

**Mono County  
Community Development Department**

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**Planning Division**

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**USE PERMIT  
APPLICATION**

APPLICATION # _____	FEE \$ _____
DATE RECEIVED _____	RECEIVED BY _____
RECEIPT # _____	CHECK # _____ (NO CASH)

**APPLICANT/AGENT** Jake Suppa

ADDRESS 100 N. Bodie Hills Rd. CITY/STATE/ZIP Lee Vining, CA 93541

TELEPHONE ( 760 ) 914-0003 E-MAIL jake@suppafamilyfarm.org

**OWNER**, if other than applicant Joe Suppa

ADDRESS \_\_\_\_\_ CITY/STATE/ZIP \_\_\_\_\_

TELEPHONE ( \_\_\_\_\_ ) \_\_\_\_\_ E-MAIL \_\_\_\_\_

**PROPERTY DESCRIPTION:**

Assessor's Parcel # 13-210-24 General Plan Land Use Designation AG 20

**PROPOSED USE:** Describe the proposed project in detail, using additional sheets if necessary.

NOTE: An incomplete or inadequate project description may delay project processing.

Attached

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

I CERTIFY UNDER PENALTY OF PERJURY THAT I am:  legal owner(s) of the subject property (all individual owners must sign as their names appear on the deed to the land),  corporate officer(s) empowered to sign for the corporation, or  owner's legal agent having Power of Attorney for this action (a notarized "Power of Attorney" document must accompany the application form), AND THAT THE FOREGOING IS TRUE AND CORRECT.

Jake Suppa  
Signature

Joe Suppa  
Signature

4/19/18  
Date



Greetings! From your aspiring neighborhood farmer, Jake Suppa.

I grew up throughout Mono County and have a broad knowledge of the region. I have been assisting with my father's hydroponic tomatoes since the 3<sup>rd</sup> grade; this was also the first time I was introduced to Permaculture- these childhood experiences set me out on my current trajectory. After High School, I worked with Friends of the Inyo, a local environmental non-profit. Initially, much of the work was focused on wilderness trails; I was able to explore many mountain passes in 'pristine' conditions. This was then phased into travel management, where non-system roads in the Inyo Forest were restored to sagebrush habitat. Thereby, I have covered most all local land attainable by 4x4 or foot. Knowing I wanted to farm, I attended Evergreen State College, receiving a degree in Agriculture Science, Policy, and Design. Concurrently, I worked part time at two established vineyards (Cox Canyon and Paradiso Del Sol), on the Evergreen College organic farm, and at the Washington State Law Library as a clerk. After college, I knew I wanted to establish an operation in the area I love. Moving home, I found work with Mono County Community Development, where much of my expertise in agriculture has been utilized for Bi-State Sage Grouse Action plan implementation and completing a CDFA Sustainable Agriculture Land Conservation grant with associated reports and geodatabase ([www.bistatesagegrouse.com](http://www.bistatesagegrouse.com)). Ultimately, I aspire to acquire a lease at the Conway Ranch Aquaculture facility for a community-based farm, but as the political will manifests, I want to establish a private enterprise that combines local heritage with modern technological methodologies.

I am proposing to create a farmstead following an agritourism model.

At the base level, a Community Supported Agriculture (CSA) model will be followed, offering 'shares' with 'dividends' of traditional mixed veggie crops grown utilizing hydroponic, aquaponic, and biodynamic methods. Also, gourmet mushrooms will be grown year-round. These methodologies offer a biofiltration ability to the soil and water used. Regulated deficiency drip irrigation along with cold frame hoop houses will enhance productivity and conservation. Further, the philosophy of regenerative agriculture will promote ecosystem services, such as wildlife habitat, soil health, and water quality. If there are any questions regarding more details, I am happy to discuss.

Past the hopes to supply food to the local community, I also want to create the ambiance of historical settler's boarding house, where travelers were immersed in the culture provided by stories, food, and a place to stay. Temporary yurts will provide a comfortable luxury private room, while still maintaining a low footprint on the landscape. Guests will have the option to have farm to fork breakfast, and then enjoy the surrounding area by exploration and recreation. I have also proposed a few other marketing concepts that create a holistic ability to connect separate revenue streams by creating a value-added product to the farm lifestyle.

#### Suppa Family Farm:

Located off Cottonwood Canyon Rd in the Bodie Hills, in the historical epicenter of agriculture production for the Bodie mining town, Suppa Family Farm hopes to become a working farm that exemplifies the region's natural and cultural heritage.

In the modern social, economic, and environmental climate, a holistic approach must be taken in all aspects to be sustainable. Thereby, the Use Permit will reflect at the baseline a traditional homestead that will also take advantage of current trends to supplement the limited growing season.

Though the project will be a phased endeavor, it is the hope to gain all needed entitlements. I know some of these concepts are ministerial, but to provide a complete framework all activities are listed.

Already established, and supported by Mono County General Plan, is the hydroponic tomato and gourmet mushroom operation; a single-family house, and a permitted ADU (Director Review for increase of 640sf to 1400sf). The current methodology will be maintained- based on high efficiency technological applications and low impact non mechanical cultivation based on a market garden plan.

The proposed land use authority would provide infrastructure and landscape development for farm-stay yurts- with accessory bed and breakfast, a Class A (direct) cottage food permit, a farm stand 'store', massage/esthetics room, a native nursery, a cheese parlor, a mobile food truck, a Nano-brewery, and 2 "R/V" hook ups for employees.

- The farm stay yurts will follow a seasonal short-term rental model. As yurt's fabric membrane prohibits permanency in California, the operation will be approximately 6 months. 3-5 yurts (a total of 740s.f.; further, the temporary nature of the yurts offers a low foot-print and a flexibility towards square footage thresholds. The maximum occupancy will be 10 guests accommodated with private sleeping area with a common commercial kitchen, and 2 gender specific, CA Accessible restrooms. The common commercial kitchen restrooms will be a permanent structure not to exceed limitations of CEQA new construction/conversion of small structures, with an adequate septic system and water supply will be provided (pending bacteriological sample). A small parking lot will be provided for guests, 4290 compliant road, and building pad (<10k). CEQA offers categorical exemption 15303(c), "a motel or similar structure not exceeding 2500sf".
- An aquaculture pond, where effluent water is cycled through drip irrigation to cultivating plants. CEQA offers categorical exemptions 15301(h) water supply reservoirs, 15301(i), wildlife habitat areas and artificial waterway devices, and 15301(j) fish stocking by CDFW. CEQA CE 15333 (3,5) Small Habitat Restoration, stream or river bank revegetation for purpose of improved habitat and reduction of erosion and sedimentation. A stream-bed alteration and aquaculture permit will also be acquired by CDFW.
- The bed and breakfast operation will be regulated through Mono County Environmental Health to State standards. A Class A cottage food permit will also be acquired and held through Mo.Co. EH, allowing direct sale of value added products.
- A farm-stand is already a permitted use, but I would like to memorialize additional items to farm produce, utilizing 760sf of new construction. This would include elements that are complimentary to our farm lifestyle and methodologies, such as, hand crafted artesian jewelry, pottery, wool rugs, raw crystals, essential oils, candles, herbs, flowers, divination cards, books, etc. with future sales for cheese and beer. CEQA offers categorical exemption 15303(c), "a store or similar structure not exceeding 2500sf (1480 left after yurts, kitchen, & WC).
- A massage/esthetics/reiki etc. room to allow additional services to guests by my wife, a certified state therapist. CEQA offers categorical exemption 15303(c), "an office or similar structure".
- A nursery ancillary to cultivation; this would enable the selling of starts for gardens and give a direct source for future edible landscaping business. Also, I hope to integrate native propagation through tissue culture to make available restoration vegetation. CEQA offers categorical exemption 15333(1,4) Small Habitat Restoration Projects, revegetation of disturbed areas with

native plant species; projects to restore or enhance habitat that are carried out principally with hand labor and not mechanized equipment.

- A mobile food truck/mobile slaughter unit for farm to table or processing events. CEQA offers categorical exemption 15311 (c) "placement of seasonal or temporary use items such as mobile food units or similar items". Environmental Health and State regulations would guide procedure.
- A cheese parlor; which is regulated by State and Environmental Health standards. Another long-term goal, but with growth would like entry into the dairy market. CEQA offers categorical exemption 15303(c), "a restaurant or similar structure not exceeding 2500sf" (1000sf remainder).
- A Nano-brewery that utilizes as much site source product, i.e. hops and grain. This is a long-term planning goal, and most likely would be in-fill construction; CEQA offers a categorical exemption 15301(i)(3), "a restaurant or similar small commercial structure designed for an occupant load of 30 persons or less".
- Two RV hook ups for employee housing. This application of land use would seasonally provide employees to utilize two RV sites: a DMV regulated tiny house and a bus conversion; a typical seasonal employee would be characterized by WWOOF volunteers, as the gourmet mushroom and mixed veggie operations becomes certified organic. A future stable-barn/garage with an above habitable space apartment for a full-time employee will also be constructed in the future, though this is ministerial and a permitted AG LUD use. These parameters meet CEQA exemption 15193 Agricultural Housing Exemption.

In combination, the approval of these land use authorities would provide a comprehensive site, based on an agritourism model that supplements more traditional agriculture commodities.

I look forward to engaging on more of the nuanced points that support an approval of my project.

Thank you,

Jake Suppa

Suppa Family Farm

