

Minute for quality life and land use

Meeting was called to order at 7:03 by land use chair.

Highlight on last meeting will be send to us by slides, Jake is working on it and will send it to us.

The Regional Director's report, we were reminded of full board meeting, and also highlights on how one or two accidents are ongoing almost every week which is very dangerous, as you come down the hill at Goshen road and Stewartown road, eventually someone would get killed. This concern was reported to two Council members, Marilyn Balcon, and state delegation which is led by Linda Foley, David Fraser-Hidalgo and Senator Brian Feldman where they sent a letter along with several other county officials to the federal government trying to get a grant. This grant will be put to work to impact the community and make big improvements around Germantown. The Germantown community supports the grant to the high school, Seneca valley and the expansion of the sidewalks.

The Street outreach network is having the group of parents meet at the library this week. Maybe Wednesday evening to talk about ways that parents can try to work together with their own children in the community.

The next invitation of summer Peace programs will be sent to us, Summer Peace Program which is really call stopped the violence and bring awareness and maintaining peace and ended with the attendance of July 4th fire works (about 3,000 people turned over)

Crossvines, presented to us by Nadine Varela, although it was informal and short, it was very educative and informative. It's open to the general public, both walk insns and reservation are permitted, very affordable and all class/level of people are welcome.

The menu was placed in the chat but I will attached

Nadine Varela. General manager of the Crossvines

Farmhouse Bistro for restaurant and event space.

Crossvines are actually part of Compass Group which is restaurant associates and contracted by the Montgomery County Revenue Authority to operate the restaurant and the event space. Crossvines has been in the planning approximately 10 years but Saturday 7/8 was the grand opening, this restaurant and event center will serve the DMV area. American style menu that our executive chef his name is Louis Montesinos He comes from 15 years of working with Jose Andreas in Las Vegas.

The main vision for crossvines is to provide an amazing venue for food and for fun and for golf and also a place where people can come and learn about the wine pushing business there's a separate group that manages that facility and we partner with them to offer wine tastings and we will complement it with charcuterie and food boards things like that and just really be able to give the residents of Montgomery County an opportunity to have an. Upscale but yet casual fine dining experience in the heart of Poolesville.

Picture of when they did our ribbon cutting where you see Keith Miller is the CEO of the Montgomery County Revenue Authority and they are the owners of the crossvine could be find at the website. And so the Montgomery County Revenue Authority as some of you may know already on all of the golf courses in Montgomery County and they actually own the land.

Its goal was to not only bring economic development to this area, but to improve the agricultural reserve in terms of drinking and utilizing some farm fresh produce to make our food as well as to sell local products in our market area. But there was a lot of people involved with making this come to fruition and the idea is that it will improve that you can put the agricultural reserve with just growing of new vineyards and just become a destination location to not only make wines or grow your wines or grow your grapes, but to learn about the industry we're partnering also with the University of Maryland agricultural centers.

So the event space is large enough to have 250 people seated so you could have weddings and other events there.

Questions time

Chris O'Brien. Is that facility brand new? It was built specifically for the crossvines. Yes, it's brand new. It'll. There used to be a clubhouse there and a swimming pool many years ago. And they tore it all down and built this brand new. We just received the certificate of occupancy so that we could open up on July 8th and will they be serving local wines and local craft beers Yeah. So those are actually from grapes that are here in in the Maryland region.

"I go to Rockland's farm and Windridge wineries, which are great venues. Do they do their own wine, Grapes crushing, or will they be using this facility? I really don't know if they're going to use ours or not. We do have a crushed pad so that if there are some local. Wineries that may find it's a little bit too much. Or you've been small businesses that are trying to get started and want to be able to bring their grapes to us, then we will we have the crush pad to crush them to and we have the barrels to properly preserve and make the wine and then agent and bottle it and store it for them.

So that's an offering that the one Christian facility offers And if you kind of look at the picture a little bit, you'll notice that the building that's in the very background toward the towards the right, that's the actual right wine crushing facility. And you offer tours of that Yeah, we partner really with with Tyler Henley. He is one of the winemakers that oversees the wine crushing facility. And so we did have some tours that he set up this past weekend and we just kind of facilitated making sure people knew where they were going and he walked in through the whole wine making process for anyone that wanted to sign up for that tour. People are able to if they want to set up something nice, they were able to order flights through the room

Reservations are done on the website. Thank you Nadia this sounds like a wonderful place that Montgomery Revenue Authority is invested in that we also are carrying some of the from we're carrying crooked drive and from Silver Branch one of the local breweries in Silver Spring So we are capturing not only the local wines. we're incorporating not only the produce side from the farmers where we can use the ingredients in our food but also the winery and the breweries capturing some of their products as well.

Mary. First of all, thank you for the for presenting this crossvines. It looks wonderful and I can't wait to go there So I think you mentioned that there is firm to table. Did you sit out for the food or at the restaurants? Yes we are reaching out the executive chef along with some of the members of I'm trying to remember the name of the board that Keith introduced us to but they work directly with the farmers they have been working to get together instead of meetings on the best way for us to acquire some of their products so that we can incorporate them in our menu And do you have lunch and dinner or does it just yes we have two we have two services. It's lunch is from 11 to 3 basically but we will continue the lush menu up until 5:00 o'clock which is because the dinner service actually starts and we changed the menu at 5 but if someone comes you know we do the reservations up through about 245 or three o'clock

depending on the day and but we'll still serve if there is a walk in but they'll see the lunch menu until 5pm.

Mary, Perfect. it looks lovely. like I can't wait to go there. Thank you so much.

We're a 6 day a week operation. So we're closed on Mondays, the operating hours from Tuesday to Thursday are you know overall 11 to 9 and then Friday and Saturday we still open one hour later to 10 and then on Sundays we close at 8 OK so it provides an opportunity for to try to meet everyone's timeline and it's time that I last week was pretty busy with the grand open and stuff looks like.

Matilda. Thank you so much Nadine for your time with us. I had wanted to know if low-income families are taking into consideration restaurant restructure such as price consideration, EBT acceptance among others.

Nadine. You know everyone is welcome to come. I will tell you I'm just looking at what happened this weekend and we do have a kids menu. It's not showing here but we do have kids menu that has you know very typical hamburger French fries, chicken fingers and standard but there is a price range for everyone from as low as \$4 up to you know \$50. Thank you Matilda So do you accept EBT. Cards Is that a payment method that you accept maybe we don't have it at this time. We just accept the normal May you know Mastercard Visa, America's press discover but no, we don't have EBT. At this time in the future. I would have to really take that back to the revenue authority and see.

Matilda was pleased to know that some restaurant accept EBT, it's a big step that Baltimore City wanted to put forward. So let's hope that that's a showing of what's about to come. Thank you for letting me know. I'm sure with the Montgomery County Revenue Authority being the owners of this. If that's gonna come and be an opportunity in Montgomery County. I'm sure they'll let us know. Thank you so much indeed. And thank you Matilda.

Amanda, would you like to ask some questions? Yeah. Can you hear me Kinda on my on the road to a basketball game as usual. So I just wanted to say that I'm a Poolesville resident, so I've been watching the building go on as I drive Willard probably 8 times a week or more And the pictures and friends that went on opening were just amazing. Everybody in town is thrilled and you know, II posted the menu in the chat from a friend's picture Really excited to have, you know, this amazing facility in restaurant in our community. So I just wanted to comment that. So I'm so excited to hear that Amanda and I'm and I'm really excited because I have a lot of Poolesville students, residents that work here at the at the crossvine. And so we have an amazing team that has been assembled a lot of them came out of Poolesville High School and they're now in college and they're very passionate also as far as giving back to their communities. So we just have a really dynamic and diverse group of students and adults working in this facility and professional So it's really, really exciting Great.

Anything. Else Amanda, no, I'm just really thrilled. We're, we're always looking for in our small town another place to go. So it's nice to have another option because, you know, in Poolesville, we don't have a lot of options, right? And I and that's one of the reasons why we wanted to just make it accessible and affordable and yet. Kind of a little upscale. So it feels like looks like a country club feels like a country club that is not a country club. It's just beautiful, very country relaxed. Beautiful. I have food down here and just look with crunches like that, that's amazing.

Chris, I did it. You have you're your hand back up with you have another question. Yeah, I have a couple more I noticed in the pictures that you have a bar at seating at the bar. And do you need reservations for seating at the bar? Is that just walking? The bar is at the actual bar. It's a walk-ins. And then depending on

how the reservations are going, if the bulkhead we have left open. But if it gets really, really crowded, then. We'll start reserving off the bulkhead. The banquet area there. But we leave the bar as well. Cup. O. K. Great. Thank you.

Nadine, you're on the restaurant side, but I'm just curious that you know that in the menu you've got golf outings. Do you know whether or not in the. Grand opening ribbon cutting the Montgomery Revenue Authority discussed anything about the conditions of the Poolesville Golf Course? Have they done improvements to it over the years? And the last time I played there which was probably 10 years ago, it was a little bit long in the tooth and needed six grades and McCarthy County's got some really great public courses. I'm just curious if they've done anything to Well, I am so pleased to tell you that they have invested over \$2 million in upgrading the Poolesville Golf Course. It has dropped at gorgeous and I'm a golfer So the golf outings that we're talking about we have actually put some proposals together for some organizations that wanted to have, you know, a local tournament for their organization. And then they wanted to have a lunch, you know, finished with our dinner or breakfast kickoff finished with lunch. And so we partner with the golf course to put those packages together so that it's golf plus food and then it makes for a really great experience. Oh well, that is great news on both counts from both the cross vines and the golf course. Excellent. Thank you. I don't see any other, you know, go. I got Ruben. Would you like to have another question? And this is this is quick idea. I was just wondering, will there be any community events, you know where let's say you picking a weekend, you

They want some meeting space. They might want a nice lunch or a nice dinner. And so we have. The ability to, you know, to host corporate groups as well as, you know, women's groups, men's groups, whatever the case might be. And So there's lots of opportunities for folks to come out. The only thing we need now is just like a bed and breakfast. And then we we've got everything. OK, are there any other questions that anybody has on the board? The only question that I have is, do you have a Facebook account for that so that you're posting events so that it's another place that we can get information? And

2nd question I have is since it does say that teaching as you go out, are there going to be any types of classes or anything that are going to be held might like to have to do with you know, just the farm to table or any cuisine or like wine, wine making classes that you can actually enroll in. There are going to be classes that. I know are already affiliated with the University of Maryland. So there are students that are actually able to get the greed and certain type of winery and winemaking So that might be what that's referring to.

Bob Nelson. It has a question. Bob, would you like to ask, maybe. It's good to hear that you're open and serving. Yes, sir. I was looking on the website, and it indicates that you can book for inside, but on the pictures, it looks like there's some nice seating outside. Correct. How do you book for outside? Well, you don't. And the reason that we don't. the reason that you don't take reservations outside is because the weather, God forbid, it start raining and we've booked you outside. And then what do we do? And we've already booked inside.

Answer. So we leave the outside for everyone to come in, 1st come, 1st serve. If you come and you want to sit outside, you'll check in with our Hostess She'll give you She'll get you seated and get a server to take care of you. Or you can use our Q. R. Opportunity to order via Q. R. Code. Depending on what your needs are exactly how many are in your party. So outside we just leave it as to just if you come and you want to sit outside then you'll check in with the hostess to get seated out there. You have umbrellas there.

How much of your business plan was counting on people from Virginia to come to your restaurant? Well, I know that the county is working diligently in negotiations with you know, hoping to get those wipes very open and it's still not you know still on the table.

What I do know is that you know we're here to support and grow the Montgomery County Agricultural Reserve and the residents of Poolesville and the surrounding areas of Potomac and Rockville and Frederick and you know we just want to be a destination and an opportunity for everyone that's up here in the Montgomery County and we're also open to anybody from Virginia once. I noticed on the opening there were these tours that could look but we were we were busy because it came up pretty suddenly that were this was open We'd love to have you. Is there a \$40 fee to go through and the wine tours I'm not in charge of that would you discuss that with Tyler Henley but I know that they were charging 40 for this past weekend. But if you want to come to the restaurant and have a flight of the Cross Vines wine the three the celebration the white and the red front porch and red bar door.

Alright. Well, then, if there are no other questions for Nadine, thank then. Thank you so much for your time this evening. We all love the idea of farm to table that it's incorporating the agricultural reserve, only to support the farmers.

Local Businesses. So we have a lot of the local soap makers. We have a lot of the local coffee makers. We have their products in our market area. And so, we're retelling them. So we're giving them some business and some exposure as well. Great. Yes, First, we can be pleased to know that our county executive was one of the 1st people 15 years ago to come up with the concept with the Kate Miller and the idea was the partner with the University of Maryland for research. So, the University of Maryland put some funding into this. So their students can get their degrees. This promotes the agriculture reserve as far as an economic engine. They use the wine tress facilities to make their wines.

Any new business. No new business accounting sent them in the council was very pleased that the 4th of July we had 30,000 people come to Germantown for the fireworks and it was so big that they shut down the park. So the people kept coming. So they parked all over the streets of Germantown and illegally because they wanted to see him. But it went off with it without a hitch.. Exactly I would say you called. We do have a meeting. The football ethics Monday. And I think it elections. Everyone for some of you. We have some openings. So you can think of it. Sounds great. Thank you everyone for joining.