

Welcome, We're glad you're here!



We're Drake and Emily and we're glad you've arrived to enjoy a relaxing stay at this cozy, off-grid yurt here at Mountain in the Mist. We sincerely hope that you enjoy your time here as much as we do. This book contains some helpful information that will help you navigate "life out here" as well as a selection of some of the best things to do nearby. We give our guests as much privacy as possible but we are always open to chat, answer questions, or offer any other help that we can— so please feel free to come say hi! And if you want to stay connected, follow us @MountainintheMist on instagram or visit our website MountainintheMist.com.



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How To: Yurt Essentials

Please be mindful that this is an off-grid yurt and try to use resources conservatively. The water is collected when it rains, the energy is harvested from the sun, and there is no garbage collection out here!

The bookshelf contains a variety of books and games for you to enjoy, as well as a fire extinguisher and first aid kit.



During the dry season, a hammock is located in the forest behind the yurt. Enjoy your relaxation in the trees and please do not attempt to enter the tree house!

The windows can be rolled up or down as you prefer. There is a gray ladder located outside under the window near the wood stove for adjusting the windows. There are three clips to hold each window in place.

There is a firepit on the side of the yurt that you are welcome to use. Please do not leave a lit fire unattended and make sure it is completely out when you're finished!

Feel free to wander around the property but please do not enter any pastures with livestock in them and please do not feed any livestock!



There is a small remote sitting on the bookshelf to control the outdoor lights.

Please no smoking inside of the yurt and cigarettes are not welcome on this property.

If you brought a pet along with you, please keep them in the yurt pasture at all times, or on leash. There is a scooper and trash can on the side of the yurt. Please no muddy pets on the furniture!

Wifi is available on the property (MountainintheMist) and there is cellular service available at the overlook 6 miles east on Upper Smith River Rd.

If you need to reach us and we are away from the farm, text or call: 715-529-8284



Please check out by 11AM and be sure to turn off all lights and appliances. Please leave the sheets on the bed and clean up any crumbs or spills as they can attract critters quickly!

When you leave the property there is a sensor in the driveway that will automatically open the gate for you. There is a remote below the gate motor that can be used as backup.

How To: **Cooking in the Kitchenette**



Basic cooking utensils are in the drawer and you'll find salt and pepper on the table as well as fresh lard to cook with in the cabinet below.

Please help yourself to the variety of packages and/or dried herbs from the property to make tea. There is a tea strainer, as well as a pour-over coffee maker, in the cabinet below.

Feel free to cook on the wood stove, the propane grill, the hot plate, or in the toaster oven— but please limit use of the hot plate and toaster oven to less than one hour per day due to high demand on the solar system. The wood stove will take approximately one hour to get hot enough to use.

The sink outside has cool, fresh-filtered rainwater for drinking and washing up. Hot water must be prepared on the stove or hot plate.

There is a guest refrigerator for your use on the side of the shop at the top of the driveway. Please help yourself to whatever homebrewed beverage is on tap in the kegerator fridge (see the sign).

Staying Cozy with Bed Heater and Fireplace



It can get cold up in these hills at night and the wood stove is the main way of heating the yurt. The first fire will be ready for you to light, with a small amount of tinder and kindling in the stove. When this is burning steadily, add 2-3 medium sized logs and let catch. Then add 1-2 large logs and your fire will be roaring! Close the door tightly and turn the damper on the left side of the wood stove door clockwise until it is just slightly open (~¼ turn from completely closed) to reduce airflow and keep the fire burning less intensely for longer. Help keep the fire going overnight by filling it with extra large logs just before bed and stoking it again when you wake up in the middle of the night.

Extra wood can be found under the yurt by the outdoor firepit and homemade fire starters are in the small tin if you are having difficulty building a fire with paper alone.

If it gets too toasty, feel free to crack open a window or the dome for ventilation using the hook hanging on the coat rack. Keeping the dome and windows closed will help keep it warm!

There is also a two-zone bed heater underneath the sheets of the mattress. The controllers are located on each nightstand and have 5 levels. This will keep you warm in bed without a fire on even the coldest of nights. Additional blankets are located under the bed.

There is a second bed available by request.

How To:

Relaxing in the Sauna and Using the Outhouse

The outhouse is located at the very top of the driveway behind the shop. At night there are lights to guide your way and during the day there are signs.

Please read the instructions posted in the outhouse for proper use!

Instructions for lighting a fire in the sauna are the same as for lighting a fire in the yurt. It will take approximately 20-30 minutes for the sauna to get hot after lighting. No need to worry about adjusting the damper on this stove!

Once the sauna rocks are hot, add 1 scoop of water at a time to steam the air and increase the heat to your liking.

The cold water shower is located just outside of the sauna door for cooling off and there are towels in the sauna for your use.

Be sure to hydrate before, during, and after your sauna!

There is a battery operated candle in the lantern on the sauna door.



Things to Do:

Nearby Natural Beauty

Umpqua Hot Springs are 2.5 hours away. These are the best natural hot springs in Oregon with a series of cascading hot pools overlooking the river east of Roseburg.

Toketee and Watson Falls are 2.5 hours away. These impressive and powerful waterfalls are found at the end of short hikes near the Umpqua Hot Springs.

McCredie Hot Springs is only 1.5 hours away. A closer natural hot spring option with one large riverside hot pool, located on Highway 58 near Oakridge.

Moon, Pinard, and Spirit Falls are also 1.5 hours away. A tranquil trio of lesser-visited falls in the forest east of Cottage Grove.

The sunrise at the overlook 6 miles east on Upper Smith River Rd is very close by and spectacular!

Umpqua Hot Springs



Things to Do:

Take a Hike

The Oregon Dunes are just 1 hour away! Wander around these amazing mounds of sand that will shift position before you visit again.

Kentucky Falls is also about an hour away and is an awesome 5 (or 10, depending where you start) mile through-the-coastal-forest hike. It ends at Kentucky Falls, with a nice wooden built deck for having lunch beside the water.

Carpenter Bypass is only 20 minutes away and has over 19 miles of trails to explore by foot, bike, or horseback. A perfect option for a nice no-pressure stroll in nature!

We are building our very own trail system here at Mountain in the Mist! Enter the woods through the gate next to the shop (clearly marked) or follow the trail up the hill near the treehouse!

Kentucky Falls



Things to Do:

The Best Food Around

We offer farm-to-table meals right here on the homestead as often as we can. Please see the details in the “Our Homestead Experiences” section of this welcome book!

Tomaselli’s Pastery Mill and Cafe in Elkton has arguably the best pizza in Oregon. Our favorite go to spot! (try Marty's Special)

Jack Sprats in Cottage Grove is an affordable eatery serving up comfort food on the main street of town (try the onion rings).

Pazzo in Creswell is a chef-owned style restaurant serving amazing seasonal dishes sourced locally (try the pork chop).

Black Wolf Supper Club in Eugene serves up classic southern dishes in a far-from-classic cocktail bar atmosphere (try the fried chicken).

Ta Ra Rin in Eugene serves some of the most delicious Thai food you’ll find in the area (try the pla jian).

Tomaselli’s Pizza



Things to Do:

Local Brews and Wine



Alesong is one of the best breweries in the state and is located just 30 minutes away in the gorgeous Lorane valley. Specializing in barrel aged and fruited beers that perfectly capture the “terroir” of this region.

Sarver is a vineyard/winery with a view! The expansive vineyard will welcome you as you drive in and the view from the porch will keep you there all day.

Claim 52 in Eugene is one of the breweries leading the charge in the “smoothie” beer world. Stop by their downtown kitchen and try one of their “Thicc” or “Stuffed” beers such as Blackberry Churro Waffles or Raspberry Baked Alaska!

Coast Fork Brewing is located in nearby Cottage Grove and is a bit more of a traditional brewery serving all of your classic styles, plus some pub food. They also have an attached storefront that serves as both a farm/feed and brew shop!



Our Homestead Experiences

We are thrilled to offer a variety of experiences that allow us to intimately share our lifestyle here with our guests. Please let us know if you are interested in joining in on any of these fun and educational activities! We accept cash or Venmo/Paypal:

@mountaininthemist

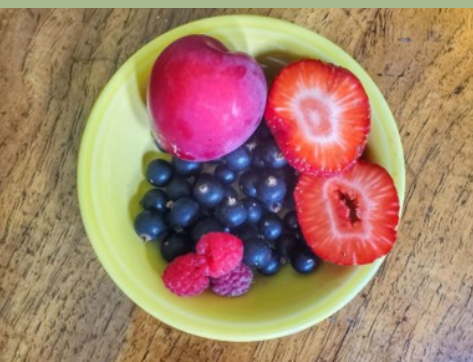
Farm To Table Meals

Nothing beats a home-grown, home-cooked meal delivered to you as you relax and enjoy the views from the porch or the yurt window. We are happy to offer both breakfast and dinner options with ingredients sourced almost entirely from the homestead and prepared fresh for you!

Please note that this is not a restaurant with extensive menu options and meals will generally be prepared in a chefs-choice fashion depending on the seasonality and availability of ingredients. Of course we are happy to accommodate dietary restrictions and preferences however we are able. Please inform us ASAP if you are interested in meal options during your stay!

\$25/Breakfast

A typical breakfast would consist of something along the lines of three eggs fresh from the coop cooked to your liking, a couple sausage patties or strips of bacon from the pigs, some slices of whole-wheat sourdough toast, and a bit of fresh fruit (in season)!



-Honey Garlic breakfast Sausage
with farm fresh eggs
+ whole wheat sourdough
Toast with plum butter
Enjoy!

\$35/Dinner

A typical dinner would consist of something along the lines of a BBQ or herb-seasoned rabbit leg, roasted seasonal vegetables like beets or asparagus, and garlic mashed potatoes. Another typical dinner option would be a pulled pork sandwich, a fresh mixed garden salad or coleslaw, and a handful of pickled vegetables!



Mountain in the Mist Farm Tour,

~1 hour, \$40/tour

This experience is available year-round



Take a stroll around the homestead with us and learn how we do our best to put sustainable permaculture principles into action on a daily basis! We'll explore the nooks and crannies of the homestead and chat about the hows and the whys of why we do what we do, including:

Touring the pig, chicken, rabbit, sheep, and alpaca pastures and talking about the management of these critters from birth to death— plus feed them some snacks!

Seeing our approaches to resource management in land health, rainwater collection, and harvesting solar power.

Discuss the design of our annual gardens, perennial gardens, and orchard spaces that support us with fresh food directly as well as bolster the local ecosystem.

Highlight that homesteading is a lot of work, but it does not have to become your only focus in life! We'll show you how this farm can run itself for 5 days at a time due to the automation that we have put in place.



Dive into a Hive with a Beekeeping Adventure, ~2 hours, \$80/person

This experience is most available from May-September

Step into your bee suit, fire up your smoker, and with hive tools in hand we will take a deep dive into the magical realm of the beehive together! You will experience the thrill of thousands of bees buzzing by your head as they go about their very important task of gathering resources for their colony before the winter comes.

While the bees are busy working, there are many jobs that we as beekeepers must perform as well... To name a few, we will:

Observe the developing bees (known as brood) being raised in the hive and discuss the life cycle of the bee from egg to death. If it's our lucky day, we may even see newly born bees chewing their way out from their cells.

Verify that the bees are finding and gathering enough resources to support the growth of the colony. We would like to see a beautiful diversity of pollen being stored and honey in many stages of production!

Check for any signs of disease or distress. One of our main objectives as the beekeepers is to keep our colonies free of disease and provide them with an ideal environment to maintain the health of their colony.

Ensure the colony has a strong queen. While there are many misconceptions about the social structure of the bee colony, one thing is true-- a strong queen is essential to a strong colony. We will make sure that she is laying good eggs, and if our timing is right we could even spot her majesty herself!



From Produce to Pantry, an Experience in Food Preservation, ~1.5 hours, \$50/person

This experience is most available from May-September

Growing, foraging, or otherwise sourcing your own food is a critical component of living a healthier and happier life. It deepens your connection with nature, contributes to a very tangible sense of fulfillment, and empowers you to be less reliant on the food industry for survival.

Unlike the perpetually stocked grocery store, personal food production tends to ebb and flow with the seasons-- and something must be done to ensure that the bounty of harvest time does not go to waste before the dearth of winter arrives!

In this experience we will discuss the various methods that we use to preserve the food we produce on the homestead and forage from the world around us, all without using the refrigerator. As a part of this discussion, we will of course have to try samples of foods preserved in different ways! This includes:



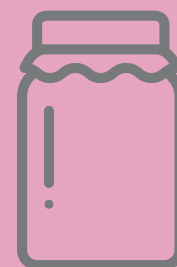
Dehydrating or freeze drying to remove water from foods.

Pickling to preserve foods with acetic acid.

Fermenting to preserve foods with lactic acid.

Water bath canning to make shelf-stable sauces.

Pressure canning to make shelf-stable meats.



We will then choose one or two of these methods to put into action and process some food together! We will choose preservation methods based on the surplus of goods available to us at the time as well as your own individual interests.

By the end of this experience you will have a new appreciation for some very old techniques!

Foraging Mushrooms in Oregon's Forests, ~3 hours, \$100/person

This experience is most available from September-April

Here in Oregon we are lucky to have dozens and dozens of delicious edible mushrooms that grow in our woods all year round. Join us for a trip out into the woods to forage for some wild mushrooms of your very own. We will share as many tips and tricks with you as we can for finding these sometimes elusive organisms as we wander around in the forest for a couple hours, carefully searching for any edible fungi that we can bring home.

We will talk about how to look for the key characteristics of these mushrooms, so you know exactly what fungus you have found and you can confirm that it is safe and delicious to eat on your future adventures! We will also discuss the wacky world of fungal biology and demonstrate the critical roles that mushrooms play in the natural world.

The mystery of mushrooms will not be revealed in this experience, but hopefully you come away with a deeper understanding of and appreciation for these fascinating organisms.... Plus some delicious morsels for dinner!



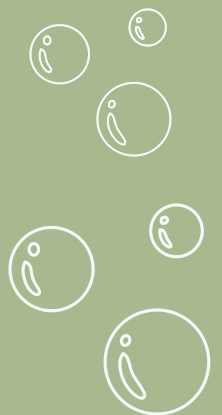
An Introduction to Soap Making, ~1 hour, \$60/person

This experience is available year-round

Do you often wonder what exactly all of the ingredients in the soap you're using actually are? Are you concerned about rubbing the commonly used skin-drying alcohols, irritating fragrances, and other unpronounceable, refined ingredients on your body regularly? Have you been interested in making your own homemade soap and are just not sure where to get started? If you are similar to us and share in any of these thoughts, this is the experience for you!

Join Emily in the workshop and learn all of the techniques that you will need for basic soap making. This is a fun, low-pressure, hands-on experience for anyone looking to learn a new craft or self-reliance skill. You will choose your own scents, colors, and even some extra ingredients that you might want to add fresh from the farm (e.g. beeswax, peppermint, lavender, etc).

By the end of this experience you will have the knowledge and confidence to make bars of soap in the future using just a few common ingredients. You will also go home with your very first six bars of handmade soap that will be fully cured and ready to use in 4-6 weeks.



An Introduction to Fiber Processing

~1.5 hour, \$60/person

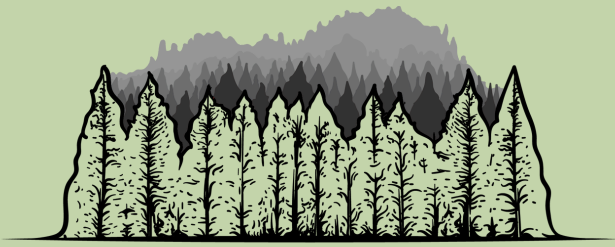
This experience is available year-round

The world of fiber processing is complex. How do you plan a project when you must consider the different species of animals, the breeds of those species, the unique types of fiber each animal has, the myriad ways to process that fiber, and the tools necessary to do so? It can feel very overwhelming to actually transform that walking bundle of fiber into a usable product!

In this workshop, you will join Emily as she shares some of the ways that we process fiber here on the homestead! You will begin this experience by meeting the sheep and the alpaca so that we can observe the differences between all of their fleeces. We will then have a discussion about the ways we shear the animals and take a look at the specialty tools we use. After the shearing discussion, we will walk through a brief demonstration of our fiber cleaning techniques. Finally, you will get the opportunity to use the freshly cleaned fiber to create your very own felted, woven or spun sample!

At the end of this workshop, you will have improved in the knowledge and skills needed for the entire operation of fiber processing– from wool on the sheep to socks on your feet!





Mountain in the Mist

U-Pick fruit

\$2

LB

With over 50 fruit trees on the homestead, there is plenty to share come harvest time! If you're interested in picking some fresh fruit from the orchard to take home and enjoy, please reach out during your stay.



SHOP

FRESH

MARKET

There is a market at the fridge on the way to the outhouse. Help yourself to whatever you'd like! You can pay with cash (leave it in the yurt) or via Venmo or Paypal (@MountainintheMist). Let us know if there is something you'd like that isn't in the market as some items are seasonally displayed. We likely have what you want in our home!



SHEEP'S MILK

Enjoy a pint of delicious and very fresh sheep's milk! It's creamier and 1.5x more calorically dense than whole cow's milk.
\$10/pint



SEASONAL GOODIES

Depending on the season we just might have: tomatoes, squash, plums, apples, pears, peppers, beans, peas, beets, onions and corn available for purchase.



CHICKEN EGGS

Tasty and colorful.
\$5/ dozen

SHOP

FREEZE DRIED GOODS



APPLE SLICES

A tasty and healthy snack!. Their freshness is preserved only their texture is different.

\$10/1.5 oz or \$20/3 oz



ASIAN PEAR SLICES

Delightful and butterscotchy, this is an extra tasty way to enjoy an Asian pear.

\$10/1.5 oz



ORGAN MEAT FOR DOGS

Liver, heart, lungs and kidneys from our rabbits and pigs. Your dog will go crazy for these!

\$20/4 oz or \$40/ 8oz

WE ALSO HAVE DEHYDRATED RABBIT EARS FOR DOGS 10 EARS FOR \$15



GARLIC & ONION SALT

Wowza! This spice mix is bound to give your taste buds a run for their money! Loaded with the freshest flavor! A must have!

\$20/2.5oz



MOUNTAIN IN THE MIST

SHOP

CANNED GOODS



DILL PICKLES

Well balanced - not too vinegary , not too sweet, just right. A great addition to your dish or a yummy snack.

\$10/pint



CONCORD GRAPE JUICE

Just grapes! No sugar or water added. Smooth, sweet, potent.

\$15/28oz



APPLE JUICE

Freshly squeeze and pressed right here on the homestead.

No added sugars or preservatives.

\$10/28oz

SHOP

HONEY



PINT JAR

20 ounces.
\$20



QUART JAR

40 ounces.
\$30



CUT COMB 4x4"

Unprocessed comb taken from the hives. Perfect for cheese & crackers!
\$3/ounce. Between 5-14 oz.



CHUNK

4 ounces of cut comb swimming
in 16 ounces of sweet liquid honey.
Best of both worlds.
\$25

ABOUT OUR HONEY

Our remote location allows us to produce a very unique honey—one that is not influenced by commercial agriculture and instead contains a diverse mixture of all of the plants that flower around the homestead—from our own fruit trees to the wild irises that grow in the forest. Further, this honey is only filtered for large particles (like wax) and still contains pollen, propolis, and all of the active compounds that are often destroyed when honey is heated by other producers.

SHOP

HOMEMADE SOAP



Guaranteed to leave your skin oh, so soft! \$7/ bar

SCENTS INCLUDE:
PEPPERMINT
TEA TREE TANGERINE
LAVENDER
LEMONGRASS EUCALYPTUS
CINNAMON CEDARWOOD

SOAP INGREDIENTS

- *Coconut oil (infused with herbs around the farm)
- *Olive oil
- *Beeswax (from our hives)
- *Rain water
- *Essential oil
- *Oats (for gentle exfoliation)
- *Sodium Hydroxide
- *Natural dye (i.e., alkanet root powder, spirulina, paprika, etc)

WHY FELTED SOAP?

- *Provides natural exfoliation
- *Fiber is antibacterial & antimicrobial
- *Lasts longer than a normal bar of soap
- *Gives you a non-slip grip!
- *Can replace a washcloth or loofa

FELTED SOAP



Felted with our alpaca's and sheep's fiber. Scents include peppermint and lavender.
\$11/ bar

SHOP

HANDCRAFTED GOODS



LIP BALM

Only 2-3 ingredients and three flavors: unscented, lemon, and peppermint.
\$5 each or two for \$8



RABBIT TAIL CAT TOY

Entertain your kitty with this homemade cat toy! A bunny tail attached to bamboo harvested from our property.
\$15



LUCKY RABBIT'S FOOT & TAIL

Who doesn't need a little luck? A unique gift or slip it into your own pocket!
\$7 each



DRYER BALLS

Save on energy by using these in your dryer. They help separate the clothes to allow the warm air to circulate.
\$6 for one or two for \$10



RABBIT POM POM EARRINGS

Sterling silver rabbit hide earrings. Quirky, soft, and fun! Over 15 different beaded options available!
\$40



RABBIT FUR BRACELET

Rabbit hides attached to a leather snap on bracelet (measuring 1 1/4" x 9"). Fits small to medium wrists.
\$40

SHOP

HANDCRAFTED GOODS CONTINUED



CUSTOM WOVEN RUG

Choose a size and color(s) and Emily will hand weave you an alpaca/sheep rug. So soft!! And unique!



COMFREY SALVE

Many folks use comfrey to treat bruises, wounds, aches, and pains. It's also an excellent moisturizer!
\$8/ oz



100% BEESWAX CANDLE

Enjoy the golden light from these adorable candles and though they are unscented, they emit a gentle and pleasant honey scent. Burns for 6+ hours.
\$12 each



RABBIT FOOT KEY CHAINS

Tails also available too. Super fluffy!!
\$10 each



WOOL SPONGES

An eco-friendly sponge that provides a gentle, yet powerful scrub to your body or around the house. The antimicrobial and antifungal nature allows the sponge to stay fresh for longer!
\$15 for a pack of two



WOVEN WOOL TRIVET

Handwoven, made from our sheep's and alpaca's fiber. Nifty for around the kitchen! Machine washable, though may shrink.
\$35

MOUNTAIN IN THE MIST

SHOP

FORAGED FROM THE FOREST



ARTIST CONK

This neat mushroom provides you with a unique canvas to write a message or paint a picture. What a delightful gift!

\$10 for small or \$20 for large

MORE FOREST GIFTS COMING SOON

FAQ

Why is the wifi not working?

If the wifi is not working it's most likely because there is a power outage. Depending on the storm, these are usually fixed within a few hours - days. This happens frequently in winter months. There is cell service available at the overlook 6 miles east of here. The sauna and shop lights are also on grid and will turn off with a power outage.

Why is the sink not working?

To use the sink, the handle must be pushed all the way to the rear position and pulled out. See photo. If there is no water coming out in this position AND there is no wifi, there is likely a power outage. If there is no water coming out in this position and it is very cold, the pipes are likely frozen. You can find a gallon of water in the kitchenette.



How do I start a fire?

1. Crumple up a few pieces of paper and/or a fire starter and create a "base".
2. Carefully add several pieces of kindling (small/thin wood/sticks) in a cone or lean-to shape over the base of paper.
3. Gently place a couple medium sized logs on top of the cone, being careful not to disrupt the cone shape.
4. Light the paper and ensure the kindling catches fire. Use the pocket bellow (the little silver tube) if needed to make it catch fire faster, but be careful not to blow it out!

