

An Oregon Cottage Podcast

Episode 61: Summer Farmhouse Recap

Brian: Welcome to episode 61 of an Oregon cottage podcast. And if you're listening to this on our usual podcast feed, you're probably thinking, well this sounds kind of funny. Well it does sound funny because we're recording this as a video in the living room of our a hundred year old farmhouse. If you're watching this as a video, it's obvious this is a video. Keep watching. But if you're listening on the podcast, it's fine. Keep listening. This is going to work as an audio only thing, but if you want to see everything that we're going to show, you can come over to youtube and take a look at An Oregon Cottage YouTube channel.

Jami: That's right. So this is the farmhouse summer recap. We took a few months off from the podcast and we thought we would take this episode to bring you up to speed on the things that have been happening with the farmhouse and also the garden.

Brian: That's right. And as you can see, the farmhouse is completely done. Ha Ha. It's not a bad joke, right? People keep asking us, when are you gonna move in? Well, right behind us is one of the walls in the living room and we've gotten most of the sheet rock off. And we knew there was wood underneath. We were hoping it would be shiplap, but what was it?

Jami: Just random pieces of wood nailed in haphazard ways, and doorways covered, lots of holes, and it was just, yeah.

Brian: Three different kinds of woods. So anyway, we will have to cover that up with our own shiplap.

Jami: I mean, I even like imperfect and rough, but it's not even, no.

Brian: It's a little too imperfect.

Jami: We'll have to go with plan B and that would be putting up some sort of paneled wall treatment of our own over the top of this. So, yeah.

Farmhouse Updates

Brian: So what else have we been working on in the summer on this place?

Jami: Well, we've been, um, kind of generally just checking off. We have a long permit process here where we live in, western Oregon. So we have permits that we have to pass. And you know, it's not super easy for us because we're not contractors. So I think third time was the charm on our last permit, but we did pass it. So checking those things off is a little bit slow. But we've also been working on the garden because we wanted vegetables this year, so that kind of took priority in order to get that in. And so we did that and then we just kinda had fun too. We, we did some things with our daughter. We went a couple places. I mean we lived life too, so we didn't work day and night on the farmhouse.

Brian: Yeah. And so just really quick, either if you've forgotten, which I don't blame you, or you just are, what on earth are these people talking about? We have a hundred year old farmhouse in the Willamette valley in Oregon. We added, we thought it was pretty simple, eight feet to the back of it to make the master bedroom usable and it just involves a lot more. I mean it's going, but we've been going slowly.

Jami: Well, we added a foundation first.

Brian: Yeah, we added a foundation under the house first, then we added eight feet and then it's just been just been kind of jumping through the hoops and getting all these little things tied up as far as framing and, um, under floor and rough plumbing and rough electrical and I'm learning a ton. And so we're right up to where we're going to just, we're going to pass installation. This is great feeling. I just need to do a little more and then we're really ready for sheet rock. So that's kinda where that is.

Jami: So specifically, the permits that we passed over the summer have been what?

Brian: Uh, let's see we passed the final on the under floor, which was interesting. That's kind of like a step up from the foundation. So they wanted to let the structure holding up the floor is good. And then a rough plumbing is, we had a plumber come in and do that and I think we talked about that. Um, just getting the main lines and then I can kind of take it from there. Rough electrical I did myself. And again, electrical is really simple, you just have to think it through, pull a lot of wire. And so it took two trips for the inspector on that one. But he was really nice. We, we seem to have really nice inspectors that have been helping me out. So yeah, so basically we're - then the framing was the one that, um, just because we're sticking a new part onto an old house and so we seem to incur all this stuff that we have to bring the old part of the house back up.

Jami: Well, framing also means, they look at the roof, they look at other things, you know. I mean we had to add vents. You know, there's all these things we don't think about, we're like, well, it's framed - and then they have this checklist of things that you did forget about. You need a vent, you need something else, you need a whole... anyway was that.

Brian: So we've gotten that done, but now we're going to open a whole new can of worms. Let's talk about the kitchen. What's the next...? (we just can't leave well enough alone...)

Jami: Well, we're kind of, we've got the insulation done, which you can see here. Almost all the walls are done. That means when they come and okay that we can put walls up. And for me that means it's going to start looking like an actual place, which makes me want to start thinking about the next thing, which is the kitchen. Because we also have to get some of that permitted because we're going to take out part of a load bearing wall, not the complete wall, but open it up. So we have to add some special engineering and stuff for that. So we, that's kind of our biggest thing. We have to get that plan and we have to get that added onto the permit.

Brian: Yeah. So anyway, we we're kind of tearing things apart. We tore some new holes in the ceiling to kind of see what's there. We need to tear off some more.

Jami: Yeah. And you can see here exactly where around the sink will be. The sink will stay where it is. It'll just be on an island now and then all the area around it, that wall will come down and that will be the new kitchen area.

Wild Animals

- Brian: So, and then the other thing that's been really keeping us busy, like this morning I was out checking gopher traps because we've just got...it's been - Jami's kind of talked about it on the blog and on the podcast we just have every kind of critter you can imagine. In fact, we had a mountain lion come through during the summer a couple weeks ago.
- Jami: Well, we didn't.
- Brian: Well, we didn't see it. I don't know where we were, but the neighbors were like, "did you see the mountain lion that went through?" Anyway, so we have, we have gophers and we have ground squirrels.
- Jami: Well we've talked about gophers many times, you know that. But the good news this summer is that we have started, we found something that really works and we've started to win the war with the gophers we think.
- Brian: Oh man, yeah.
- Jami: But the other amazing thing is, what other animal has been...?
- Brian: Well, yeah, so, so this morning I'm like really excited because these gophers have been hard to trap - and I'm going to do a whole nother video on ALL the ways that don't work that I've tried, I tried so many ways to get them. So this morning I'm like, Hey, where's my trap? Um, it's gone from this hole that I had big rocks holding it down and the trap had been yanked out. Unfortunately about 30 feet away was only part of the gopher. And so, I know from a trail cam that we've been getting coyotes that come in and this has happened. I've lost a couple of traps this way.
- Jami: Yes.
- Brian: They come in and they're like, oh, free gopher, fresh gopher kill. And they dig them up. And I've had to tie the traps to big things because the coyotes will run off with the trap. Um, you lose the trap. And I'm, you know what, I'm happy for them to eat it.
- Jami: I think it's crazy. And I've always thought that they didn't want already dead stuff. Like that's more vulture carrion. I didn't really think that that coyotes did that, but we actually - he thinks that [the coyotes] actually dug up. You know when we kill them, we put them back down in the hole thinking that they'll, you know, that'll discourage the other ones from coming. So far has not happened, but if they actually dug up a dead gopher, like, isn't that weird?
- Brian: It was gone, one of it's little graves was desecrated this morning, it was just like, wait a minute, I stuffed my kill in there and put dirt on it. Anyway, it's funny. And then we have a mole, don't even get me started on this mole who's driving me nuts.
- Jami: And you know, we're not just complaining about animals. They really make it so that we can't do the stuff. So we can't seed the grass and get the lawn in shape. We can't make my garden in the sunken garden area, um, because the moles are coming up and destroying everything. So we really have to get it under control before we can proceed. So that's why it's kind of a big deal.

Brian: Yeah. Anyway, so it feels good. We're winning, the tide is turning. (Yeah.) But anyway, a good thing for, um, because we've been able to trap so many ground squirrels, is the garden is finally able to produce. And so we've actually been eating some things out of the garden, that's kind of exciting.

What's Cooking

Jami: Yes, we have, we've thwarted the ground squirrels, and we have been able to definitely get some good stuff from the garden this year, which is a big deal. I mean, so we have the deer fence - and last year it was the deer really that kept us from eating anything. Um, the ground squirrels ate a little bit, but the deer ate the tomatoes and everything down before it could even produce. So, this year we've got green beans.

Brian: Oh man, they're so good.

Jami: What do you do - what are you doing with the green beans?

Brian: Well, I put them on a salad. Oh, I grilled them! (yes!) Oh my gosh, you can just grill - green beans grilled are so good. (Yeah, he's really good) Use that basket thing and do it.

Jami: Yea. In fact, I have a post on the blog that shows you grilling them in that basket. So it's a great way to do it. And oh, they're so good that way. Ooh, and if you, we've been harvesting onions too - surprisingly the ground squirrels did not want onions. (laugh) And so if you slice those in there with some garlic, it's very good. That's very good, we've been enjoying that. And then the other thing we've been able to harvest from the garden are lots of tomatoes. So finally I'm able to start making the chutney, um, the salsa, the marinara, that roasted Marinara. In fact, I have it cooking in the oven right now, some of the roasted marinara, and it smells heavenly.

Brian: It does smell good, the house smells like garlic.

Jami: Well, not this house, we don't have an oven in this house. But the other one we're living in has, um, really good smells going on now.

Garden Update

Jami: So yeah, the garden - I'm going to link in the show notes to the garden tour year one. We're like halfway done with it. We have to do one more section of the really easy DIY watering system, which has worked out really well. And um, we have to then finish laying all the cardboard and the last beds that need to be made. So we have a few more things to do, but take a look at that garden tour because I think it's turning out really well. It's really turning into a nice low maintenance garden area that's producing for us. So it's really great.

Brian: And that video is in our channel there. It's one of the latest garden videos. You'll see it there. It's really cool. And you can see that stone, I don't know what you call it, a stone circle of...

Jami: Raised bed.

Brian: Raised stone, I don't know. They love it.

Jami: I call it a rock wall raised bed, but yeah, I.

Brian: They love it on Instagram.

Jami: Yeah, it's very popular on Instagram.

Brian: Because we have so many rocks here. I just thought it was most creative use of all the rocks we have to deal with.

Jami: Yes, and in fact if you've been a longtime listener to the podcast, you know, we talked about that when we had to dig out, um, for the foundation we had to rent a machinery and it wasn't just rock, it was boulders, huge giant boulders. So yeah, we have a lot here.

This is Really Cool!

Brian: So I really like coffee. I like making it all different ways. And we've uh, we have videos on how you make lattes and Macchiatos and what do we decide that it's called? That I'm making with the espresso machine, the home espresso machine?

Jami: It's a Macchiato Latte.

Brian: Yeah. I make those. I love Keurig. I use that. I love French Press. I just, I love those vacuum things. I think it's fun to make coffee different ways. Well, for Christmas I was given this thing that, you know, only me and 10 million other Americans are using and it's called an Aeropress. And as you can see it, it sort of looks like a um, science lab equipment. (Yeah) It really does. It's like got this big plastic plunger and basically it's kind of a cross between a drip and a French press I suppose. And what's good about it is, I mean, who cares how it works, but what's really good about it is you can make really strong, really mellow coffee because at the end you force the water through with the end and so you get really hot coffee and it hasn't over, gotten too much acid out of the grounds. And so it's, it's really simple to use, you put the coffee in, um, there's a little paper filter in the bottom of it and in fact you can use these paper filters over and over and over. The, the inventor of it said he used one 87 times, even though they give you a little stack of them when you buy it. And then you got your grounds in there, you pour your hot water in, you know, with your cup underneath. And then you just stir that and you add a little bit more water depending on how much you're gonna make. And then the, the Aero part is this plunger that you push down and it's like a syringe. And you push it down and it forces the water through. And so anyway, we'll have a link to that on Amazon.

Jami: And it makes just one cup at a time?

Brian: It makes like, yeah, I guess two cups, two small cups. It doesn't make a huge amount. You can't really make a pot. So it's great for individual, just really fresh, really hot coffee.

Jami: And weren't you thinking it would be good to take with us places because it's so light and easy to pack.

Brian: Oh yeah, that's true. I actually haven't taken it with us traveling and I'm like, oh I should be taking that thing because it's really small and light. So. All right, next time I'm taking it.

Jami: Well something that, um, I had to think about over the last couple of months that I thought was really cool is actually a place. And it's been my favorite little town on the Oregon coast for a number of years, but we were able to visit it again this last

summer in July. And we hadn't been there for, oh years - we hadn't been there since the kids were smaller. And it reminded me again of why I like it. And it's Pacific city and it's on the coast of Oregon, um, probably 30 minutes north of Lincoln City, which is a bigger city on the coast, and you have to drive off of the highway to get to it, which is one of its charms because it's not right on the highway. And then, there's just, it's very quaint, small. There's tons of things to do. They have a long, long beach that is mostly, um, a national park or something. So there's no houses on it, which is unusual along the coast. So you can walk along this beach and it's just beach grass and it's very nice. They have a giant dune. Most of the dunes in Oregon are down south of, um, Lincoln city, down Florence area and stuff. But this is one giant dune. And you could, you could climb up it, I mean it's giant. How many feet?

- Brian: I don't know, it might be 800. Um, it's really - you could surf down it, it's that steep.
- Jami: Well, yeah, and the kid did that, they loved it, and the views from up there are wonderful. And then it's fun to run down or surf down or whatever you want. There's a giant haystack rock, which they're like millions of them, seems like. (laugh).
- Brian: But this is a big one. It's their haystack rock is really, really big.
- Jami: In the mornings they have what they call the Dory Fleet, that goes out. And these are certain types of boats and, they're fishing boats?
- Brian: Uh-hun, they're fishing boats.
- Jami: They're fishing boats, but they go out from the sand and then they come back in on the sand. Like there's no dock, there's no, they just...
- Brian: Like the guys, like with a pickup, a guy will bring his boat down on a trailer, dump it off at the ocean. (Yeah.) And then, so yeah, they kind of trailer them down and it's super early they go out. (Yeah.) I don't think we're up that early, but we see them come back (laughing).
- Jami: But we usually see them come back and then they have to, you know, do their horn so that people will get out of the way. And it's just kind of fun. And it's one of the few places where you can drive down onto the beach. Um, there's some places, like, uh, what's the place right there? Like, uh, oh, a pub or brew pub is there. And I think they even have sand volleyball.
- Brian: Yeah, I forget the name of it. The brewpub is like on the beach. Like it sticks out into the sand and it's, it's really amazing that they would, they would let them build it there. I mean, it looks like a California... (Yeah) It looks like you'd use it in a movie, like a movie set.
- Jami: Yeah, it's really quite different from any other town that we've experienced on the Oregon coast. And there's just lots of things to do. And it's good surfing - and that's why we went - he went surfing with our daughter. And, um, there were a number, there's a quite a few surfers to come there. Yeah, there's a lot of them. So Pacific city, if you're anywhere, if you planning a trip to Oregon or you live around and you haven't been to Pacific City, it's really cool and you should make a trip there and go.

Brian: And they have a really good coffee place. I have to throw that in. (Yes) Because when you're done surfing and you're really cold, you got to go get a hot coffee. So coffee's important. Pacific city is great.

Jami: Yeah.

Sign Off

Brian: Well that's all the time we have for this segment and so be sure to join us next time. It's going to be back on our regular podcast, audio only, and we're going to continue going with the projects on the house and other things we're dealing with and more food and, and fun things. If you have any questions or ideas or just thoughts about the house, we would love to have you leave them in the comments. Um, any other ideas? Um, we have a phone number you could leave a voicemail at. Do you have? Do you know that?

Jami: No, I don't have that memorized, but it is in the show notes, so if you go to..

Brian: It's right there, I wrote it.

Jami: Oh my goodness, you wrote it right there! Okay, well let me read that. (541) 658-0215

Brian: Yeah, and we won't answer the phone. It's, it's voicemail only. So, but anyway, thank you so much for watching and for listening and we will be talking to you again soon.

Jami: Thanks. Bye. Bye.