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Huenachi

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Mariachi Huenachi— The Pride of Wenatchee

With 300 students in his program, Ramon Rivera is teaching students life lessons and helping Wenatchee's Hispanic community stay connected. (See My Workspace pg. 52).

photography by James Harnois



FROM LEFT Aaron Camerena, Luis Castorena, Esmeralda Valencia, Daniel Marquez, Kelly Madrial, Mayra Covarrubias, Pilar Cuevas, Margarita Villa and Ramon Rivera play a tune in the hills of Wenatchee.



CLOCKWISE FROM TOP The musical program is completely subsidized by the school district. Luis Castorena smiles while plucking his guitar. Director Ramon Rivera plays the trumpet. Kelly Madrial focuses on her violin.



Mayra Covarrubias sings and plays the guitar.





Students perform in charro suits, a sort of cowboy style.

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FEATURES

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Washington's Beeradise

Washington is synonymous with beer, from Bellingham (aka Beer Town USA) to the Yakima Valley, which grows most of the country's hops.

written by Jackie Dodd & Sheila G. Miller

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The Abundance Remains

Razor clams on the Washington coast are safeguarded from our greedy hands—for good reason.

written by Mike Allen

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The Sweet Life

Behind the scenes at the Theo Chocolate Factory in Seattle.

photography by Cameron Zegers



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Simple is beautiful in two Washington kitchens.

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Izaic Yorks came to running almost by accident, but he's making up for lost time with his performance.

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Haida Gwaii is off the beaten path—way off. But once you're there, the history (and ancient totem poles) will amaze you.



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photo by Bradley Lanphear
(see "The Abundance Remains" pg. 56)

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OUR STATE. OUR GEAR.



1889
Washington's Magazine

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CONTRIBUTORS



MIKE ALLEN
Writer
Razor Clam Feature

As dig after dig was canceled last season due to toxic algal blooms, I despaired of having the opportunity to get in any clamming. But one glorious weekend, the very same as the Long Beach Razor Clam Festival, clams tested safe for eating. What's more, the beneficence of WDFW raised the limit to twenty-five clams per digger. As I cleaned the family limit, I understood that old saw about the curse of abundance.
(p. 56)



CAMERON ZEGERS
Photographer
Gallery

As a native Pacific Northwesterner, photographer, and environmentalist, I love spending time photographing the unique spots that make the PNW what it is. Theo Chocolate is a Seattle-based organic, fair trade chocolate company, which I love; plus there is lots of chocolate to sample on the tours.
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SHAUNA INTELISANO
Photographer
Game Changer

Working with Michele was truly an uplifting experience. As we drove through the city, from billboard to billboard, she'd see a beautiful mural, or little smiley face spray painted on the sign and pull over to marvel and snap a pic. She's just drawn to and appreciates color, art and connectedness!
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CARA STRICKLAND
Writer
Gastronomy

Though Washington has been home for 20+ years, I never cease to be amazed at the wealth of riches here—especially food and drink. The hardest part of my job is choosing just a few favorite people and places to talk about each issue. This time, I'm featuring an under-the-radar restaurant in Spokane as well as the inspirational founder of the ingredient-focused DRY soda company, among others.
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1889

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EDITOR Kevin Max

MANAGING EDITOR Sheila G. Miller

CREATIVE DIRECTOR Brooke Miracle

DESIGN Allison Bye

MARKETING + DIGITAL MANAGER Kelly Hervey

WEBMASTER Isaac Peterson

OFFICE MANAGER Cindy Miskowiec

DIRECTOR OF SALES Jenny Kamprath

ACCOUNT EXECUTIVES Cindy Guthrie
Jenn Redd
Jill Weisensee

BEERVANA COLUMNIST Jackie Dodd

CONTRIBUTING WRITERS Mike Allen, Melissa Dalton, Michelle Hopkins, Jon Jonckers, Erin Middlewood, Ben Salmon, Cara Strickland, Naomi Tomky, Corinne Whiting, Mitch Wiewel, Gina Williams

CONTRIBUTING PHOTOGRAPHERS Jackie Dodd, James Harnois, Shauna Intelisano, Jon Jonckers, Bradley Lanphear, Kevin Light, Cameron Zegers



STATEHOOD MEDIA

Mailing Address:
70 SW Century Dr.
Suite 100-218
Bend, Oregon 97702

Portland Address:
1801 NW Upshur St.
Suite 100
Portland, Oregon 97209

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FROM THE EDITOR



WELCOME TO THE Bounty and Beer Issue. In fall, there are few things closer to heart and lips than these delights.

Between the covers, we look into the facets and people of the brewing industry that put Washington at the top of national consciousness of beer. From hops in the Yakima Valley to the emerging brewery scene in Bellingham that regularly pulls Canadians across the border for its fine pints, this culture is becoming more defined along the edges.

For the love of bounty, we duck into Wenatchee, the “Apple Capital of the World,” for this issue’s *Farm to Table* on page 28. At Stemilt farm, we are taken into the orchards where more is happening than meets the eye. You may hear it here first—the new “outrageously juicy” Rave apple, after many years of breeding and testing, is what apple lovers are raving about.

Out on the Long Beach Peninsula, clamming is making a comeback. Mike Allen heads out to the coast to find

rich golden treasure in the most public places. Turn to “The Abundance Remains” on page 56 and find out how to become an expert beach clammer yourself.

Back to Wenatchee for a moment to listen to the jovial sounds of Wenatchee High School’s mariachi band in *My Workspace* on page 52. Mariachi Huenachi was formed in 1999. Since then, it has become a national sensation, playing across the country while folding its sweet sounds into the heart tissue of Washingtonians.

One of my favorite finds in this issue is in the story of how a Pentagon-employed physicist became a legend in the secretive world of the hammered dulcimer. Rick Fogel left a government career to busk. Meet one of the country’s top hammered dulcimer craftsmen. Fogel’s story takes me back to high school. My dad always had the biggest St. Patrick’s Day parties, himself a Patrick and born to an Irish mother on St. Patrick’s Day. I remember a finicky man setting up a table with a horizontal harp at one of these parties in the late 1980s. David James, who would go on to win All-Ireland awards, then took out two wooden utensils and lightly struck strings on this harp. The sounds of an organ poured out of this little instrument. We are happy to learn that Mr. Fogel is a master luthier who is helping to keep the sounds of the hammered dulcimer in our ears.

Our *Northwest Destination* is Haida Gwaii, an archipelago on the west coast of British Columbia. The Galapagos Islands of Canada, it is called, takes us for a hike through old-growth forests and on to paddling into the blue waters of Port Clements. Perhaps the most striking part of this archipelago is the ancient totem poles that its native people carved more than a century ago.

This issue’s *Until Next Time* brings tough love in “Seattle Will Never Have Your Burrito.” This is a good commentary on Seattle’s transplants and their expectations of finding the same food in Seattle as at home. Give it up, Naomi Tomky urges, and live in the culinary wonder that is Seattle. Your favorite burrito from San Diego will be waiting for you ... in San Diego.

A handwritten signature in black ink, appearing to read "Tomky".

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photo by Don Detrick

Morning sunrise at Meadowbrook Farm with Mount Si in the background, near North Bend.



Kevin Liu

MORE ONLINE

Adventurers and foodies alike can find something to enjoy on Orcas Island. Get a taste of island life with our extended online photo gallery.

1889mag.com/orcasisland

WASHINGTON: IN FOCUS

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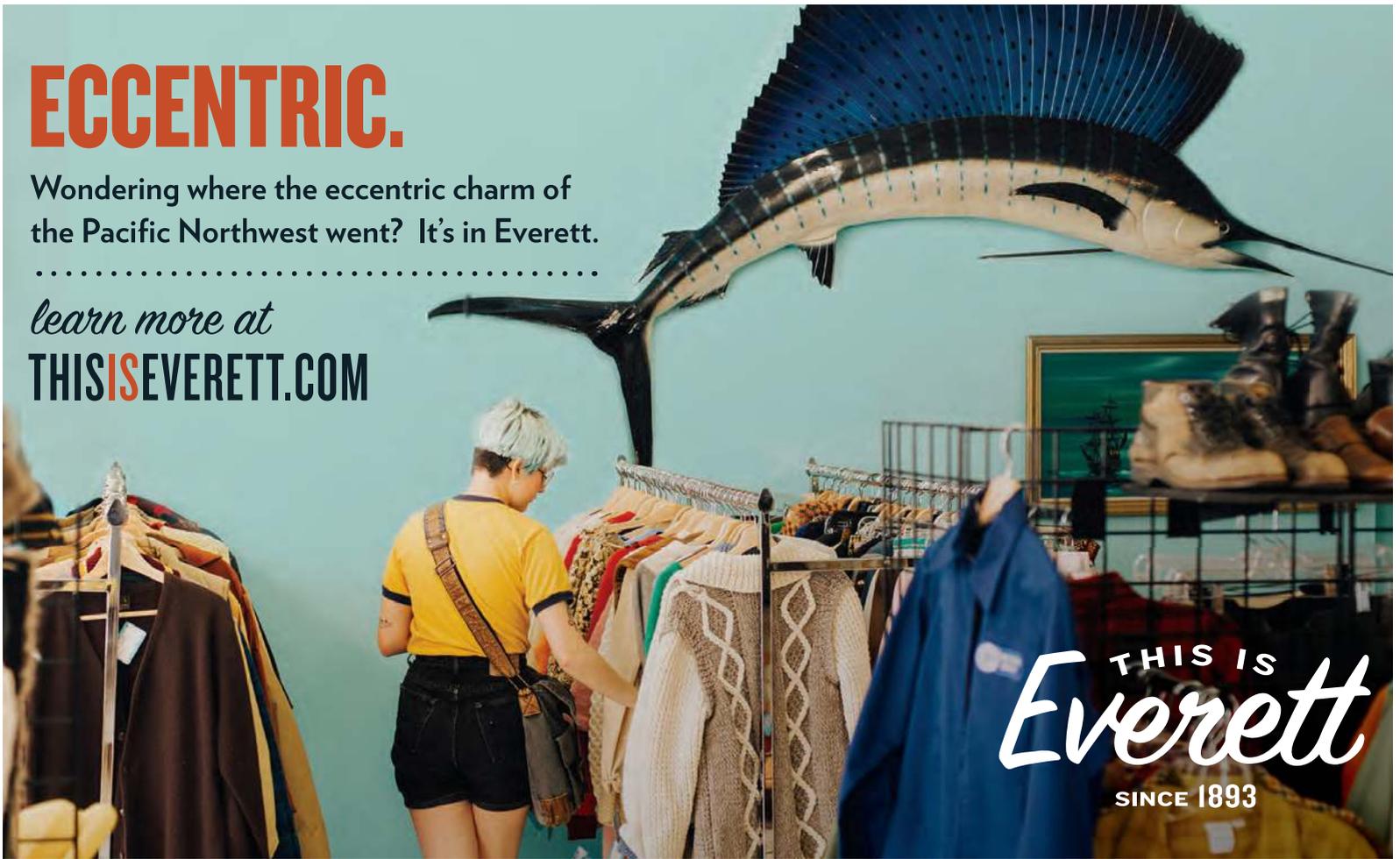
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Tidbits & To-dos



Chooka Boots

What better way to welcome fall than with a pair of Chooka's sleek, comfy rain boots? Matte designs and memory foam liner make them more comfortable than ever, in a variety of styles and colors from short to tall and traditional to colorful patterns. Plus, most styles are priced under \$100.

shopchooka.com



Stickman Leather bags

Stickman Leather, based in Renton, is a small-batch, 300-square-foot shop that handcrafts leather bags. All bags are crafted with top domestic-grade hides handpicked by the maker himself and, because of this, no single bag is the same. Stickman Products can be purchased from the online store or found at Pike Place Market.

stickmanleather.com



Hot Butter Rum Batter

Warm your hands around a cup of hot buttered rum with Harvey's Hot Butter Rum Batter. The company started in Bremerton in 1952, when bartender Harvey Hudson created his first batch. Soon everyone was asking to buy a tub of batter for home. Since then, it has expanded and now offers other products that you can order online or find in Pacific Northwest groceries, bars and restaurants.

harveysbrb.com



Moscow Ballet's Great Russian Nutcracker

It's not the holiday season until sugar plum fairies dance in your head. Or even better—on stage in cities all over Washington, **November 10-14**. Moscow Ballet's Great Russian Nutcracker will dance in Seattle, Spokane, Tacoma and Yakima, an opportunity to see some of the world's best dancers perform one of the most loved ballets.

nutcracker.com

mark your CALENDAR

Run Like A Girl

Grab your pink tutu and run with YMCA's Run Like a Girl Half Marathon on **October 7th**. The event is made to inspire girls to stay fit and have fun. All proceeds go to Girls on the Run Washington. Carbo load the night before at Bellingham Golf and Country Club to get ready to run with people of all ages who are ready to support.

runlikeagirlbellingham.org

mark your CALENDAR



mark your CALENDAR

Wine Country

On **November 24-26**, take a beautiful drive down to Yakima Valley's wine country and experience the Thanksgiving Rattlesnake Hills wine event in Zillah. Sip new and award-winning wines and dine on freshly prepared regional specialties.

rattlesnakehills.org



Woodinville Whiskey Company

In small batches, Woodinville Whiskey Co. serves up top-rated Woodinville Straight Bourbon Whiskey from grains out of Quincy. Named the 2016 Craft Whiskey of the Year by American Distilling Institute, this bourbon has smooth flavors of crème brûlée, spices, vanilla and chocolate, making it a holiday favorite.

woodinvillewhiskeyco.com

Musician Beyond Flannel

Great Grandpa forges its own path

written by Ben Salmon



WHEN YOU'RE A ROCK BAND from Seattle that uses heavily distorted guitars, people will almost certainly use the word "grunge" to describe your sound.

For Great Grandpa, that's only part of the equation. "For a long time we've claimed the 'grunge-pop-snack-rock' identity," and: the quintet said. "We feel like this description still paints a picture of what you might be getting yourself into by listening to [us]."

They're right. Great Grandpa's new album, *Plastic Cough*, is a delightful collision of sparkling melodies, prickly guitars and the chunky, churning low end of the band's

flanneled forebears. The sweet 'n' sour sound of songs like "Teen Challenge" and "Fade" place Great Grandpa credibly alongside other up-and-coming pop-rock bands with a '90s vibe, like Speedy Ortiz, Charly Bliss and Rozwell Kid.

In fact, Great Grandpa claims more inspiration from their contemporaries than from any bygone era.

"Most of us hadn't even listened to Pavement until after people started comparing us [to them]," the band said. "Now it's become a funny game of 'How many '90s bands that we've never heard will a journalist name-drop in their review?'" 🍿

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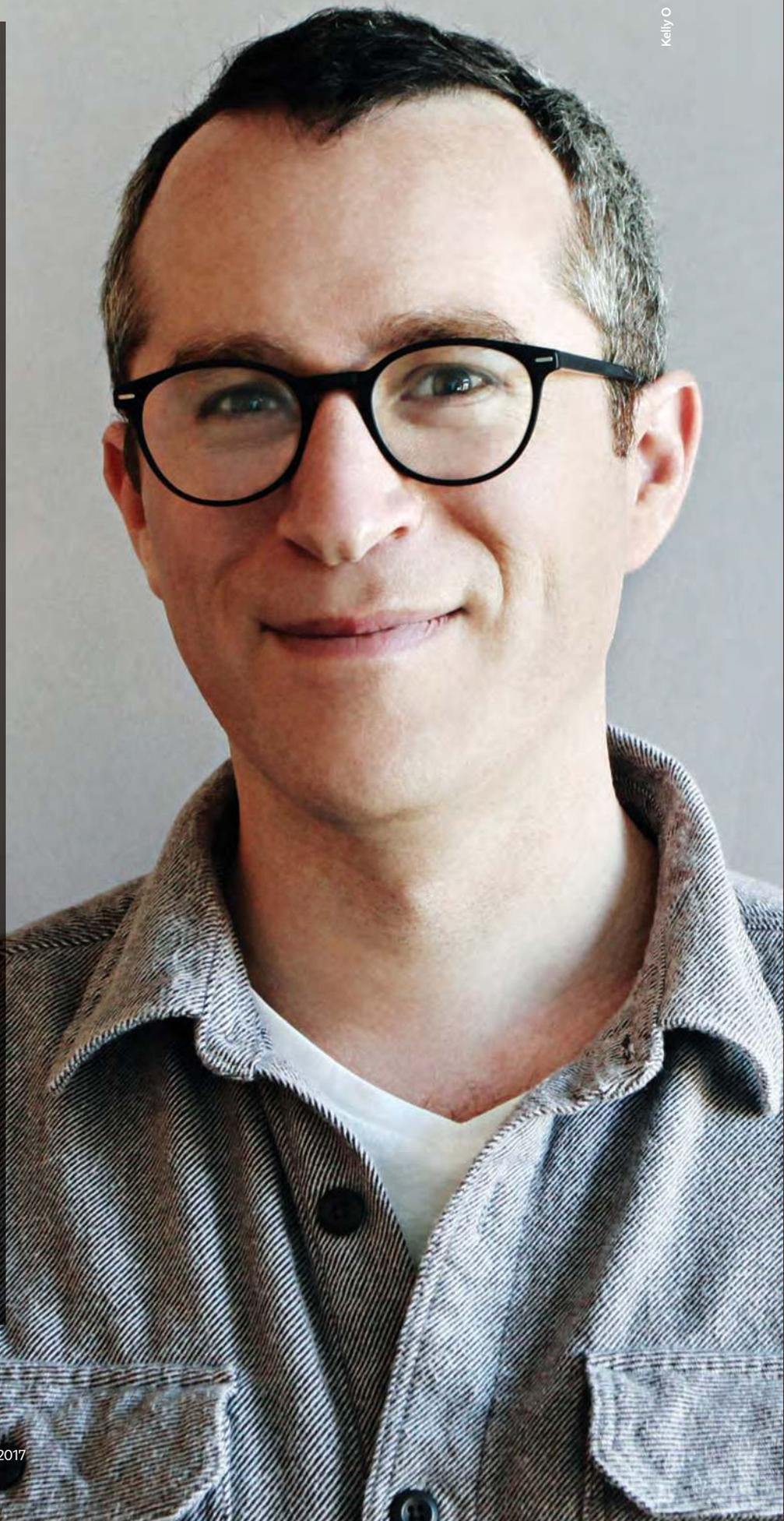
Finding Meaning
in Tragedy

Eli Sanders plumbs a murder case for forgiveness, love and other lessons

interview by Sheila G. Miller

IN JULY 2009, a young man climbed through the open window of Jennifer Hopper and Teresa Butz's home. Over more than two hours, he raped and stabbed the women. Butz died from her injuries. Eli Sanders covered the trial, and was awarded the Pulitzer Prize in feature writing for "The Bravest Woman in Seattle," his piece about Hopper's testimony. Sanders, a writer and editor at Seattle's alt-weekly *The Stranger*, was only the seventh alt-weekly writer to be awarded a Pulitzer since 1981.

Sanders took a year off from *The Stranger* to write *While the City Slept: A Love Lost to Violence and a Young Man's Descent into Madness*, an in-depth accounting of the crime and the people involved that came out in 2016 and is short-listed for a Washington State Book Award. He still serves as an editor and blogger at the alt-weekly, and co-hosts a podcast called Blabbermouth with Dan Savage. He also has a new project in mind, though he's not ready to talk about it yet. "I have learned to let things like that unfold on their own," he said.



“I felt more strongly that there was a bigger story to tell here. I had already been thinking about it, but the trial really clarified for me how powerful the individual stories connected to this crime were. ... It shines a light on the shortcomings in the criminal justice and mental health systems.”

» **This story must have been exhausting to cover—what pushed you to keep covering it and to make a book of it?**

The crime at the center of the story happened in 2009, and I wrote about it then and I became attached to it for a number of reasons. I didn't do much more writing about it past 2009, but I kept an eye on the story and I waited for the trial that was coming up. In 2011, the trial occurred and part of that was Jennifer Hopper, the survivor's testimony, which was unlike anything I'd ever experienced before and which compelled me to write the piece that I did. After that piece came out, and after Jennifer herself wrote something in *The Stranger*, and after the reaction to piece, I felt more strongly that there was a bigger story to tell here. I had already been thinking about it, but the trial really clarified for me how powerful the individual stories connected to this crime were—Jennifer's story, obviously, but also the story of Teresa, her partner who was killed, and the story of Isaiah Kalebu, which is upsetting and tragic but also illuminating. It shines a light on the shortcomings in the criminal justice and mental health systems.

» **Why did you select this particular case? As a journalist I'm sure you've come across a lot of murders in your time. And how did you get family and friends to cooperate?**

I really strongly felt that there was no purpose in going back through this crime and its consequences unless it had a worthwhile purpose, and that's what I explained to everyone closely connected to the crime who I wanted to talk to. So as it unfolded, everyone who I talked to ended up feeling that there was an important story to tell here and a purpose to telling it. For Jennifer, in part, it was to help share what was lost and what she had overcome and also her path to forgiveness, which is quite inspiring and amazing. And to share Teresa's story. And for Isaiah's family it was to help shine a light on the system that they, too, believe failed in this case. There are lessons to be drawn from this case.

» **How did you convert a couple articles into a book?**

The book is not a 300-page version of the article. The book looks at all three lives that intersected in this crime, and what all of them have to teach about love, loss, forgiveness and the major failings in our nation's criminal and mental health system. So a large process of the book was doing interviews and research, with the help of Teresa's family, with the help of Jennifer and her family and Isaiah's family. And it was also going through a lot of court records.

You get into this chase for court records—you have to be patient and stubborn. There were some records

related to the cost of Isaiah's trial that the court did not want to release at first, that had been sealed, and I had to go to court to get them unsealed. I felt like it was very important to do, but it required a huge amount of effort for one sentence in the book. But this particular sentence showed that the cost of incarcerating him before, trial, of trying him at the public's expense and jailing him for the rest of his life was a far greater cost to taxpayers than to have effectively intervened in many points previously when someone should have intervened.

» **What role did working at an alt-weekly have on your being able to get at this story so successfully?**

I think that the freedom that I was allowed at *The Stranger*, in terms of voice, in terms of length of story, taking risks with narrative style, that was a huge part of being able to put this story together.

» **It's easier to write about murder as a procedural—here's what happened at the trial today.**

But then it's easier for the reader to become numb to the actual human life and human cost that's involved, and the complexity of these people. If I didn't care deeply about this case and the people involved in it I could not have sustained seven years of working on this book. ■

Cocktail Card

recipe courtesy of
Bainbridge Organic Distillers

The Battle Point Old-Fashioned

3 ounces Bainbridge Battle
Point Organic Wheat Whiskey
1 teaspoon simple syrup
2 dashes Scrappy's Orange Bitters

Build all ingredients in a substantial rocks glass. Add enough ice to chill the cocktail quickly without diluting it—the bigger the ice the better. Finish the cocktail with a generous twist of orange, then add the peel to the glass.



Bartender Thomas Dodson serves a beer at the Queen Anne Beer Hall.

Beervana

Why You Need to Visit Queen Anne Beer Hall

written and photographed by Jackie Dodd

I COULDN'T DECIDE what surprised me the most—maybe it was the Pilsner Urquell in my hand, the one from Prague. The Prague version, as in the one that never makes it to the States and isn't the same as the brew we get in those green bottles. Maybe the most surprising thing was that Queen Anne Beer Hall feels a hundred years old in a charming, rustic, how-am-I-not-in-middle-Europe-right-now sort of way, and at the same time nothing feels forced or contrived about it. It could be either of those things, but it's not. The most surprising aspect of my visit to this large but cozy gastropub is how it ended, or rather when it ended. What started late one afternoon as a quick stop-in to interview the manager and get a few photos ended at nearly 2 a.m. with four new friends clogging up my Facebook feed with snapshots from a spontaneous evening. This is the goal the owners had in mind—build community and bring people together. The tables are communal to encourage mingling; there isn't wifi (a reminder to stay off your phone), and the staff is so friendly you'll think they know you from somewhere. It's like *Cheers*, but with better beer and old-world décor. Drop by and maybe you'll get lucky with the unfiltered, unpasteurized version of a Pilsner Urquell, or even better, with four new friends and an evening of great memories. 🍷

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Lavender is one of ten regular flavors available from DRY Sparkling.

Gastronomy

DRY Sparkling

written by Cara Strickland

SHARELLE KLAUS HAD four kids under the age of 7 when she founded DRY Sparkling in 2005. At least part of the reason was the lack of interesting non-alcoholic options available. She wanted something to pair with her food—the way she would wine or beer. Helped along by chef friends, she started with four innovative flavors—lavender, lemongrass, rhubarb and kumquat. Now there are ten regular flavors—all celebrating a single ingredient with minimal sweetness and ingredients. If you keep your eyes out, you might catch sight of an occasional limited edition flavor, like last year's critically acclaimed Serrano pepper. One sip of juniper or blood orange will give you an idea of how DRY spread from restaurant menus to stores and cupboards all over the country. Sip it on its own, or add to your favorite cocktail. 🍷

drysparkling.com

CRAVINGS

SPECIALTY COFFEE

While there are plenty of options at Velocity (brown sugar cardamom latte, anyone?), those in the know can order the arancia mocha—fresh orange zest, housemade semisweet chocolate sauce, espresso and steamed milk—an alchemy of flavor perfect for that nip in the air.

431 WATER STREET
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[@velocityporttownsend](https://www.instagram.com/velocityporttownsend)

SEAFOOD

The best seafood is usually within shouting distance of the ocean, and Oystercatcher, perched on Whidbey Island, is no exception. It's only serving what's fresh-caught, which sometimes means broiled Pacific oysters with bacon jam and hazelnuts, also known as paradise.

901 GRACE STREET
COUPEVILLE
oystercatcherwhidbey.com

FRESH PRESSED CIDER

Not far from Pullman at Bishops' Orchard, try your hand at creating the liquid goodness of fresh-pressed cider—autumn in a glass. Be sure to bring your own jugs to take everything home (and call ahead to make sure they're ready for you).

904 WEST ADAMS STREET
GARFIELD
bishop-orchard.com

TAMALES

Los Hernandez Tamales has been around just over a quarter of a century—long enough for the word to spread far and wide. Although the restaurant offers delicious chicken and pork tamales, the real standout is a seasonal specialty—local asparagus and pepper jack cheese. Can't get them while they're hot? Los Hernandez ships to you.

3706 MAIN STREET
UNION GAP
loshernandeztamales.com

BEST PLACES FOR SANDWICHES

RUINS

Everybody has a favorite sandwich at Ruins, just across the river from downtown. Yours might be the chicken salad (with bacon and tarragon) or the bahn mi (choose from pulled pork or tofu). If you've got extra time, stop by this hot spot for dinner—the menu globe-trots on a regular basis.

825 N. Monroe Street
SPOKANE
[@ ruins.spokane](#)

GRINDERS HOT SANDS

A favorite since 2004, Grinders is known for large portions, East Coast Italian-style subs and live music. Don't miss the melt-in-your-mouth meatballs.

9811 Aurora Avenue North
SHORELINE
[grindershotsands.com](#)

ELLENSBURG PASTA COMPANY

There's a lot more than just pasta at this Ellensburg staple. Try the Prime Melt—prime rib, aged provolone and cheddar cheeses, tomato and dijon on old fashioned white bread.

600 N. Main Street
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Charred octopus is served with spicy tomato oil, potatoes and lemon-parsley salad at Italia Trattoria in Spokane.

Dining Italia Trattoria

written by Cara Strickland

ANNA VOGEL AND BETHE BOWMAN met while working for star chef Tom Douglas in Seattle before choosing Spokane's historic Browne's Addition for their own venture—a regionally inspired Italian restaurant with a focus on homemade pasta, fresh fish and produce and high-quality meats—now in its seventh year. Vogel is originally from Switzerland, very near the Italian and French borders. She came to Seattle by way of the NYC food scene. Her childhood home and penchant for world travel makes its way into her food—it's not surprising to see an Asian twist on her ever-changing menu, along with Italian classics. Bowman's warm demeanor ensures every guest feels at home at dinner or brunch in this cozy oasis just blocks from downtown. If you come in more than once, don't be surprised if she already knows your name and beverage of choice. 🍷

144 South Cannon Street
SPOKANE
[italiatrattoriaspokane.com](#)

Farm to Table Ripe and Red

Heading into Washington's orchards
for harvest season

written by Corinne Whiting
photos courtesy of Stemilt Apples

IF APPLES ARE YOUR THING, Washington is your place. In this state, the produce is delicious and the stats juicy. According to the Washington Apple Commission, on average Washington grows 125 million boxes (or 2.5 million tons) of apples each year, which get exported to sixty-plus countries. The state has about 175,000 acres of apple orchards, and Washington growers produce six out of every ten apples consumed in the country—more than any other state.

For generations, hardworking families have harvested their tasty products between August and early November. Take, for example, the folks at Stemilt Growers LLC, who have been working for more than a century in Wenatchee, the self-proclaimed “Apple Capital of the World” (since it ships and exports more apples than anywhere on the map). Stemilt, a fifth-generation, family-run operation, has been farming apples, pears and cherries since the early 1900s, and

they transitioned their first orchards to organic in 1989.

Brianna Shales, communications manager of Stemilt, said farming thrives in this part of Washington thanks to an arid, desert-like climate (warm days and cooler nights), not to mention irrigation channels that date back to Franklin Roosevelt's Reclamation Project Act of 1939. Stemilt grows many types of apples, from classic varieties like Golden





Delicious and Granny Smith to newbies like Honeycrisp, Pink Lady® and, as of this fall, the brand-new Rave™. “Every crop year is different,” Shales said. “That’s what keeps apples exciting and interesting.”

Shales expressed her excitement about Rave™ finally coming to the market (initially “in small ways”) in late summer, after a long process. She calls the brand-new variety “outrageously juicy” and very

refreshing, with a Honeycrisp-esque snap, a bit of zing and no over-the-top sweetness. Although its extreme juiciness won’t make the apple ideal for cooking, Shales believes it will really shine in salads.

Developed by a University of Minnesota research team, the apple has been in the making for more than two decades, since the first cross-pollination of two flowers. (In such cases, researchers test thousands of crosses until determining they’ve

created something that truly stands out.) “By the time it gets to us, they’ve convinced us [that this] apple has something special,” Shales said, at which point Stemilt commits to testing the apple in its orchards to assess how it does in this climate and these growing conditions.

Shales is also excited about SweeTango®, which has now “really come to maturity.” She deems Honeycrisp—harvested in September—a



LOCAL FLAVORS

great baking apple along with Golden Delicious and Piñata®, Stemilt's exclusive variety that aligns perfectly with Thanksgiving season.

"What distinguishes Stemilt products from the rest? Detail," Shales said. "In the farming world, you say that you win by inches, doing a lot of little things right. ... Our horticulture team is so talented." Countless measures are taken during production, too. For example, since the SweeTango® can easily bruise, employees gently set each one in a bin after hand-picking and clipping the stems.

Apple culture reigns throughout Wenatchee, where U-pick orchards and farm stands abound. Stemilt's retail store stays stocked with seasonal, orchard-fresh fruit plus local Northwest products like Winthrop's Blue Star Coffee. Shales advises visitors to load up here on the "biggest ice cream scoops in town" and Stemilt Creek Winery's Caring Passion, a bold merlot created in honor of the company's late founder Tom Mathison.

Every spring the Washington State Apple Blossom Festival draws thousands to Wenatchee and the state's oldest major festival. Highlights of the two-week

extravaganza include parades, a food fair, a pie eating contest and a riverside carnival. Other apple-centric celebrations span the state from Lake Chelan's Manson Apple Blossom Festival each May to Vancouver's Old Apple Tree Festival every October.

During autumn's harvest season, Northwest chefs get inventive with creations savory and sweet. Executive chef Tristan Chalker of El Gaucho Bellevue lists the Granny Smith as his top pick. "They hold up very well in baking recipes, and their tartness shines through more than any other apple," he said. "I





have been eating Washington apples my entire life, and I can immediately tell if an apple I am eating is from [here], the same way I can tell if I am drinking a wine from Washington. The terroir is unique.”

Aside from starring on the plate, Washington-grown apples get blended into popular creations by Seattle Cider, the

city’s first cidery since Prohibition; Tieton, owned by a third-generation Yakima Valley family; Lake Chelan destinations (like brand-new Cheval Cellars, Steelhead and Washington Gold Cider), plus outposts along the Olympic Peninsula Cider Route—like Finnriver, whose traditional offerings include the Sidra and

Apple Abbey. “The cool thing happening with apples in Washington state is that the Stemilts of the world are all looking for new varieties,” Shales said. This means that consumers and chefs will soon have even more juicy options at their apple-picking fingertips. 🍏



Washington Recipes Fall's Farm-Fresh Apples

Roasted Soft Shell Crab with Braised Honeycrisp Apple & Brussels Leaves

LEAVENWORTH | Kingfisher Restaurant & Wine Bar

SERVES 2

- 2 medium soft shell crabs, cleaned
- 2 tablespoons chopped Chervil
- 1 tablespoon lemon confit
- 1 small clove garlic, sliced very thin
- 1 ½ tablespoons extra virgin olive oil
- 2 Honeycrisp apples, peeled and diced 1/3 inch
- 2 large Brussels sprouts, peeled into individual leaves
- Juice of 2 lemons, zest of one
- 1 tablespoon water
- ½ pound cold butter, cubed

FOR SOFT SHELL CRABS

Pat soft shell crabs dry with paper towel and season with salt and pepper. Using a hot cast iron pan, add 2 tablespoons grapeseed oil and add the crabs. Cover loosely with a lid to prevent popping. After about three minutes, flip and cook for one to two minutes longer. Drain on paper towel to remove any excess oil. In a bowl, add Chervil, lemon confit, garlic and extra virgin olive oil, then add soft shell crabs and toss well.

FOR APPLES AND BRUSSELS LEAVES

In a small, heavy-bottomed stainless steel pot, heat up water. Once hot, whisk in cold butter, whisking constantly. Add juice and zest of lemon and season with salt. Set sauce aside in warm place until ready to use. To finish, add the Brussels sprouts and apples. Simmer gently for about two minutes or until the Brussels leaves and apples begin to soften up but no further.

Washington Apple & Dungeness Crab Salad

SEATTLE | Miller's Guild

Jason Wilson

YIELDS 18-21 MUFFINS

- 2 Granny Smith apples, peeled, whole
- 1 cup sugar
- 4 cups water
-
- 2 Honeycrisp apples, sliced in quarters, seeded and sliced thinly
- 8 slices bacon, cooked and rough chopped into ½ to 1-inch pieces
- ½ cup apple cider
- 2 tablespoons bacon fat
- 1 teaspoons whole-grain mustard
- 2 tablespoons olive oil
- ¼ cup apple cider vinegar
- 1 teaspoon chopped thyme
- 1 tablespoon minced chives
- 1 teaspoon kosher salt
- 2 tablespoon
-
- 1 large celery root
- ½ tablespoon kosher salt
- ½ cup heavy cream
-
- 1 Cameo apple, small diced, held in lemon juice with a pinch of salt
- 2 cups fresh Dungeness crab meat
- Zest of 1 lemon
- 2 tablespoons chopped herbs: tarragon, chives and basil, mixed evenly
- 1 tablespoon extra virgin olive oil
- 2 heads red or yellow Belgian endive
- 1 head radicchio
- 1 cup mature arugula
- ½ cup toasted hazelnuts, slightly chopped

Mix the sugar and water together and bring to a simmer. Cut Granny Smith apples in half around their middle and slowly poach them in the sugar solution on medium heat for 8 minutes. Allow them to sit in this solution to cool. Remove the apples and large dice them. Discard the trim. In a similar sauce pot, simmer the cider and vinegar until volume is reduced by half, add the mustard and shallots and reduce again for 2 minutes to cook the gas off the shallots. Cool the mixture slightly, then whisk in bacon fat, olive oil, herbs and salt. Reserve for dressing the salad.

Simmer the salt, celery root and cream until most of the cream has reduced and is almost dry. Place ingredients in blender and puree. Adjust seasoning as needed.

Toss the crab with herbs, oil, lemon and fresh small-diced apples, season as needed.

Build a salad with fresh apples, crab "salad," bitter greens, a warm vinaigrette, toasted hazelnuts and the large-diced cooked apples.

For additional recipes, go to 1889mag.com/recipes.



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Kitchen Refresh

These two recent designs are a chic take on the most popular room in the house

written by Melissa Dalton

Mark VanDonge



LEFT Soapstone counters and an apron-front sink give the kitchen a modern feel. RIGHT, FROM TOP The modern farmhouse borrows traditional white board and batten siding. The soapstone extends up the wall as a backsplash. The homeowners opted for a more casual farmhouse table over a more formal dining room.

Walla Walla: A Modern Farmhouse Kitchen

WHEN ARCHITECT AND POTENTIAL CLIENT first meet, there is a mysterious alchemy at work that dictates whether a collaboration will happen. It all boils down to whether they share the same vision for the project. This was not a problem for architect Alex DeMambro, when in 2014, an acquaintance told him that she wanted to build a "modern farmhouse" on the 2 acres near Walla Walla she had just bought. DeMambro could immediately envision what she meant and was game to make it happen.

"We have a very rich agricultural background here in Walla Walla," he said. "So when she said that she wanted to do a farmhouse, and a modern one, I said, "That's a vernacular that I think belongs and needs to be celebrated here." His client's request was elevated by the fact that she has roots in a longstanding family wine business in the area.

To craft a modern farmhouse from the ground up, DeMambro started with familiar shapes and materials. Take the house's exterior: It has a standard roof pitch sheathed in standing-seam metal and white board and batten siding. "As you drive around Walla Walla, you'll see these barns with these same materials," DeMambro said. "So we really felt it fit beautifully within the valley as a nod to its history." The more contemporary front door and black-framed windows signal the more modern attitude in the interior.

In the kitchen, the team wanted materials that fit in with a farmhouse but perhaps were used differently, DeMambro said. For instance, they chose soapstone for the countertops that would show a natural patina over time. Then they extended the stone slab up the wall behind the stove, to fashion an unexpected backsplash and form a striking focal point.

Elsewhere, they struck a careful balance between traditional and modern components. They paired white shaker-style cabinets with a bank of sleek flat-front walnut drawers. A classic apron-front sink and schoolhouse pendants comfortably co-exist with up-to-date stainless steel appliances. Underfoot, concrete floors with radiant heating are both practical and durable, yet the polished shine lends contemporary elegance.

DeMambro further tailored the layout to the client's daily life. The walnut drawers, twelve in total, act as a storage powerhouse for essential cookware and utensils, and let the homeowner style decorative items on open shelves. They cast aside a separate formal dining room in favor of a custom farmhouse table more suited to casual wine-tasting events. An adjacent butler's pantry, a petite space with a sink and wine fridge, provides the perfect spot for easy party prep.

Overhead, a steel beam salvaged from the family farm is an eye-catching accent at the vaulted ceiling and a reminder of how the newly built home pays respect to the region as well as the client's personal history. "She wanted to make sure she celebrated that," DeMambro said.





Harmony Weihs added 100 square feet, vaulted the ceilings and added skylights.



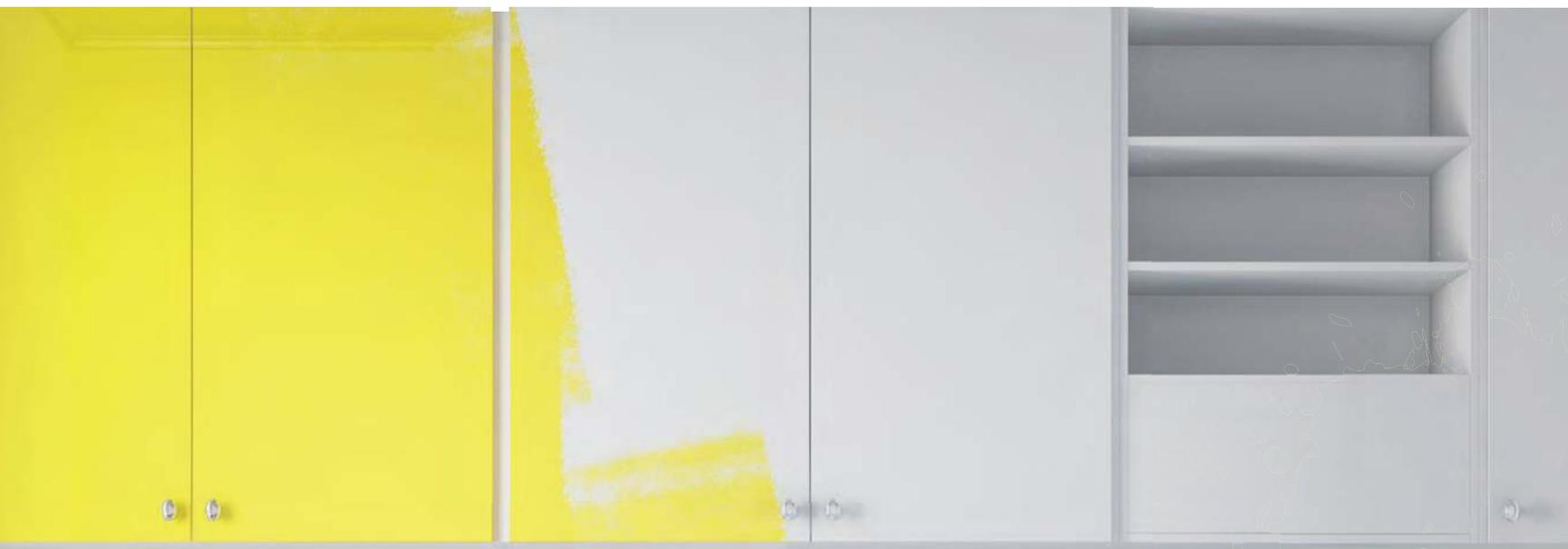
Kirkland: A Revived Mid-Century Hub

Harmony Weihs lived with the defunct kitchen in her 1960s rambler for four years. In that span, she had plenty of time to assess the room's faults. Her list was long. The cabinet doors were falling off, sub-8-foot ceilings made the already small footprint feel more cramped and dark, and the outdated electric cooktop took fifteen minutes to heat up. "Not boil, warm," Weihs emphasized. The final straw, though? Since the upper cabinets hovered a mere 17 inches over that cooktop, it was a tight squeeze to oversee the burners. "I couldn't even scoop soup with a ladle without hitting the underside of the hood vent," Weihs said. "I wanted more space, more height, and more light." In 2014, the lead designer and owner of Design Harmony initiated a top-to-bottom kitchen renovation in her own home.

Her approach was threefold: after gutting the room, she added a 100-square-foot addition, vaulted the ceilings to 11 feet at their peak, and integrated four skylights. "I needed bigger and brighter without adding a ton of square-footage," she said. Next, she zoned enough space for the essential kitchen functions, then designated spots for everyone who wasn't the cook. "Function in the kitchen is number one," she said. "It doesn't matter how it looks if it doesn't work day to day." Now, a separate coffee station keeps the caffeine-deprived out of the breakfast-maker's way, while a floor-to-ceiling pantry has lower drawers accessible to kids looking for afterschool snacks. New seating at the peninsula lets guests visit as dinner is being prepped.

For the palette, Weihs selected a neutral scheme of black, white, and grey, then layered in texture for warmth and visual interest. "Having taller ceilings and being in the Pacific Northwest, I didn't want a cold kitchen," she said. To that end, oak floors flow underfoot, tongue and groove paneling clads the ceiling, and an accent wall is covered in tumbled slate. Its charcoal tones underscore the veining in the adjoining quartzite countertop. The remaining walls are enveloped with oversized white tiles set in a herringbone pattern. "I don't like drywall," Weihs said. By matching the grout to the tile color, she ensured the tile application would be more textural and not compete with the room's other elements. A Dutch door painted a bright cherry red is the finishing touch.

By project's end, undertaking such a complete transformation was a heady learning experience for the designer, who came to her profession from the apparel design industry six years ago. "I learned to be flexible in the design and to let it evolve as it comes to life," she said. And while finally having a functional space to cook is enough reason to rejoice, it's also fun to see how certain details reveal themselves over time, such as the oversized window which overlooks a nearby greenbelt. It has become a picturesque focal point in the new space as it captures the changing seasons. Said Weihs: "It's like a piece of artwork." 🍋



DIY: Tips for painting kitchen cabinets

WHEN A TOTAL GUT JOB isn't an option, refinish the existing kitchen cabinets to enliven the room. Bonus, this project creates less waste, since the cabinets are being reused. Here are the basic steps for the process. (Warning: This will take closer to a week than a weekend!)

1. CHOOSE YOUR PAINT WISELY

While picking out a new color is definitely the fun part, make sure to choose a sheen that will hold up to the kitchen's extreme use. Food spills, water drips, grease and grime – all of it will end up on the cabinet doors eventually. Choose a finish that's durable and can be wiped down, like a satin, semi-gloss, or gloss sheen. Better yet, find a paint specially formulated for projects like this, such as Benjamin Moore's Advance line, a water-based alkyd paint that cures to a hard, furniture-quality finish. Test out samples from various brands by prepping and painting a board, then subjecting it to abuse.

2. CLEAN AND PREP THOROUGHLY

Remove doors and drawer fronts for easy access. Everything must be cleaned of all residual grease and grime. Fill any cracks, holes, or chips with wood filler. If replacing your hardware too, make sure it covers your existing holes, or else fill them, too.

3. SAND

Sand by hand with 120-grit to 220-grit sandpaper, depending on your cabinets' existing finish. Be careful with power tools—an electric sander might eat through a thin veneer.

4. PRIME

Don't skip this step, as much as you might want to. For best results, use the primer that goes with your chosen paint and lightly sand once this coat is completely dry.

5. PAINT

Using a sprayer or a brush, apply two coats for an even finish, making sure to let each dry completely between applications. A sprayer will create a very smooth and uniform appearance, while a brush can leave behind slight marks—all the better for easy touch-ups in the future.

Ideas for a Quick Kitchen Change-up

These kitchen tea towels fashioned from organic cotton and hemp are "slow made" in Bellingham by 112 James Street, a small-batch textile studio. The unfussy palette and patterns, think indigo chambray and French stripes, will subtly update your dish-drying or towel rack.

112jamesstreet.com
\$22



birdloft is a two-person custom furniture workshop based in Tacoma. In adherence to their motto—living light, making beauty—they craft high-quality pieces from reclaimed wood and steel that contains 89.5 percent recycled content. Since the wood is salvaged from agrarian and industrial buildings all over the region, any piece is sure to come with a good story. We like the flared silhouette of the Industrial Blonde Bar Stool, which can be custom-colored to match your kitchen's decor.

birdloft.com
\$275

With its distinctive eight-sided shape and stainless-steel spring handle, the Finex Cast Iron Skillet looks good whether hanging on the wall or sizzling on the stove. It's not just attractive, either. Handcrafted in Portland, Oregon, the solid construction makes it a future family heirloom.

finexusa.com
\$125-270





Izaic Yorks

Track and field athlete

Age: 23

Born: Detroit, Michigan

Residence: Seattle

WORKOUT

- At least three 10- to 12-mile runs a week
- Alternate days lifts weights and drills
- Interval training

NUTRITION

Izaic follows a vegetarian diet, although he doesn't consider himself a vegetarian

- Most of his protein comes from eggs
- Lots of fruits and vegetables
- Yogurt
- For a treat, nachos smothered in cheese and meat ... the works

INSPIRATION

His biggest inspiration is his younger sister, 22-year-old Brittany. Born with several disabilities and confined to a wheelchair, Brittany's zest for life and positive attitude drives him to work harder, seldom complain and be happy with whatever he achieves on the track.



Zach Doleac

Like the Wind

Izaic Yorks shreds the track

written by Michelle Hopkins

YOU MIGHT NOT have heard the name Izaic Yorks, but if you are a fan of track and field, this 23-year-old is one to watch. Last year, he ran the fastest collegiate indoor mile ever by an American—qualifying him for the Olympic Trials later that year, at which he finished tenth overall in the 1,500-meter race. As a member of the University of Washington track team, Yorks achieved one of the greatest seasons in the history of Husky track and field in 2015-2016.

Over the years, this affable runner has garnered several accolades and awards. Impressive, considering Yorks never envisioned himself as a runner, let alone a star athlete. It was more a case of elimination.

After being cut from the baseball team on the first day, his father decided to buy his 12-year-old son a tennis racket. “We grew up below the poverty line, so for my father to spend money on a good tennis racket was huge, but I really didn't like tennis at all,” he quipped. “So, my father suggested track and field. ... Initially, I wasn't excelling at it. When I won my first track meet at 14, it changed everything.”

After graduating from Lakes High School in Lakewood, Washington as a 4:04 miler, he initially attended the University of Portland before transferring to the University of Washington to be closer to his family. Interested in journalism, Yorks earned a degree in diversity studies.

“When I am done with running, I plan on returning to school to get a graduate degree in foreign affairs,” he added.

Right now, Yorks is solely focused on his running career. He went pro last summer and had already competed in ten track meets. Before each race, he mentally prepares himself by thinking positive thoughts and reading some of his favorite affirmations. “I got the idea from Bruce Lee [late actor and martial arts expert],” he said. “He believed that you could rewire your negative subconscious mind through positive thought.”

When he isn't on the track, Yorks and his wife, Courtney, head to the mountains. “When time permits, one of our favorite things to do is to find a hike,” he said. “I'm particularly fond of the Olympic Peninsula and Mount Rainier.” 🌲



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Sweet Music

Seattle physicist-turned musician makes the dulcimer sing

written by Gina Williams
photography by Jackie Dodd



IN 1972, RICK FOGEL PUBLISHED a master's thesis in the journal *Nuclear Physics* with a weighty title: "Measurements and Analysis of the $14\text{N}(\text{d},\text{n})15\text{O}$ Reaction at a Deuteron Energy of 5.16 MeV."

And with that, he was on his way to a career in science. Fogel worked at the Pentagon for two years, but the work wasn't satisfying.

"I decided I didn't really didn't like working for the Defense Department," Fogel said. "So I quit that job and started playing the dulcimer on the streets of Washington, D.C."

The physicist-turned-artist first began learning how to play and build hammered dulcimers in Charlottesville, Virginia. He said he found he could make as much money busking as he was earning as a physicist. Fogel grew up in Maryland, but moved to the Pacific Northwest in 1988. In Seattle, he founded his music-based business, Whamdiddle Dulcimer Company, and has performed all over the country. He continues to entertain crowds as a busker, typically playing on the streets of Seattle and La

Conner several days per week. He is known for his ability to play three hammered dulcimers at once, covering seven octaves. He's performed around the country at countless festivals and venues, including the Seattle Symphony. He was also featured on the PBS series *Craftsmen of the World*.

LEGENDARY BUILDER

These days, Fogel is something of a legend as one of the only builders of concert-grade hammered dulcimers in the U.S. and one of the few crafters of "bones," an ancient rhythmic instrument.

Bone Dry Musical Instruments, a supplier of hard-to-find bones and musical products, touts Whamdiddle bones as handcrafted from domestic and exotic hardwoods by a physicist. "This winning combination of top-grade material, brilliant artistry, and scientific expertise explains why Whamdiddle bones sound as good as they look."



FROM LEFT Rick Fogel performs live on his dulcimer. Rick works with his violin. The dulcimer is played with two “hammers”.

“When the spirit does not work with the hand, there is no art.”
—Leonardo da Vinci

Fogel said his philosophy of instrument building is that exceptional instruments are born from a craftsman well-acquainted with performing.

“As a performer-builder, I strive to integrate ideas learned in performance into the designing and building process because I believe that these significant details are the difference between an adequate instrument and an extraordinary instrument.”

The highly creative Fogel also teaches dulcimer workshops and creates musical accessories such as fiddlesticks and unique stone sculptures and pocket talismans, mainly using rocks from Washington state riverbeds.

SWEET TUNES

According to The Smithsonian, the name dulcimer comes from the Latin and Greek words “*dulce*” and “*melos*” which combine to mean “sweet tune.” In Greece, the dulcimer is known as the santouri and in India, it is called a santur.

The Appalachian dulcimer (mountain dulcimer) is much younger as an instrument than the hammered dulcimer and is constructed in a manner similar to guitars, banners and fiddles, while the hammered dulcimer is made with strings tuned to each pitch, such as pianos and harps. While mountain dulcimers are thought to be about 200 years old, hammered dulcimers are actually referenced in the Bible.

Hammered dulcimers are played by hitting the tuned strings with wooden hammers, which Fogel also makes.

LISTENING & LEARNING

Dulcimer fans can buy Fogel’s recorded albums and listen to music, as well as peruse his products such as dulcimers, hammers, sculptures and more from his website.

He also sells a variety of books, including *Physics, Music Theory and the Hammered Dulcimer*, a publication he said he wrote while living in a tent one winter at Point Couverden on Icy Strait in Alaska.

ENDLESS INNOVATION

Just when it seems he may have done it all, Fogel is busy channeling his creativity through innovation once again with a new form of entertainment—and the crowds are eating it up.

He said a friend from Spain recently gave him with a handcrafted “limberjack” or “jig doll,”—a wooden doll with loose limbs that appear to dance on the end of a board or platform. Fogel’s doll is painted to appear as though the doll is wearing a tuxedo. Of course, he took his limberjack setup a step further than the norm.

“I arranged for it to be played with a foot pedal while I play the dulcimer,” he said. “I can’t believe it. It’s been wildly successful. I make about six times more in tips while busking with the limberjack.” 🍷

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pg. 52

Kelly Madrial takes a moment to enjoy the music.

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LYNNWOOD, WA

Located at the intersection of I-5 and I-405, Hampton Inn & Suites offers newly renovated accommodations including apartment-style suites and fully-equipped kitchens.



STAYBRIDGE SUITES
MUKILTEO, WA

At the epicenter of Boeing and Washington's northern aerospace industry, this all-suite hotel is designed for extended-stay and leisure travelers who want a lodge-like retreat.



BEST WESTERN PLUS
NAVIGATOR INN & SUITES
EVERETT, WA

Near Naval Station Everett and Boeing, this aviation-inspired theme hotel with full kitchens was named the No. 1 upper-mid-price hotel brand by Business Travel News readers.



SPRINGHILL SUITES
BY MARRIOTT
BELLINGHAM, WA

SpringHill Suites provides spacious accommodations for business or leisure along with easy access to everything. The Chuckanut Lobby Bar serves dinner, local micro-brews, and cocktails.



TOWNEPLACE SUITES
BY MARRIOTT
BELLINGHAM, WA

Adjacent to the SpringHill Suites, the newly opened TownePlace Suites offers modern layouts and amenities that allow discerning, extended-stay business guests to work efficiently.

3-D Real Estate

Ova-Nee Productions brings 3-D virtual tours to real estate

written by Mitch Wiewel

Granite Countertops

Durable and easy to clean, the beautiful kitchen countertops are 3" solid granite in soft grey and gold.



Homebuyers can virtually tour real estate with the help of the Matterport Pro2 3-D Camera, pictured at right.

THE NEXT TIME you are in the market for a new home, you may find yourself wearing a virtual reality headset in your real estate agent's office. Gone are the days of scanning flyers and photos while trying to narrow down your home search—the Matterport sophisticated camera automatically captures 3-D data and stitches it together with 2-D photography to create a uniquely immersive experience, changing the way real estate agents and entrepreneurs buy and rent property.

Phil Gorski, a Matterport Service Provider (MSP), has always been a technology geek. He conceived the idea to start his own 3-D photography Vancouver-based business, Ova-Nee Productions, while waiting for a liver transplant. After being diagnosed with a rare autoimmune liver disease, Gorski reevaluated his career in the tech industry at IBM.

"While I was sick and waiting, and waiting ... being optimistic, I decided that if I do get healthy again, I'm going to do my best not to go back to work at IBM," he said. "Nothing wrong with IBM, it was a tremendous blessing. I just looked at my career and thought, 'How did I get here? And am I happy?' I'm not passionate about what I do."

While Gorski waited for his transplant, he read an article about a new technology, Matterport, and how it promised to change the real estate market with its 3-D virtual tours. Four-and-a-half years later, Gorski has a new liver and is an entrepreneur with Matterport. One look at an example of the 3-D virtual tour technology and his jaw dropped, as his clients' tend to do.

"I could see how this would have a huge impact on the real estate market," Gorski said. "It is really cool, as opposed to just photo slideshows and basic walk-throughs. It's like you were there. It's really hard to make a home purchase decision from afar, scanning real estate listings and photos and booking flights."

Gorski found his niche with Ova-Nee Productions by pounding the pavement and visiting real estate agents and business owners to

show them what this new technology can do. Gorski isn't sticking to housing, thanks to the abundance of Northwest breweries, resorts and other creative outlets that can benefit from the virtual tour technology.

Industry giants like realtor.com and the new Portland-based Vacasa have caught on to the Matterport camera's potential. The website, realtor.com, is supporting the 3-D immersive Matterport tours, offering preference to listings with a Matterport tour link. A vacation rental listing with Vacasa automatically receives a Matterport virtual tour included in its fees. Vacasa has found that virtual tours have positively impacted its vacation rental owner business.

When owners see a virtual tour offered by Ova-Nee, backed by the power of the Matterport camera's technology, they realize they are missing out by relying on simple 360-degree photos, or "sit and spins," as Gorski calls them.

One of Gorski's clients is a real estate agent who uses the virtual headsets rather than relying on computer screens to display the immersive virtual tours. Gorski brought in a headset and explained, "You don't need the Oculus Rift. You can use Google Cardboard, save money and find a headset for \$11 on Amazon." The agent purchased multiple headsets to share the experience with every client.

The next big thing for the Matterport virtual tour technology is a partnership with once-rival Google Street View. This past summer Google began supporting the virtual reality technology and offering the power of analytics behind it—publish a virtual reality space into Google Street View and find out exactly how effective it is.

Gorski feels good about giving people more visibility in a saturated online market. "I help tell their story and draw people in, and give an immersive feeling of what it's like." Gorski's virtual tours have cured the online and out-of-state gamble, anxiety and sometimes buyer's remorse of the real estate market. 🇺🇸

For more information visit ovaneeproductions.com and matterport.com.



The Washington State Convention Center will more than double in size.

Washington State Convention Center

written by Sheila G. Miller

DOWNTOWN SEATTLE'S convention center is about to grow. A lot.

The Washington State Convention Center already offers more than 205,000 square feet for exhibits, as well as 45,000 square feet of ballroom spaces and 57,000 square feet of meeting space. But thanks to a \$1.6 billion expansion, the convention center is going to more than double in size.

The project is expected to add 255,000 square feet of exhibit space, and according to Pine Street Group, the developer, sponsors expect the project will create 6,000 construction jobs and 2,300 hospitality jobs.

Construction is expected to begin in 2018, and the expansion is expected to open in 2021. Planning began in 2015, and the project cleared a big hurdle in June when the Metropolitan King County Council agreed to sell its downtown bus station to the project. 🇺🇸



Patricia Moss of Fine Art Investigations.

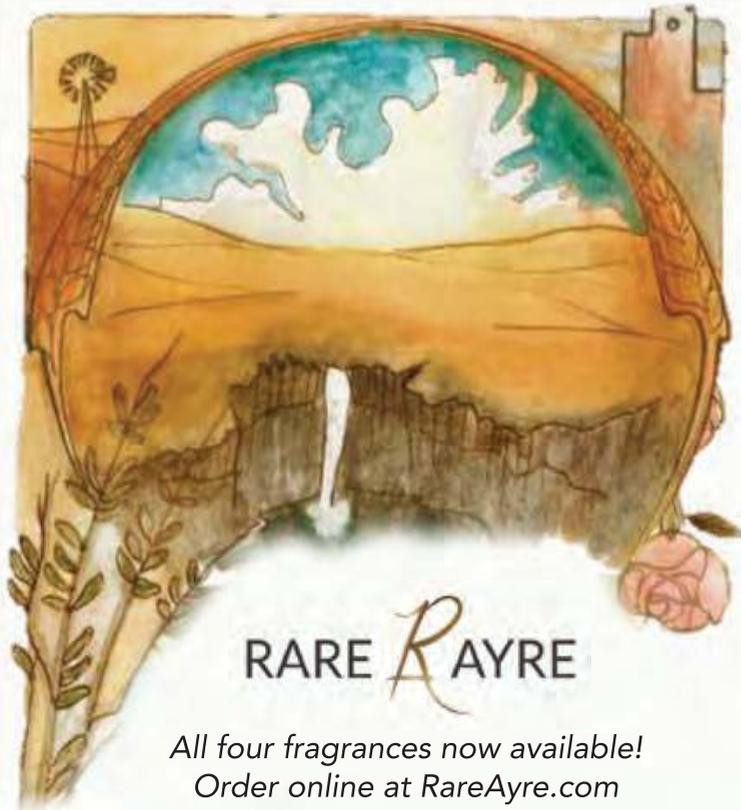
Art Sleuth

Patricia Moss investigates art for a living

interview by Sheila G. Miller

IF YOU'VE EVER wondered if that painting you found in your grandma's attic is actually a priceless work of art, Patricia Moss of Fine Arts Investigations is your gal. Based in Long Beach, she seeks the provenance of paintings using historical documentation, technical tools and a lot of expertise. >>





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Numbers and I have never been close friends. I am more comfortable with words and in solving mysteries, so I specialize in restoring the identities—and the stories—of the artists and subjects of nineteenth-century American portraits.

» **Someone with a master's degree in art history and history could have many different careers. How did you end up as an art investigator?**

My hearing loss helped lead to a career as an art investigator. My plan was to teach, but life is all about adapting to what you don't plan, isn't it? I already specialized in portraits by artist George Caleb Bingham who lived from 1811 until 1879. I am fascinated with people's stories and how those stories illuminate history, so I am drawn to portraits. People began to ask me, even before I began to lose my hearing, if Bingham painted a portrait others had questioned. My greatest professional strength is research. I learned to distinguish his work from his students' and colleagues' and expanded to other artists. Out in the world, there are a number of art appraisers who research paintings. Their primary purpose is to set a proper value on the artwork. But numbers and I have never been close friends. I am more comfortable with words and in solving mysteries, so I specialize in restoring the identities—and the stories—of the artists and subjects of nineteenth-century American portraits.

» **How does it work?**

I think many people envision an art connoisseur as someone who

knows a painting's artist with one glance. The truth is that the great majority of artists are not well-known nor instantly recognizable, but their identities are discoverable if a good clue exists. For me, "when" is the first question to be answered. Even though the clothing a portrait sitter wore looks old-fashioned now, then, it was at the height of fashion. Those fashions came from fashion plates. So, with a split screen, I put an image of the portrait on one side and, on the other side, scroll through my chronological image file. From experience, I usually know the decade immediately, but the fashion plates help me pinpoint "when" to within a year or two. I have 3,000 fashion plate images that cover the entire century. A good clue helps me determine the region where the painting was created. To quickly determine which artists were in the region at during that time, I created a database of names, dates and places from various reference texts for hundreds of nineteenth century American artists. After I know when and where, I can narrow down the "whose." Again, I split my screen and compare the image of the portrait in question with examples from the artists who were in the right place at the right time. I use consultants whenever possible and

coordinate scientific examinations for high-value paintings.

» **You do a lot of this for a moral, ethical and integrity-based reason.**

My undergraduate degree is in philosophy. My focus was on ethics, but I also had to study and teach logic. Now, ethics informs why I work, and logic informs how I work. Art, to me, is sacred in a way. It literally pains me when I see unscrupulous dealers attribute a painting to the most valuable artist or make up stories to entice buyers. Dishonest people play loose with the truth in all fields, but perverting art for personal gain feels particularly immoral.

» **What does an average day look like for you?**

I don't think there is an average day. Depending on the top priorities of the day, I may do genealogical research to determine the portrait sitter, or on an artist to ensure that the lives of the artist and sitter intersected. I may spend hours comparing an image of a portrait with examples of the work of a small handful of artists, sometimes examining details such as eyes, or ears or hands. I spend time keeping up to date with art news, watching auctions, corresponding with people

from all over the country—other researchers, curators and clients, I may spend all or part of a day writing—either a report for a client or on one of several long-term projects.

» **What are your clients like? Are they people who find something in their grandma’s attic and don’t know what it is, or museums, or a mix?**

Most of my clients simply want to know the truth about a painting, often one they inherited. Time has passed, memories have faded and no one wrote anything down. Most of these clients become friends. I’ve had clients who have purchased items at an estate sale or auction and are hoping they found a masterpiece and are disappointed when they didn’t. For others, I try to find a painting that may be a good investment. I’ve had clients from around the country, and one from Sweden. But the ones in the Northwest are the most enjoyable—I’m able to see the artworks in person.

» **What are some of the more interesting or odd experiences you’ve had researching the provenance of an artwork?**

Nearly every portrait mystery is interesting. One client inherited five family portraits, all by different artists, from the Colonial era to Reconstruction. Her family was fascinating. One ancestor vied with George Washington for the hand of Mary Custis. Another freed his slaves and paid their way to Liberia. By far the most interesting is an antebellum portrait miniature that the client thought might be the earliest image of Abraham Lincoln because the previous owner was distantly related to him by marriage.

It’s not an exact likeness because it’s a painting and not a photograph. Especially before photography, portraitists used artistic license like a plastic surgeon does today. They enhanced a sitter’s best features and

eliminated or improved the worst. The best artists gave us a feeling of the character of the person. The man in the miniature looked somewhat like Lincoln, especially the intelligent yet sad and gentle expression, but I did not think it possible. Logic told me the subject should be the previous owner’s grandfather. Research showed the date to be 1840-1842 and the artist to be Joseph Henry Bush.

Bush’s studio was in Louisville, Kentucky. I knew those facts ruled out Lincoln, but as I gathered still more facts to break the news to the client, I found that in the summer of 1841, Lincoln visited his friend Joshua Fry Speed in Louisville and that Bush was the Speed family’s portrait artist. WHAT?! The subject still could have been the previous owner’s grandfather.

In 1843, he studied anatomy with Bush’s brother at Transylvania University in Lexington, Kentucky, 30 miles from Louisville.

Which one was it? The miniature has been examined by one of the nation’s top conservators without a conclusion. An academic team who developed portrait-based facial recognition software found the miniature to be a “pretty good match” to Lincoln. After four years, I finally located a good photograph of the grandfather. He was a handsome man with a round face. He was not the man in the miniature. But, a photograph of another, older family member has the same dark hair, long face and a wandering eye. In the end, it is up to the individual viewer to look at all the evidence I’ve found and be the judge. ■



This miniature, attributed to Joseph Henry Bush and believed to have been created between 1840 and 1842, may be the earliest image of Abraham Lincoln.

My Workspace

MARIACHI HUENACHI

written by Sheila G. Miller
photography by James Harnois



First, the horns. Then the strings. A flash of sequins on a blue uniform. This is Mariachi Huenachi—Wenatchee’s pride and joy. Wenatchee High’s mariachi band was started in 1999, and today 300 students participate in the school district’s mariachi program. Three middle schools each have two classes (beginner and advanced), and the high school offers classes for freshmen, junior varsity and varsity. The band’s director, Ramon Rivera, teaches six mariachi classes each day.

Wenatchee calls itself the Apple Capital of the World. The region is also known for growing cherries, pears and other fruit. As a result, there is a large Hispanic community in the area (almost 30 percent)—migrant workers who stayed and now make their homes in Wenatchee.



Mariachi music, Rivera said, is like Christmas carols—everyone knows the words to all the songs. For many of Rivera’s students, mariachi brings the family together. “You can’t take grandma to Drake,” he said. “But with mariachi music, it’s music the whole family can go to. That’s the beautiful thing about mariachi music, it’s something the whole family can participate in.”

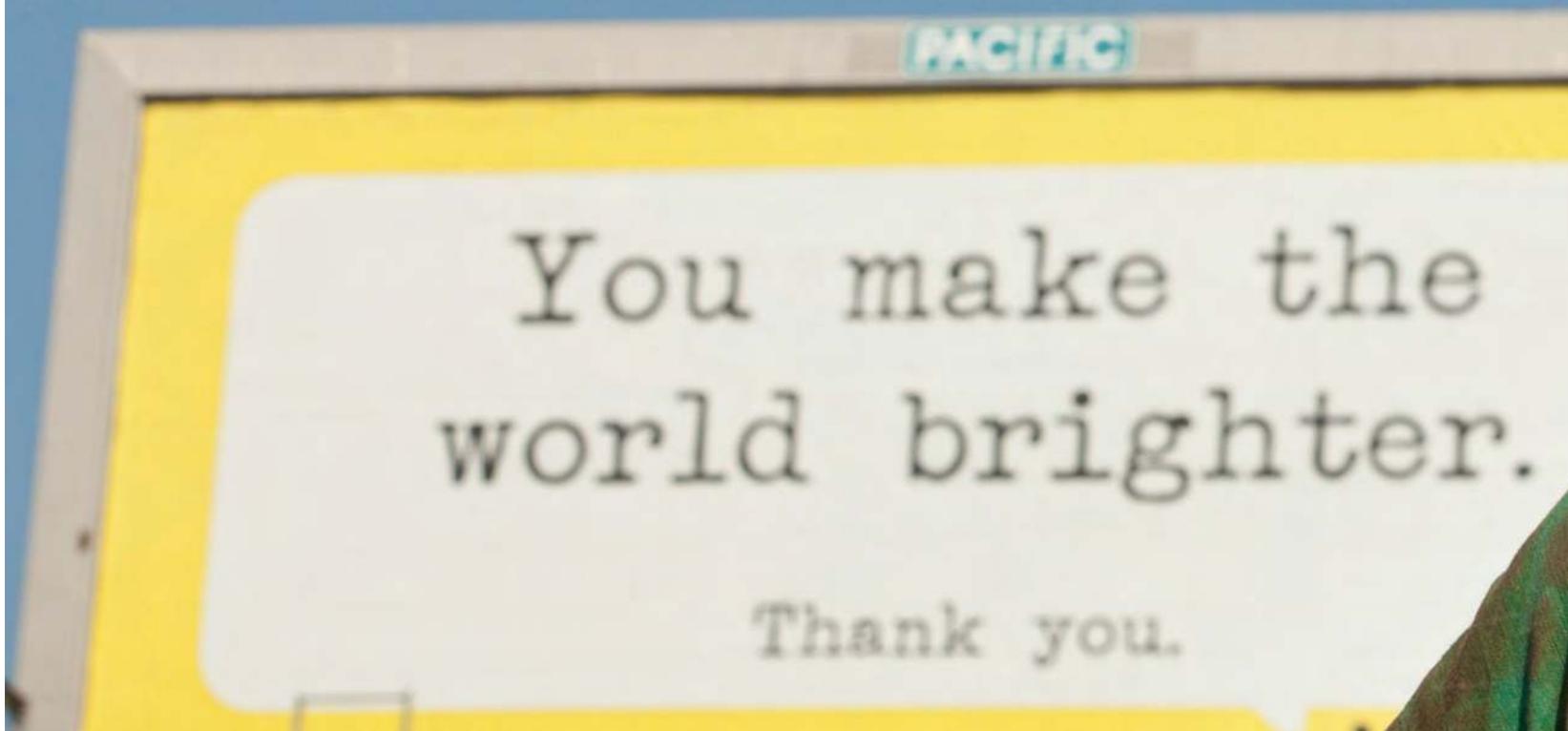
The group performs about forty times a year throughout the state and now, increasingly, across the country. This fall, Mariachi Huenachi will travel to Washington, D.C., to perform during Hispanic Heritage Month. Students pay nothing to participate in the mariachi program—their instruments, uniforms and other costs are covered by the school district. “The school district doesn’t believe in pay-to-play,” Rivera said. “A lot of these parents are farm workers. ... The mariachi program makes our district proud so the superintendent and the district really supports music education.”

Buoying Spirits

Bringing joy, one billboard at a time

written by Erin Middlewood

photography by Shauna Intelisano



BRIGHT YELLOW BILLBOARDS emblazoned with encouraging words have been springing up around the country thanks to a nonprofit based in Vancouver, Washington.

"I thought it would be nice to put positive thoughts out into the world," said Michele McKeag Larsen, 49. She launched The Joy Team after suffering a devastating professional loss during the Great Recession.

After the local magazine Larsen founded in 2004 crashed along with the economy,

she felt herself spiraling downward. She had trouble getting out of bed or leaving the house.

"I knew I was in bad shape when I saw a really bad car accident and thought, 'That person's lucky,'" Larsen recalled. "I heard myself and realized I had two small kids who needed a mother who was present."

She plunged into reading about people who suffered failures and then clawed their way back to success. The common denominator—they changed their thinking.

"When you have a daily practice of looking for the good, eventually you see more of it," Larsen said.

She started by keeping a gratitude journal. It occurred to her that spreading good cheer might make her feel even better. With her young children in tow, she began leaving uplifting postcards around her hometown in 2009. The message and the mission grew. Now the Joy Team places billboard and bus shelter posters in as many as 130 locations at a time, from Portland to Philadelphia.





Michele McKeag Larsen stands in front of one of her Washington billboards.

Instead of urging people to buy something, the billboards seek to spread good feelings with messages such as “Happiness is contagious. Start an epidemic,” or “You make a difference.”

“One of the things that’s so brilliant about the billboards is that they’re so unexpected,” Larsen said. “You expect to see a billboard for Verizon or Fred Meyer. But when you’re driving—maybe with the same thoughts rolling over in your head like ‘My job sucks’ or ‘I hate this commute’—and you see ‘You are so freaking awesome’ on our billboard, it shocks you out of it.”

The Joy Team’s 2016 budget was about \$20,000, money raised through donations and sponsorships. Larsen hustles to secure donated billboard and bus-shelter space, and designs the posters herself when she’s not working full-time as the communications manager for Educational Service District 112. She makes a push each spring for International Happiness Day on March 20. For example, this year The Joy Team had fifty messages in Chicago alone.

Each billboard reaches hundreds of thousands of people, Larsen said. Some who have seen the messages have told Larsen they

were life-changing. One told her by email, “Your simple message helped me through the toughest time.”

“People more and more are needing this joy for joy’s sake. We’re not selling products, saying ‘You’re beautiful. Now buy this mascara.’ When people realize we’re just trying to make you smile, it’s so refreshing that they fall in love with it,” Larsen said. “I just want to make people happy.”

THE ABUNDANCE REMAINS

SEEKING RAZOR CLAMS
on the WASHINGTON COAST



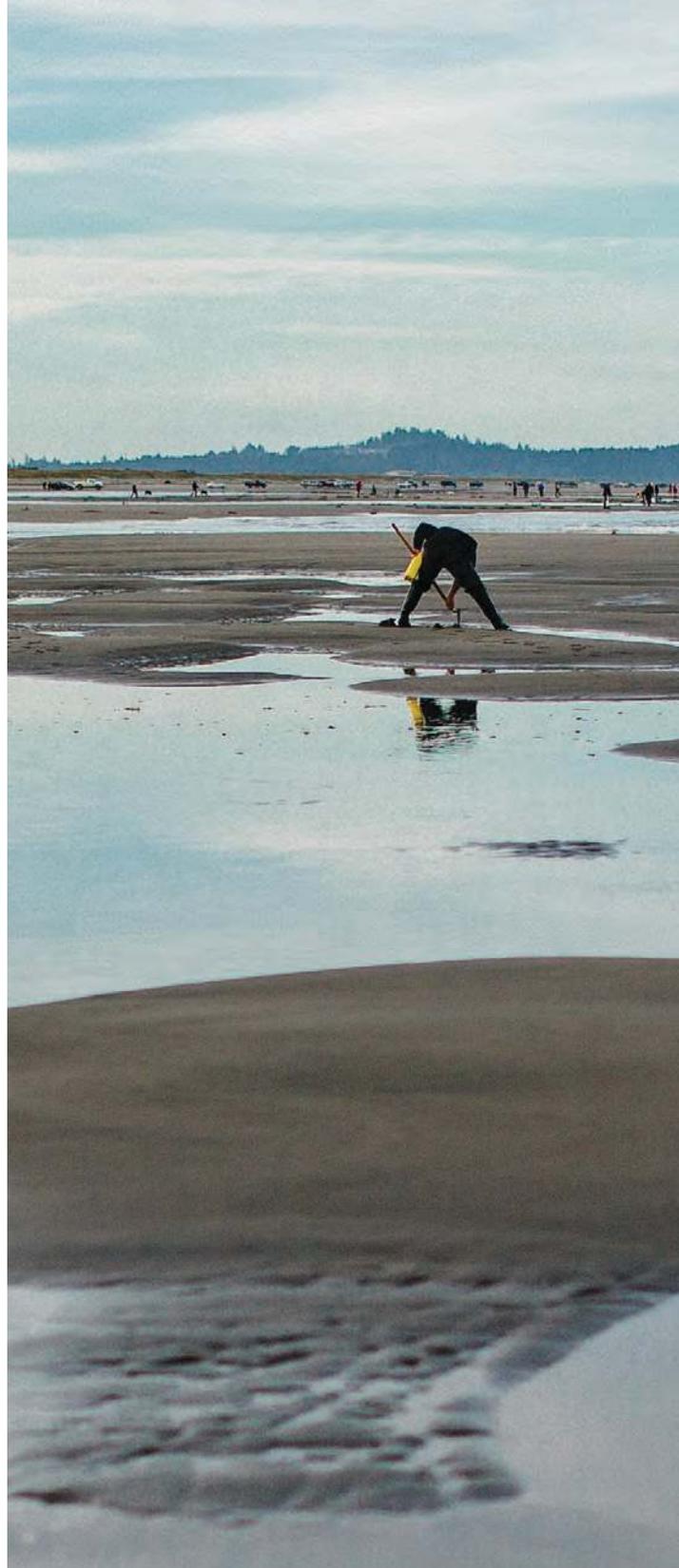
written by Mike Allen
photography by Bradley Lanphear

FROM LEFT Clammers stake out their site on the Long Beach Peninsula in April. A clammer digs in the wet sand.

THE EUROPEAN HISTORY OF the Pacific Northwest has been one of supernatural abundance, nearly exterminated. During salmon spawning season, pioneers wrote, Northwest streams appeared to be more fish than water. Camas lily blanketed the valleys so thickly, Lewis and Clark once mistook a meadow for an enormous lake. And on the beaches, said a journalist at *The Oregonian*, Pacific razor clams were dug out with plows and shoveled into wagon boxes.

Since Oregon biologist Vernon Brock went diving for razor clams offshore in 1938, it's been known that huge reserves of clams live under many feet of water, safe from the digger's shovel. The concern is that diggers' ferocious appetites for these immensely rich and meaty treats can deplete the intertidal population at any given time. Washington regulates them more heavily than Oregon does, and as a result the digging there is generally better, and yields bigger clams.





But on this May morning I'd driven up to the Long Beach Peninsula from Portland, and I'd been digging around with my clam tube for half an hour, and all I had to show for it is a sore upper back. It's supposed to be easy: just look for a dimple in the sand, center the tube over it, push down on a handle across the top to force the tube into the sand and around the quickly retreating bivalve, put your thumb over a tiny hole in the top to create a vacuum, and pull. The tube comes up from the

beach holding a cylinder of sand. Take your thumb off the hole, the vacuum breaks, and the sand cylinder comes sliding out, hopefully holding a fat clam.

This wasn't my first clam dig, but it'd been a while. A massive and persistent toxic algal bloom off the Northwest coast had kept beaches closed to razor clamming for nearly two years, as test after test showed high levels of domoic acid, which can cause permanent short-term memory loss, >>>



and occasionally death. A brief reprieve in May allowed one weekend of low morning tides open for digging—fortunate for the peninsula since that also happened to be the weekend of the Long Beach Razor Clam Festival.

Even when times are good, razor clam openers are special events on the Washington coast. From October until May the Washington Department of Fish and Wildlife (WDFW) opens specific stretches of low tides to razor clamming, usually three to four days over a weekend, and only for one low tide per opener—either morning or evening.

The Long Beach Peninsula has long celebrated the bivalve with a special fervency. Every clam dig creates a line of traffic snaking from Ilwaco, at the mouth of the Columbia, all the way to Oysterville, about 20 miles up the peninsula. Cars spill onto the beach itself as everything from sedans to super duty pickups cruise the hard packed sand, searching for the perfect spot. We'd rented a place in Ocean Park, just a brief walk from the beach, and although I tend to think the northernmost and remotest reaches of the beach must be the most productive, we opted to just walk down the road and clam right where we land. That might have been a mistake.

Although Willapa Bay oystering was the first natural extraction industry on the peninsula, razor clamming has been part of the draw for tourists since Henry Tinker opened the Long Beach Hotel in 1883. Wealthy Portland families would take a ferry from Astoria to Ilwaco and make their way up the peninsula, first by horse and carriage, then later by rail when the Ilwaco Railway and Navigation Company's railroad opened in 1888. By 1929, Long Beach was such a popular

destination, and clamming such a popular pastime, that the first limit was put on the recreational harvest: thirty-six clams per digger.

Today's limit is normally fifteen clams per digger, per day, but on this particular dig, the WDFW had raised the limit to twenty-five. But the tide would turn in two hours, and if I was going to get a limit, I needed to stop wasting my time digging up empty cylinders of sand.

In 1949, when daily limits were lowered to twenty-four, diggers revolted. Likely they had never paid much attention to the limits anyway, but the Department of Fisheries (the predecessor to WDFW) had finally begun to crack down.

Officers reported tourists stuffing clams into their wader boots or dumping hauls into their cars before returning to dig again. One digger was busted with 300 clams. A commercial harvester on a boat dumped his haul overboard whenever enforcement came after him. He was finally apprehended, by seaplane, with 500 clams. Newspaper writers giddily punned on clams as slang for currency.

Finally I saw it: a living dimple, a clam retreating from the vibration of my footsteps. Holding my plastic clam tube by the small cross member at the top, I put the open end of the pipe directly over the dimple, and pushed down into the sand. The fact that it penetrated the surface easily was a sign that a bivalve was down there, and this "silo" of softened sand its lifelong home. I pulled the cylinder to the surface, kicked it apart with my boot, and grabbed a fat golden clam from inside.

From there, the digging went quickly, as the tide had gone out





considerably since I started, and I filled my limit in less than an hour. From there it was time to help my little daughter dig some, as there are few things more adorable than a child marveling over the alien strangeness of some bizarre bit of wildness. As per the law, we took whatever comes up. Broken ones, crushed by the edge of the pipe as it chased the clam at an imperfect angle, and small ones, perhaps only two years old judging by the annular rings on the shell, went into the sack, along with perfect mollusks of satisfying heft.

Wastage is not only illegal, it's highly frowned upon. A 1969 letter to editor at *The Oregonian* fumed that, "On every low tide, the Oregonians invaded our beaches by the thousands. ... They bring with them their wasteful methods of digging. They are the main reason the Washington authorities had to close the entire coast of Washington to clam digging last summer at the height of the tourist season." >>



CLOCKWISE FROM LEFT Those seeking razor clams use clam tubes to pull the bivalve out of the sand. A happy clammer. The limit at the April razor clam event was twenty-five clams. A man reaches deep into the sand to retrieve his bivalve.



Once the limit on razor clams is reached, many take the food home to fry them up in buttermilk, bread crumbs and butter.

Those “wasteful methods” include discarding damaged or small clams in pursuit of a limit of fat and unblemished beauties. The problem is that even undamaged clams returned to the beach seldom survive, and become seagull or crab food.

The letter writer’s vitriol was directed at tourists, but the harm declaimed was the economic loss suffered by the tourism industry itself. Those losses, whether caused by clam wastage or not, are considerable. In 1964, it was reported that most of the lodgings in Long Beach had closed, with only the (still-thriving) Sherburne Hotel actively courting tourists. A 2009 study estimated the economic losses associated with recreational clamming closures due to toxic

algal blooms totaled \$24 million and more than 400 full-time jobs during just the 2007-2008 clamming season.

In fact, according to environmental historian Jennifer Ott, it was the Long Beach hotels and cabins, fearing the decline of their major tourist draw, that lobbied the state to conserve the resource in the first place, and the state responded. In addition to progressively tightening the limits, stopping wastage and imposing licensing and fees, Washington essentially barred commercial digging in 1964, limiting it to a few sand spits in the mouth of the Willapa Bay. The cottage industry of clam digging, driven by the canneries that existed primarily to can oysters, had been in decline for years, and tourism seemed a better economic bet.





The challenge isn't to keep the clams from going extinct, but to keep them abundant and large so that the digging is rewarding, and to protect the public health.

One of the people affected by the end of commercial clamming was the father of WDFW's lead coastal shellfish biologist, Dan Ayres. "I still have the shovel he used," Ayres said.

Ayres manages the razor clam fishery, and decides when to open public digs. The challenge isn't to keep the clams from going extinct, but to keep them abundant and large so that the digging is rewarding, and to protect the public health. Against these responsibilities, Ayres and the department have to balance the demands of the tourism industry. Too much restriction, and people go hungry, as was detailed in a recent piece in the *Chinook Observer*. During times of crisis, WDFW has been accused of everything from bureaucratic incompetence to actively trying to shut down clamming altogether. Talking to Ayres, it's evident that the department does want everyone

to get the most out of the resource. As evidence—the extra weight in my cooler thanks to the bonus limit during this too-brief respite from the toxic algae problem.

Back at home, standing over the kitchen sink, I began to clean the clams. Cutting sixty-odd clams from their shells, removing the viscera and rinsing away the remaining sand and partially digested food, butterflying each one, and packing them into containers for the freezer took me about two and a half hours. Abundance is indeed a curse. Then I rolled a few in buttermilk and breadcrumbs and fried them in butter, and the wisdom of our clam-digging forebears and the hungry greed of the forager was revealed in richness. 🍷



WASHINGTON'S BEERADISE



written by Jackie Dodd & Sheila G. Miller // photography by Jackie Dodd // illustrated by Allison Bye

FROM HOP FARMS to breweries to colleges to pubs, Washington is arguably the top state for all things beer. As you cross the Evergreen State, you can participate in the harvest of beer's best ingredients and sip some of the most iconic and diverse brews available. Join us as we check out Washington's up-and-coming beer town, Bellingham, discover just how important this state is to the cutting edge of the brewing industry, and learn how beer might just change the world.

WASHINGTON IS BEER CENTRAL

THE RAINIER BEER COMMERCIAL was deceptively simple. A two-lane highway in rural Washington with a breathtaking view of Mt. Rainier. As the motorcycle approached, its engine seemed to sound out these words: RAAAAAAAAAINIEEEEEEEER BEEEEEEEEEEEEER!

From these humble times, Washington's brewing industry has exploded over the past forty years. But Washington has always been at the forefront of the beer industry. Seventy-five percent of all hops grown in the United States are from the Yakima Valley. There's an American Hop Museum in Toppenish. Washingtonians have always had an important relationship to beer—over the past few decades, the rest of the country has finally figured it out.

Between July 2016 and June 2017, nearly 453,000 barrels of Washington-made beer were sold to importers and distributors within Washington, according to the state's Liquor and Cannabis Board. The vast majority of those (almost 94 percent) came from brewers that produce 60,000 barrels or fewer each year.

Washington is the only state with a beer commission—the commission receives 10 cents a barrel produced by every brewery in Washington (up to a maximum of \$1,000 per brewery) and puts on as many as twelve tasting festivals each year and uses the proceeds to market Washington's beer. According to the commission, there are 366 breweries in Washington today. Yes, 30 percent of them are in Seattle and King County. But don't count out any region of the state—there are breweries in far-flung locations such as Sequim, Chewelah, Index and Oroville.

And while much of the beer produced in Washington is quaffed in other states, many breweries are making a point of hanging onto that local feel.

Redhook, which is based in Seattle, has a pub in Woodinville and an outpost all the way in New Hampshire. It also just launched Brewlab, a new pub right in the heart of Seattle's Capitol Hill. The pub will serve as a sort of testing ground for new beers. Redhook is also launching a series of beers called the Washington Natives series, house IPAs that will have ingredients only sourced in Washington—they'll be consistently on tap at Brewlab.

Earlier this year Iron Goat Brewing, in Spokane, opened a taproom that was built using repurposed materials from

the site. Iron Goat has collaborated with breweries around the state and describes itself as having a strong commitment to "keep beer independent." One of its collaborators was Everybody's Brewing, a twee spot in White Salmon that takes collaboration to a new level.

Everybody's Brewing has collaborated with Backwoods Brewing in Carson and Grains of Wrath in Camas, among other Washington breweries. It also is willing to reach across the Columbia River to make great beers with Oregon breweries—a recent collaboration featured Big Horse Brewing, Logsdon Farmhouse Ales and Thunder Island Brewing.

One way in which Washington is likely to keep great beer happening is in its education of the next generation's brewers.

Eighteen states have community colleges or universities that offer some sort of craft brew training—most of those offer certificates, like a program at Skagit Valley Community College. But only a handful feature bachelor's degrees dedicated to the industry. Central Washington University, in Ellensburg, is among them, having launched the state's only craft brew degree program in 2015. The interdisciplinary program features coursework in everything from chemistry to sanitation to marketing to entrepreneurship. Students will graduate with a knowledge of the brewing process, but also the business of running a brewery.

**WASHINGTON'S
BREWING INDUSTRY
HAS EXPLODED
OVER THE PAST
FORTY YEARS. BUT
WASHINGTON HAS
ALWAYS BEEN AT THE
FOREFRONT OF THE
BEER INDUSTRY.**

A pint of beer on the patio
of Elizabeth Station.

CAN BEER SAVE THE WORLD?

IN THE WORLD of Washington brewing, there are myriad ways to differentiate your brewpub. One common theme that does more than just bring more drinkers to beer—through philanthropic work.

Many breweries offer kegs as donations to nonprofits or events, but that's the least of it. Breweries big and small are getting in on the action, and making the world a better place in the meantime.

Bale Breaker Brewing, in Yakima, recently released *Sesiones del Migrante Mango IPA* in kegs and cans. *Sesiones del Migrante* is a beer series being brewed as a collaboration between Mexican and American breweries—the beers are designed to celebrate migrant workers who harvest hops in the Yakima Valley and travel thousands of miles for the harvest. Some of the proceeds of the sales and other events will go to *La Casa Hogar*, a nonprofit that works with immigrant Latino families.

No-Li Brewing in Spokane takes a more direct approach—buy our beer and we'll give money to a good cause. In 2015, the brewery had charities of the month, including the Cystic Fibrosis Foundation, Meals on Wheels and the Wishing Star Foundation. Everyone who bought a taster tray received a \$2 token that could be donated to the charities. Recently the brewery ran a special on cases of beer, donating all the money to a women's shelter, and also held a fundraiser for a school that was vandalized.

Big hitters are also in on the action.

Pyramid Brewing's general manager, Robert Rensch, calls it the triple bottom line. "It's a fancy way of saying we not only recognize and prioritize profits, we also prioritize our people and the communities we work in, and also our planet, the environment," he said. "We use a lot of water and a lot of energy, so we are constantly striving to reduce the amount of water and energy and wastewater we use and our impact to the environment."

Pyramid's employees put in more than 1,000 hours of volunteer hours—paid time off to volunteer on projects that make an impact on the community. For Pyramid, those primarily include environmental organizations. Tap it Forward, in September, brought Pyramid employees out in both Portland and Seattle—in Portland working with the Forest Park Conservancy, and in Seattle with the Nature Consortium in Vision Point Park.

"People like to give business to (companies) they feel contribute to the community and align with their thoughts and beliefs," Rensch said. "That's the way forward."



CLOCKWISE FROM TOP LEFT Wander Brewing owner and brewer Chad Kuehl enjoys a pint of his award-winning porter at the brewery. Kegs of lagers wait for distribution at Chuckanut Brewing. A taster of Disco Lemonade at Aslan Brewing. A busy Friday afternoon at the Aslan Brewing taproom.

BEER TOWN: BELLINGHAM

WE'RE LIKE A FAMILY," Chad Kuehl said. "We all go to each other's houses for holidays." Kuehl was talking about the "beer family" he acquired in Bellingham, where he opened Wander Brewing in 2013. At the

time, only three other breweries were in operation there, a number that has quadrupled since Kuehl and his team joined the Bellingham beer scene. The established breweries embraced Kuehl and his wife, offering advice and friendship as the couple forged a trail in the world of Pacific Northwest beer in a town that's quickly becoming a favored destination among beer tourists worldwide. The family atmosphere he describes is palpable when wandering the ale trail from brewery to brewery. Even if it's your first trip to this beer town, you'll never feel like a stranger—one of the many reasons to make this small town a big part of your beer travel plans.

A group of 20-something beer fans from Vancouver, B.C., sat down at a table at the Elizabeth Station Bottle Shop and Tap Room, saying they visit Bellingham at least once a month. When asked what the purpose of the visit was, they all pointed to the flights of beer in front of them, laughing at the shared gesture. Elizabeth Station isn't a brewery—it's the convergence of all the breweries in Bellingham as well as a healthy supply of beer from across the globe, a central meeting spot for the beer crowd. It's a place to sample beer from across the country and decide what the next beer stop might be. With shared tables and a great mix of locals and beer tourists, it's almost impossible to leave without making at least one new friend.

If your goal is to explore the breweries from oldest to newest, your first stop has to be Boundary Bay, a brewery that's been in operation since 1997. With a sizeable taproom, restaurant and patio, this is a place where you could easily spend an entire day. The beer is good, the food is hearty and filling and the staff is friendly.

From there, you should head to one of the most decorated breweries in Whatcom County, Chuckanut Brewing. The awards started piling up after its 2008 launch, but owners, Mari and Will Kemper, have been brewing since the 1980s in America and abroad, establishing themselves as not just brewers, but experts in the world of all things beer. This is a team that knows what it's doing and the catalog of well-made beer is proof.

Kulsan Brewing is your next stop. This space has been brewing up delicious craft beer since 2012. With a friendly neighborhood atmosphere and rotating food trucks out front, it's the perfect place to settle in for a pint of award-winning brew. Aslan and Wander are next on the list—the breweries opened within days of each other in 2014 and have been taking turns wowing judges at beer festivals across the country in the past few years, cementing these two breweries as don't-miss beer destinations not just in Bellingham but in the entire Pacific Northwest.

One of the newest additions to the Bellingham beer scene is a brewery out of Wyoming, Melvin Brewing. Not just a taproom for beers brewed in Jackson, it's an entirely separate brewery with unique beers brewed just for the Pacific Northwest, a beautiful addition to the Whatcom

County Tap Trail and evidence that this is a city that's being noticed as a major player in the larger world of craft beer.

For many, the exploration of Bellingham beer is a family affair. With nearly all breweries both kid and dog-friendly, it's easy for most young families to find a place to hang out for the day. It's hard to go to any place in Bellingham without enjoying your pint in close proximity to adorable dogs or babies. Maybe this is part of the reason the beer scene in Bellingham feels like a family—maybe it's because the people drawn to making beer in this town are salt-of-the-earth types, or maybe there's something in the water. Regardless of the reason, Bellingham is a destination worth the drive no matter where in the Pacific Northwest you rest your head. 

FOR MANY, THE EXPLORATION OF BELLINGHAM BEER IS A FAMILY AFFAIR.



the
sweet
life

photography by Cameron Zegers

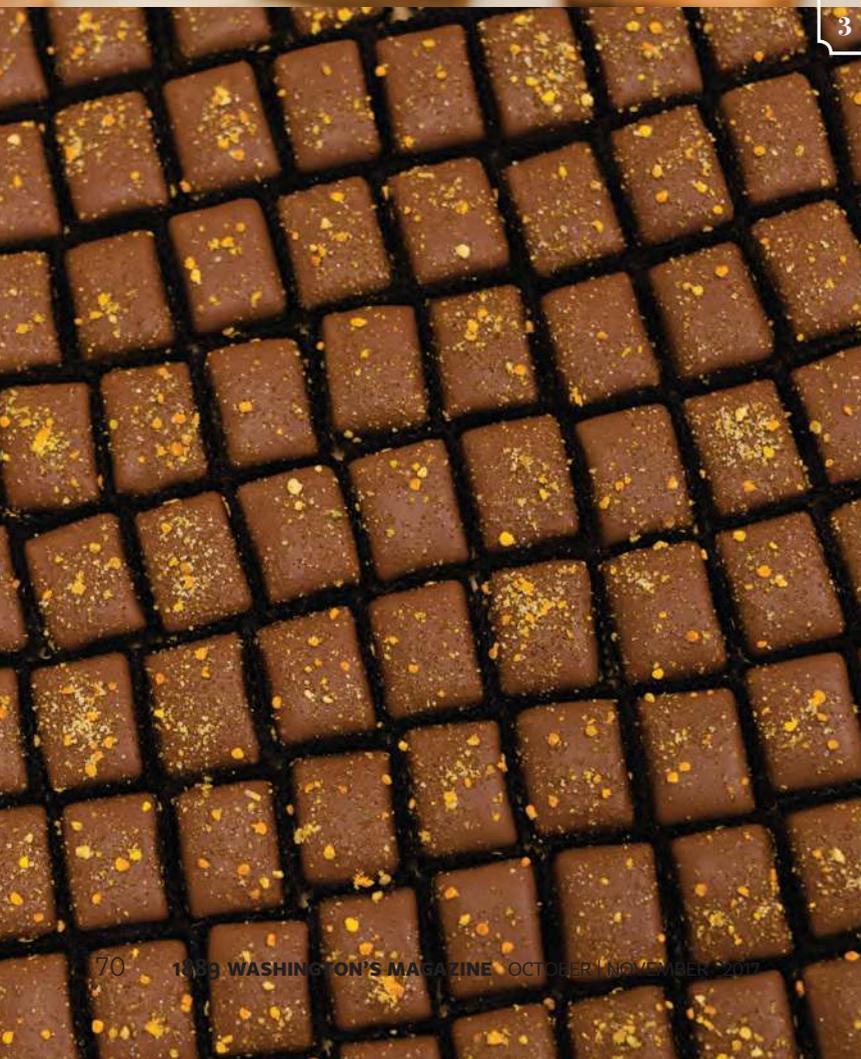
THEO CHOCOLATE is delicious—it's true. But it's also organic and made using only cocoa that comes from sustainable farming and Fair Trade practices. Theo was the first organic, fair trade-certified chocolate maker in North America. Step inside Theo Chocolate on a tour of the facility to see how those cocoa beans turn into that delectable finished product.



FROM LEFT The chocolate enrober at Theo Chocolate covers candies in rich chocolate goodness. Peanut Butter Big Daddies pass through the enrober.



1 2
3 4





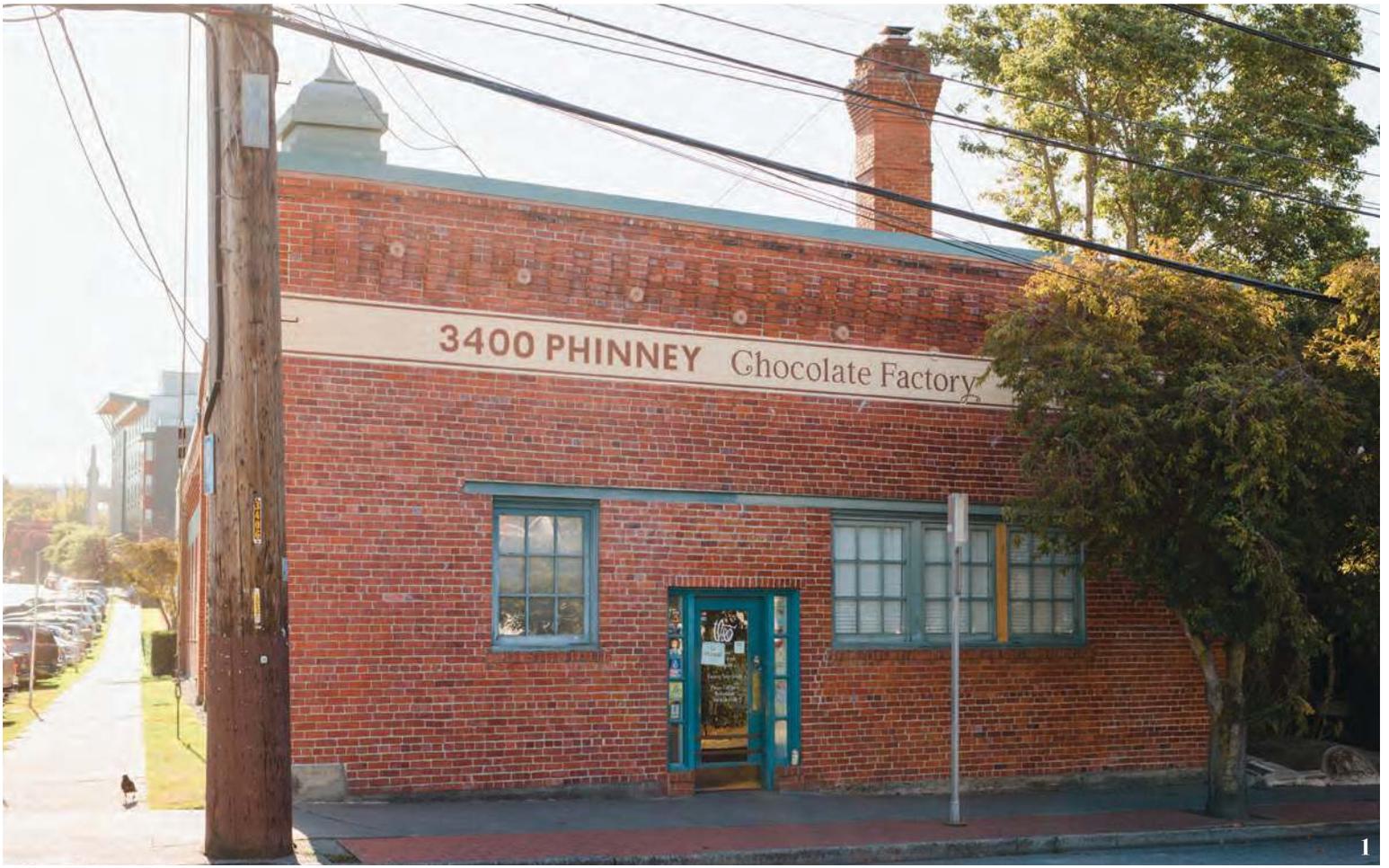
- 1) Peanut Butter Big Daddies before they're covered in chocolate.
- 2) Theo coconut bar.
- 3) Honey saffron caramels.
- 4) Peach riesling pate de fruit candies.

RIGHT Cherryfest caramels.

LEFT A ten-pack of Theo's most loved chocolate bars.

RIGHT 1) The Theo Chocolate factory in Seattle. 2) Theo's savory caramels. 3) A display of the Fremonster, a dark chocolate confection.





1



2



3

EXPLORE >>

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On the Hunt for Good Beer

Visiting the Inland NW Ale Trail

written and photographed by Jon Jonckers

NOTHING ELSE TESTIFIES to the massive growth of craft breweries in Eastern Washington quite like the Inland NW Ale Trail. The region hosts more than forty breweries, and the Inland NW Ale Trail Map is a fun way to learn about each one. Plus you earn a free 32-ounce growler after collecting stamps from twelve or more locations.

Certainly, some beer drinkers take the map very seriously, vowing to visit each location. But the real secret behind the success of the Inland NW Ale Trail map is the creative ways people collect stamps. Some beer drinkers only pay visits on special occasions. Others pay visits only by bike, or only collect stamps if they introduce a friend to a brewery. Many couples use the map to plan date nights.

Each brewery has a great story, is making tasty beer, and contributing to the community in one way or another. For example, the Riverkeeper IPA from River City donates a portion of the proceeds to preserving and protecting the Spokane River.

The brewery map stretches from Ellensburg in the west to Wallace in the east. Maps are available at the participating breweries. Arrive thirsty and leave happy with the path to your next brewery visit in hand. 🍷



Bellwether Brewing Co. is one of more than forty breweries on the Inland NW Ale Trail.

Adventure Culinary and other experiences on Orcas Island

written by Michelle Hopkins
photography by Kevin Light

Orcas Island has a long tradition of farming, from produce to pigs and pretty much everything in between. For an adventurous eater, this spot is a dream come true. >>

Blossoms from the edible floral garden at the Mansion Restaurant on Orcas Island.



Mark Sawyer heads outside to enjoy his freshly harvested prawns and oysters.

WEARING WADERS, Mark Sawyer headed toward Buck Bay to harvest oysters. A while later, the proprietor of Buck Bay Shellfish Farms returned from the shell-strewn beach holding a bucket filled with enough oysters to satisfy residents, visitors and chefs alike.

Sawyer began Buck Bay in 2008 with his partner in life, Toni Hermansen. Together, they breathed new life into the 26 acres of tidal land and 20-plus acres of upland that have been in Sawyer's family for three generations. Today, it is one of the most popular

tourist destinations on the island, where people come to shuck freshly caught oysters or to purchase locally sourced seafood.

As we chatted, a blue serving tray appeared, displaying ten oysters. Holding onto the knife, I deftly poked each shell, coaxing them to yield their velvety flesh. These delicacies are fleshy, and with a little hot sauce, they tasted salty, fresh and slightly smoky.





Harvesters sort through fresh oysters.



I arrived on this quaint 57-mile horseshoe-shaped island, the biggest and most hilly of any of the San Juan Islands, ready to experience a culinary adventure.

Orcas, aka the Emerald Isle, is a farm-to-table devotees' paradise, where farmers, chefs and ranchers are friends, partners and cohorts living the same ethos—permaculture (sustainable, self-sufficient agriculture). Restaurants were the obvious way to enjoy this bounty, and my culinary travels led me to several chefs who live the creed.

Overlooking Cascade Bay, my home for the weekend was a mountainside room with beautiful views of the bay at The Rosario Resort & Spa. It is home to the renowned The Mansion Restaurant. I sat overlooking a panorama of shimmering blue waters and outlying islands, with a vegetable omelet and housemade pork sausage patty for breakfast.

Not really a fan of pork sausages, I nonetheless was coaxed into trying it. The pork comes from the massive woolly Mangalitsa pigs raised on Orcas, offering up a



fattier, more intense flavor, unlike I'd experienced before. I could have begged for more.

Vancouverite and executive chef Raymond Southern told me the menu is driven by seasonal ingredients he can source on Orcas and on the grounds of the resort.

"We have a greenhouse and garden boxes up on the hill and poolside, where we grow lettuce, basil, cilantro and more," Southern explained. "Just before dinner service, I check to see what we have that I can include on the menu."

After breakfast, I headed out to meet Sandy Playa, owner/guide of Spring Bay Kayak Tours, for a morning paddle. As she led me down to Spring Bay, she quickly dispelled a long thought myth—that Orcas got its moniker from the black and white killer whale.

"Orcas Island was named after a Spanish explorer, Juan Vicente de Güemes Padilla Horcasitas y Aguayo, and

Orcas is a short version of Horcasitas," she said.

Soon, we paddled the glassy waters of this protected bay. It looked like a Monet painting with a kaleidoscope of maple and alder leaves, while firs blanket the background with their deep green hues.

Pointing out various wildlife, Playa said guests sometimes spot orcas, although you are more likely to catch sight of harbor seals and porpoises, and eagles swooping down in search of food.

Then, it was off to explore Eastsound, a charming historic village with great boutiques, shops, restaurants and waterfront pubs. My favorite find was Roses Bakery Café. With the scent of fresh baked crusty bread wafting in the air, I discovered wines, meats and a great selection of artisan cheeses. This was Mecca to a French-Canadian like me.

Packing my treasures in my car, I left for the Doe Bay Café. Executive chef Jon Chappelle and I wandered past the

resident chickens to the edible flower and herb gardens, where he showed me produce that would probably end up on the dinner plates.

Chappelle's pescatarian carte du jour depends largely on what the on-site organic gardener is harvesting. "We focus on high-end, unpretentious cuisine that is highlighted by everything we can grow or buy here on the island," Chappelle said. "As a chef, nothing is more exciting than that."

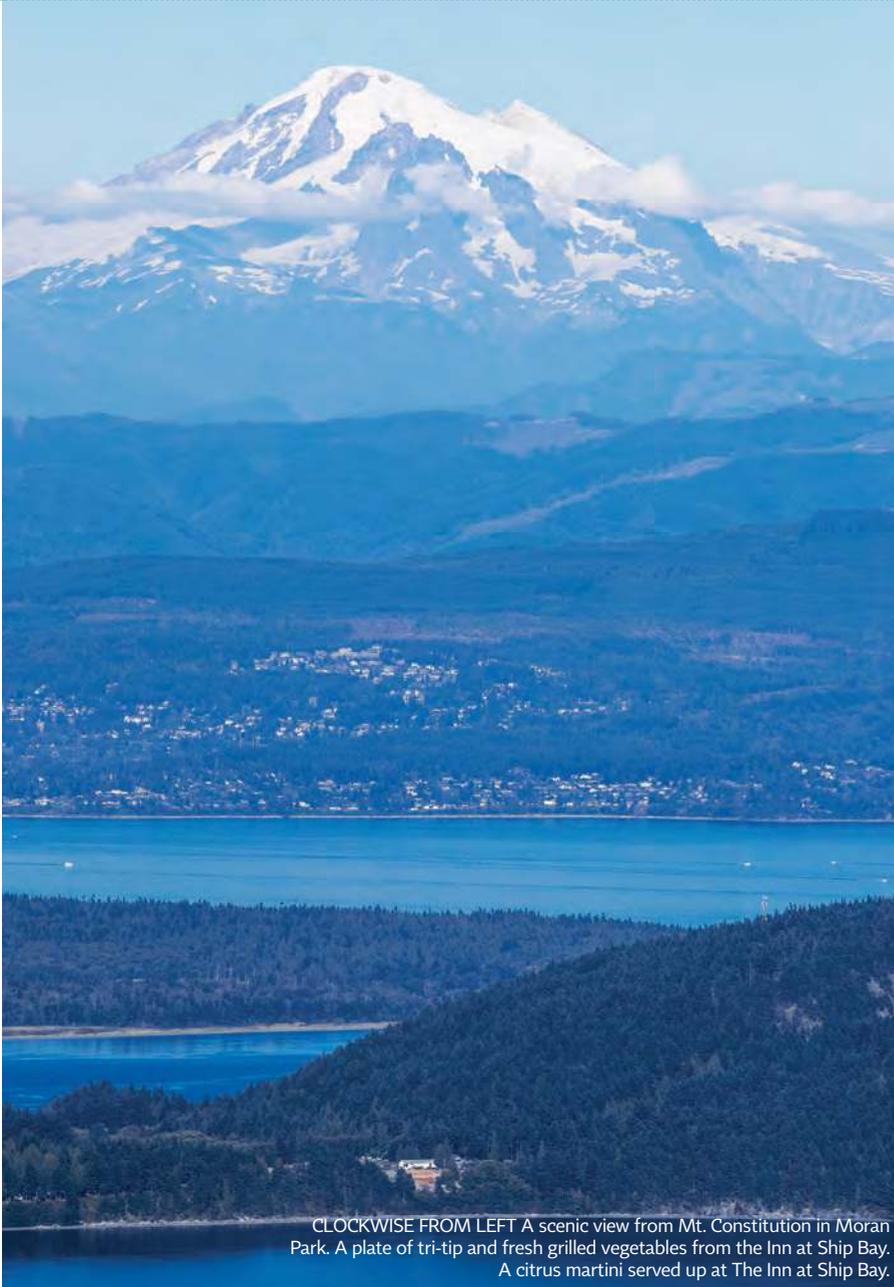
Once a hippie enclave, this funky waterfront diner served up one of the best burritos I've ever bit into. Layered with wholesome goodness and the right amount of spice, the burrito was big enough to share.

Upon my return to the hotel, the front desk receptionist told me I was just in time to take in a free historical narrative of this magnificent grand dame. As I walked into the Moran Music Room, my eyes were glued to the Aeolian player pipe organ, with exposed pipes handcrafted of

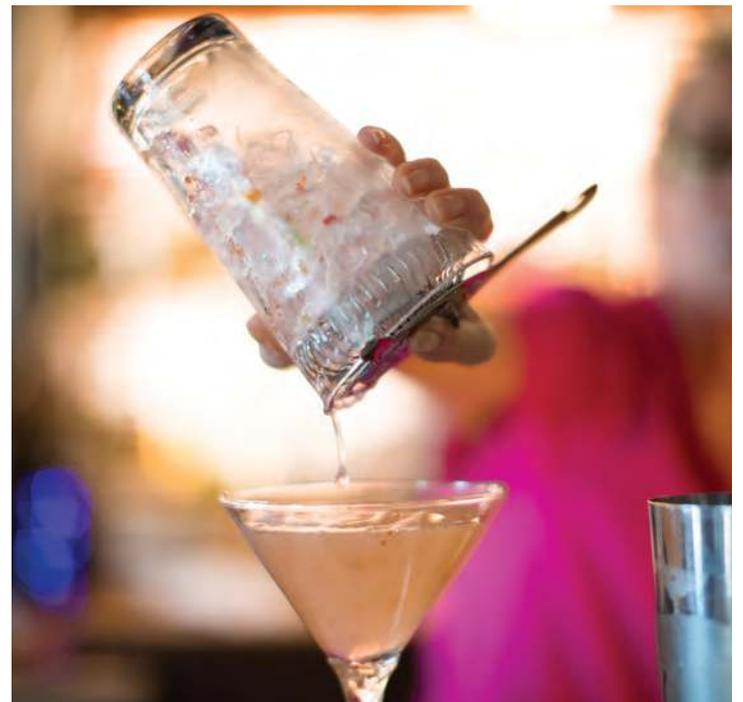


FROM LEFT Chef Jon Chappelle picks some fresh edible flowers for a plate. A resident chicken at the Doe Bay Café.





CLOCKWISE FROM LEFT A scenic view from Mt. Constitution in Moran Park. A plate of tri-tip and fresh grilled vegetables from the Inn at Ship Bay. A citrus martini served up at The Inn at Ship Bay.



mahogany. Between playing the organ, historian/musician/storyteller extraordinaire Christopher Peacock regaled the packed room with the fascinating history of how ship magnate Robert Moran constructed the impressive mansion back in the early 1900s.

The following day, more than one local told me no trip to Orcas was complete without a visit to Mt. Constitution in Moran State Park. With hiking boots tightly laced up, I started a two-hour climb along densely forested trails snaking through the old growth park. Feeling an endorphin rush, I got back in my car to reach the starting point to Mt. Constitution. The trek to the summit took minutes. At the peak, I was rewarded with sweeping views of the San Juan archipelagos from inside a stone tower replica of Russian watchtowers constructed during the twelfth century.

That evening, I traveled to the Inn at Ship Bay. Before dining outside the historic 1860s waterfront farmhouse, I roamed the acreage where vegetable and herb gardens and heirloom fruit trees abound. Sitting on the patio overlooking Ship Bay, I opted for the six-course special.

With the fervor of any organic food evangelist, celebrated chef Geddes Martin told me everything from the locally raised Wagyu beef to the kale salad, harvested earlier that day, is organic, sustainable and, most importantly, better tasting. Course after course was beautifully plated and bursting with flavors rich with the nuances of the earth.

As I left to catch the ferry to Anacortes, I was reminded that Orcas is truly a tight-knit community of dedicated foodies—where restaurateurs are lured by the local bounty, where farmers proudly exalt the island's organic ethos and where chefs breed rare pigs—making dining on Orcas a memorable gastronomy escapade. 🍷



Campbell's Resort sits on the shores of scenic Lake Chelan in Washington.

Lodging Campbell's Resort

written by Cara Strickland

WHEN IT OPENED in 1901, there were only sixteen rooms in the Chelan Hotel. Judge C.C. Campbell and his wife moved their family from Iowa after one look at the Lake Chelan scenery. More than a century later, Campbell's Resort is a little bigger, but still family-owned. It's not unusual to find families who vacation

here every summer. With a prime location right on the waterfront, it's not hard to see why. 🇺🇸

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ACCOMMODATIONS

Campbell's prides itself on lake views from every guest room. Choose from a traditional hotel setup, or splurge on a deluxe room with private balcony, claim a kitchen perfect for family getaways, or secure a suite—the Presidential suite's private jacuzzi is just the place to relax after a day in the sun.

DINING

You don't have to go far for a bite or a sip. Campbell's Pub & Veranda, located in the heart of the original hotel, serves brunch, lunch and dinner every day—and don't forget daily happy hour! Sit inside in a space inspired by an English pub, or enjoy one of Washington's best wine lists from the airy patio. If you can't bear to leave the sand, never fear, there's a beach bar just for you.

THINGS TO DO

During the summer, take advantage of a waterfront yoga class, take to the lake in a kayak or paddleboard or catch live music and comedy. If you're bringing the family, check out activities including a kid's fishing program during the week. Downtown Chelan is an easy walk, and the riches of the wine region are worth the short drive.

AMENITIES

Check into the Bellamia Spa for a hot stone massage, facial or seaweed body mask. Planning an event? Campbell's has you covered with perfect venues for weddings, conferences and family gatherings.



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Spokane at night.





Trip Planner

Spokane: Finding New Surprises in the Old

written by Kevin Max

EVERY TIME I VISIT Spokane, I find something new to make it my favorite surprise city in Washington. Early on, it was a winter relationship—one-night stands and well-groomed cross-country skiing at Mt. Spokane State Park. Come spring, we moved into long runs along Centennial Trail. By summer, we were dining al fresco downtown and taking in a performance at the Spokane Symphony.

Beneath it all, I knew it was the old bones—old bones with a lively marrow—that brought me back. Like a forensic paleontologist, I dig into a city's buried places, the older the better. These are the bones that will have more stories to tell and be of more value to a curious public. This was once the long-time department store, where Spokanians shopped for decades. Or Bing Crosby trod the boards here.

The bones of this eastern Washington city are old, going back to the 1870s. Beautiful and boarded-up stone and brick buildings in its downtown core area are steadily being renovated for higher use.

Though historians and rank nostalgists like me won't be disappointed here, neither will entrepreneurs. In and around Spokane, innovation is bubbling. There is the new medical school affiliated with Washington State University, only the second in Washington. Gonzaga University has partnered with University of Washington to double down on medical curricula in Eastern Washington. Spokane was also named one of ten Smart Cities nationally, a collaboration of business and government entities deploying technology to improve a city's efficiency and livability.



Day 1

RISOTTO • VINO • MEZZO-SOPRANO

Often the best way to dive in is through a city's cultural scene. We had a full plate of events in front of us—wine tasting at Barrister Tasting Room, dinner at Churchill's and tickets to *Carmen* at the stunningly renovated Fox Theater.

We bolted down to Washington Street, across from the stately Davenport Grand Hotel, and into Barrister Winery Tasting Room inside the Liberty Building, a turn-of-the-century red brick building. Barrister is the culmination of two lawyers who began experimenting with a zinfandel wine-making kit around the turn of the following century. Greg Lipsker and Michael White turned their passion for winemaking into a garage startup before making award-winning wines with fruit from Washington's top vineyards. The carménère with its French heart and Latin tongue was going to transport us to the perfect place in advance of *Carmen*.

A couple of other tasting rooms have popped up in the downtown core. Cougar Crest Winery is close by and Maryhill Winery is putting the finishing touches on its sleek, modern tasting room in Kendall Yards, just across the Spokane River.

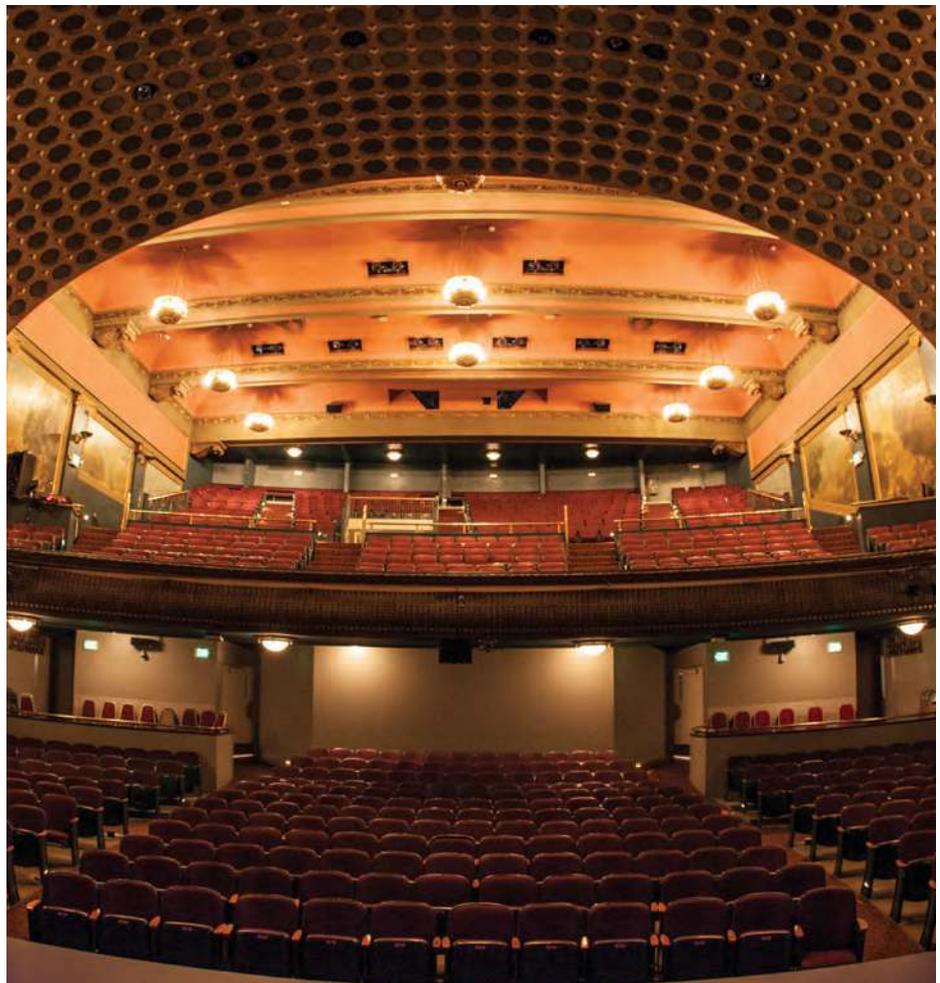
From Barrister, it's a nice ten-minute walk to Churchill's Steakhouse, a Spokane classic. An elegant speakeasy of a dining experience, Churchill's is a place where lights are low, conversations are engaged and service is at the fore of the experience. The menu is a library for all cuts of fine steaks. We opted for braised beef tips with mushroom risotto and an 8-ounce filet mignon. Both were excellent. Having just come from wine, we drifted into cocktails before heading to the Fox Theater.

Originally built in 1931, this handsome example of Art-Deco theater architecture was designed by Robert Reamer, the same architect who designed Yellowstone's "Golden Era" lodge, Old Faithful Inn. Now the permanent home of the Spokane Symphony, Fox Theater is a cultural force for the town. The ten-year, \$31 million renovation brought back to life an era of splendor, with Art-Deco crownings that look like the headdress of a high priestess, its symmetrical feathers converging on a common arc over the brow of doors.

In Spokane's theater district is also the effort of developer Jerry Dicker, who bought and renovated the Bing Crosby Theater. This building, also on the National Historic Register of Places, plots Spokane squarely on the map for culture cultures.



FROM TOP Churchill's Steakhouse is a meat lover's paradise. Bing Crosby Theater is listed on the National Historic Register of Places.



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FROM TOP A room at the Davenport Hotel. Santé restaurant serves up charcuterie plates and more.

Day 2

OUTDOORS • COEUR D'ALENE • KICKING BACK

No indulgence goes unpunished, so it was out to Canfield Mountain Mecca Trail for a 10-mile loop, logging miles on old logging roads. If you trod lightly the night before, try a more relaxed out-and-back hike and enjoy the views of Coeur d'Alene below.

Though there are plenty of flowers to stop and smell, we struggled against distance and height, the route gaining more than 2,500 feet in elevation. My heart pounded, but my mind was on baked goods. Somewhere down below on Third Street in Coeur d'Alene was Strada, a top coffee shop ready to pull an Americano and a Cubano latte.

Back at the Davenport Grand, we decided to kick back for the afternoon. The Davenport Hotel array in Spokane is a collection of four stately properties. Doubletree, Ruby hotels and the newly rebranded RL, or Red Lion, hotels are also well-placed for downtown exploration. On a sunny and warm fall day, the best way to relax is to grab a book and head to the second floor terrace for baba ghanoush and a beer. The terrace bar serves a full drink menu with a snack food menu. If you don't have a good book with you, skip out to Auntie's Bookstore on Main or Atticus Coffee & Gifts on Howard. On the Davenport terrace and above the Riverfront Park, the world below hushed, to while away the afternoon between the pages of time.

We stayed on the fine side of dining this night at Santé, a farm-to-table charcuterie and restaurant with a good kitchen behind it. Executive chef Jeremy Hansen is a culinary force, without doubt. He studied at Portland's Le Cordon Bleu before heading for New York and working alongside Michelin Star Chef Gray Kunz. His farm-to-table and tip-to-tail butchery practices are on full display at Santé. Duck prosciutto, garlic sausage and goat cheese agnolotti were on the menu and our plates. As good as the dinner was, service, on this night, was not. I'll gladly come back in hopes that the service matches the savor.



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churchillssteakhouse.com

Santé
santespokane.com

Rocket Bakery
rocketspokane.com

Flying Goat
theflyinggoat.com

Luna
lunaspokane.com

Barrister Winery and Tasting Room
barristerwinery.com

STAY

Davenport
davenporthotelcollection.com

Doubletree
doubletree3.hilton.com

RL
redlion.com

Ruby Hotels
hotelrubyspokane.com

PLAY

Spokane Symphony
spokanesymphony.org

Northwest Museum of Arts and Culture
northwestmuseum.org

Centennial Trail State Park
parks.state.wa.us/487/Centennial-Trail

River Park Square
riverparksquare.com

Fox Theater
foxtheaterspokane.com

Bing Crosby Theater
bingcrosbytheater.com



Explore Spokane on foot by taking on the 38-mile Centennial Trail.

Jon Jondkers

Day 3

KENDALL YARDS • SHOPPING • BAKERIES

Proximity to the Centennial Trail State Park is a premium for any runner or hiker. The 38-mile trail runs through town and out to the Idaho border. Thankfully, we attempted only a short segment of this. Out east and past the campuses and playing fields of Washington State University-Spokane and Gonzaga University winds the trail. It is of mixed strata, following the banks of the Spokane River. This trail also is a good way to see the different facets of Spokane, from public art and manicured parks to rugged industrial and high desert.

In 2015, Spokane was chosen to be one of the first ten national “Smart Cities,” a program which leverages technology and data to improve a community’s quality of life. Centered in the University District, Spokane Smart City initiative is a collaboration of local utilities, local government, technologists and

Washington State University. The effort of this group is evident through smart streetlights that conserve energy and measure air quality.

One of my safe places in town is Rocket Bakery. The coffee is outstanding, the pastries are good and the ambience takes on the patina of the renovated buildings they occupy. It’s also a good environment to plug in and work for a bit or to rediscover the art of gab.

We couldn’t leave town, of course, without cruising the galleries and boutiques of Kendall Yards before heading to the shopping mecca of River Park Square. As Sarah slipped into Anthropologie and Athleta, I found a place outside in the shadow of all of the old buildings in various stages of renovation and produce a book from my back pocket to commit another act of nostalgic rebellion—reading. ■

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Adventure in Eco-Paradise: Haida Gwaii

Exploring the “Canadian Galápagos”

written by Michelle Hopkins

WE WERE WALKING ALONG a clamshell-lined trail on the ancient Haida village of K'uuna Llnagaay (Skedans)—the third largest in an archipelago of 150 islands known as Haida Gwaii, off British Columbia's west coast. The shells, we were soon told, are there to ensure we don't trespass onto the sacred burial grounds of ancestors. There seemed to be a reverent hush as we moved along the path, wondering what secrets these mossy burial grounds might reveal.

This was the first of three historical villages we discovered during our Haida Style Expeditions trip. Earlier, we had loaded into a Hurricane zodiac and off we plummeted into the morning sunshine while our guide James Cowpar prepared us for what was to come. We watched as silky black Stellar sea lion heads bobbed up and down on the water, while some of the massive ones (as heavy as 2,200 pounds) barked their discontent as we moved in for a closer look.

In the 1880s, Skedans consisted of twenty-seven homes, each with a totem pole carved with family stories of the homeowner's clan (either Eagle or Raven). Today, they are mossy reminders of the 500 people who once inhabited this village. James also pointed out many cedar mortuary totems, where a cavity was carved out of the top to hold the burial box containing the remains of a high-ranking band member.

Next it was off to Tanu (T'aannuu), the resting place of internationally acclaimed Haida carver Bill Reid. In 1998, his ashes were scattered and interred in his maternal grandmother's village.

Waiting for us on the shore was Walter, a member of the Haida Watchmen, volunteers who oversee the seven village sites in the area. He explained to us how

villages in Haida Gwaii were abandoned in the 1890s after a smallpox epidemic eviscerated the Haida population from up to 30,000 people to fewer than 500 survivors.

This spiritual village, filled with ancient mythical stories, can quite literally make outsiders feel as if they're in another world.

Our last stop was to Windy Bay on Lyell Island, the site of the Legacy Pole, which in August 2013 became the first totem pole erected in the area since the nineteenth century.

Queen Charlotte City

Earlier that week we had arrived via a twenty-minute ferry ride from Sandspit to Queen Charlotte City for our five-night stay at the Skyfall Cottage. It was ideally situated for us to explore the Haida Heritage Centre and the Gwaii Haanas National Park Reserve. On the deck each night, we raised our glasses to the expansive views of the spectacular islands dotting Bearskin Bay.

The following morning, we headed to Port Clemens. An inland seaport, it was the home of the Golden Spruce, as well as the white raven—an albino raven that lived here for a few years before it met its unfortunate end, not long after the Golden Spruce was cut into history.

We piled into the truck of our kayaking guide, Alan Lore, owner of Budgies Backpackers and Sight Seers.

Before we reached our kayaking destination, he stopped at the entrance of the Golden Spruce trail, where the 165-foot tree once stood. Made famous in author John Vaillant's award-winning book, *The Golden Spruce*, the 300-year-old Sitka spruce grew in this coastal rainforest until the winter of 1997, when timber scout Grant Hadwin took a misguided stand against



The Legacy Pole, on Lyell Island, was erected in August 2013, the first totem pole put up in the area since the nineteenth century.



Haida House serves as a remote, rustic home while exploring the islands.

logging in the old-growth forest by felling the tree.

Standing across a creek bed, we stood in awe of the remnants of the tree's decaying crown. To this day, this tree is revered by the Haida First Nation. Known as K'iid K'iyas, or "ancient tree," it is deeply imbedded in their culture and mythology.

Meanwhile, Port Clements was perfect for ocean exploration. We kayaked along several inlets, hoping to catch sight of the Haida black bear, which can grow to more than 600 pounds, or the marbled murrelet, a rare seabird.

Then it was off to the Haida House.

Haida House

Facing the Tlall River, where it meets the sandy beaches of the Hecate Strait, Haida House was our home for two nights.

The property was bought by HaiCo, the economic development arm of the Council of Haida Nation (CHN) in 2011 to end the trophy bear hunt on Haida Gwaii.

After settling into our modest but comfortable room in the rustic lodge, we headed downstairs to have dinner

with cultural interpreter Aay Aay Hans, a master weaver and Haida language advocate. This "gentle giant" is part of a team trying to preserve the Haida language. He explained there are fewer than twenty people around the world who can still speak the language of the Haida people. For Hans, the destruction of their language is profoundly tied to a loss of identity.

Hiking paradise

Old growth forests that have survived for thousands of years can be found everywhere. We hiked several during our eight-day journey—many with trees towering above us, complete with strands of lichen hanging from their branches, and thick layers of spongy moss in various shades of green carpeting our treks.

As our trip came to a close, we once again marveled at Haida Gwaii's historically significant art and culture. Dubbed by some as the Canadian Galápagos for its endemic wildlife, this eco-paradise of stunning landscapes, ancient villages, totem poles, crystal clear waters, and diverse wildlife, captivated us. 🇨🇦



HAIDA GWAI, BRITISH COLUMBIA

EAT

Jags Beanstalk
jagsbeanstalk.com

Moon Over Naikoon Bakery, Massett
facebook.com/pages/Moon-Over-Naikoon-Bakery/417634888301356

Keenawai's Kitchen
lovehaidagwaii.com/businesses/keenawais-kitchen

Haida House Restaurant
gohaidagwaii.ca/directory/detail/haida-house-at-tlall-dining-room

STAY

Skyfall Cottage
lovehaidagwaii.com/businesses/skyfall-cottage

Haida House
haidahouse.com

PLAY

Budgies Backpackers (kayak tours)
budgiesbackpackers.com

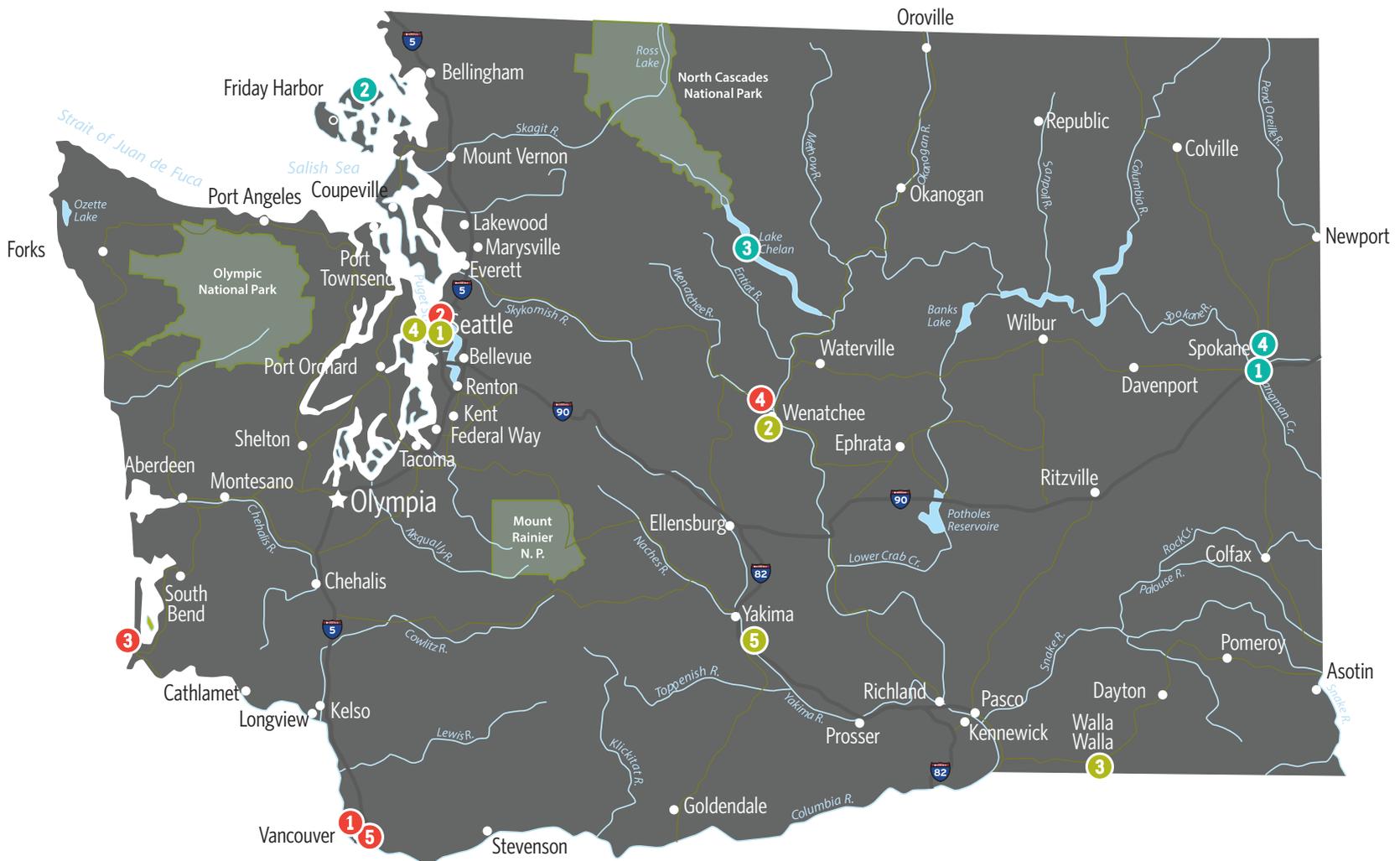
Haida Style Expeditions
haidastyle.com/cultural-tours

Haida Gwaii Fishing Charters
haidagwaiifishingcharters.com

More info?
gohaidagwaii.ca

1889 MAPPED

The points of interest below are culled from stories and events in this edition of **1889**.



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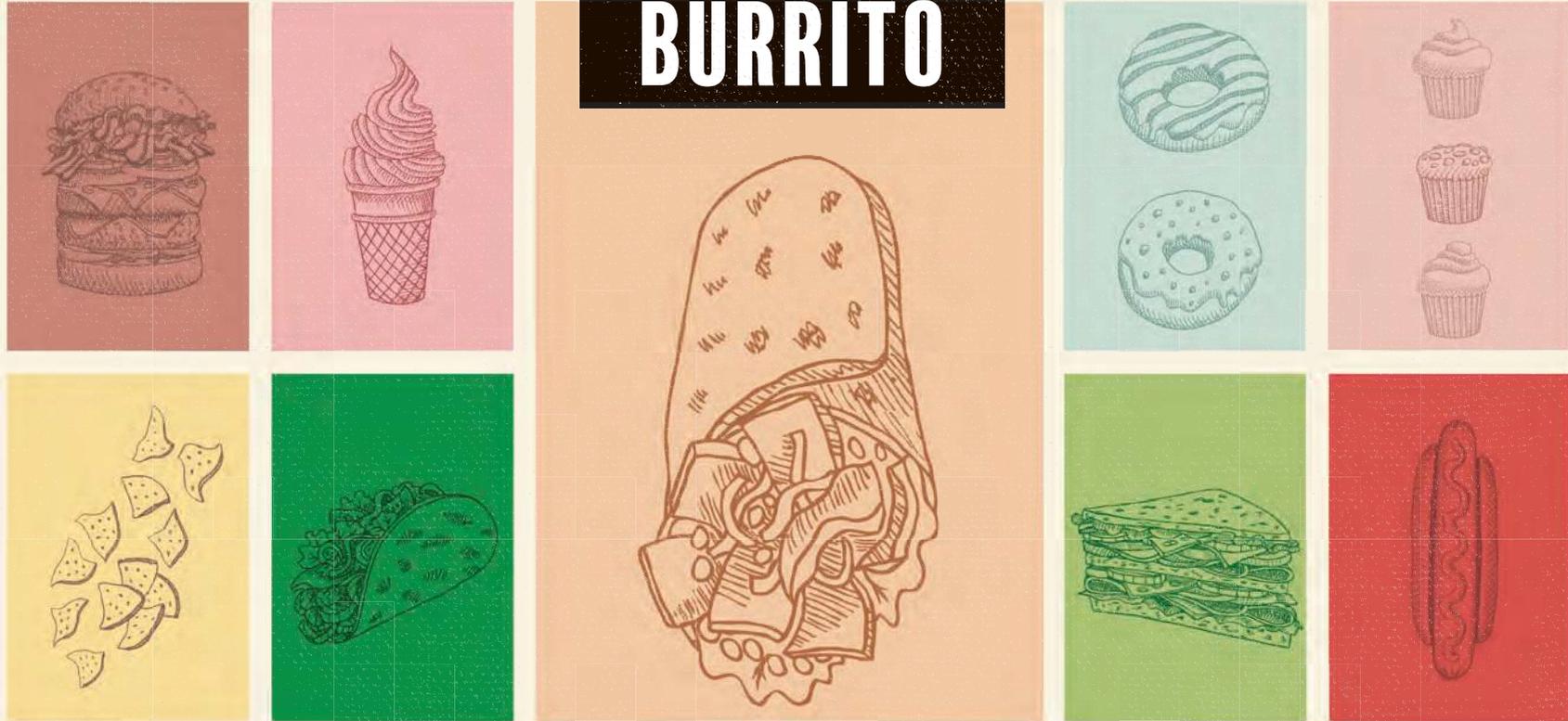


Until Next Time

written by Naomi Tomky

illustration by Brooke Miracle

SEATTLE WILL NEVER HAVE YOUR BURRITO



“BUT WHERE CAN I FIND REAL Mexican food?” approximately a million newcomers to the city have asked me in the decade since I started as a food writer in Seattle. I have a list of places to send them, places where the tortas bulge with multiple meats as they do on the streets of Mexico City, places where they roast lamb overnight in the ground to serve on Sundays as is tradition in Hidalgo. But that’s not what they want. They’re asking me where to find the Tex-Mex rice and beans with orange cheese they knew in San Antonio or the French-fry-stuffed burritos they ate on the beach in San Diego: hyper-local foods that will never taste as good anywhere but home.

Seattle will never have that burrito for them. It exists in a time and a space that is not here and now. But that doesn’t mean it’s a lesser city—for food or otherwise. Instead of searching for poor imitations of the fast-casual foods of your childhood, I plead with newcomers—seek out Seattle’s specialties. Find the tiny teriyaki shops that are disappearing from the city, the few remaining fish and chips houses that haven’t been overtaken by corporate cod, maybe even encourage our food-stand newcomer—the cream-cheese hot dog.

Just 38 percent of Seattleites originally hail from Washington State, and that means most people here have a hole in their heart shaped like a favorite food from their hometown, be it breakfast

taco, po’boy, or New York slice. All locals can do is shrug their shoulders and offer up an oyster on the half-shell. But as transplants increase, so too does the audience for Nashville hot chicken, Carolina biscuits and deep-dish pizza—still, it is not the same here and it will never be.

Food is subjective and circumstantial: a burger eaten at Dick’s at 2 a.m. when you’re 17 will taste different from the exact same one at age 25 in the clear light of day. Often, the food on the table is secondary to the twang at the end of the sentence, the humid magnolia-scented air or the nautical décor that reminds us of another place, an earlier era. The restaurants in Seattle will never be the burger shop where you slurped shakes in high school or the barbecue pit you peered into as a kid, because those places ping a feeling inside, reminding us why we love those foods in the first place.

You won’t find your burrito here, because its greatness stems not from the perfect combination of rice and beans, but from youth and nostalgia. Give up the fight, save the stomach space for when you go home. Instead, spend your energy finding the same sort of foods here: support your local oyster bar, figure out why Seattleites call char siu bao “hombow,” and eat your Than Brothers cream puff while you wait for your pho. ■

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