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January 5, 2022

To: City of Salem Planning Division
555 Liberty Street SE
Room 305
Salem, OR 97301
ATTN: Aaron Panko, Planner III

RE: Subdivision Case No. SUB21-09 - Request For Denial-Part II

Friends of Marion County is an independent 501(c)(3) farmland protection organization founded in 1998. Our mission is to protect farm and forestland, parks, and open space in Marion County.

We oppose and request denial of the phased subdivision tentative plan to divide approximately 29.68 acres into 139 single family lots ranging in size from 4,000 square feet to 3.64 acres in two phases of development located at 4540 Pringle Rd SE, Salem OR 97302. SW1/4 NW1/4 SECTION 11, T. 8S, R. 3W, W.M.

FARMING IN THE URBAN ENVIRONMENT, CONT'D

In addition to the Zenger and Luscher urban farms mentioned in our comments submitted on 1/3/2022¹ there are additional urban farms in and around other cities that now provide to those communities what the Meyer Family Farm can bring to the City of Salem. Here are some examples:

2) Mudbone Grown Farm, <https://www.mudbonegrown.com>, is operated by Oregon Food Bank in Portland: 7900 NE 33rd Dr, Portland, OR 97211²

OREGON FIELD GUIDE: By Jule Gilfillan (OPB)

Feb. 19, 2021 6 a.m. Updated: Feb. 20, 2021 8:18 a.m.

"Mudbone Grown reimagines Black farming in Oregon. Portland couple nourishes deep roots of faith and community through farming enterprise."

3) Indigo Gardens, <https://www.indigogardenspdx.com>, is located in NE Portland: 133 NE 143rd Ave, Portland, OR 97230³

Indigo Gardens specializes in wholesale gift flowers with deliveries.

4) Sideyard Farm in NE Portland, <https://www.thesideyardpdx.com>, is located at 4800 NE Simpson St, Portland, OR 97218⁴

Local Food Experiences for the Community

"The Side Yard is an urban farm, catering company, and venue space located in the NE Cully Neighborhood of Portland, Oregon. The Side Yard is an urban farm, catering company and venue space located in the NE Portland, Oregon. We host an average of 10,000+ visitors each season at the farm for workshops, farm events, dinners & brunches, grief groups, farm tours, BIPOC & Queer Farmers Markets, and more. We are committed to continuing our work in building and fostering community resilience by providing a safe, inclusive space for all identities."

5) Rossi Farms in NE Portland, <http://www.rossifarms.com>, is located at 3839 NE 122nd Ave, Portland, OR 97230⁵

"Rossi Farms, a fifth generation active farm in Portland, OR since 1880. If you are looking for produce please be aware that we closed our retail farm stand in 2015. We recommend visiting our neighbors at Grower's Outlet on 161st & Glisan for fresh fruit and veggies."

Our farm is available to rent for festivals, corporate, and private events whose proceeds help benefit the local community and Parkrose High School athletic programs. Farm is shown by appointment only - fill out our contact form to schedule a viewing!"

6) Fields Farm in Bend, <https://fields.farm>, is located at 61915 Pettigrew Rd, Bend, OR 97702⁶

"We are a 10 acre vegetable farm located in Bend, Oregon, only a few miles from downtown. We are a community supported agriculture (CSA) farm."

We have been growing produce for the local market since 1989. Fields Farm is a sustainable farm using pesticide free, soil building methods. Fields Farm has a CSA and Farm Bucks program. We also sell at the Bend Farmer's Market, local grocery stores and several restaurants. We grow a wide range of vegetables including arugula, asparagus, beans, beets, brussel sprouts, specialty broccolis and cauliflowers, cabbage, carrots, collards, corn, cucumbers, garlic, greens, lettuce and lettuce mix, kale, kohlrabi, leeks, peppers, potatoes, onions, scallions, summer squash and tomatoes. We have 10 varieties of potatoes, garlic, kale and lettuce mix in larger quantities for store and institutional sales.

Fields Farm has been a family run farm for 24 years. A history of our farm is available from Rural Roots"

7) Nella Mae's Farm, <https://nellamaesfarm.com>, is located in Cove at 69361 Antles Rd, Cove, OR 97824⁷

"Nella Mae's Farm is a small, family farm in Cove, Oregon specializing in salad mix, vegetables, and grass-finished beef. We strive to bring the freshest produce and meat to our local community. Our produce is available every day from April-October at our self-serve farmstand in Cove, Oregon. You can find us at La Grande Farmers Market every Saturday from 9:00AM-noon from mid-May through mid-October. Meat is available in the fall.

Find our produce seasonally on menus at local restaurants including Mamacita's International Grill, Ten Depot Street, Wine Down, and Local Harvest in La Grande, Oregon and Geiser Grand Hotel restaurants and Latitude 45 Grille in Baker City, Oregon."

These 6 examples of urban farming can create a template for the future use of the Meyer Family Farm and help the City of Salem create a space for urban farming here. Please deny this application for the subdivision.

LET'S KEEP SALEM GROWING IN THE RIGHT WAY!

Thanks for listening.

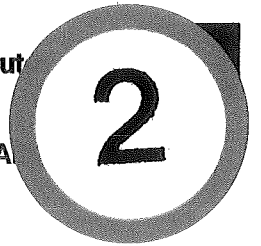
Roger Kaye, President
Friends of Marion County
P.O. Box 3274
Salem, OR 97302
rkaye2@gmail.com
503-743-4567

REFERENCES:

1) Friends of Marion County comments, 1/3/2022

EXHIBITS:

- 2) Mudbone Grown Farm, <https://www.mudbonegrown.com>
- 3) Indigo Gardens, <https://www.indigogardenspdx.com>
- 4) Sideyard Farm, <https://www.thesideyardpdx.com>
- 5) Rossi Farms, <http://www.rossifarms.com>
- 6) Fields Farm, <https://fields.farm>
- 7) Nella Mae's Farm, <https://nellamaesfarm.com>



OREGON FIELD GUIDE

Mudbone Grown reimagines Black farming in Oregon



By Jule Gilfillan (OPB)

Feb. 19, 2021 6 a.m. Updated: Feb. 20, 2021 8:18 a.m.

Portland couple nourishes deep roots of faith and community through farming enterprise

Not everyone would choose a career that involves endless days of hard, physical work, virtually no vacation and dismisses the possibility of ever retiring. But in 2015, that's just what Shantae Johnson and Arthur Shavers did when they decided to become farmers.



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grandmother raised chickens and sold berries and vegetables from a seven-acre farm in Oregon City.

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Shavers' grandparents moved from their farm in Texas to Portland, where his grandfather found work in the World War II shipbuilding boom, while his grandmother grew food for their 11 children as well as the local community.

Moved by the dream that they could revive their families' farming roots and raise their kids in a more rural setting, the couple quit their jobs and enrolled in Oregon State University's [Beginning Urban Farming Apprenticeship Program](#) to learn market farming.

Shavers remembers their apprenticeship classmates' reaction to the plan.

"They were like, 'So you're telling me you don't have any land. You both quit your jobs. You have six kids between the two of you and you think you're going to be a farmer in the city? ...Full time?'" Shavers laughs at the memory. "And I was like, 'Yeah, that's exactly what we think.'"

Their absolute faith was rewarded when just as soon as they finished the program, the [Oregon Food Bank](#) agreed to lend them a small plot of land in North Portland to start their own farm business.



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Shantae Johnson of Mudbone Grown with a harvest of fresh broccoli

Jule Gilfillan

They called their enterprise Mudbone Grown (after Shavers' nickname "Mudbone") and began digging up the grants and partnerships to grow it. Their first season's harvest supplied 20 local families with fresh produce for 13 weeks. Then in partnership with the Oregon Food Bank, they launched a stipend-supported program to train young farmers of color. From the beginning, their goal was much higher than just growing food.

"It's a lofty goal," Johnson admits. "But we really want to reimagine what it looks like to be a Black farmer here in Oregon, specifically."

encountered here since before Oregon even became a state.

While attending a farming conference a few years ago, Shavers began perusing the various display tables and noticed that many families owned farms of more than 2,000 acres. The wheels in Shavers' mind began to turn.

“I literally pulled my phone out and just started Googling the families' names and their farms. And it occurred to me, we're sitting in this room with all these people, we're working on an acre and a half of borrowed land from the Oregon Food Bank and these families are in here with thousands of acres. And I just started wondering, *how did they get that much?*”

Oregon's racist history

A good part of the answer can be traced back to the nineteenth century.

The Oregon Donation Land Act of 1850 codified the rights of “white male citizens and their wives” to claims of 640 acres of “public” land granted to them by the future state's provisional government in 1843. Blacks were excluded by virtue of being neither “white” nor “citizens.”

“To get free land you had to be a citizen,” explains Darrell Millner, Professor Emeritus and former Black Studies Department Chair at Portland State University. Millner characterizes the barriers to Black land ownership as “complicated.”

“According to the U.S. Supreme Court Dred Scott decision of 1857, Blacks could not be a citizen and furthermore had no rights and no access to the courts,” he says.

Though Oregon elected not to become a slave state, its constitution excluded Blacks from settling here (Article XVIII, Section 4):

No free negro or mulatto, not residing in this State at the time of the adoption of this constitution, shall ever come, reside or be within this State.

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says Millner.

“Those laws, while important, are not the MAIN reason more Blacks did not come (here). The main reason is that most Blacks at the time were enslaved!” Millner wrote in an email. “Slaves don’t get to make that kind of decision as to where they might want to live.

“What the exclusion laws did do very effectively was DETER the few blacks who might have come to Oregon from making that decision in the first place knowing what those laws revealed about the racial environment they would find in Oregon should they get here.”

The state’s Black exclusion policy was repealed in 1926, but the impact of both the laws and racist sentiments still show up in Oregon today.

Less than one tenth of one percent

Compiled from U.S. Department of Agriculture and Oregon Census of Agriculture data, a [2017 OSU Extension fact sheet](#) revealed that 96.7% of Oregon’s farm producers were white. The numbers showed that of the state’s 67,595 farm producers, only 64 were Black.

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For Shavers and Johnson, the connection between Oregon’s racist history and the 21st-century land ownership patterns they saw at the farm conference was “eye-opening.”

“When you look at land, that’s how people build generational wealth,” Johnson explains. “So, when some of the white farmers can say that ‘I’m fifth-generation farmer, I’m a sixth-generation farmer,’ that farm was passed down from family member to family member. And here in Oregon, you don’t nearly hear that at all for Black farmers. And so even though our families have farming experience, they did not have access to big plots of land like that and it was not passed down to us. And that’s the reality for many young beginning Black farmers here.”



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Oregon's agricultural lands are not sold to industrial or out-of-state interests, but instead put into the hands of the state's Black and other small-scale farmers.

"We need things that we can consume and feed ourselves with. So, there's got to be some effort around that, and I believe it's happening right now."



Shantae Johnson (left) snaps a selfie with the farm crew at Mudbone Grown's Feed 'Em Freedom Farm

Shantae Johnson

Johnson agrees: "I do believe that there is a great opportunity to change that narrative starting now. But we do need to get behind helping Black farmers gain access to land and the infrastructure they need to establish their farms in order to change that narrative."

To those ends, Shavers and Johnson are working with the [Black Oregon Land Trust](#) and the [Black Food Fund](#). Among BOLT's aims is the creation of cultural easements where Black farmers can access land to grow food, build community and practice culture. The Black Food Fund is engaged in bringing capital to Black participation in Pacific

Northwest food systems. In practical terms, that means fostering investment in infrastructure projects like building greenhouses, cold storage and commercial kitchens, as well as the labor to accomplish these projects.

Reconnection through the land

In 2018, the couple secured a long-term lease on a 19-acre property near Corbett. Since then, they've built an access road, a greenhouse, installed irrigation, laid the foundation for aquaponic production and put about eight acres under food cultivation. They also partnered with the local Veterans Administration to host a "[Boots 2 Roots](#)" program to teach vets how to build their own farm businesses and started the "[Pathways to Farming](#)" program to train young farmers of color.

By 2020, the Mudbone Grown farming operation had overcome many of the bureaucratic barriers rooted in systemic racism. But Johnson and Shavers also recognized the need to confront the psychic wounds to which many African



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“There’s a lot of historical trauma that people have around farming, and there’s a lot of people pushing away from that. A lot of younger people that are like, *Well, I don’t want to be out in the field. I don’t want to do that type of work.* But it is honorable work,” Johnson explains. “And in reconnecting community to farming and growing food, it’s like you’re helping to activate a seed in a way and kind of waking that up within people.”



Arthur Shavers of Mudbone Grown

Courtesy of Mudbone Grown

For Shavers, these past five years living close to the land are proof of it.

“There’s a weird thing that happens to me like, I could go through a day, have all kind of challenges, struggles, you know, my body aches. ...But what I find incredible is that when I wake up the next day, sometimes I have to try really hard to remember what were the things that really would bother me the day before? Because I wake up every day refreshed, ready to start again. And I don’t know if that’s just because I’m enjoying this life or if this land actually does something to help. But I feel like there is something healing about sleeping under the stars, listening to these crickets and coming out and playing on this earth, micro-organisms all over me every day. I feel like it is doing something internally, and it makes me better.”

“We really love what we do. And we are going to farm probably till the day that we die.” Johnson gets emotional as she talks about her and Shavers’ love for the land, for building community and the many partnerships that have helped them realize their dream.

“We want to be an example to other people that it can be accomplished and it can be done. That’s where the reimagining happens.”

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Tags: Oregon Field Guide, Farming

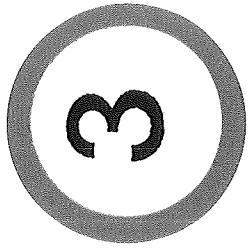
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About Us



We love plants!

Married couple, Leah and Ryan share a fascination and passion for the world of flora. They met in the gardens of the Mcmenamin's Edgefield estate, where they worked together for several years. They started their urban farm in 2013 and grow flowers and foliage for their design work and for florists throughout Portland. They are forever exploring the plant world and apply that same sense of discovery to all aspects of their farm. When they are not elbow deep in the field or studio, they are visiting botanical gardens, tinkering in the kitchen, playing instruments and likely thinking about plants.



Farmer + Florist

Leah Rose Rodgers

Inspired by the seasons and her clients, this self-taught designer takes her cues from Mother Nature. Her designs flow freely from her heart and hands.



Farmer + Plantsman

Ryan Miller

This fearless propagator is industrious, filled with ideas and a profound love of cacti. He also specializes in container design and wildly beautiful water-wise landscapes.

Wonderkin Wholesale



**Exquisite cuts from two urban farms
delivered direct**



Wonderkin is a dream team partnership between Small Yard Flowers in St. Johns and Indigo Gardens in east Portland. We consider ourselves sisters in wonder, hence the name.

We're excited to join forces to bring gorgeous flowers directly to florists in the Portland area.

Small Yard specializes in garden grown roses, and Indigo Gardens specializes in foliage and unique finds. We also grow other beautiful flowers, like specialty tulips, dahlias, zinnias, phlox, baptisia, echinacea, digitalis, and much more!

We deliver on Monday, Wednesday, and Friday, generally between 9am -1pm. Pick up at our farms is also available by appointment.

DELIVERY PRICE: \$10

FREE DELIVERY FOR ORDERS



ARIELLE OF SMALL YARD FLOWERS



LEAH IN HER FRONT YARD PHOTO CREDIT: SHAWN LINEHAN

OVER \$75

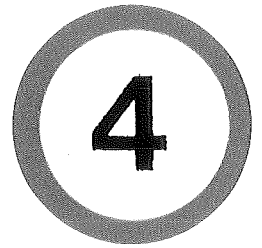
Sign up to receive our weekly availability list on the Small Yard Flowers website.

Send orders, inquiries and questions to wonderkinflowers@gmail.com

We look forward to serving you!

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Local Food Experiences for the Community

The Side Yard is an urban farm, catering company, and venue space located in the NE Cully Neighborhood of Portland, Oregon.

LIL' CAMPERS PRE-SALE!

GARDEN START CSA SUBSCRIPTIONS

We host an average of 10,000+ visitors each season at the farm for workshops, farm events, dinners & brunches, grief groups, farm tours, BIPOC & Queer Farmers Markets, and more.

Side Yard feeds upwards of 15,000 people per year through restaurants, Community Supported Agriculture (CSA) boxes, donations, catering, and

farm events. We are committed to continuing our work in building and fostering community resilience by providing a safe, inclusive space for all identities.







Land Acknowledgement

Side Yard Farm acknowledges the land on which we farm and occupy,

along with the ongoing issues and struggles of the Native Peoples. The Chinook people are the original stewards of the land where Side Yard resides today in NE Portland. It is a privilege to farm this land and continue to feed the community as those that did before us. Our valley is fertile because of the stewardship of tribal people tending to the soil. We are committed to sharing this land and our resources to Indigenous communities and organizations through various avenues. We also honor the Black & Brown labor that has made this country flourish and prosper; we nurture this land in honor of you. In May 2020, the Side Yard was finally able to purchase this parcel of land so that we can preserve this farm for future generations of farmers to come. We will continue to work together in solidarity to build connections, cultural diversity and lift one another up during challenging times. Join us in doing the work folx!

Check out these organizations and stay involved: [NAYA](#), [Wisdom of the Elders](#), [Fires Igniting The Spirit](#), [Black Food Sovereignty](#), [Equitable Giving Circle](#)

The Farmer & Chef

Stacey Givens is the Farmer/Chef/Owner of The Side Yard Farm & Kitchen. She grew up in Southern California as the youngest child in a big Greek family. From an early age,

she was immersed within a deep food culture, her mother and Yiayia teaching her how to grow, forage, and preserve food as women in Greece had done for generations before. Stacey gained her first experiences in the food industry at the age of fifteen working in kitchens from L.A., S.F. to Portland. She found a home and community in Portland; with her Seed-to-Plate philosophy first sprouting while working at Rocket's (now Noble Rot) rooftop garden. Driven by this deeper connection to her food and desire to create a community-centered space, she began farming on a small plot of land in the NE Cully neighborhood in 2009 and taking her Seed-to Plate concept into a full-scale catering business. Over the years, she has won the Local Hero Award, has been featured on Food Network's Chopped, TIME Magazine, NBC's Today Show and [more](#).

In 2013, neighbors in the Cully saved the 1-acre plot of land that is now Side Yard Farm from development. Stacey has tended this land with dedicated farm crew members and volunteers. The farm has become a stunning backdrop for events and gatherings throughout the farm seasons.

In 2020, Stacey was able to purchase the land outright through a USDA loan for women farmers so she can preserve the land for future farmers. Throughout the years Stacey has been inspired by the community around The Side Yard Farm and continues to expand the Seed-to-Plate catering business, starting with the seed and ending with the seed, in the field, kitchen, and all areas in between.

@thesideyardfarm on Instagram

FOLLOW US

**"Stacey Givens perfectly
pairs farming and cooking**

**for an inspiring dish of
local resilience"**

-Edible Portland

SIGN UP FOR FARM EVENT TEXT UPDATES

1) TEXT 1-833-428-1249

**2) TYPE THE WORD LOVAGE & SEND
MESSAGE!**

**YOU WILL RECEIVE MONTHLY TEXTS ABOUT
FARM EVENTS**

REACH OUT

Farm

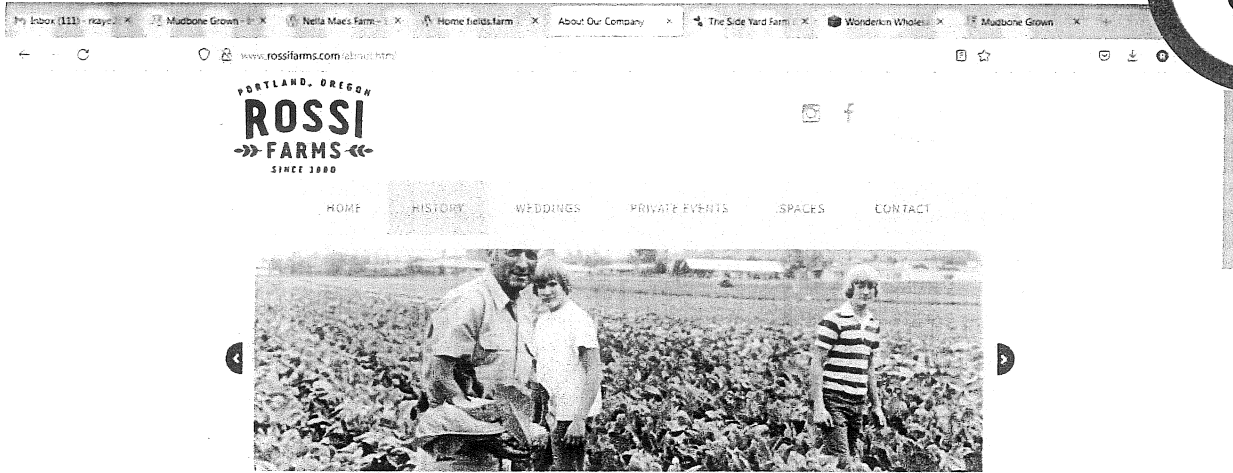
thesideyardpdx@gmail.com

Kitchen

thesideyardkitchenpdx@gmail.com



Powered By Our Friends at **JoyLab** | © The Side Yard Farm & Kitchen



THE HISTORY OF ROSSI FARMS

Five generations of continued family farming also means we are focused on what is best for our local community.



GABRIELLE ROSSI 1989-PRESENT

5th generation, Gabrielle Rossi is carrying on the farming tradition with her father. Gabrielle always enjoyed helping her father on the farm when she was young. Gabrielle graduated from the University of Portland in 2011. She was so excited to



JOSEPH ROSSI 1960-PRESENT

4th generation, Joe Rossi currently co manages the operation with his oldest daughter Gabrielle. Joe is the family's oldest child of three children (Nick and Angela). Joe worked with his dad near daily from the age of 8 for 38 years. He remains deeply involved in supporting after school programs and projects that improve and support community of Parkrose.



ALDO ROSSI 1920-2000

3rd Generation, Aldo worked on the farm since a young child and continued the family business and tradition farming on 122nd Avenue. As a young boy Aldo's true joy was playing sports before and after school, as a break from the hard work on the farm. He later attended every single Parkrose football and basketball game and became a huge supporter of after school programs for kids.



NICK ROSSI 1894-1952

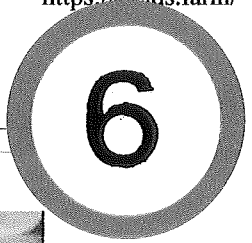
2nd Generation, Nick Rossi immigrated from Italy in 1914 to work as a laborer. Alfonzo, the owner of the farm, respect grew for Nick and his friend Jim Giusto as they were both hard workers. A few short years later Nick and his friend from Italy, Jim Giusto, both married Alfonzo's daughters Edith and Jennie respectively. In 1920, Nick Rossi and Jim bought the 122nd Ave farm. That same year, 1920, Edith gave birth to a baby boy named, Aldo.

gave birth to a baby boy named, Aldo.



ALFONSO DEBENETTI 1880-1930

The Farm's history dates back to Alfonso Debenetti in 1880. Alfonso immigrated from Italy and farmed the area in Portland now known as Ladd's Addition. He had two daughters and one son named Edith, Jennie and William who all worked on the farm daily with their mom and cousins. Alfonso saved his money and in 1900 bought a farm in the Parkrose, at the time way out in the country.

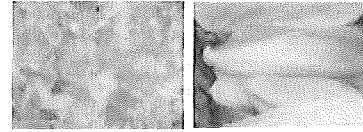


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About Us

We are a 10 acre vegetable farm located in Bend, Oregon, only a few miles from downtown. We are a community supported agriculture (CSA) farm.

We have been growing produce for the local market since 1989. Fields Farm is a sustainable farm using pesticide free,



Latest Fields Farm News

We're Open
December 17, 2021

Last batch of Sauerkraut for the season
December 7, 2021

We need jars
November 30, 2021

Farm Fresh Eggs
November 23, 2021

We're Open
November 18, 2021

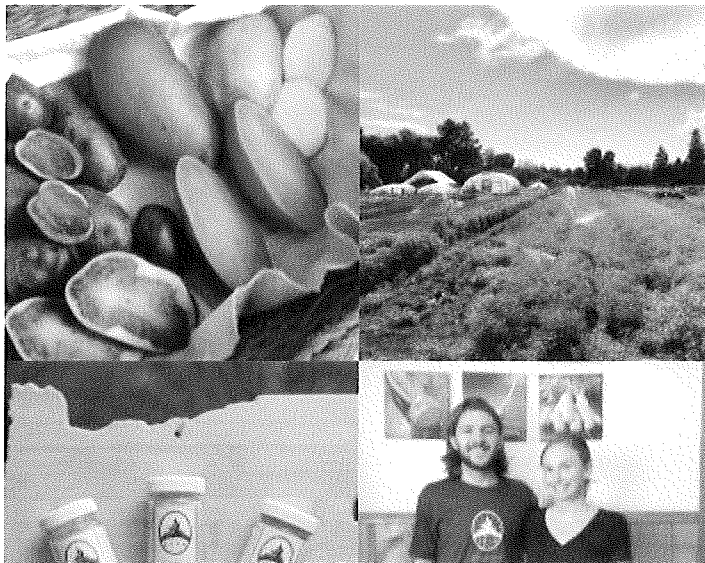
soil building
methods.



Fields Farm

has a CSA and Farm Bucks program. We also sell at the Bend Farmer's Market, local grocery stores and several restaurants. We grow a wide range of vegetables including arugula, asparagus, beans, beets, brussel sprouts, specialty broccolis and cauliflowers, cabbage, carrots, collards, corn, cucumbers, garlic, greens, lettuce and lettuce mix, kale, kohlrabi, leeks, peppers, potatoes, onions, scallions, summer squash and tomatoes. We have 10 varieties of potatoes, garlic, kale and lettuce mix in larger quantities for store and institutional sales.

Fields Farm has been a family run farm for 24 years. A history of our farm is available from **Rural Roots**



Get the Dirt from Fields Farm

In addition to stopping by our website, keep informed about what's happening at Fields Farm by following us on Facebook, subscribing to our RSS feed or getting on our email list!

Email Subscription

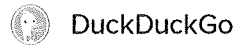
Emails will contain basic farm news; what crops are coming up and available, etc. This will be basically the same as the emails Debbie has been sending out in the pre-website days.

Email Form

Email address:

[Sign up](#)

Facebook



DuckDuckGo blocked this Facebook Page

We blocked Facebook from tracking you when the page loaded. If you unblock this page, Facebook will know your activity. [Learn More](#)

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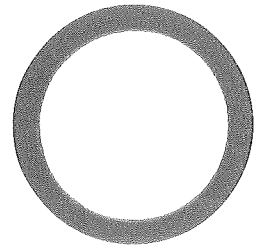
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Nella Mae's Farm



Welcome to the farm.



Nella Mae's Farm is a small, family farm in Cove, Oregon (<http://www.coveoregon.org>) specializing in salad mix, vegetables, and grass-finished beef. We strive to bring the freshest produce and meat to our local community.

/latitude45grille) in Baker City, Oregon.



Contact: Call or text 541-910-4098 or email farmer@nellamaesfarm.com
(<mailto:farmer@nellamaesfarm.com>).

 (<https://www.facebook.com/nellamaesfarm>)  (<https://www.instagram.com/nellamaesfarm/>)

From:

Roger Kaye, Pres.
Friends of Marion County
P.O. Box 3274
Salem, OR 97302

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JAN 05 2022

COMMUNITY DEVELOPMENT

To:

**City of Salem Planning Division
555 Liberty Street SE
Room 305
Salem, OR 97301
ATTN: Aaron Panko, Planner III**

RE:

**Subdivision Case No. SUB21-09
Salem City Council Hearing
January 10, 2022**