eventually catch on. Mechanical harvesting costs about one-seventh as much as picking by hand. "It will probably be the future in Italy and all over the world," says Renato Calabrese, general manager of Pietro Coricelli, an olive oil producer in Spoleto that exports to more than 100 countries.

Soon after an Oxbo harvester has taken a half-hour to swallow 7 tons of fruit from an acre of trees—work that would have taken 15 people a day by hand—the olives are at the mill in California. After an evaluation of temperature, moisture content, fat content, and fruit size to ensure they aren't fermenting or oxidizing, the olives, pits and all, are churned into paste, which is run through a centrifuge to separate the oil. A stream of golden oil the diameter of a garden hose pours into a vat.

Kelley dips in plastic cups and hands them around. He drinks. "That's good oil," he says, remarking on the buttery, mellow notes of riper olives late in the harvest. "Really good oil," the burly head miller says, nodding.



Kiler Ridge Permits Project

Donna Stimmel

to:

rhedges@co.slo.ca.us

02/06/2016 08:08 AM

Hide Details

From: Donna Stimmel <pasofiberfarm@hotmail.com>

To: "rhedges@co.slo.ca.us" <rhedges@co.slo.ca.us>

Planning Commissioners,

I am writing this letter as I am unable to attend the hearings due to work commitments. I am surprised that this request for the Kiler Ridge project has met with such resistance. It seems that any "vineyard" project comes up against little or no opposition in our county from the amount of tasting rooms and wineries that have sprung up in recent years- no matter how large or small- no matter what water or other impact it may have. Olives are a fast growing percentage of our overall agricultural background in the county these days .Paso Robles is already making a name for itself with award winning Olive Oil along side of our great wines. Shouldn't we be encouraging this - rather than making it increasingly difficult for the small producers? It would be quite a shame to have to resource our milling needs out of the county, when there is a need to keep as much of our ag related business here as possible. There seems to be no end to the promotion of Paso Robles being a competitive "wine destination". Should this not be the same for our olive oil?

We are a small hobby farm. Our olive oil is for friends , family and personal use at this time. Without Kiler Ridge to process this past year's crop we would have been lost. There are limited mills in this county. Even the existing mills- when they are up and running - are geared to larger production and are limited options.

Our experience just this year was- one mill was down to due a changeover in milling equipment. The second mill , which we had booked with, suffered a breakdown and was unable to take on fruit for processing- turning people away that had arranged in advance for milling. We found this out only two days prior to our harvesting date . Keep in mind olives must be pressed as soon as possible after harvest to avoid spoilage and loss of the crop. The third

and only other processor available was obviously greatly overwhelmed and unable to mill for us when we could arrange harvest. (We had pre-arranged friends and family here to help.) Kiler Ridge came to our rescue- fitting us in between customers that had pre-arranged milling time. We were extremely grateful. The fact that we were small made that a more achievable goal. In fact Kiler Ridge is at it's best dealing with the smaller producers. I cannot imagine that anyone would be transporting fruit with more than a pickup and possibly a flatbed trailer at the most. This is probably not much more traffic than a normal "ranch" operation would generate and again I do believe we are an agricultural area!! (Someone pulling a horse trailer in and out of a property would probably generate the same amount of dust and noise!!) Olive milling season is quite limited and again the larger facilities if they are up and running would be bearing the majority of large producers in the county.

We are newcomers to milling our olives, although we have had our trees for several years. Gregg is a wealth of knowledge and has been a great help- generously volunteering information to help with our orchard. Olives are up and coming in the county in that they are a great complement to the wine industry without the water usage that is so critical at this time and in the future. With at least four new small orchards planted in the last year in my immediate area that I drive past- we need this support and communication system that our county is known for to keep us competitive with other areas of production.

You may laugh , but the Farm Supply commercial plays in my head as I write this- they supply advice and supplies for everyone from the small backyard farmer to the large producers in this county. They are always there to help and promote a very strong sense of community- should this not carry through as it really is what we like to be known for...Please grant Gregg and Audrey's request and help to maintain our community support.

Thank you for your time.

Respectfully,

Donna Stimmel

4955 Lamplighter Way

Paso Robles, Ca.

February 4, 2016

Dear Planning Commissioners,

I fully support Gregg and Audrey's permit request to operate an olive oil tasting room and small restaurant to showcase their olive oils, and to mill offsite olives.

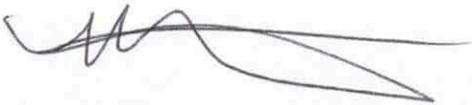
I had the pleasure of visiting last year with a friend from Hawaii. My friend had not planned to visit the Paso Robles area, however I read an article in AAA Magazine about the farm so we decided to make the trek from Santa Maria. We were so glad we did! Though it would have been nicer to do the tasting indoors, as it was a very windy day, the girl doing our tasting explained that they do not yet have a permit to do tastings inside.

I am in the hope that you will grant the permit so that more people from outside the community can come up, rain or shine, and enjoy a tasting and perhaps lunch at the restaurant they would like to have.

My friend and I stayed in Paso Robles for the day and did some shopping. Had I not read the article in AAA Magazine, my friend and I would have spent our money elsewhere, instead of the local businesses in Paso Robles.

It would be wonderful to bring all my friends from Santa Maria up to spend a day shopping and tasting oil and wine in Paso Robles. I hope you can make this happen!

Thank you for your consideration,

A handwritten signature in black ink, appearing to read 'Maureen Attebury', with a long horizontal flourish extending to the right.

Maureen Attebury

February 8, 2016

SLO County Planning Commission
976 Osos Street, #200
San Luis Obispo, CA 93401

RE: Kiler Ridge Olive Farm

To Whom it May Concern:

It has come to my attention that a hearing is being held to discuss the approval of a project at Kiler Ridge Olive Farm to process olives for other olive growers and to expand their operation to include a kitchen.

My Family owns and operates a vineyard on Kiler Canyon Road, and we wanted to reach out and let you know that we fully support the approval of allowing Kiler Ridge to both process fruit for third parties, and approve their restaurant permit request.

Allowing Kiler Ridge to process olives for third parties provides a valuable service for olive growers in the area. There are many olive growers in the area who do not have access to updated processing equipment, and this will not only help with the viability of Kiler Ridge, but also increases the chances of a small olive producer to improve their business....investing in marketing instead of investing in their own processing equipment.

Further, processing for third parties offers a diversification of revenue streams for the property owner, which helps the viability of his business. It is in the best interest of the community to support a reasonable request by a local business, which may ultimately help them succeed; hiring people, investing in their property, paying taxes, and being an overall positive to the community.

I know there are property owners on Kiler Canyon Road that do not wish to see the proposed items approved. I wanted to send a brief letter to let you know that not all property owners on Kiler Canyon oppose this project, and hope that the County planners would strongly consider requests that would enable a business to improve/succeed.

Best Regards



Matt Dusi

WILLIAM S. CARTER KATHERINE BLOXSOM-CARTER

February 4, 2016

Ms. Ramona Hedges, Secretary
San Luis Obispo County Planning Commission
San Luis Obispo, CA 93408

County File Number: DRC2013-00096

Dear Planning Commission,

We support the approval of the Conditional Use Permit as submitted by Mr. Gregg Bone for the following reasons:

- The request supports, enhances and exemplifies the *agricultural character* of Kiler Canyon and San Luis Obispo County.
- The request is vital to supporting tourism to the county by allowing an olive oil tasting area, retail sales and an indoor restaurant.
- The request drives vital county commerce (and revenues) by allowing off-site growers to process olives at the Kiler Ridge Olive Farm's mill.
- The request will have negligible traffic impact patterns, akin to the commercial wineries on Arbor Road, Live Oak Road and Kiler Canyon Road.
- The Kiler Ridge Olive Farm, under Mr. Bone's leadership, provides a "community crush day." This valuable experience encourages, educates and cultivates our community-at-large to agriculture and inspires the next generation of farmers.

Our property *directly abuts* the Kiler Ridge Olive Farm and we support the Planning Commission approving Mr. Bone's Conditional Use Permit.

Sincerely,

William Carter



Katherine Bloxsom-Carter





Kiler Ridge Olive Farm Project ; Please deliver to the Planning Commission
casey biggs to: rhedges

02/08/2016 10:10 AM

To the County Planning Commissioners (Mr.Irving, Mr.Topping, Mr. Meyer, Mr.Harrison, and Mr.Campell)

My name is Casey Biggs and my wife and I are residents of Paso Robles . I am deeply committed to promoting the county as a sustainable destination that can be an example to rest rest of the country as to how things could and should be done.(as the center of the successful "Paso Wine Man" campaign I have been honored to be the face of Paso Wine" for over five years)

I am writing in support of the Kiler Ridge Olive farm Project . I have read the project description and I fully support the project and strongly hope that you will do the same.

Greg and Audrey Bone are the epitome of the conscientious , committed ,sustainable farmers that San Luis Obispo county and should hold up as an example to the way we want our community to operate .

I have visited their farm numerous times and have been awed by the knowledge , quality, and presentation of their operation .

Agricultural tourism is the backbone of our county and the Bone's bring expertise and diversification to the already tried and true wine industry that has put us on the world map.

The growing and processing of olives are a natural addition to to our agricultural economy and I have been nothing but impressed with how the Bone's have embraced and executed their vision .

I see nothing in the presentation that should not allow them to go forward . From the processing (including the processing of crops of other growers , which is a sorely needed service) to sales, to a small restaurant (the best way to educate and appreciate the olives and the oil.)

At the speed with which Paso is growing I would think that the entire county would welcome the likes of the Bone's who not only bring knowledge , passion, consideration, and expertise to our community but are positive and supportive of the rest of the fine industries the we call our own .

Respectfully,
Casey Biggs
1981 Barley Grain Road
Paso Robles Ca
93446

February 4, 2016

Statement in support of the Kiler Ridge Olive Farm Permit Application

My understanding of the difficult situation that Kiler Ridge Olive Farm finds itself has resulted from Kiler Ridge following, to the best of their ability, the rules, ordinances, and Planning Department recommendations that existed at the time they established their facility. It seems that retrospectively the appropriate rules did not exist, yet the Bones attempted to do what was required at the time. I do not pretend to understand the complexities of this process, but it does seem to me the Bones acted in good faith and did not attempt to evade any existing rules or recommendations.

It is my feeling that the Kiler Ridge Olive Farm should be allowed to go forward with their goals of growing olives, milling olives into oil, providing milling services for other growers in need of such services, operating an olive oil tasting room, operating a commercial kitchen for olive oil food pairings, and selling olive oil related merchandise.

The Kiler Ridge operation seems to me a tremendous asset to the community. The farm replaced high water using almond trees with more drought friendly olive trees. They have built a facility of remarkable beauty that enhances both the Paso Robles and their immediate neighborhood communities. They offer a pleasant destination for visitors to the region thus enhancing the local economy.

In short, the Bones have tried to follow the rules. The rules changed. They have a gorgeous, responsible, respectable facility which is a pure pleasure to visit. They are good people. I strongly feel they should be allowed to continue their operations and carry out the additional functions they are requesting.

Michael Merchant
5140 Alamo Avenue
Atascadero, CA 93422
michael.merchant@aol.com



Fwd: **Support for Kiler Ridge**
Pamela Jardini b :  @co.slo.ca.us
Cc: "<hphipp@co.slo.ca.us>"

02/05/2016 12:15 PM

1 attachment



Support for Kiler Ridge Land Use Application.pdf

Ramona and Holly,
Letter of support for Bone CUP this coming Thursday- please forward to Commissioners
Thanks
Pam

Sent from my iPhone

Begin forwarded message:

From: Aaron Palmer <pasopalmer@gmail.com>
Date: February 5, 2016 at 11:03:19 AM PST
To: planningsolutions@charter.net
Subject: Support for Kiler Ridge

Hello Pamela,

We are neighbors of Kiler Ridge and we wanted to send a letter of support for Audrey and Greg's Land Use Permit.

We won't be able to be at the hearing in person, but please make sure our letter is filed in the support column.

Thank you,

~Aaron and Paula Palmer

Aaron Palmer

Content Development, Fiction Author and Songwriter

pasopalmer@gmail.com

Cell: (805) 674-9604

Office hours: M-F 9-4PST

This e-mail message is confidential, intended only for the named recipient(s) above and may contain information that is privileged, attorney work product or exempt from disclosure under applicable law.

7 February 2016

To: San Luis Obispo Planning Commission, Mr.'s Jim Erving,
Ken Topping, Eric Meyer, Jim Harrison and Don Campbell

Subject: Approval of the Kiler Ridge Olive Farm's Conditional
Use Permit in Paso Robles, California

I am writing this letter in support of the Owners, Gregg Bone
and Audrey Burnam, Owners of Kiler Ridge Olive Farm located
at 1111 Kiler Canyon Road, Paso Robles, California 93446

As a homeowner and resident in adjacent Templeton,
California, I am quite familiar with the Kiler Ridge Olive Farm
and the outstanding quality of their products and their
potential to provide a lovely addition to the area with their
proposed enhancements to their facility. I believe everyone
benefits from a viable agricultural base in San Luis Obispo
County as it supports the economy through tourism and
numerous other business' in the area, including, but not limited
to hotels, restaurants, etc. I also believe that olive
growing/processing has become a very important agricultural
staple which the area is becoming well known for in addition
to viticulture, farming, etc. I would suggest that it is not only
attractive to tourism, but is readily utilized and much
appreciated by area residents such as myself.

I believe Gregg and Audrey are requesting very reasonable
enhancements to their farm by applying for the ability to:

- a. Provide for tasting and selling olive oil in their existing
facility.
- b. Operating a small restaurant in their existing facility
which allows them to showcase their products to the
public.

- c. Provide milling facilities for other growers in the area who are possibly unable to afford the unique and expensive pressing equipment required to produce olive oil.

I believe the above is a viable proposal from these small business owners and would certainly be in keeping with facilities of other growers in the area I am familiar with such as Olea Farms and Pasolivo Olive Ranch; thus, I respectfully urge you to approve their request.

Respectfully,

Geoffrey Brown

920 Rosebay Way

Templeton, California 93465

805-434-3763

cambriabrown@att.net

cc: Ramona Hedges



Fwd: **Support for Kiler Ridge**
Pamela Jardini to: rhedges@co.slo.ca.us
Cc: "<hphipp@co.slo.ca.us>"

02/05/2016 12:15 PM

1 attachment



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Thank you,

~Aaron and Paula Palmer

Aaron Palmer

Content Development, Fiction Author and Songwriter

pasopalmer@gmail.com

Cell: (805) 674-9604

Office hours: M-F 9-4PST

This e-mail message is confidential, intended only for the named recipient(s) above and may contain information that is privileged, attorney work product or exempt from disclosure under applicable law.

February 06, 2016

To: Each Member San Luis Obispo Planning Commission.
C/O Ramona Hedges, sent via email

From: Cody Ferguson
805 Kiler Canyon Road
P.O. Box 1168
Paso Robles, CA 93447

Subject: February 11, 2016 Planning Commission Meeting and Hearing
Item 9: Request by Greg Bone for a Conditional Use Permit.

This hearing represents the culmination of a ten year saga that began in 2005 and 2006 when Mr. Greg Bone purchased his property at 1111 Kiler Canyon Road and subsequently applied for a Building Permit and a Minor Use Permit to satisfy his vision of a business plan of growing and processing olives, operating an industrial olive oil mill for offsite olives, opening a restaurant, a pizza kitchen, a tasting room, a farm store and eventually an event center.

At the outset, let me say that I have absolutely NO objection to Mr. Bone growing and processing his own onsite olives under the current conditions. I embrace the sections of the Agriculture Code that allow for this process as it keeps costs down for the farmer and keeps unnecessary vehicle traffic off of our rural county roads.

I do, however, strenuously object to a restaurant, a pizza kitchen, a lunch counter, an industrial olive mill for the processing of offsite olives and eventually an event center in our rural agriculture zoning. All serviced by Kiler Canyon Road, a twenty foot wide, winding county road with no centerline, no speed control and several "blind" hills and curves between South Vine Street, the closest feeder road, and the applicants access road. Kiler Canyon is a very dangerous road that was never designed for large numbers of vehicles or bus and truck and trailer traffic.

Page 2

In 2005 and 2006, after purchasing the proposed property, Mr. Bone applied for a Building Permit for an agriculture building with olive mills and a Minor Use Permit (MUP) for the processing of offsite olives from San Luis Obispo County. The application was vigorously opposed by the residents on Kiler Canyon Road for the same reasons that it is today. As a result of a subsequent hearing on the application, the county hearing officer suspended the hearing and took it off calendar because Mr. Bone was not prepared to justify his Minor Use Permit given the Zoning Code regulations. In order to acquire a Building Permit for an agriculture only building, he withdrew his MUP, received a permit and built the existing agriculture only structure, installed 2 industrial olive mills, supposedly to process his own olives onsite. He then proceeded to do whatever he wanted to do with the property without regards to the neighbors, the County or anyone else. He installed a commercial kitchen without a permit in the “break” area of his building. He called the SLO County Environmental Health Department, who in turn issued him a permit to operate an unpermitted commercial kitchen. Apparently these two County departments don’t communicate with one another and the unpermitted kitchen remains operational. Additionally, he added a pizza oven without County permits and proceeded to open both a pizza kitchen and a restaurant without seeking proper building permits or public input. He published a menu for his unpermitted restaurant on his website and posted signs on Kiler Canyon Road for his pizza kitchen. Additionally, he started bringing in offsite olives without proper permits.

The immediate neighbors called County Code Enforcement numerous times to report these violations as they occurred. The County Building and Planning Department’s answer to these complaints was to eventually remove the assigned Enforcement Officer and the North County Planner from any further action or contact on Mr. Bone’s property calling it an “enforcement case”. At this same time, those of us who complained were barred from any further information or County activities regarding this property as the top staff of the Building and Planning Department took over the case to the exclusion of all outside parties, except Mr. Bone.

Page 3

Mr. Bone subsequently hired a land use consultant, Ms. Pamela Jardini, and filed an incomplete, inaccurate application for a Conditional Use Permit. His application should have been rejected until it was complete. It was not. He also hired an attorney somewhere along the way to press the issue with the County. Apparently this is all that is required today as the County has prepared a Mitigated Negative Declaration for this property even though several immediate neighbors are still seriously impacted by the proposed use of the property.

Any mitigation for this project that require any ongoing actions by the applicant are unacceptable given his repeated ten year history of ignoring County regulation or neighborhood courtesies. Only permanent mitigation should be considered.

1. If the applicant is to be allowed to bring in offsite olives or have any of the other proposed uses for this project then the dirt access road, the driveway and the parking lot should be widened, reinforced and paved consistent with today's building and fire codes. As configured, this property raises copious amounts of dust with each and every trip of a vehicle accessing the property. The adjacent neighbor's dwellings are some 25 feet from the existing dirt access road. The wineries in Kiler Canyon have both been required to pave their access roads and parking lots by Cal Fire. Mr. Bone does not live on, or have any intention of living on the property, so what he leaves behind when he leaves the property at the end of the day is inconsequential to him.

2. As a retired fireman of 35 years duration I am incredulous that San Luis Obispo County would even consider allowing a remote public assemblage such as the proposed commercial food service without requiring that the building be retrofitted with fire sprinklers for public safety. Remember, this building was built as an agriculture ONLY structure. There is NO fire protection.

3. When Mr. Bone developed this property, I suspect that he knew what he eventually wanted to do with it given his original application for an MUP. Yet he used the setbacks for agriculture standards when he constructed the building that is in question on this application. These setbacks have not changed since he developed the property. Now the neighborhood is supposed accommodate several setback “mitigations”, after the fact, due to Mr. Bone’s personal choice of building location.

In closing I will say that the manner in which this project has been handled by the County Building and Planning Department is suspect. The County spends hundreds of hours of staff time and thousands of taxpayer dollars on the production and publication of Zoning Codes. These codes are available both online and in hard copy for all to read, just as they were before Mr. Bone considered purchasing this property. The codes in this case have changed little since the inception of this project some 10 years ago, and yet the County appears to be willing to “mitigate” these rules in favor of one over the objections of those of us that should be able to rely on the rules to protect us against inappropriate land use. When do the rules apply to us ??



Kiler Ridge Olive Farm Public Hearing

Allison Gregg

to:

rhedges

02/08/2016 04:07 PM

Hide Details

From: Allison Gregg <allison Gregg@gmail.com>

To: rhedges@co.slo.ca.us

Dear County Planning Commissioners,

My name is Allison Gregg and I am writing you in support of Audrey and Gregg Bone and their business, Kiler Ridge Olive Farm. I have read the Kiler Ridge Olive Farm Project Description and urge you to fully support the Bone's permit request.

So much of SLO County and Paso Robles income is dependent on agriculture and tourism. Audrey and Gregg have invested a great deal of money and spent years of their time developing their beautiful property and are producing a high quality, sustainable product that adds to the appeal of the Paso Robles area. As a former wine industry employee I know the importance of direct sales to consumers and the difference it makes for visitors to be able to visit a property and speak with someone knowledgeable about the product. It is this relationship that helps tourists fall in love with Paso Robles and come back

again and again. I have myself experienced both their lunches and dinners and they are wonderful experiences that can only add to the appeal of Paso Robles by highlighting both local food and the beautiful olive oil they produce.

Audrey and Gregg would also like to add the appeal of providing food to showcase their olive oil and add to visitors' food options. Providing stops for visitors that provide a non-alcohol experience and the opportunity to take a break and eat something is important to keeping our community safe.

The Bones are committed to sustainable farming. Olives are a drought tolerant and sustainable crop. Many acres of olives are already producing throughout the area. The outstanding olive oils that local growers like Kiler Ridge Olive Farm are producing only add to the appeal and prestige of the area.

Audrey and Gregg run a clean facility. They have invested significant resources in making a low noise, high quality milling facility and Gregg's knowledge and information are a valuable resource to other local growers. As an agricultural area, trucks carrying produce, grapes, and the other products produced nearby are a common sight and the additional truck noise created by olives brought to be milled at Kiler Ridge would not mean a significant noise increase to the local roads. As olive milling season roughly corresponds to the wine grape harvest season, this is traffic that most residents come to expect and even take pride in seeing. Additionally, these are not large commercial trucks hauling 20 bins at a time and causing spillage hazards. They are pickup trucks hauling a small trailer. Since olives must be milled quickly after harvest, Audrey and Gregg are providing an important service to local olive growers, ensuring their olives are milled quickly and their product will be of high quality. These are trucks that would be on the local roads, anyway. It is better to have them headed to a destination nearby rather than somewhere non-local.

If the Bones cannot take advantage of the business opportunities their small farm presents, their agricultural efforts will not be tenable. It is to the advantage of the area that Gregg and Audrey be able to provide the high quality products and services Kiler Ridge Olive Oil Farm is capable of providing.

Sincerely,

Allison Gregg

2410 Royal Court
Paso Robles, CA



Support for Kiler Ridge Olive Farm Project

Lisa Ann Carrillo

to:

rhedges

02/08/2016 07:55 PM

Hide Details

From: Lisa Ann Carrillo <carrillo.lisaann@gmail.com>

To: rhedges@co.slo.ca.us

County Planning Commissioners (Messieurs Jim Irving, Ken Topping, Eric Meyer, Jim Harrison, and Don Campbell)
c/o Commissioner's Assistant Ramona Hedges (rhedges@co.slo.ca.us)

RE: Support for Kiler Ridge Olive Farm Project

Gentlemen:

We are familiar with the Kiler Ridge Olive Farm, have visited the farm on numerous occasions, and consume their olive oil products. We have observed the owners contributing a lot in terms of financial investment, technical know-how, and the creation of local jobs because of its farm. Given our life experience, we find it a very worthwhile cause that should get your support for its business goals.

We travel internationally each year and we have seen first hand how reliable government support of agricultural-based industries and tourism enhance and expand the local and national economy. These supports of vineyards, olives, and culinary exploration encourage tourism in agricultural regions that may otherwise struggle to remain viable. We believe that our U.S. national and local governments need to do the same in the United States. Otherwise, our local economies become weaker, our countryside becomes depopulated (fewer jobs there, and migration to the big cities), small-time economies become poorer, their tax-base decreases, leading to a collapse and the ensuing impact on families that live there.

Major changes are occurring in agricultural sectors of the Western Economies. Our national and local leaders need to aid agriculture-based enterprises to succeed, especially if they develop new technologies that give our countries a relative advantage vis a vis the rest of the world.

We know that Kiler Ridge Farm uses the latest technology possible not only to cultivation of its trees but in the final product. They strive to minimize any adverse effects to their neighbors and to their environment. The Kiler Ridge owners have the educational background to provide the latest technological and farming practices to their farm goals. But they need your help.

To be viable in today's market, Kiler Ridge Farm needs to be able to sell their products through an agricultural-based tourism business. Providing on-site tasting and an educational culinary experience to promote California's growing olive oil industry supports the community and its goals of an agricultural-based lifestyle for its inhabitants. This attracts the many tourists who make that lifestyle possible. Businesses succeed when they are invested in their communities and to the sustainability of their products. In this case, Kiler Ridge Farms have supported other local olive farms providing expertise, technological support, and small-batch milling.

Kiler Ridge Farms has invested in our community by moving their family to the community, purchasing property, developing that property in a sustainable, aesthetically beautiful, and ecologically friendly fashion. The farm provides a tourism destination and jobs for the local economy. Now it is time for our community to support their investment in us.

Respectfully,

Manuel and Lisa Carrillo



Kiler Ridge

mika brashears

to:

rhedges

02/08/2016 07:28 PM

Hide Details

From: mika brashears <mikabrashears@gmail.com>

To: rhedges@co.slo.ca.us

To the County Planning Commission,
I was fortunate enough to get to visit Kiler Ridge when I visited Paso Robles during my vacation this past year. I thoroughly enjoyed the informative and educational tasting experience and appreciated the professionalism of the employee who assisted me. I feel that it would have been even more enjoyable if i could have tasted inside. The wind made it difficult as the cups were blowing around and a bit chilly . It would have been fantastic if I could have ordered a meal while I was there in order to have the full experience. Living in the State of Hawaii, I have learned the importance of self sustainability and how much children can learn about quality, efficiency and hard work. I would suggest to the commission that if Kiler Ridge was able to also offer programs or classes for the local 4H and future farmers of America, it could benefit them immensely. Knowledge in agriculture is such an important part of kids education and is often left out of school curriculum. I fully support Kiler Ridge in their growth and development.

Respectfully,

Michelle Brashears



Kiler Ridge Olive Farm

Admin Admin

to:

rhedges

02/09/2016 10:29 AM

Sent by:

admin@terryhoagevineyards.com

Hide Details

From: Admin Admin <admin@thestatewines.com>

To: rhedges@co.slo.ca.us

Sent by: admin@terryhoagevineyards.com

Dear Board of Supervisors,

My wife (Jennifer) and I live on an adjacent property to the Kiler Ridge Olive farm. Jennifer and myself understand the agricultural life and the importance of agricultural tourism to our region. Kiler Ridge Olive Farm adds one more important cog in that gear.

With that being said, we can not and do not support a restaurant serving outside after 5 p.m. We understand Kiler Ridge's desire to maximize the generation of revenue out of his business. However, noise and sound pollution in our neighborhood will impact the residents that reside in moderate proximity to Kiler Ridge Olive Farm. Sound travels extremely well

in the evenings as the wind dies down and the air becomes cold and calm whisking peoples conversations to us from amazing distances. Night restaurant operations outside of the confines of the straw bale production facility with conversation, music, dishware clinging together would become tiresome extremely quickly for us and for many of our neighbors.

We do not support a restaurant at the Kiler Ridge Olive farm that is allowed to serve **outside after 5 p.m.**

We do support Kiler Ridge Olive Farm in their agricultural endeavors, customer service and marketing efforts during normal business hours. Jennifer and I believe Kiler Ridge Olive farm should be able to run their production for onsite and offsite olives.

Respectfully,

Terry and Jennifer Hoage
870 Arbor Rd.
Paso Robles, CA 93446



The Groves on 41

4455 Highway 41 East
Templeton, CA 93465

Phone: 805 466 1542
Fax: 805 466 1202

www.thegroveson41.com

February 9, 2016

SLO County Planning Commissioners
County Government Center
1055 Monterey Street
San Luis Obispo, CA 93408

Subject: Kiler Ridge Olive Farm Public Hearing

Dear Planning Commissioners:

The services that Kiler Ridge provides are critical to the support structure of our olive growing region. As more small olive farms come into production, there is increasing demand for:

1. Good, reliable custom milling services. Kiler Ridge provides this.

There are over 75 farms in the local region, most of which have 50 -2500 trees and are considered small producers. Most of us haul our fruit up in 5-gallon pails tossed into the back of our pick-up trucks or in 1/2 ton harvest bins on little trailers towed behind our pick-up trucks.

The enclosed map shows where many of the olive farms dot the North County and the central location of Kiler Ridge. Highlighted are the locations of the existing mills and mention of the Mill on Wheels.

During our harvest last November the Olivos de Oro mill was down for the season and not available to us. The Foxdale Farm mill experienced significant down time and was not available to us. The Mill on Wheels was scheduled way North of us. Kiler Ridge worked diligently to fit our production into their schedule and was instrumental in saving our farm's harvest. ***This area needs good, reliable custom milling services. Kiler Ridge provides this.***

2. Education within the grower community. Kiler Ridge provides this.

As a customer of Kiler Ridge milling services I have learned that their philosophy to milling a better product starts with assuring the fruit that is brought to the mill has the best opportunity to become a high quality product. Gregg conducts small workshops within his customer base and we have benefited from his and other growers shared information. ***A more knowledgeable producer equates to a better opportunity to produce quality products. Kiler Ridge is diligent about their outreach efforts.***

3. Outreach education to small groups touring our Central Coast.

The growth in popularity of premium olive oils is attained through concerted efforts to reach out to the consumer and share this tasting and culinary experience. Kiler Ridge's beautiful olive farm has welcomed small groups of visitors to the area and armed them with the ability to understand to differences and quality of our local products. I know this first hand, as these tourists reach out to other farms, including ours, for tasting and tours and enthusiastically

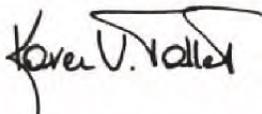
share their new found knowledge after a visit to Kiler Ridge. ***Educating the consumer is a key component to growing our small agriculture businesses. Kiler Ridge provides this.***

Kiler Ridge is a quality producer, providing key infrastructure services in milling and post milling operations, they are solid supporters of the small, but growing region and embrace sustainable farming practices.

Farming operations like Kiler Ridge are a huge asset to the olive growing community, are critical to our continued local successes and must to continue to be allowed to operate within our community.

Please call me with any questions.

Sincerely,

A handwritten signature in black ink that reads "Karen V. Tollet". The signature is written in a cursive style with a large, sweeping initial 'K'.

President, The Groves on 41

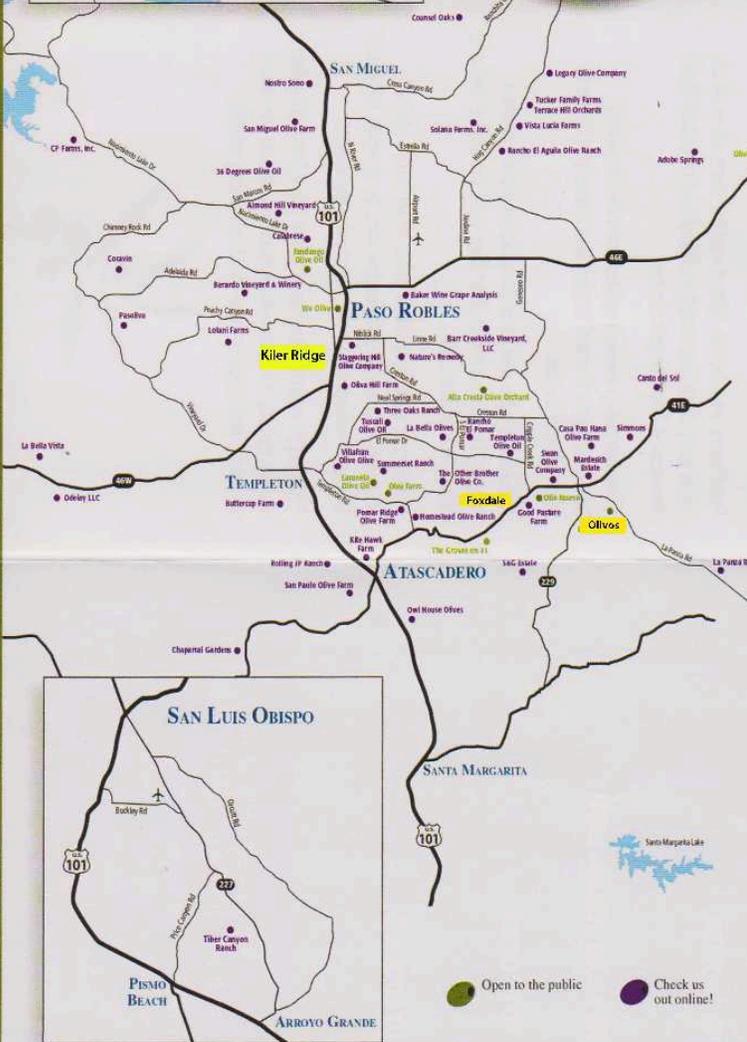
Member Central Coast Olive Growers
Member California Olive Oil Council
Member FarmsteadEd Collaborative
Member SLO County Farm Bureau
Member FEAST, SLO's North County Restaurant Alliance
Member CA Women in Agriculture
Member Atascadero & Templeton Chambers of Commerce

"2015 Templeton Business of the Year"

Attachment: Map of North County olive growers & available mills

CENTRAL COAST OLIVE GROWERS

SUPPORT YOUR **local** GROWERS & PRODUCERS



- Central Coast Olive Growers
CentralCoastOliveGrowers.org
- 36 Degrees Olive Oil
7250 Nonpanel Court
Paso Robles
- 43 Ranch
45945 Los Lobos Road
San Ardo
- Almond Hill Vineyard
1760 Valley Quail Avenue
Paso Robles
- Alta Cresta Olive Orchard
6075 Highridge Road
Paso Robles
AltaCresta.com
- Barr Creekside Vineyard, LLC
6944 Union Road
Paso Robles
- Berardo Vineyard & Winery
3510 Las Tablas-Willow
Creek Rd
Paso Robles
ajbvineyards.com
- Buttercup Farm
1210 Santa Rita Road
Templeton
- Calabrese
3790 Sky Ridge Drive
Paso Robles
CofinaVistaRanch.com
- Canto Sol
5025 Rancho La Loma Linda
Paso Robles
cantosol.net
- Casa Pau Hana Olive Farm
5330 Rancho La Loma Linda
Paso Robles
- Chaparral Gardens
16422 Morro Road
Atascadero
chaparralgardens.com
- Cloud 9 Orchard
61969 Argyle Road
King City
- CP Farms, Inc.
9669 Nacimiento Lake Drive
Paso Robles
- Fandango Olive Oil
3575 Mustang Springs Road
Paso Robles
FandangoOliveOil.com
- Foxdale Farm
6850 Highway 41 East
Templeton
FoxdaleFarm.com
- Frantoio Grove
7888 Wren Avenue C-136
Gilroy
- Good Pasture Farm
6065 Vista del Paso
Paso Robles
- Homestead Olive Ranch
2550 Homestead Road
Templeton
- Kiler Ridge Olive Farm
1111 Kiler Canyon Road
Paso Robles
KilerRidge.com
- Kitehawk Farm
4150 Templeton Road
Atascadero
Kitehawk.com
- La Bella Olives
3010 Templeton Road
Templeton
LBOLives.com
- La Panza Ranch
5909 E. Pozo Road
Santa Margarita
- Laraneta Olive Oil
2602 Templeton Road
Templeton
Laraneta.com
- Legacy Olive Company
77955 Hog Canyon
San Miguel
legacyolivecompany.com
- Mardesch Estate
5570 Rancho La Loma Linda
Paso Robles
oliveoilbymardesch.com
- Nostro Sono
1010 10th Street
San Miguel
- Olivetto Hill
P.O. Box 1316
Templeton
- Odelay
1475 Post Canyon Drive
Templeton
- Olea Farms
2985 Templeton Rd.
Templeton
www.oleafarm.com
- Olio Nuovo
6855 Vista Del Paso
Paso Robles
OlioNuovo.com
- Olivas de Oro
4625 La Panza Rd.
Creston
www.OlivasDeOro.com
- Olive Hill Farm
1019 Pump Handle Drive
Paso Robles
- Olive U Olive Oil Company
21255 Highway 41 East
Cholame
OliveUOil.com
- Oliveo Geneseo
5015 Stagg Hill Place
Paso Robles
- Owl House Olives
7343 El Camino Real #122
Atascadero
- Pasolivo
8530 Vineyard Dr.
Paso Robles
Pasolivo.com
- Pomara Ridge Olive Farm
3455 South El Pomar Road
Templeton
(805) 434-5618
- Quinta Calabaza
2071 Hanging Tree Lane
Templeton
- Rancho Azul y Oro
74941 Ranchita Ave.
San Miguel
Ranchoazulyoro.com
- Rancho El Pomar
4430 Rancho Road
Templeton, CA 93465
- Rolling JP Ranch
5010 Cascabel Road
Atascadero
- San Miguel Olive Farm
1950 Nygren Road
San Miguel
SanMiguelOliveFarm.com
- San Paulo Olive Farm
7550 San Palo Road
Atascadero
sanpaulolivefarm.com
- Solana Farms, Inc.
6320 Von Dolten Road
San Miguel
solanavineyards.com
- Staggering Hill Olive
Company
179 Niblick Road #312
Paso Robles
staggeringhill.com
- Summerset Ranch
1600 Lupine Lane
Templeton
- Swan Olive Company
5460 Baggins Hill Road
Templeton
swanolive.com
- Templeton Olive Oil
6710 El Pomar
Templeton
templetonoliveoil.com
- Terrace Hill Orchards
2620 California Poppy Ln.
San Miguel
TerraceHill-OliveOilCom-
pany.com
- The Groves on 41
4455 Highway 41 East
Templeton
TheGrovesOn41.com
- The Other Brother Company
4490 South El Pomar
Templeton
theotherbrothercompany.com
- Three Oaks Farm
Templeton
- Tiber Canyon Ranch
280 W. Ormonde Road
San Luis Obispo
TiberCanyon.com
- Tuscali Olive Oil
595 Hollyhock Lane
Templeton
TuscaliOliveOil.com
- Villafran Olive
1845 Lupine Lane
Templeton
- Vista Lucia Farms
6175 Buckhorn Ridge
San Miguel
vistaluciafarms.com
- We Olive
484 Marquita Avenue
Paso Robles
weolive.com

● Open to the public ● Check us out online!

Also, Mill on Wheels travels throughout the Central Coast



Killer Ridge Olive Farm Hearing with Planning Commission On February 11

Edward McRae to: rhedges

02/08/2016 09:01 PM

Dear Commissioners:

To turn onto the curving, undulating road called "Kiler Canyon" is to experience the special mystique that is the Paso Robles region. Climbing upward through that beautiful blend of handsome homes and greening orchards makes one proud to be a part of such a place of beauty and harmony, a place where residential living and sustainable agriculture can exist side by side, each enhancing the quality of life that makes "Paso" so dear.

It is from this feeling of appreciation that I write in support of the permit request of Gregg and Audrey Bone of Kiler Ridge Olive Farm. I have known this couple for many years; in fact, I officiated at their wedding over two decades ago. My wife and I knew Audrey when she was a farm girl living in Aravaipa Canyon and riding twenty miles each day by school bus to Ray High School in Kearny, Arizona. All her life she has had a love for the land, a love that brought this couple to Paso Robles with a dream of being a responsible part of the community by growing high quality olives, and by being enthusiastic exponents of the many uses of olive oil.. They even taught me that putting good olive oil over vanilla ice cream with a pinch of salt makes a "killer" dessert.

With agricultural tourism playing a key role in the economy of the region, I see their operation as being an integral element in the growth of Paso Robles. Even more than being an economic engine for the area, Kiler Ridge enhances a sense of well being. To sit on with friends on Kiler Ridge's patio at sunset watching the sky become a painting of great beauty as the sun bathes the hills and houses and orchards below in warm shades of red, gives one a great sense of peace and well being. Local residents and tourists alike leave Kiler Ridge enriched. This place serves this community in both tangible and intangible ways. It is truly an asset.

I have watched these owners lean against a fellow grower's pickup truck, freely sharing ideas, giving support, knowledge, and encouragement to others of this growing industry. The Bones are both extremely intelligent and persistently productive. The amount of research and training they have done has made them able mentors to whoever asks for assistance. Again I say, they and their farm are great assets to this community.

May their vision be not just a dream but a reality.

Respectfully,

Edward W. McRae



The Groves on 41

4455 Highway 41 East
Templeton, CA 93465

Phone: 805 466 1542
Fax: 805 466 1202

www.thegroveson41.com

February 9, 2016

SLO County Planning Commissioners
County Government Center
1055 Monterey Street
San Luis Obispo, CA 93408

Subject: Kiler Ridge Olive Farm Public Hearing

Dear Planning Commissioners:

The services that Kiler Ridge provides are critical to the support structure of our olive growing region. As more small olive farms come into production, there is increasing demand for:

1. Good, reliable custom milling services. Kiler Ridge provides this.

There are over 75 farms in the local region, most of which have 50 -2500 trees and are considered small producers. Most of us haul our fruit up in 5-gallon pails tossed into the back of our pick-up trucks or in 1/2 ton harvest bins on little trailers towed behind our pick-up trucks.

The enclosed map shows where many of the olive farms dot the North County and the central location of Kiler Ridge. Highlighted are the locations of the existing mills and mention of the Mill on Wheels.

During our harvest last November the Olivos de Oro mill was down for the season and not available to us. The Foxdale Farm mill experienced significant down time and was not available to us. The Mill on Wheels was scheduled way North of us. Kiler Ridge worked diligently to fit our production into their schedule and was instrumental in saving our farm's harvest. ***This area needs good, reliable custom milling services. Kiler Ridge provides this.***

2. Education within the grower community. Kiler Ridge provides this.

As a customer of Kiler Ridge milling services I have learned that their philosophy to milling a better product starts with assuring the fruit that is brought to the mill has the best opportunity to become a high quality product. Gregg conducts small workshops within his customer base and we have benefited from his and other growers shared information. ***A more knowledgeable producer equates to a better opportunity to produce quality products. Kiler Ridge is diligent about their outreach efforts.***

3. Outreach education to small groups touring our Central Coast.

The growth in popularity of premium olive oils is attained through concerted efforts to reach out to the consumer and share this tasting and culinary experience. Kiler Ridge's beautiful olive farm has welcomed small groups of visitors to the area and armed them with the ability to understand to differences and quality of our local products. I know this first hand, as these tourists reach out to other farms, including ours, for tasting and tours and enthusiastically

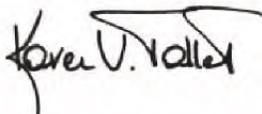
share their new found knowledge after a visit to Kiler Ridge. ***Educating the consumer is a key component to growing our small agriculture businesses. Kiler Ridge provides this.***

Kiler Ridge is a quality producer, providing key infrastructure services in milling and post milling operations, they are solid supporters of the small, but growing region and embrace sustainable farming practices.

Farming operations like Kiler Ridge are a huge asset to the olive growing community, are critical to our continued local successes and must to continue to be allowed to operate within our community.

Please call me with any questions.

Sincerely,

A handwritten signature in black ink that reads "Karen V. Tollet". The signature is written in a cursive style with a large, sweeping initial 'K'.

President, The Groves on 41

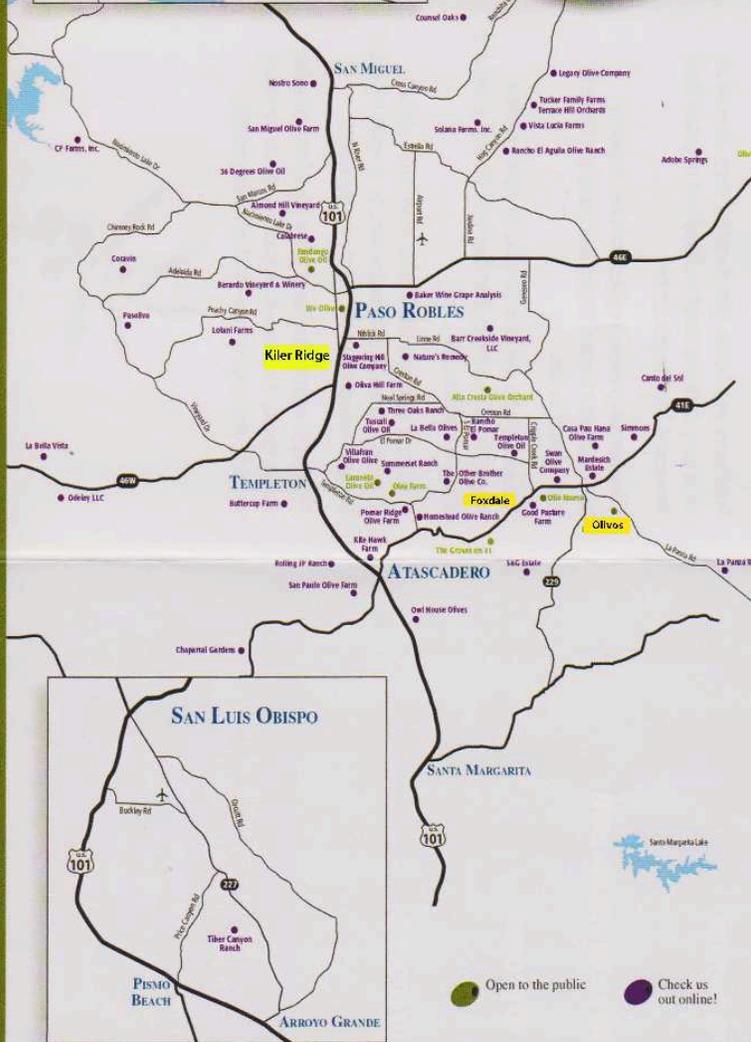
Member Central Coast Olive Growers
Member California Olive Oil Council
Member FarmsteadEd Collaborative
Member SLO County Farm Bureau
Member FEAST, SLO's North County Restaurant Alliance
Member CA Women in Agriculture
Member Atascadero & Templeton Chambers of Commerce

"2015 Templeton Business of the Year"

Attachment: Map of North County olive growers & available mills

CENTRAL COAST OLIVE GROWERS

SUPPORT YOUR **local** GROWERS & PRODUCERS



- | | | |
|--|--|--|
| <p>Central Coast Olive Growers
CentralCoastOliveGrowers.org</p> <p>36 Degrees Olive Oil
7250 Nonpanel Court
Paso Robles</p> <p>43 Ranch
45945 Los Lobos Road
San Ardo</p> <p>Almond Hill Vineyard
1760 Valley Quail Avenue
Paso Robles</p> <p>Alta Cresta Olive Orchard
6075 Highridge Road
Paso Robles
AltaCresta.com</p> <p>Barr Creekside Vineyard, LLC
6944 Union Road
Paso Robles</p> <p>Berardo Vineyard & Winery
3510 Las Tablas-Willow
Creek Rd
Paso Robles
ajbvineyards.com</p> <p>Buttercup Farm
1210 Santa Rita Road
Templeton</p> <p>Calabrese
3790 Sky Ridge Drive
Paso Robles
CofinaVistaRanch.com</p> <p>Canto Sol
5025 Rancho La Loma Linda
Paso Robles
cantosol.net</p> <p>Casa Pau Hana Olive Farm
5330 Rancho La Loma Linda
Paso Robles</p> <p>Chaparral Gardens
16422 Morro Road
Atascadero
chaparralgardens.com</p> <p>Cloud 9 Orchard
61969 Argyle Road
King City</p> <p>CP Farms, Inc.
9669 Nacimiento Lake Drive
Paso Robles</p> <p>Fandango Olive Oil
3575 Mustang Springs Road
Paso Robles
FandangoOliveOil.com</p> <p>Foxdale Farm
6850 Highway 41 East
Templeton
FoxdaleFarm.com</p> <p>Frantoio Grove
7888 Wren Avenue C-136
Gilroy</p> <p>Good Pasture Farm
6065 Vista del Paso
Paso Robles</p> <p>Homestead Olive Ranch
2550 Homestead Road
Templeton</p> <p>Kiler Ridge Olive Farm
1111 Kiler Canyon Road
Paso Robles
KilerRidge.com</p> | <p>Kitehawk Farm
4150 Templeton Road
Atascadero
Kitehawk.com</p> <p>La Bella Olives
3010 Templeton Road
Templeton
LBOlives.com</p> <p>La Panza Ranch
5909 E. Pozo Road
Santa Margarita</p> <p>Laraneta Olive Oil
2602 Templeton Road
Templeton
Laraneta.com</p> <p>Legacy Olive Company
77955 Hog Canyon
San Miguel
legacyolivecompany.com</p> <p>Mardesch Estate
5570 Rancho La Loma Linda
Paso Robles
oliveoilbymardesch.com</p> <p>Nostro Sono
1010 10th Street
San Miguel</p> <p>Olivetto Hill
P.O. Box 1316
Templeton</p> <p>Odelay
1475 Post Canyon Drive
Templeton</p> <p>Olea Farms
2985 Templeton Rd.
Templeton
www.oleafarm.com</p> <p>Olio Nuovo
6855 Vista Del Paso
Paso Robles
OlioNuovo.com</p> <p>Olivas de Oro
4625 La Panza Rd.
Creston
www.OlivasDeOro.com</p> <p>Olive Hill Farm
1019 Pump Handle Drive
Paso Robles</p> <p>Olive U Olive Oil Company
21255 Highway 41 East
Cholame
OliveUOil.com</p> <p>Olive Genesee
5015 Stagg Hill Place
Paso Robles</p> <p>Owl House Olives
7343 El Camino Real #122
Atascadero</p> <p>Pasolivo
8530 Vineyard Dr.
Paso Robles
Pasolivo.com</p> <p>Pomara Ridge Olive Farm
3455 South El Pomar Road
Templeton
(805) 434-5618</p> <p>Quinta Calabaza
2071 Hanging Tree Lane
Templeton</p> | <p>Rancho Azul y Oro
74941 Ranchita Ave.
San Miguel
Ranchoazulyoro.com</p> <p>Rancho El Pomar
4430 Rancho Road
Templeton, CA 93465</p> <p>Rolling JP Ranch
5010 Cascabel Road
Atascadero</p> <p>San Miguel Olive Farm
1950 Nygren Road
San Miguel
SanMiguelOliveFarm.com</p> <p>San Paulo Olive Farm
7550 San Palo Road
Atascadero
sanpaulolivefarm.com</p> <p>Solana Farms, Inc.
6320 Von Dolten Road
San Miguel
solanavineyards.com</p> <p>Staggering Hill Olive
Company
179 Niblick Road #312
Paso Robles
staggeringhill.com</p> <p>Sunset Ranch
1600 Lupine Lane
Templeton</p> <p>Swan Olive Company
5460 Baggins Hill Road
Templeton
swanolive.com</p> <p>Templeton Olive Oil
6710 El Pomar
Templeton
templetonoliveoil.com</p> <p>Terrace Hill Orchards
2620 California Poppy Ln.
San Miguel
TerraceHill-OliveOilCom-
pany.com</p> <p>The Groves on 41
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6175 Buckhorn Ridge
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vistaluciafarms.com</p> <p>We Olive
484 Marquita Avenue
Paso Robles
weolive.com</p> |
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Also, Mill on Wheels travels throughout the Central Coast