

## Well-being practitioner joins Applegate business community

BY KEVIN PEER

Hello greater Applegate community, my name is Kevin Peer and I have a mental and spiritual well-being practice in Williams called InnerAlliance. The motto of my practice is “Empowered Living Through Soul-Guided Hypnotherapy.”



Kevin Peer

The journey of human life inevitably involves times of suffering, a fact claimed by spiritual teachers and philosophers throughout human history. But in these particularly intense and uncertain times, you may be suffering to a degree that is reaching or exceeding the limits of your known capacities. It is easy to feel lost and alone and despairing in the face of pandemics, climate change and ecosystem collapse, political and social polarization, economic insecurity, and the influence of tech companies that seek to amplify your every vulnerability for financial gain.

The good news is that there is a more compassionate and effective way of being that will greatly lessen your individual suffering. In this way of being, the unavoidable challenges you encounter in life are regarded as a valuable impetus to evolve psychologically and spiritually, to embody the life-affirming capacities that are already within you, and to share them with the world. This is what I mean by “empowered living.”

My work as a practitioner of soul-guided hypnotherapy is to help you access the vast and benevolent resources of your unconscious mind so that you can successfully meet the challenges of your life and achieve the aspirations that give your life meaning and purpose. There is nothing that you need to construct or earn or wait for—these capacities are within you right here, right now,

waiting to emerge and enrich your existence.

Within each of us is a vast inner realm beyond the habitual thoughts and emotions of personality where our essence dwells. This essence I call “soul,” and I believe it is what informs our deepest longings, our sense of purpose, our experience of awe and gratitude and love (and more). Soul-guided hypnotherapy focuses on accessing this realm, learning its truths, and liberating its potentials so you can bring them into your precious human life.

To access this wise and beautiful place within you, I use the safe and highly effective modality called “hypnosis.” We are born with the capacity to reach profoundly relaxed and focused states of mind that can be guided and directed in beneficial ways.

Hypnosis is a scientifically proven collection of techniques for relaxing and focusing the conscious mind and then gently offering suggestions to the subconscious mind for the purpose of promoting beneficial changes in mental, emotional, physical, and spiritual well-being. Hypnosis is easily experienced and is profoundly relaxing and rejuvenating.

My specialty is working with people who long to experience greater depth and meaning in their lives—who want to suffer less, most definitely, but who also want to live soulful lives and to bring some beauty and healing and kindness into a world that dearly needs it.

I welcome you to visit my website at [inneralliances.com](http://inneralliances.com). I offer a free 20-minute introductory session, which you can schedule from my website.

Kevin Peer

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## Remotion relocating into former Quady spot

BY JEANETTE LETOURNEAUX



Lori and Ben Grable of Remotion Winery. Photo: Shirleen Grealish.

Winemaker Ben Grable and Lori Grable of Remotion Winery will open their own tasting room, at 255 E. California Street in Jacksonville (on the corner of California and 5th streets), in the historic brick building formerly occupied by Quady North Winery.

For eight harvest seasons, starting in 2004, they produced a wide variety of wines in their basement in Pittsburgh, Pennsylvania, after moving there from California. Meeting a number of Italian families who had made wine for generations sparked their interest in Italian varieties.

In 2012, they fell in love with the Rogue Valley and settled just outside Jacksonville, where they continued their hobby of

home winemaking. Ben completed the Oenology and Viticulture Certificate Program through the University of California, Davis, in 2017 and worked as a harvest intern with Bryan Wilson at Dancin Winery.

Remotion Winery, born in the Rogue Valley in 2018, has been pouring its wines at Rellik Winery and Rogue Grape, a Jacksonville wine bar. Remotion focuses on making small lots of premium Rogue Valley-sourced wines that highlight the unique terroir of the area. Remotion's 2018 Barbera won silver at the Oregon Wine Experience in 2021 and was an Editor's Pick of *Wine Enthusiast* magazine in 2021.

Lori says that one definition of Remotion is “departure.” “A wine’s sensory experience can offer a departure from your present place and time,” she says, “and remind you of an experience or emotion or of a wine that you have tasted before.”

Ben and Lori hope to bring that experience to wine enthusiasts at their new location. Lori says, “We can’t even begin to describe how excited we are to share our passion for our Rogue Valley wines with you at our new Jacksonville tasting room! Cheers! We look forward to meeting you.”

For more information, call 541-702-2492 or email [remotionwine@gmail.com](mailto:remotionwine@gmail.com).

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## ••• BIZBITS •••



Owner Patti Bock Keck of **Farmhouse Treasures** sadly closed the doors of this popular shop—with a legacy of over 23 years—on January 15. Patti loved running the shop but was unable to find enough help after her “other half of the brain for making all things magical in the store,” merchandiser Susan Britton, moved to Tennessee in October. Patti knows one of the key concerns of longtime customers is “what about the fudge?!” She assured them in a Facebook post that it will continue to be available: “It’s official! The fudge has arrived at its new location, Violets & Cream Ice Cream & Vintage Candy Shop, located in the Orth building under La Fiesta Mexican Restaurant in Jacksonville! We couldn’t be more thrilled!” Patti inherited the treasured recipe from the previous owner, Kelly Cason, put her own stamp on it, and expanded the flavors offered, leading to its present status of a must-have, delectable traditional Jacksonville treat. She wishes to thank Kelly for offering the incredible opportunity of owning the store and working beside some wonderful employees. She also let customers know that “I love you all and thank you from the bottom of my heart!” for the years of support. She will sincerely miss all the faithful locals and travelers and hopes to see them from time to time as she delivers fudge to Violets & Cream, 150 S. Oregon Street, Jacksonville.

••• Long-time, beloved vintage shop **Pickety Place Antiques & Collectibles** is returning to downtown Jacksonville in the recently vacated space of Farmhouse Treasures (120 W. California Street), after 34 years in their previous location (also in Jacksonville). Co-owners Margaret Barnes (who also owns vacation rental Standish Cottage on N. Oregon Street), Steve McGowan, and Tanja Salma happily announced on January 18, “The sign is up! Moving in begins!” The shop offers many assorted vintage and antique items, including clothes, books, tools, pottery, glassware, lamps, artwork, and furniture. Margaret invites everyone to “come see us soon.” *Winter hours: 10:30 am-4:30 pm daily • 120 W California St., Jacksonville • 541-899-1912*



In February Herb and Meloney Quady opened a new tasting room for their winery, **Quady North**, on their estate vineyard at 9800 Highway 238, seven miles up the road from their previous location in Jacksonville. They say, “Thank you to all our members, customers, and staff who supported us and helped us grow to make this dream come true. Stay tuned for updates as we transition!” As before, meat and cheese plates from the Oregon Cheese Cave and other food items are offered. Quady North is known for their wines made from Rhone varieties, as well as Cabernet Franc. In 2021, their 2015 Applegate Valley Cabernet Franc was rated one of the world’s top 100 wines by *Wine Enthusiast*. Their winery adjoins 24 acres of certified LIVE (Low Input Viticulture & Enology, a set of standards for sustainable winegrowers) and organically certified estate vineyards. An additional 54 acres of source vineyards in the Applegate Valley are also certified LIVE sustainable. *11 am-6 pm daily • 9800 Highway 238, Jacksonville • 541-702-2123 • info@quadynorth.com • quadynorth.com*

A new restaurant, **The Ridge**, opened in the former Indigo Grill space in Ruch on New Year’s Eve under new owner Lisa Matchett’s capable thumb. Lisa and her husband Paul are lifelong residents of southern Oregon with nine children. “Our main goal with opening up The Ridge is to give the community a place to gather and a place to enjoy amazing food!” Lisa says. There is a new chef, Eric Pebley, and a new menu with steak, pork, pasta, portobellos, burgers, pizza, and more. They have a full bar and daily specials on food and drinks. There will be live music events scheduled in the future, so check out their Facebook page for updates! *Thursday through Monday 4:30-9:30 pm, closed Tuesdays and Wednesdays • Sunshine Plaza in Ruch, 7360 Highway 238 • 541-702-2320*



Tom and Heather Glass, owners of the historic **Williams General Store** (established circa 1897), recently announced that they “have just added Starbucks coffee! We now make espresso, or flavored lattes and cappuccino. We can even add CBD to your coffee choices! Don’t worry, we are still serving our delicious Cafe Mam drip coffee.” The grocery store offers a wide variety of options, supporting the community by carrying local items such as produce, soaps, baked goods, books, cheeses, clothing, Williams Fire Station shirts, Siskiyou Seeds, and much more. Tom and Heather purchased the store in 2016 and are known for their festive seasonal displays and Heather’s delicious homemade soups and specialty sandwiches. The community has especially appreciated the extra services during the pandemic, such as being able to order groceries weekly and curbside pickup. Planning is under way for the store’s 125th year celebration in the fall! *Open daily 7 am-9 pm • 20180 Williams Highway, Williams • 541-846-6212 • facebook.com/williamsgeneralstore*

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**BizBits** highlights businesses new to the area, holding special events, or offering new products. If you are a business owner, let us know when you move into the area or to a different location, hold a special event, expand your business, or mark a milestone. Email [gater@applegater.org](mailto:gater@applegater.org).