



For office use:
Application No. _____

Land Use Application

Applicant(s) Dave Spitzer and Laurie Garber

Mailing Address: 2325 NE 19th ave, Portland, OR 97212

Phone: 503 307 4644

Email dave@dmsarchitects.com

Property Owner(s) Dave Spitzer and Laurie Garber

Mailing Address: same

Phone: same

Email: same

Summary of New road, retaining wall and pump house
Proposal

Parcel Address

Township, Range,
Section, Qtr. Section

Tax Lot Number(s) 0311280000 2800

Parcel Size
(acres) 9.42 acres

Existing Use
of Parcel Open Space

Use of Adjacent
Parcels Open Space and Residential

Project Description: Please describe all proposed development and use of the development, including size, height, exterior colors, construction materials of proposed structures (including access roads), areas of ground disturbance, and landscaping details. Please describe all aspects of your project in this description or the public notice and final decision may not include an element of your development, which could require a new notice and decision. You may attach additional pages if necessary.

To develop this parcel for an agricultural use. The use/request is for agriculture land, roads, an agricultural building, water well/pump house and a solar array. They are all outlined in the attached report.

The property owner and holders of easements and partial interests indicate that they are aware that an application is being made on the subject property and the property owner authorizes the Gorge Commission and the Commission's designees reasonable access to the site to evaluate the application.

Applicant(s) signature:	Date
DAVE SPITZER	7.13.22

Property owner(s) signature:	Date

Easement and Partial Interest(s) signature:	Date

Adjacent Property Owners

Township, Range, Section, Tax Lot Number	Name and Address (and e-mail if possible)
03112800000900	Kreps ranch llc 421 bz0glenwood rd. White salmon wa 98672
03112800002900	Fred Heaney
031128003100	PO Box 1400 White Salmon, WA 98672
03112800003000	USA 902 Wasco Ave #200 Hood River OR 97031
03112800002100	Pacific Rim Builders PO Box 1400 White Salmon WA 98672
03112800002600	Alvin Heaney PO Box 1400 White Salmon WA 98672



DMS ARCHITECTS

OFFICE: 505 335 9040
505 335 9050
DAVE@DMSARCHITECTS.COM
2325 NE 19TH AVE
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COURTNEY ROAD

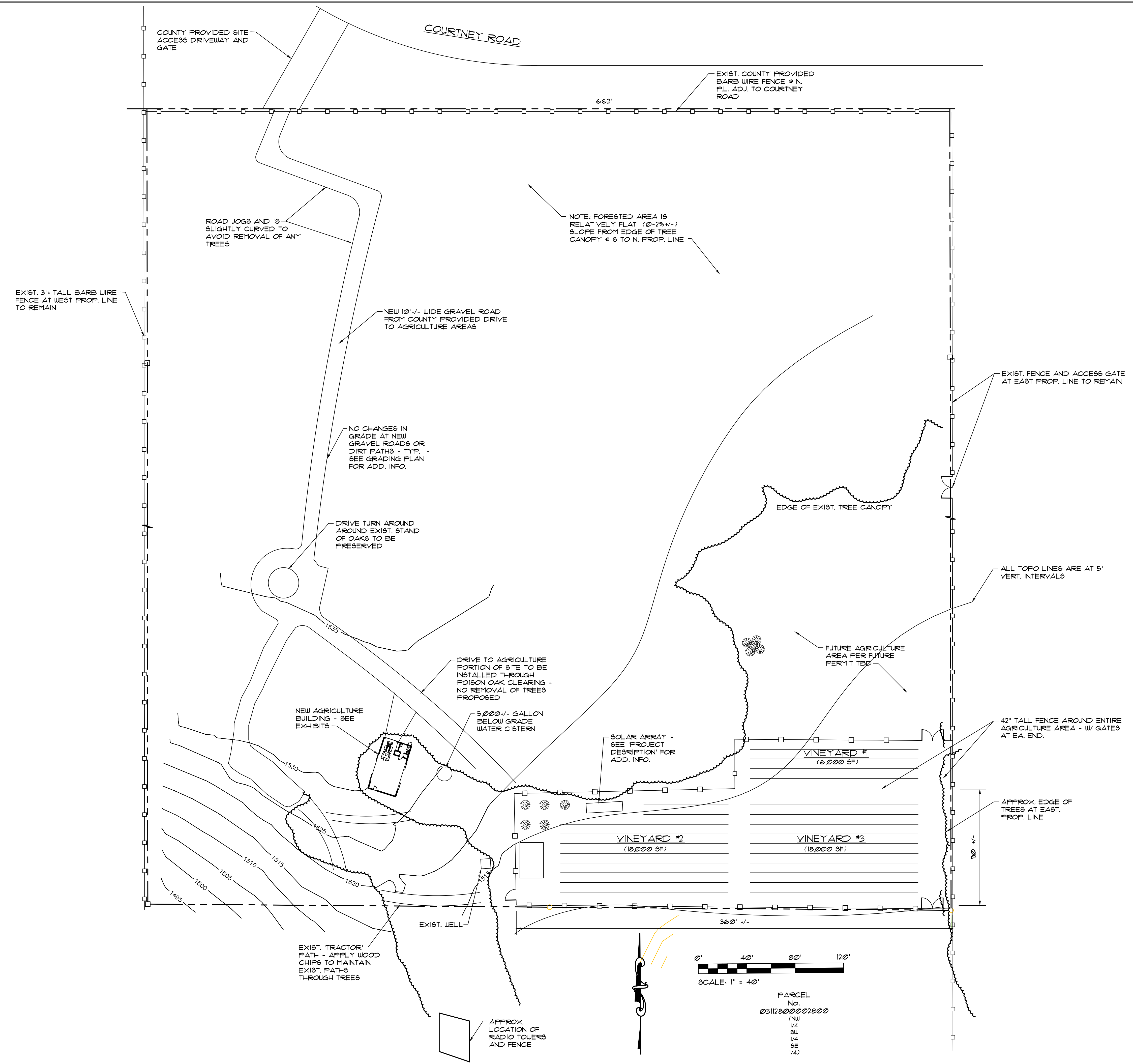
WHITE SALMON, WASHINGTON

SHEET CONTENT
OVERALL SITE PLAN

DATE 2-16-24

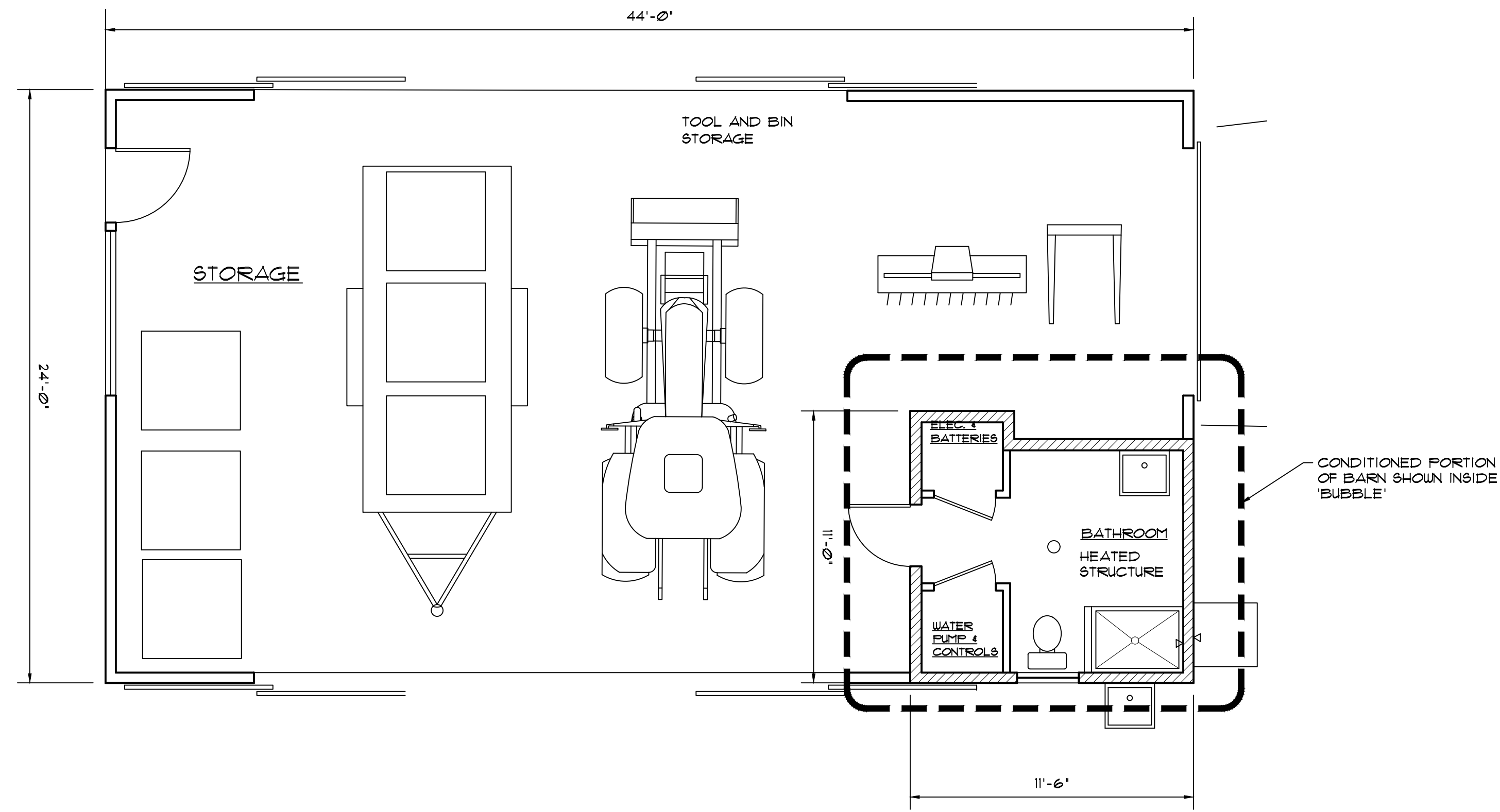
REVISIONS

SHEET
SD1 of 1



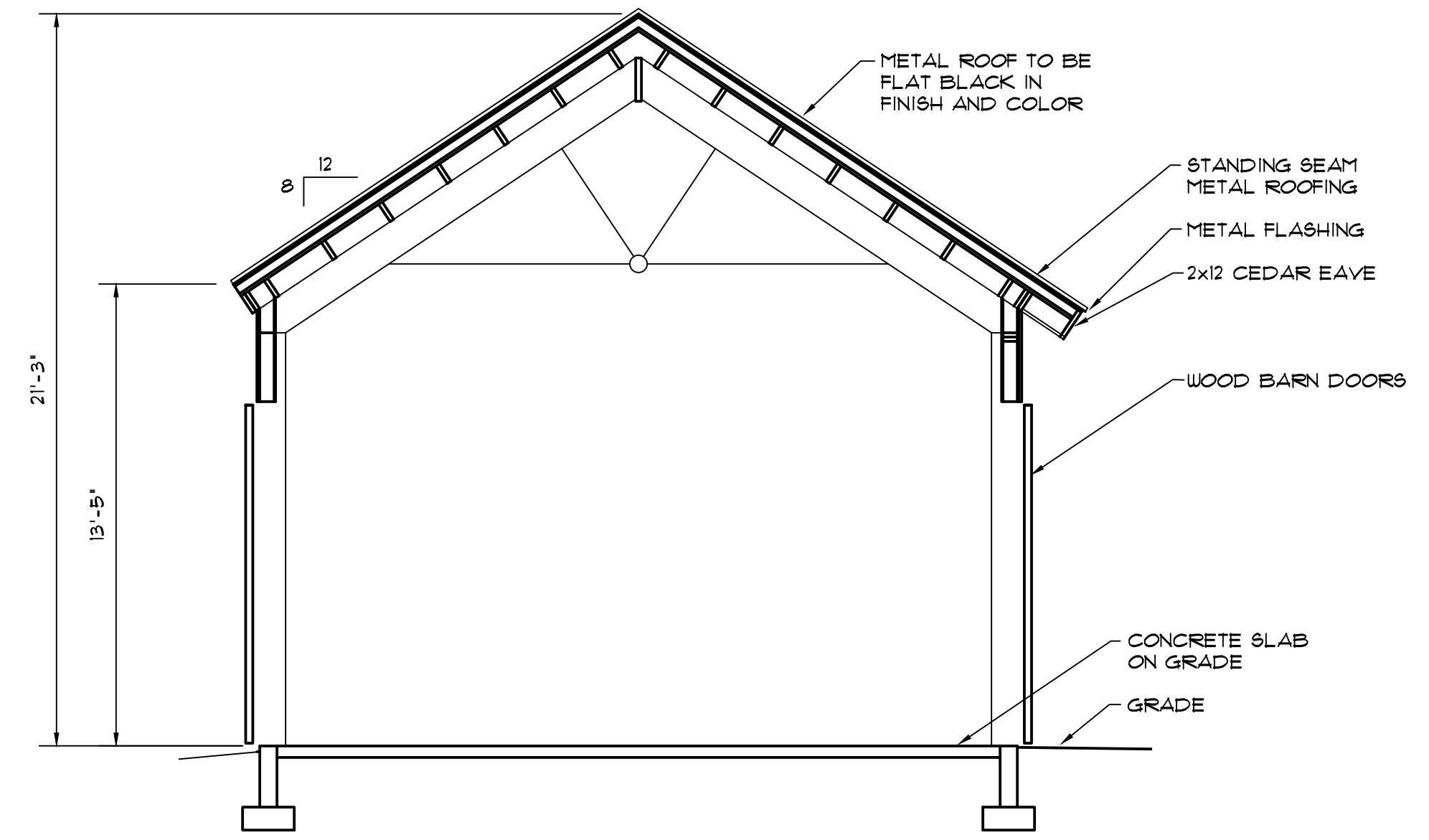
1 OVERALL SITE PLAN
SD1

1" = 40'



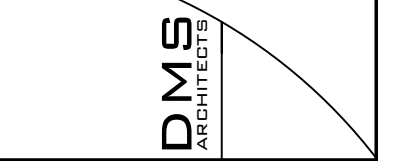
1 A1 AGRICULTURAL BUILDING FLOOR PLAN

1/4" = 1'-0"



2 A1 CROSS SECTION

1/4" = 1'-0"



OFFICE: 505.335.9040
 2325 NE 10TH AVE.
 PORTLAND, OR 97212
 PHONE: 503.335.9040
 DAVE@DMSARCHITECTS.COM

COURTNEY ROAD

WHITE SALMON, WASHINGTON

SHEET CONTENT
 FLOOR PLAN
 CROSS SECTION

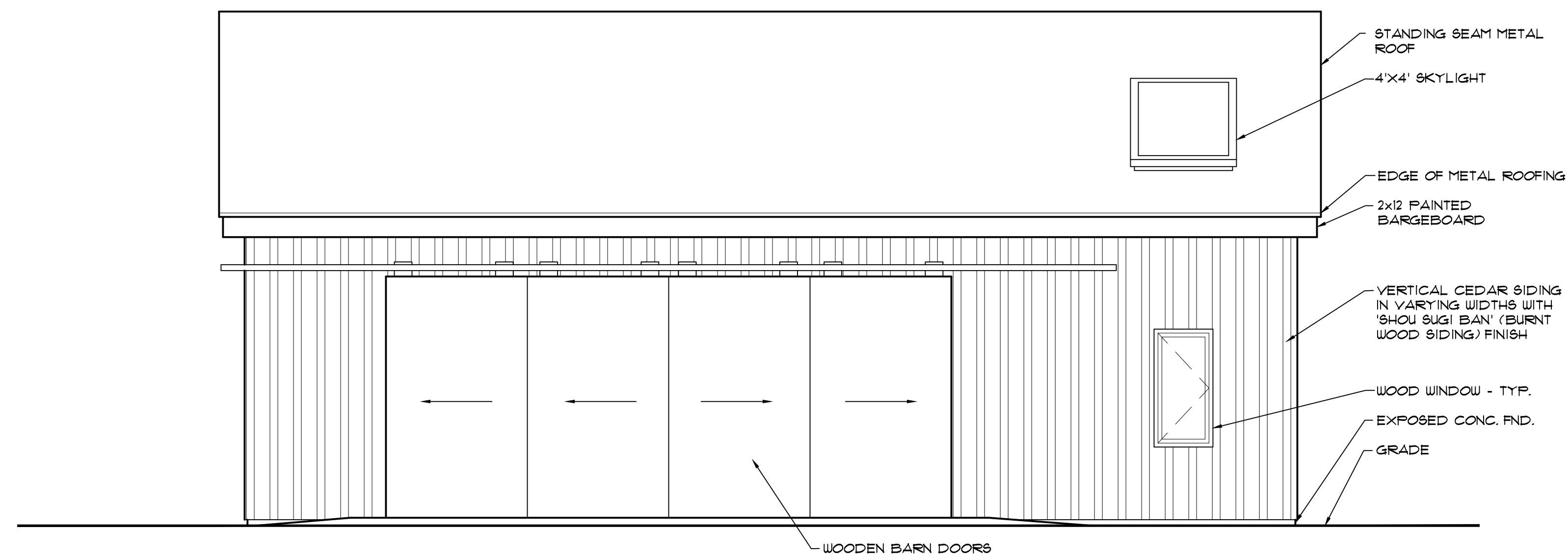
DRAWN
 DMS

DATE 2-16-24

REVISIONS

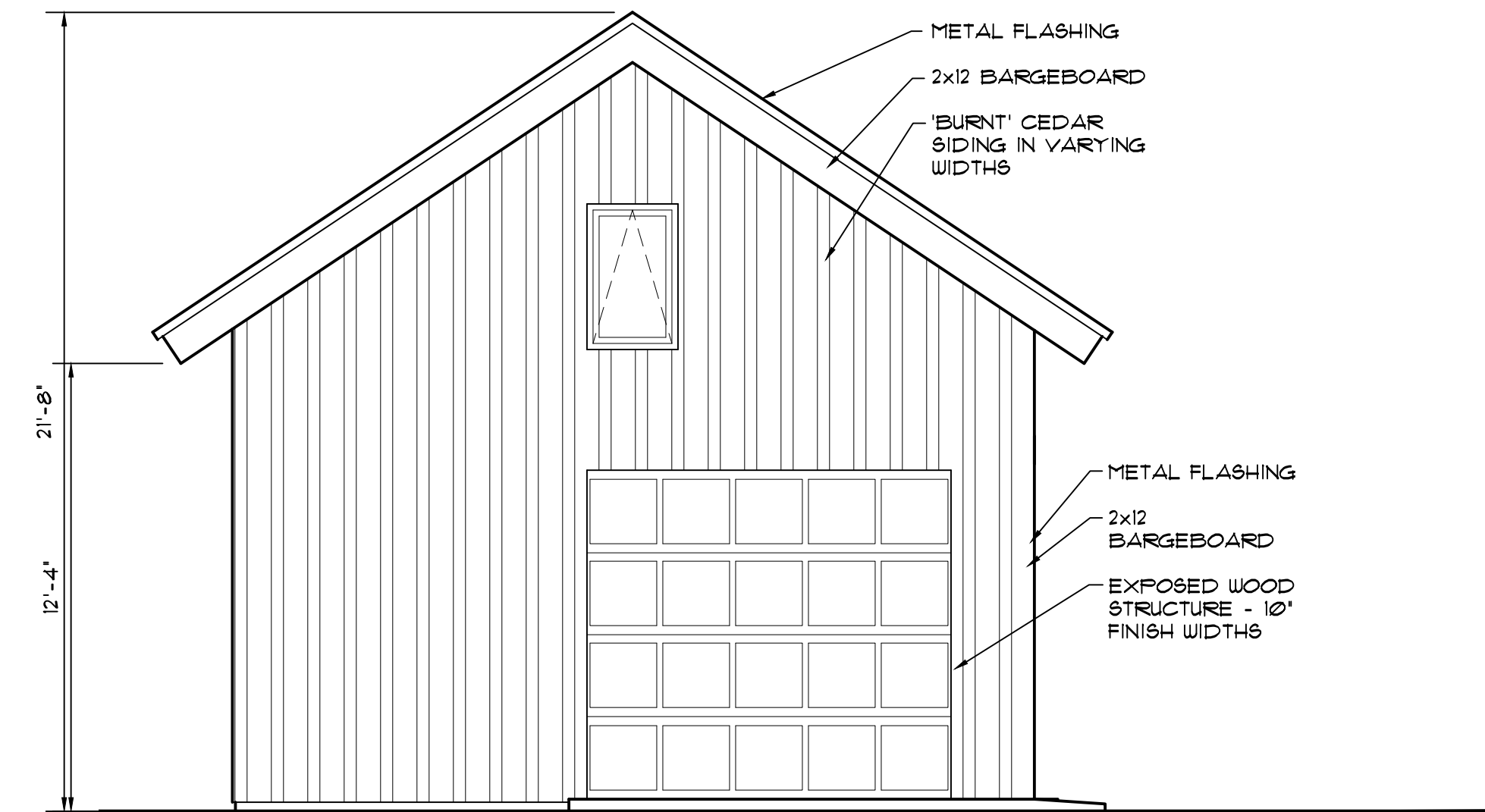
SHEET

A1 of 2



1 EAST ELEVATION
A2

1/4" = 1'-0"

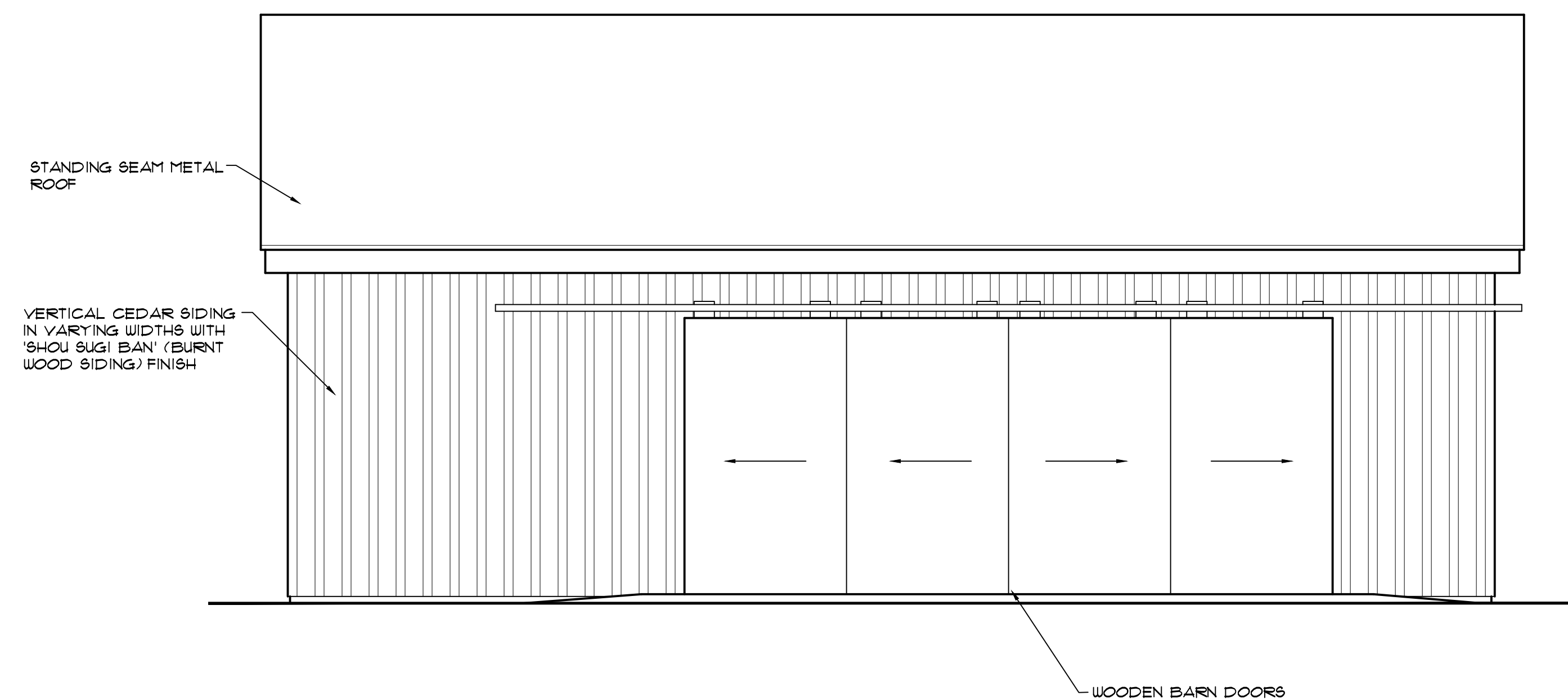


2 NORTH ELEVATION
A2

1/4" = 1'-0"

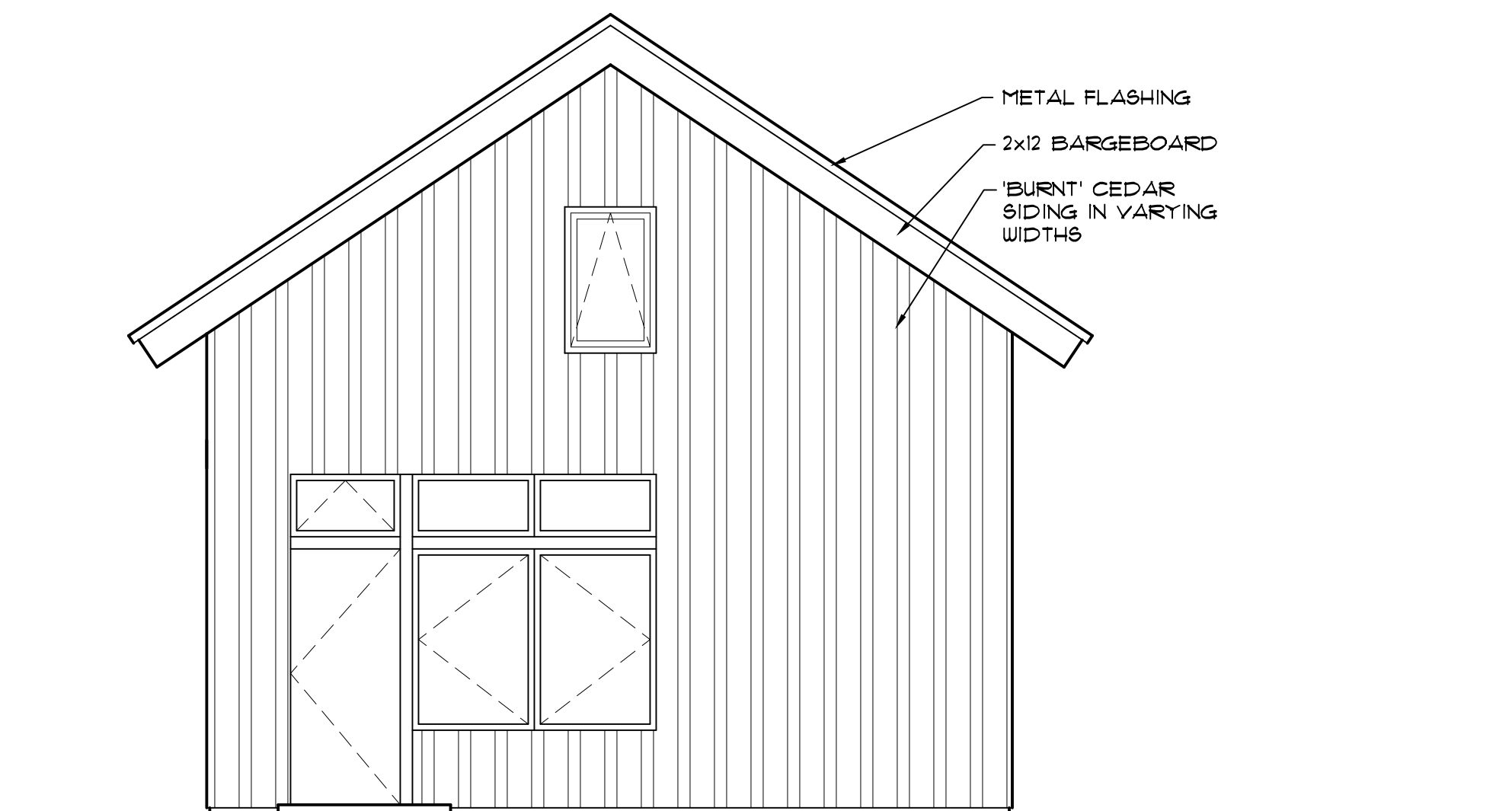
EXTERIOR FINISH MATERIALS:

- SIDING: VARYING WIDTHS OF CEDAR (3'-8") - BURNT FINISH (DARK GREY)
- ROOFING: STANDING SEAM METAL ROOF
COLOR: FLAT BLACK
- METAL FLASHINGS: SAME COLOR/FINISH AS METAL ROOFING
- BARN DOORS: EXPOSED WOOD - STAINED
- OVERHEAD DOOR: ALUMINUM + BLACK FRAME W/ GLAZING
- DOORS AND WINDOWS: WOOD WITH GLAZING



3 WEST ELEVATION
A2

1/4" = 1'-0"



4 SOUTH ELEVATION
A2

1/4" = 1'-0"

DMS ARCHITECTS, INC. - ARCHITECTURE & PLANNING

2325 NE 19th AVE. PORTLAND, OREGON 97212

PHONE: (503) 335-9040

Date: 2-26-24

To: Joanna Kaiserman

Hi Joanna.

Here is our written response to your letter dated 12-21-23. It is in the same order as your letter to keep things easier:

1 Agricultural Use

- A. We checked with the State of Washingtons Water Resource Program – and had a meeting with Jolee Edgar. Our use of water for a small commercial business would be exempt per RCW90.44.050 provided we use under 5,000 gallons a day. (See Ex. A: Water Resources Program email.) And yes – we do plan on installing a large underground cistern for water storage (that is and has been shown on the site plan).

B. Business Plan.

We had tried to keep it simple by just selling our grapes - but had also already researched a few companies that would perform a ‘custom crush’ for us. Meaning we would bring a local winery our grapes and they would then process them for us to our specifications. (See Ex. B: Wahluke Wine Company Custom Processing.) We would then have a finished, much higher priced product. We have also already checked with our local wine shop and there is a lot of enthusiasm for local, boutique wines in this area.(See Ex. C: Great Wine Buys letter.)

We also discussed yield and varietal options with our vineyard consultant, Alan Busacca. Having done the soil sampling and feasibility study for a vineyard on our site, he is well positioned to estimate our potential yield. He indicates that yields of 4 tons per acre and possibly a little more are achievable in about the 4th year. (See Ex. D: Alan Busacca email.)

A revised business plan is attached with a budget forecast that includes all direct costs, expenses, and investments in infrastructure assets. (See Ex. E: Business Plan and Budget.). Our business plan projects an expected annual net profit by year three.

- C. Fencing. We do not have any issues in building a fully compliant fence per 350-082-0650(5). If you have specs or a picture you can share with us – we can use that to better explain to our fencing company when the time comes. However, in reading 350-082-0650(5), it appears that no fencing is allowed that would keep deer out of our planting area. Is that correct?

2 After the fact Review of Access Road.

We are way under the 200 cubic yards of grading that would require a grading plan. But – we have attached a ‘grading plan’ as part of our topography plan. The only two areas where grading has or will occur is at the bluff at the South side of the site as well as the future location of the barn. Again – grading is shown on the revised “Topography, Grading and Tree Plan”.

3. Agriculture Building

We cannot start a profitable agriculture business without a barn. Where would all the utilities connect? Where would we store materials and/or equipment? Where would we go to the bathroom? The barn is integral to this business and is needed at the beginning of this business.

We have however, been thinking of past conversations and have moved the barn location to the same location that you originally recommended to us many months ago. (See Ex. F: Drawings.) In this revised location, the barn is ‘over the crest in the hill’ – so is even less visible, it is closer to the Eastern agriculture portion of the site, etc. The new location also allows us to not remove ANY trees to construct it. It should be noted that the ‘wrap around’ roof has been removed and the footprint of the barn is now 44’x24’ or just over 1,000 sf.. We feel this new location, orientation, slightly smaller footprint and the fact that NO trees need to be removed for it’s construction – make it much more appropriate for this project.

Please feel free to reach out to me or Laurie with any questions or concerns. We look forward to taking this to the next level of approval.



Dave Spitzer <dave@dmsarchitects.com>

Pre-Application Consultation Follow Up - Commercial Exemption

1 message

Edgar, Jolee (ECY) <jram461@ecy.wa.gov>
To: Dave Spitzer <dave@dmsarchitects.com>

Wed, Jan 24, 2024 at 9:42 AM

Hi Dave,

I spoke to my supervisor about your situation and he pointed out there was a case of a small nursery who used less than 5,000 gallons per day from a well under the commercial exemption allowed under RCW 90.44.050 (Permit Exempt Water Uses). It seems to be in line with what you described to me during our call yesterday, which would mean you could use your existing well to irrigate a small grape orchard under 5,000 gpd as well. I would recommend metering your use to be sure that you don't exceed the daily limit. Because no state permitting is required, you do not need to file an application with us.

If you would like to talk again given my updated understanding, please let me know.

Respectfully,

Jolee Edgar

Water Resources Program

509-406-4692

2 attachments **Landowner's Guide to Washington Water Rights.pdf**
12432K **WRIA 29 Water Availability Focus Sheet.pdf**
834K



CUSTOM PROCESSING

Ancient Lake and Wahluke Wine Companies offer a complete “Berry to Bottle” program, whereby our clients choose from a variety of different lots of wine made from grapes purchased by ALWCo and WWC to create their blend. They then choose their desired method and time of aging, and then have the wine bottled and shipped to a warehouse of their choosing. We work closely with the client to determine the style and quality of wine they want to produce, according to their stylistic preferences and budgetary guidelines and then tailor the winemaking protocols to fit those parameters.

Current Varieties

Red

Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot, Syrah, Grenache, Mourvedre, Cinsault, Petite Sirah, Primitivo, Nebiollo, Barbera, Dolcetto and Sangiovese. Rosé can also be made from most varieties listed above!

White

White Riesling, Chardonnay, Pinot Gris, Viognier, Gewurztraminer and

Sauvignon Blanc. Juice and Go is also available upon request, sending juice from our very own vineyards to ferment into your own creation!

Prior to creating their blend, the client will be given a general price list for each variety and treatment, allowing them to choose which lots of wine to consider for their blend. Once the blend has been created, they will be quoted a final price per gallon for their wine which will include storage of their wine until bottling as well as regular QC monitoring.

If the client chooses to purchase their own fruit and have it made into wine at Wahluke Wine Company:

Winemaking - Includes receiving, fermentation, pressing and storage in tank through December of the vintage year.

Crossflow Filtration - \$0.35 per gallon - Included in Bottling Fee

Polish Filtration (DE) - \$0.05 per gallon - Included in Bottling Fee

Warehousing - \$0.12 per case per month. Warehousing fees begin accruing 48 hours after bottling.
No in and out fees!

Tank Storage - Stainless Steel: \$0.10 per gallon per month, January - August and \$0.35 per gallon per month, September - November.

Barrel: \$0.25 per gallon per month, January - August and \$0.85 per gallon per month, September - November.

Included – Temperature controlled storage in stainless steel wine tanks. Monthly monitoring for FSO₂, VA and DO. No in and out fees! Available tank sizes will be communicated to the client in order to maintain best fits.

FEE STRUCTURE

Quantity of Red Grapes	Custom Crushing Fee	Per Case Equivalent
Less than 25 Tons	\$650 Per Ton	\$10.83 Per Case
26-50 Tons	\$500 Per Ton	\$8.33 Per Case
51-150 Tons	\$415 Per Ton	\$6.92 Per Case
151-500 Tons	\$375 Per Ton	\$6.25 Per Case
Greater than 501 Tons	\$350 Per Ton	\$5.83 Per Case

\$10/Ton/Day beyond 10 Days Maceration

To inquire about availability and to get a quote for the next vintage, please [contact us](#)

Great Wine Buys

1515 NE Broadway
Portland, OR 97232
503-287-2897
info@greatwinebuys.com
www.greatwinebuys.com

Date: 1/17/2024

To: Dave Spitzer and Laurie Garber

Hello Dave and Laurie:

To follow up on our recent conversation, yes my wine shop, Great Wine Buys in NE Portland, regularly sells wine from small, micro, wineries that produce 100-200 cases +/- . While I can't sell micro-wines exclusively local wineries do of course have a following and I would be interested in selling your wine once produced and ready for the market provided the quality/price, etc all work out. I understand that this may be as many as 5 years away as you are just getting started on your venture.

We had also talked about what wines I think are popular and suitable from the Gorge and approximate average costs of local wines. Retail is likely \$25-40/bottle – obviously again – pending many factors. The types of wines we see from the Gorge and that customers seem to enjoy varies quite a bit. I would say that the Willamette Valley is overflowing with Pinots so I wouldn't recommend those – what I am seeing are a lot of wines from the Rhone region coming out of the Gorge – Syrah, Grenache, Viognier are a few. I'm also seeing some unique varietals such as Mencia, Tocai Friulano or Primitivo which are a fun way to explore beyond traditional varietals.

I hope this helps. Sounds like quite an adventure. Keep me posted!

Best of luck,

John Kennedy

Owner



Dave Spitzer <dave@dmsarchitects.com>

Fwd: Courtney road

1 message

Dave Spitzer <dave@dmsarchitects.com>
To: Dave Spitzer <DAVE@dmsarchitects.com>

Wed, Feb 14, 2024 at 11:53 AM

----- Forwarded message -----

From: **Alan Busacca** <alan@vinitas.net>
Date: Mon, Feb 12, 2024 at 8:04 PM
Subject: Re: Courtney road
To: Dave Spitzer <dave@dmsarchitects.com>
Cc: laurie garber <laurie@garbers.com>

Hi Dave and Laurie!

Thanks for letting me off the hook on my non performance on the varieties question!

They are definitely on the low end. Depending on the variety you grow and the training and trellising method you choose, in about the 4th year when the trunks and arms of the vines are fully developed, yields of 4 tons per acre and possibly a little more are achievable.

A variety that I think could draw a lot of interest even from small quantities, is Chenin blanc, a white variety.

We had 2 acres open up this year when part of a Syrah block was not performing well and we pulled it out. In talking with our managers and winemaker we settled on Chenin both for a dry still wine and also for a traditional sparkling wine for our own label. And since I put it on our grape offer sheet as a future planting (we will put it in this spring), several wineries have said 'we want Chenin'!

They also said it's a high yielding variety.

In general, white wine grapes sell for about \$500 per ton less than red wine grapes of the same quality, but that is not a big factor for you.

I hope this helps.

Business Plan | Oak Hill Vineyard & Wines

A. Executive Summary

- Business Name: Oak Hill Vineyard & Wines, LLC
- Founders: Dave Spitzer and Laurie Garber
- Business Location: 9+ acre parcel off Courtney Road on Burdoin Mountain, just east of White Salmon, Washington, in the burgeoning Columbia Gorge AVA wine region
- Business Type: Vineyard for wine grapes & offsite wine production
- Mission Statement: To be good stewards of the land, work hard, be creative, have fun, and grow high-quality wine grapes for premium wines in a beautiful setting.

B. Business Description

Industry Overview

The Columbia Gorge wine region, known for its unique microclimates and rich volcanic soil, has gained recognition as an emerging wine-producing area. The region is experiencing a boom in high quality wine production. This presents an opportunity to establish a 1-acre vineyard. The availability of custom processing facilities in SE Washington allows a vineyard owner to take their grapes from crush-to-bottle to craft a high value product.

Vision

Oak Hill Vineyard & Wines aims to contribute to the local wine industry by growing high quality wine grapes to process offsite into a profitable premium wine product.

Products and Services

- Premium wine sourced entirely from our vineyard.

Target Market

Our primary customers will be small local wine stores looking to sell premium wines from the Columbia Gorge AVA region. We will also sell direct to consumers through wine club memberships.

Marketing and Sales Strategy

- Establish relationships with local wine stores.
- Join the local wine association for networking and marketing opportunities.
- Develop an online presence with a professional website showcasing our vineyard and grapes.

C. Operational Plan

Location

- Consult with expert to determine site suitability and ideal placement for vinifera wine grapes. **See Letter Report of Alan Busacca, Vinitas Consulting.**
- Ensure accessibility for equipment and labor.
- Apply for necessary permits.

Infrastructure

- Build barn for equipment storage and maintenance, and to provide a central structure for off-grid utilities.
- Set up off-grid solar power and water systems.
- Improve access road to planting area.

Vineyard Setup

- Work with consultant to select grape varieties suitable for the region and microclimate.
- Layout vineyard, install trellising and drip irrigation systems and deer fencing
- Prepare the soil and plant vines.
- Implement sustainable farming practices.

Equipment and Labor

- Acquire necessary equipment (tractors, pruning tools, etc.).
- Hire skilled labor for vineyard planting and harvest.
- Develop owners' skills to handle most pruning and maintenance tasks.

Harvest and Post-Harvest

- Implement efficient harvesting methods.
- Store and package grapes appropriately for sale.
- Reserve a small portion of the harvest for developmental wine-making onsite.

Processing

- Contract with a custom processing company to take the fruit through every stage to bottle.

D. Financial Plan

Budget Forecast

We developed a 5-year budget to establish and maintain a one-acre vineyard based on research from WSU and OSU Extension services, and to bring our fruit to bottle and market via a custom processing

arrangement offsite. The budget includes costs of installing basic infrastructure (solar, water, road, barn) which is a long-term investment in the value of the land, supporting any future agricultural use. We project that our business will return a net profit beginning in year three. (See attached Budget Forecast.)

Funding Requirements

Dave and Laurie are privileged to be in a position to self-fund this business venture. We own the land outright and have sufficient savings and investments to cover the start-up and operational costs. Therefore, we will not have to reserve any of the income to servicing debt.

E. Risk Analysis

Potential risks include extreme weather, pests and disease impacting the quality and quantity of the harvest. Risks also include the having difficulty finding a buyer for our grapes. Dave and Laurie recognize that they are new to this business and will mitigate these risks by approaching things with humility and a willingness to learn. We will take advantage of the significant resources available to small farmers through the WSU and OSU extension programs and the community of wine growers in the Columbia Gorge AVA. The marketing and sales portion of the business will rely on relationships that we will need to cultivate just as carefully as our vineyard. The three-year delay between initial planting and harvest will give us the time and on-the-ground experience to develop these relationships.

F. Long-Term Strategy

Once we have established our first vineyard and developed a demand for our wines, we may plant a second acre in the open grassland on our site. This would expand our production and increase the profitability of our business.

G. Conclusion

Oak Hill Vineyard seeks to become a successful boutique vineyard and wine producer in the region, crafting premium wines and contributing to the thriving wine industry. This business plan outlines the roadmap for achieving these goals, and we are excited about the potential of our venture in the Columbia Gorge wine region.

Oak Hill Vineyard & Wines

5-year Budget Forecast

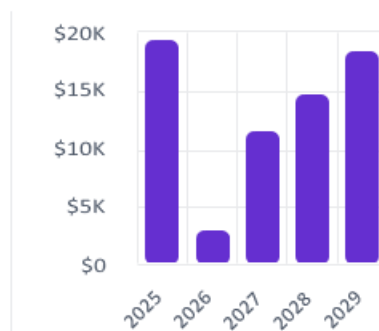
Revenue

Revenue	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Yield calc					
Grape yield (tons/acre)			2	3	4
Gallons of wine (150g/ton)			300	450	600
Cases of wine (63/ton)			126	189	252
Yield calc total bottles			1,512	2,268	3,024
Wholesale price (\$/bottle)			\$17.50	\$19.25	\$21.18
Total Revenue			\$26,460	\$43,659	\$64,048



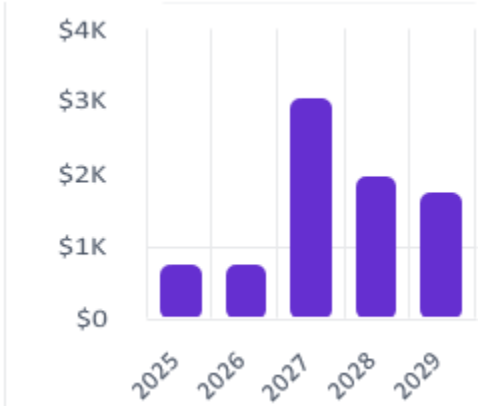
Direct Costs

Direct Costs	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Vineyard Costs	\$19,452	\$3,049	\$7,018	\$7,985	\$9,421
Field preparation	1,371	-	-	-	-
Vines and tubes	6,343	102	102	102	102
Irrigation system	4,000	-	40	40	40
Trellis installation & maint.	4,000	-	40	40	40
Tie for canes	10	-	10	10	10
Fertilizer	20	20	20	20	20
Chemicals	50	350	450	450	450
Seed for cover crop and grass	75	75	75	75	75
Harvest labor	-	-	659	875	1,824
General labor	2,546	1,338	4,014	4,663	4,939
Bin trailer, rental	-	-	8	10	12
Rodent and bird control	80	20	20	20	20
Machine costs	159	344	756	844	1,041
WA Annual Grape Assessmnt	-	-	24	36	48
Miscellaneous & overhead	800	800	800	800	800
Winemaking Costs			\$4,528	\$6,792	\$9,056
Processing fee (650/ton)			1,300	1,950	2,600
Storage/aging (average \$3.20/g/yr)			960	1,440	1,920
Bottling (\$18/case)			2,268	3,402	4,536
Total Direct Costs	\$19,452	\$3,049	\$11,546	\$14,777	\$18,477



Expenses

Expenses	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Insurance	600	600	600	600	600
Branding, marketing, and distribution			2,300	1,200	1,000
Property taxes	170	170	170	170	170
Total Expenses	\$770	\$770	\$3,070	\$1,970	\$1,770



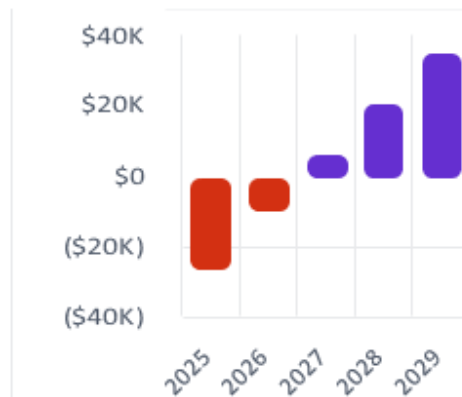
Assets

Excluding cash, accounts receivable, etc.

Assets	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Current assets	\$0	\$0	\$0	\$0	\$0
Long-term assets	\$135,538	\$137,476	\$131,414	\$125,352	\$119,290
Barn	\$103,488	\$101,376	\$99,264	\$97,152	\$95,040
Fencing	\$3,800	\$3,600	\$3,400	\$3,200	\$3,000
Solar	\$14,250	\$13,500	\$12,750	\$12,000	\$11,250
Tractor w/attachments	\$18,000	\$16,000	\$14,000	\$12,000	\$10,000
Equipment	\$4,000	\$3,000	\$2,000	\$1,000	\$0

Projected Profit & Loss

Projected Profit & Loss	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Revenue			\$26,460	\$43,659	\$64,048
Wine sales			\$26,460	\$43,659	\$64,048
Unit Sales			1,512	2,268	3,024
Unit Prices			\$17.50	\$19.25	\$21.18
Direct Costs	\$19,452	\$3,049	\$11,546	\$14,777	\$18,477
Vineyard costs	\$19,452	\$3,049	\$7,018	\$7,985	\$9,421
Winemaking costs			\$4,528	\$6,792	\$9,056
Gross Margin	(\$19,452)	(\$3,049)	\$14,914	\$28,882	\$45,571
Gross Margin %			56%	66%	71%
Operating Expenses	\$770	\$770	\$3,070	\$1,970	\$1,770
Insurance	\$600	\$600	\$600	\$600	\$600
Branding, marketing, and distribution			\$2,300	\$1,200	\$1,000
Property taxes	\$170	\$170	\$170	\$170	\$170
Amortization of Other Current Assets	\$0	\$0	\$0	\$0	\$0
Operating Income	(\$20,222)	(\$3,819)	\$11,844	\$26,912	\$43,801
Income Taxes	\$0	\$0	\$0	\$0	\$2,821
Depreciation and Amortization	\$6,062	\$6,062	\$6,062	\$6,062	\$6,062
Total Expenses	\$26,284	\$9,881	\$20,678	\$22,809	\$29,130
Net Profit	(\$26,284)	(\$9,881)	\$5,782	\$20,850	\$34,918
Net Profit %			22%	48%	55%



Projected Balance Sheet

Projected Balance Sheet	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Assets	(\$26,284)	(\$36,165)	(\$30,255)	(\$9,322)	\$28,516
Current Assets	(\$169,822)	(\$173,641)	(\$161,669)	(\$134,674)	(\$90,774)
Cash	(\$169,822)	(\$173,641)	(\$161,669)	(\$134,674)	(\$90,774)
Accounts Receivable			\$0	\$0	\$0
Other Current Assets	\$0	\$0	\$0	\$0	\$0
Long-Term Assets	\$143,538	\$137,476	\$131,414	\$125,352	\$119,290
Long-Term Assets	\$149,600	\$149,600	\$149,600	\$149,600	\$149,600
Accumulated Depreciation	(\$6,062)	(\$12,124)	(\$18,186)	(\$24,248)	(\$30,310)
Liabilities & Equity	(\$26,284)	(\$36,165)	(\$30,255)	(\$9,322)	\$28,516
Liabilities	\$0	\$0	\$128	\$211	\$3,131
Current Liabilities	\$0	\$0	\$128	\$211	\$3,131
Accounts Payable	\$0	\$0	\$0	\$0	\$0
Income Taxes Payable	\$0	\$0	\$0	\$0	\$2,821
Sales Taxes Payable			\$128	\$211	\$310
Equity	(\$26,284)	(\$36,165)	(\$30,383)	(\$9,533)	\$25,385
Paid-In Capital	\$450,000	\$450,000	\$450,000	\$450,000	\$450,000
Retained Earnings	(\$450,000)	(\$476,284)	(\$486,165)	(\$480,383)	(\$459,533)
Earnings	(\$26,284)	(\$9,881)	\$5,782	\$20,850	\$34,918

Projected Cash Flow

Projected Cash Flow	Year 1	Year 2	Year 3	Year 4	Year 5 full production
Net Cash from Operations	(\$20,222)	(\$3,819)	\$11,972	\$26,995	\$43,900
Net Profit	(\$26,284)	(\$9,881)	\$5,782	\$20,850	\$34,918
Depreciation and Amortization	\$6,062	\$6,062	\$6,062	\$6,062	\$6,062
Change in Accounts Receivable			\$0	\$0	\$0
Change in Accounts Payable	\$0	\$0	\$0	\$0	\$0
Change in Income Tax Payable	\$0	\$0	\$0	\$0	\$2,821
Change in Sales Tax Payable			\$128	\$83	\$99
Net Cash from Investing	(\$149,600)				
Assets Purchased or Sold	(\$149,600)				
Cash at Beginning of Period	\$0	(\$169,822)	(\$173,641)	(\$161,669)	(\$134,674)
Net Change in Cash	(\$169,822)	(\$3,819)	\$11,972	\$26,995	\$43,900
Cash at End of Period	(\$169,822)	(\$173,641)	(\$161,669)	(\$134,674)	(\$90,774)

