

# NEWSBERG



Once the sign went up, the community became increasingly curious about Clementine, a new restaurant and lounge coming to Newberg in March. (Branden Andersen / Newsberg)

## Clementine Set To Open March 20 in Former First Street Pub

*The new restaurant and lounge will feature a new-American style menu, local drinks, live music, and more.*

**By Branden Andersen**  
Founding Editor

**NEWBERG, Ore.** — The old First Street Pub has sat quiet long enough: on March 20, Clementine is set to open its doors at 611 E. 1st St., bringing a wood-fired oven, craft cocktails, live music, and a new-American menu to downtown Newberg.

The project is a partnership between building owner Doug Petersen and the couple behind Loam Kitchen — Kim Lattig and Corey Taylor — who built the farm-and-forest-to-table restaurant and catering business after the pandemic.

Lattig and Taylor will oversee food and beverage operations at Clementine. Petersen, who purchased the building in 2023 with his wife Lori, will be largely hands-off.

“Loam is going to be kind of like our first child — we take it very seriously, very structured,” Lattig said. “And then Clementine is going to be like our second child, that we’re just letting be a little more wild and loose.”

That looseness is intentional. Where Loam leans into strict sourcing standards and refined tasting menus, Clementine is being built as something closer to a neighborhood living room — accessible, unpretentious, and open to a broad cross-section of the community, including families with children before 8 p.m.

The dining room, which can accommodate more than 100 guests, will feature traditional booth seating on one side and a counter-service area with couches and easy chairs on the other, giving the space flexibility for both casual drop-ins and sit-down dinners. A pool table anchors the front of the building; a large stage fills the back corner.

“Corey and I, we love music,” Lattig said. “We’re big music venue fans. On Fridays and Saturdays, after we close to minors, we’ll have some big live bands and fun en-

tertainment. So it’ll be kind of like a party — hang out, fun time.”

The menu — described as “new American” — is still being finalized. Taylor, who trained in Cajun-Creole cooking before moving to Oregon and has worked at restaurants including the Blue Goat in Amity and venues in Portland, is developing it collaboratively with a chef de cuisine the team is currently hiring.

“We want everyone to be excited about the menu, and to have a diversity of flavors and character on there,” Lattig said. “The collaboration will be a key part of that.”

The wood-fired oven will be central to the program, producing flatbreads and dishes like wood-fired mussels rather than pizza. Seasonal produce from local farms and proteins from local suppliers will anchor the menu.

Price points at Clementine will be more accessible than at Loam, Lattig said, which may mean sourcing from some larger distributors alongside local farms and suppliers to balance costs.

“We’re going to source really good products,” she said. “It’s core to who we are. The goal is to be really welcoming. We don’t want it to be a super expensive, bougie place.”

The bar program will feature a full craft cocktail list alongside a robust non-alcoholic selection — a hallmark of Loam’s beverage program that Lattig said reflects a desire to welcome guests who don’t drink. Local and small-production wines will be prioritized.

Clementine plans to open for dinner first, then expand to lunch in the following weeks, with brunch or breakfast service potentially to follow.



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## Ring by Spring: More Than an Offhand Joke at GFU

*George Fox University doesn’t promote “ring by spring” culture. Students say it doesn’t have to.*

**By Jayden Forsyth**  
The Crescent, George Fox University

**NEWBERG, Ore.** — During Welcome Weekend at George Fox University, speeches, events, and community fairs help new students settle into campus life. Months later, some still remember the offhand remarks: “You could be sitting next to your future spouse,” or “You’ll get your ring by spring here, don’t worry.”

Likely intended as icebreakers, those comments linger. And for many students at George Fox, the idea behind them — that college is as much a place to find a partner as earn a degree — is simply part of the culture.

“I think the culture is prevalent here, but I don’t know if it’s due to George Fox specifically or the administration,” said sophomore Emaleigh Pierce. “I don’t actually think George Fox pushes ring by spring culture. I think people do.”

Sophomore Elijah Argubright agreed. “If GFU wanted ring by spring culture, they would have married housing,” he said. “I think some of the culture does promote romance, but I don’t think it promotes engagement and commitment in that sense.”

The distinction matters to Pierce, who said students who arrive with outsized romantic expectations may feel pressure to rush.

“It launches people into hot and heavy relationships super early,” she said. “What’s her middle name? What’s his favorite color? Questions we asked in kindergarten — do you even know those answers?”



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*Newberg Habitat for Humanity, Volunteer ReStore* volunteers assist with sorting donations, helping customers, and organizing merchandise

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Friends of Chehalem House is a local nonprofit providing goods and services to low income individuals, families and the houseless community.

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# COMMUNITY NEWS

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## Social Goods' Historic Building Hits the Market for \$1.6 Million

*The taphouse, housed in a building dating to 1910, is listed for sale along with an adjacent lot home to Vino Oregon and Ricky's Tacos.*

**By Branden Andersen**  
Founding Editor

**NEWBERG, Ore.** — The historic building at 500 E. First St. housing Social Goods was listed for sale Monday, March 2, for just under \$1.6 million. The lot behind it, also owned by the Sikkens family and home to Vino Oregon and Ricky's Tacos, was listed separately for \$330,000 and is now under contract.

The business will remain open for the time being, co-owner Danny Sikkens said.

"We are taking things one step at a time," Sikkens said. "As plans become more defined, we will share updates directly with the community rather than speculate prematurely."

The building includes approximately 14,000 square feet of mixed-use space, according to the property listing on LoopNet. The main floor is listed at 5,692 square feet, with a 2,312-square-foot basement and a 5,692-square-foot upper-floor apartment.

In 2015, Danny and Robin Sikkens purchased the building, known as the Hollingsworth Building, for \$1.1 million, according to county

records.

According to George Fox University's Mapping Our History project, the building was originally a Presbyterian church built in 1910. In 1911, it became W.W. Hollingsworth Co. Undertakers and Furniture, a use that continued until the 1960s, when it became a real estate office.

The building was split into two units — 500 E. First St. and 502 E. First St. — in the 1960s, then rejoined around 1995.

In the 1980s, Dent's Office Supplies moved in, followed by the Newberg Bike Shop. The bike shop's owners, David and Cheri Herr, closed the business as they moved toward retirement.

In April 2016, the Sikkens opened Social Goods Market, an organic food store, along with wine storage operation Vino Oregon in the basement. After purchasing the adjacent lot at 108 S. Howard St., they leased it to David Strickland, who opened OSCyclery Newberg in 2017.

# JOHN KNOWS NEWBERG

## Buy, Sell & Invest



The Sikkens shifted to a taphouse model in 2018 after reviewing their sales data.

"To our surprise, after reviewing the sales, the taps is what was taking off, so we decided to expand on that," Danny Sikkens said in a 2018 email to Newsberg Graphic reporter Susan Brannon.

They expanded their tap offerings from three to more than 40, added wine and beer shelves, hired a chef to lead a food program, and sharpened their focus on family friendliness in the upstairs space — an emphasis that continued this year.

In 2019, the Sikkens added Newberg E Cycle Wine Tours to their portfolio.

Little will change until the property changes hands. If or when that happens, the new owner will make decisions suited to their goals, Sikkens said.



▶ Read the rest of the story at [newsberg.org](https://newsberg.org) by scanning the QR Code

Comic Diaries Ep. 48

Created by Brittany Long Olsen



BLD'26

See more of the Newsberg Funnies at [Newsberg.org](https://newsberg.org)

## UPCOMING EVENTS CALENDAR

### MARCH 10

**5:30 p.m.** — Chehalem Valley Young Professionals  
Dobbles Family Winery, 240 SE 5th St, Dundee

**7 p.m.** — NHS Choir Concert  
Drea Ferguson Auditorium, 2400 Douglas Avenue

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### MARCH 11

**6:30 p.m.** — Newberg Sustainable Solutions Monthly Meeting  
Newberg First United Methodist Church, 1205 Deborah Rd

### MARCH 12

**4 p.m.** — Seasonal Farm-to-Table Appetizer Menu  
Domaine Lumineux, 115 N Washington St

### MARCH 13

**3 p.m.** — Newgrass Festival 2026  
Chehalem Cultural Center, 415 E Sheridan St

**4 p.m.** — Seasonal Farm-to-Table Appetizer Menu  
Domaine Lumineux, 115 N Washington St

**5 p.m.** — Live Music with Gabriel Rodriguez  
Chehalem Valley Brewery  
2515 Portland Road

**6 p.m.** — Emo Night  
Stumptown Taps, 2401 Portland Rd A-6

**7 p.m.** — 'You Can't Get There From Here' Play at NHS  
Drea Ferguson Auditorium  
2400 Douglas Avenue

**7 p.m.** — Wine Disco  
LucidWild, 9380 NE Worden Hill Rd, Dundee

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LucidWild, 9380 NE Worden Hill Rd, Dundee

### MARCH 14

**9 a.m.** — Newgrass Festival 2026  
Chehalem Cultural Center, 415 E Sheridan St

**9 a.m.** — Bluegrass Brunch: a Newgrass Free Pancake Breakfast  
Chehalem Cultural Center, 415 E Sheridan St



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