



Folktale Cider: Community Impact Statement

Oyama offers more than stunning beaches and bountiful orchards—it thrives on a deep sense of community. We take our role in representing Oyama seriously and strive to contribute to its charm. Folktale Cidery will serve as a gathering place for residents and visitors, reflecting the whimsy and warmth of this exceptional corner of the Okanagan.

As a liquor-primary manufacturer, our focus is agritourism—crafting our cider from locally sourced fruit and creating a welcoming space from our family-oriented orchard. Our business model emphasizes on-premise sales and delivering a memorable customer experience.

Capacity and Liquor Service Hours

- **Capacity:** Indoors: 30 people | Outdoors: 60 people.
- **Hours of Operation:** Open daily, 9:00 AM – 10:00 PM (liquor service ends at 9:30 PM).
Note - Hours will vary, and be reduced greatly in shoulder seasons.

By operating year-round, we aim to provide consistent service to residents throughout the seasons, while the majority of the community closes for the winter months.

Our tasting lounge will adhere to all ALR and LCRB guidelines. While we won't offer a full-service kitchen, we'll provide thoughtfully curated small bites, including locally made dips and charcuterie boards to complement our cider, and work in harmony with the locally-loved Pane Vino, Gatze Farms, and OKF businesses.

Location and Impact

Folktale Cidery is designed to operate as a respectful tasting lounge and cafe, not a bar. We will maintain reasonable noise levels through managed policies, including:

- **Noise Management:**
Limiting live music hours and keeping volumes to conversational levels.
Outdoor family activities will close at 7:00pm to ensure minimal disruption.
Outdoor music and patio seating will close by 9:00pm to ensure a peaceful atmosphere.
- **Responsible Service:** Encouraging respectful behavior from patrons and providing additional training regarding responsible service.
- **Light Pollution:** Exterior lights will be turned off by 10:30pm to preserve Oyama's serene night skies.

Enhancing Community and Economy

- **Local Jobs:** We'll create local employment opportunities, reducing commute times, and strengthening the local economy.



- **Supporting Farmers:** Our ciders will be crafted from fruit grown on-site or sourced from nearby farms, sustaining and incentivising local agriculture.
- **Inclusive Environment:** We aim to foster an inviting and accessible space with handicap-friendly facilities and inclusivity training to ensure all guests feel welcome.
- **Culture:** We hear so often that there are limited activities in the area. We will strive to provide opportunities for local musicians, artists, and performers to bring their talents to our humble venue.
- **Active Visitors:** With the Rail Trail nearby, we'll cater to cyclists and hikers by providing bike racks and portable-friendly cider packaging.
- **Showcasing Local Industry:** Beyond cider, we'll spotlight Okanagan beer, wine, and kombucha, supporting the broader beverage industry.

Reflections on Our First Season

In just our first four months of operating under an outdoor-only picnic license, we had the incredible opportunity to connect with our community and establish our place within it. These months served as a true proof of concept—our visitors embraced not only our cider but also the atmosphere.

During this time, we were honored to receive 30 five-star Google reviews, with many highlighting our family-friendly environment, exceptional product quality, and warm, welcoming leadership.

We also listened closely to feedback from our neighboring residents, using their insights to refine our practices and strengthen our commitment.

With Appreciation

We look forward to building meaningful connections with the Oyama community and sharing our vision with all who visit.

Sincerely,

Blain and Christine Weber
Folktale Cider