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*Spring/Summer 2020*

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# WELCOME Magazine

**PAINE FIELD AIRPORT | SNOHOMISH COUNTY  
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Volume 1 Number 2 – Spring/Summer 2020

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Printed in the USA on recycled paper

## Letter from the Publisher

Find your passion. That's what everyone says. It's easy to say.

In this issue you will find stories about people who have not only found their passion, they live it. They are the risk takers. They work hard, make mistakes, learn and continue on. They survive even the worst of times.

From farm to market to table to fork. Dishes, cakes and authentic meals are prepared with care, artistry and yes passion. Just go to any of our Farmers markets and be inspired to be better, do better and take some of that passion home with you or order directly from local farms for home delivery.

Our region's leaders are passionate about sustainability, responsible growth, business opportunities and most of all, the people they serve. Our airport, towns and cities are welcoming to locals and visitors alike. Our beautiful waterways, beaches and mountains are waiting to be explored.

Do something different. Put down your phone. Search for that summer read, hike, sail, discover art, become an artist, prepare an inspired meal for someone or yourself. Watch the sunset and the sunrise.

Find your passion and help others live theirs. It's easy.

Enjoy!

Fawn Clark, Publisher



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# Fairwinds

## CBD Can Help Optimize Your Athletic Performance - Here's How!



The human body consists of an array of complex systems, and peak performance is achievable only when all of these physiological systems are supported properly. Striking balance and harmony is valuable for everyone, but even more crucial for athletes! While athletes may be used to seeking out supplements that help achieve this balance and enhance their performance capability, natural options that work well can be hard to come by. This may be because many supplements focus on one ingredient or desired outcome, yet the true power of holistic healing and wellness comes from ingredient synergy. Here, multiple factors related to athletic performance and overall health are improved simultaneously - producing an effect greater than the sum of its parts.

In cannabis research, this responsive synergy is known as the "entourage effect". First introduced by researchers in 1999, the term explains the significant difference in effects observed from using a blend of cannabinoids versus just one isolated compound. This effect is also achievable through a blend of cannabinoids with other chemical compounds and/or herbal extracts! For example, though CBD is frequently sold as a potential nausea relief option, the isolated compound can exacerbate nausea for some. But when combined with herbs such as Ginger or Cardamom that have clinically-proven antiemetic benefits, it can instead become an effective tool for assisting with nausea symptom relief in many of those same individuals.

While many companies create products using isolated CBD, clinical evidence suggests that this method, while effective for some, is likely not ideal for those seeking all of the effects cannabis and its derivatives are capable of. Products made exclusively with isolated CBD are limited in their effects; there may be benefits missed when using only this cannabinoid.

Fairwinds, a Vancouver, Washington-based CBD wellness company, leverages the entourage effect of cannabinoids like CBD (Cannabidiol) alongside compounds that are proven to help boost performance and cognition, such as Alpha GPC and Beta Alanine, to craft wellness products that deliver significant results. How does this work?

The body has two known naturally-occurring cannabinoids (also called endocannabinoids), 2-AG and Anandamide. These are the main neurotransmitters that interact with cannabinoid receptors. These receptors (there are two types) are found throughout the body in a variety of cells, but are concentrated in the Central Nervous System and on immune cells.

So how can CBD products impact and improve athletic performance? Aside from the documented synergy between cannabinoids and other herbal ingredients, there are several proven ways that cannabinoids, CBD in particular, can interact with the body to boost athleticism and overall health.

CBD has been shown in clinical trials to improve focus, endurance, and power output. The cannabinoid can help to increase brain and nervous system function, thereby increasing athletic performance, and CBD can also assist with maintaining the euphoria experienced frequently after strenuous workouts. CBD helps to slow the degradation of Anandamide, one of the endocannabinoids mentioned above and the compound thought to be responsible for eliciting the runner's high.

Additionally, the cannabinoid can shorten recovery time from injuries! CBD has been shown to not only subdue the receptors that cause us to notice and feel pain, but to reduce the presence and production of enzymes called prostaglandins which cause inflammation - thereby reducing pain in the first place. Because CBD reduces inflammation instead of simply muting pain signals, it can be a much safer and more effective choice for those suffering from inflammatory pain than NSAIDs (non-steroidal anti-inflammatory drugs) such as ibuprofen, aspirin, or acetaminophen.

Looking to boost your athletic performance? Fairwinds offers CBD-rich products that can help! From topicals to tinctures, their offerings are becoming widely appreciated by athletes across the Pacific Northwest. You can order yours by visiting [fairwindsCBD.com](https://fairwindsCBD.com) ♦

**Health and wellness is a personal experience. Your body. Your journey. [FairwindsCBD.com](https://fairwindsCBD.com)**

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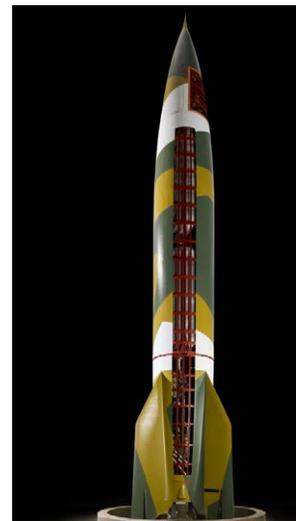


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# RARE WWII PLANES, TANKS, AND VEHICLES COME TO LIFE AT THE Flying Heritage & Combat Armor Museum.



**E**xperience history come to life at the Flying Heritage & Combat Armor Museum located in Everett, WA — just 20 minutes north of Seattle. This museum expands across three artifact packed buildings. As you enter the first hangar, take a look around at the structure. This building was used during WWII, when Paine Field was a military operations base. Here you can, get your picture in front of a life-size rocket, learn about the various wars on 90" touch screen TVs, and go behind the barriers to touch menacing tanks.

As you stroll through the museum, experience a deep sea-divide with an underwater team locating remnants of WWII ships such as the Lexington and Indianapolis, take a rest in the Battlefield Theater to learn about D-Day and other famous

battles, and see vintage planes. Did you know that a lot of these planes are the last of their kind in the world?

The museum's newest building, added in November 2018, features the last known Stuka, a blown apart building with a tank rolling through the center, and an Animals in Wartime exhibit. In the Animals in Wartime exhibit, learn heroic tales

about the millions of horses, dogs, cats, and even pigeons who aided in the war effort! Another amazing sight to behold can be seen on event days throughout the year when planes take to the skies and tanks cruise the grounds and fire. Learning about history from a book is interesting, feeling it come to life around you makes it real. There's something for everyone at the Flying Heritage & Combat Armor Museum.

**Learning about history from a book is interesting, feeling it come to life around you makes it real.**

MADE POSSIBLE IN PART BY ASSISTANCE FROM THE SNOHOMISH COUNTY HOTEL-MOTEL TAX FUND.

# HOMEGROWN

## *Goodness from Farm to Table*

CAROL BANKS WEBER

Farm-to-table stewards are a different breed. They care where their food comes from, what growing responsibly can do for the community and the planet.

They often spend countless hours around the clock obsessing over every ingredient, the soil under their feet, the air we breathe, the carbon footprint left behind.

Theirs is often thankless, back-breaking work. High risk, humble rewards. But in the end, passion wins out, driving them to press on despite tremendous odds — the cost of doing business in a world dominated by Big Ag and fast-food chain convenience.

Featured here, a few of those everyday heroes: a single mom who scratch-bakes spectacular, gluten-free/vegan desserts and breakfasts that taste every bit as good as they look, a cheesemonger who successfully turned childhood pleasures into a bustling, mainstream business, a young caterer leaving no stone unturned for his fresh sheets, his friend down the street toiling and paperpotting the old-fashioned way to produce good, honest food, an award-winning restaurateur doing her due diligence to provide sanctuary for fellow vegans, and a small farmer with eyes the color of a spring morning, making miracles happen, one cauliflower at a time.

“People want to know their farmer and reconnect with how their food is grown. That level of connection and visibility is a huge advantage for small, sustainable farms and also one of the most rewarding aspects of farming for me,” says James Berntson of Radicle Roots Farm in Snohomish.

Farm-to-table naturally fosters community, where everyone knows everyone else, directly or by reputation. Know where your food comes from, right? A small Snohomish farmer might speak highly of a particular chef, that chef will recommend the small farmer, and so on, in the circle of life.

Case in point: Grain Artisan baker Lauren Sophia Anderson rattles off her purveyors, like she knows them on a personal level, because she kind of does. “Hayton Farms, best buds. At most of our markets, we’re either right next to them or right across from them. All of our berries pretty much come from them... Radicle Roots, one of my favorite farms. James, he’s amazing. We get a lot of our stuff for the galettes, or the crostatas, because it’s so beautiful.”

Sage & Cinder’s Cynthia Hesslewood can’t say enough about Red Cork Bistro, a Mukilteo favorite, run by Chef Adrian Ramirez. “We’ve gone in before a number of times. He’ll make vegan dishes for me. It’s an example of loving their food.”

Farm-to-table’s making a comeback in Snohomish, as more growers and restaurants do their part. A few others worth mentioning: One Leaf Farm, Food Bank Farm, Skylight Farms, Caruso Farms, Roger’s Riverview Bistro, Red Twig Bakery Café, Cottage at Blue Ridge, Bar Dojo, Caravan Kebab, and capers + olives.

Stay tuned, WELCOME Magazine intends to feature many more in the future.







Photos courtesy Beecher's

Kurt Beecher Dammeier and a Beechers special Chicken and Mama Lil's grilled cheese sandwich.

## Beecher's Handmade Cheese: 100% pure tasty goodness

CAROL BANKS WEBER

Tasty, wholesome, and wholeheartedly farm-to-table, Beecher's Handmade Cheese has quickly risen in the ranks to become a major player in the specialty market, an established NW brand.

Kurt Beecher Dammeier opened his flagship store at Pike Place Market in 2003, with the aim of sharing his love of pure, unadulterated cheese. Everyday, crowds gather at Beecher's glass-walled, cheesemaking kitchen to watch artisans craft wholesome, toothsome cheeses, including the award-winning Flagship and Flagship Reserve — a clothbound, open-air aged cheddar.

Cheesemakers work their magic, following age-old, traditional methods, with the benefit of fresh milk flowing from on-site holding tanks. Beecher's gets its milk from healthy Holstein and Jersey cows at Monroe's Groeneveld Farms and Duvall's Green Acres Dairy. "We believe the freshness of the milk directly affects the flavor and quality of the cheese, and working with local farmers also ensures we're getting the highest quality milk," according to Dammeier, owner/founder of Beecher's Handmade Cheese.

Lucky for you, there's a Beecher's at Paine Field Passenger Terminal, along with a Caffe Vita, and Upper Case bar. "We do not make cheese at the airport (we joke sometimes about getting milk through security – can you imagine?)," he says.

In addition to the cheese selection, Beecher's cafe features snacks, meals, and takeaways: "World's Best" Mac & Cheese,

Brett's Tuna Sandwich, Tomato Flagship Soup, Grilled Cheese Sandwiches.

For "our Café grilled cheese sandwiches, we've partnered with WSU's Bread Lab and Grand Central Bakery to make a bread that is specifically formulated to be not just tasty – but good for you!" Dammeier notes.

The nutrient-rich Skagit Valley Wheat Sandwich Loaf owes its mouthful of hearty, sweet goodness to Cairnspring Mills and Skagit Valley Malting's flours. Additive-and-white-flour-free, the grains (Cairnspring Mills' Yecora Rojo, a hard, red wheat varietal, and Copeland barley, malted at Skagit Valley Malting and milled by Fairhaven Mills) are just as pure and local as Beecher's handmade cheeses.

"Everything produced by Beecher's, from the handcrafted cheeses to the delicious side dishes and crackers, is authentic, original, full-flavored food made with ingredients we trust and are proud of," Dammeier explains. "This means we stay clear of all harmful, industrial, highly processed artificial ingredients like flavor enhancers, preservatives, and food coloring. And we believe that not only should everyone have the ability to know what is in the foods they eat, but if they know what is in their foods, they will choose to eat foods free of these artificial ingredients. To this end, we donate 1% of all sales to The Beecher's Foundation. Through community food education programs, the Foundation educates and inspires people to eat real food and vote with every food dollar. This all leads back to our mission to 'Change the way America eats.'" ♦

Beecher's Handmade Cheese Store & Cafe  
Paine Field Passenger Terminal  
3308 100th St. SW, Everett  
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## Della Terra:

Committed to the craft of seasonal, Farm to Table

CAROL BANKS WEBER

Don't let the spirited ("Sweet!"), witty banter throw you. When it comes to the food, Snohomish-based Della Terra catering chef Cody Castiglia means business.

This guy can throw down. Give him some Delicata squash, Miner's lettuce, and pepitas, and he'll work his magic.

His event-worthy, farm-to-table courses are killer: red wine-braised beef short ribs, farro risotto, mushroom cros-tini with Cherry Valley Dairy Fromage Blanc, home-made gnocchi, Della Terra salad with local greens picked that day.

"When a lot of people hear 'farm to table,' their mind goes to kale salads and boring health food, and they are instantly turned off," Castiglia muses. "In reality, most of our menu items are very approachable, crowd-pleasers that will appeal to the meat-and-potatoes crowd, as well as the foodies."

"The ingredients really speak for themselves. When you source the finest, freshest local ingredients, you don't need to do much to them. They're already delicious. The freshness and flavor of trying something that was just harvested from a local farm will blow your mind."

Ever since Castiglia landed in Snohomish, to marry wife Lia, he's hit the ground running, opening up Della Terra downtown almost three years ago, making friends with local farmers, catering a wedding for one of them (Radicale Roots Farm), and making vegetables sexy again for a growing wedding and corporate clientele.

"Working at Craving Restaurant in Buffalo, NY fueled my love and passion for farm-to-table cooking. Chef Adam would change the menu everyday based on whatever came from local farms. The restaurant was a constant 'Iron Chef' challenge, if you will. We made everything from scratch, including breads, charcuterie, pantry items, such as pickles, chutneys, mostardas."

In Snohomish, Castiglia continues this tradition, developing some real relationships with some really outstanding "hyper-local" farmers committed to the mission, and craft, of seasonal farm-to-table. "We work with James at Radicale Roots Farm quite a bit, as well as Caruso Farms. Skylight Farms has amazing produce; we love using their eggs for our fresh pasta dishes. Eric from Chinook Farms in Snohomish has delicious grass-fed beef."

The best part for Castiglia, besides the food, is making connections. "I recently saw one of the families in town who have booked us for catering on a few occasions. They introduced me as 'their chef' to their friends, which was one of the coolest and most touching things I've heard." ♦

*Find recipes and more online at [welcomemagnoho.com](http://welcomemagnoho.com)*



Photos courtesy Della Terra

(top) Cody Castiglia - The Farmers Chef.  
(bottom) Signature Squash & potato Gnocchi.

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113 Ave. C, Snohomish  
425-830-4669  
[dellaterra425.com](http://dellaterra425.com)

# Grain Artisan Bakery

## Serious Cake

CAROL BANKS WEBER

Like all great stories, this one starts with cake.

Five years ago, single mom Lauren Sophia Anderson went overboard planning her son Kaiden's one-year birthday, when she'd forgotten something: The Cake. She bounced back with the most delicious cupcakes for the grown-ups, and "a really, healthy, plant-based smash cake for him," because of dairy and gluten issues. "Everyone loved it. They were like, 'Wow, Lauren, you're really good at this!'"

Today, Anderson's Grain Artisan Bakery fetches top dollar at farmers markets ("Snohomish is our home market"), festivals, pop-ups, and weddings, "anywhere from two to four a weekend," with a menu of desserts and breakfasts that tastes as good as it looks: artisan brownies, salted chocolate chunk cookies, savory seasonal galettes, dark cacao fudge cake — gluten-free. "About 85 percent of what we do is gluten-free, now. Some of that's vegan, Paleo. We've also recently added a small Keto line."

Most people don't even know, or care. "We don't tell them, unless they specifically ask." When she's running a market or festival herself, which isn't all that often anymore, and someone insists on the gluten stuff, "I'll tell them if they truly don't love it, I'll give their money back, and give them a free item that's gluten. I've been taken up on it probably 15 times now in the last year, and I have not once had someone ask for their money back. Every single person, you can see their face change. And some of them are like, 'Wow, this is really f\*\*\*ing good.'"

Her best-selling dark cacao fudge cake — decadent, moist, super-rich and chocolate-y, with just the right amount of silky-sweet — will make you forget all the rest.

"My dark chocolate cake recipe, which I now almost always do gluten-free, took me tweaking the recipe a lot. One day, I accidentally bought too much whole milk from Grace Harbor Farms. I swapped buttermilk for whole milk, so as not to waste it. I also enriched the chocolate flavor, with half-whole milk and half-strongly-brewed, local dark coffee. And, that was it."

As a fierce farm-to-baker, Anderson goes to great lengths to source locally. Not only can she tell you where every ingredient comes from, but she can probably tell you what the farmer had for breakfast before he pulled up the carrots for her galettes.

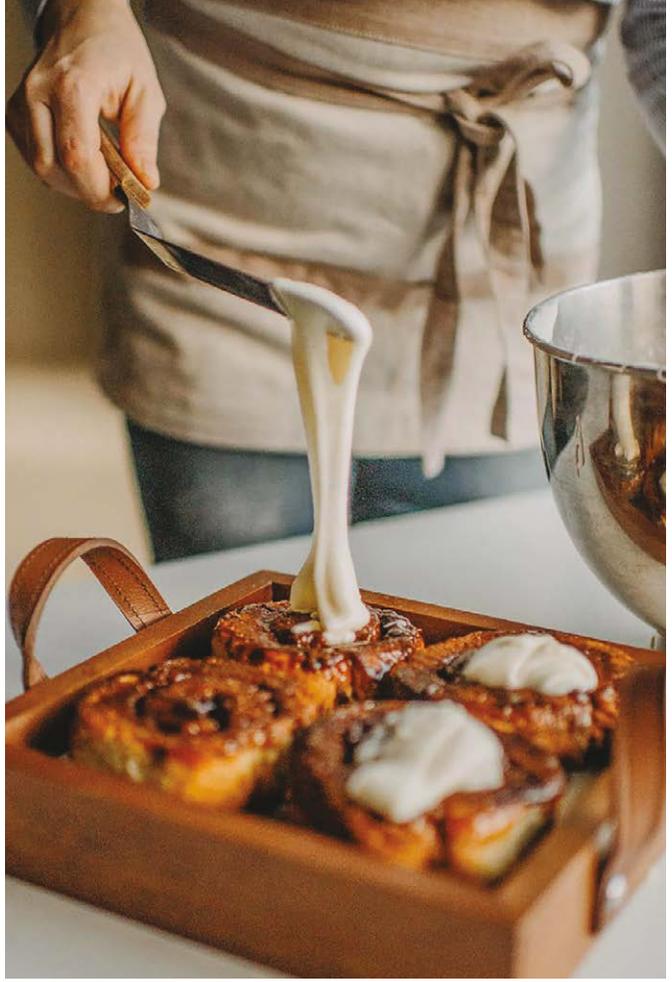
Launching her small business in 2015 has paid off through some tough times: "Imposter Syndrome is real," losing a storefront ("everything I hoped and dreamed of") last May — right before market/wedding season, fulfilling peak orders out of her small Bothell home on a temporary cottage food permit, 60-80+ hours every week for six months straight, alone. *(continued page 21)*

**As a fierce farm-to-baker, Anderson goes to great lengths to source locally.**

Grain Artisan  
baker Lauren  
Sophia Anderson's  
signature chocolate  
chunk cookies as  
big as your face.



Photo by: Amanda Hough



Photos by (clockwise from upper left) Danny Willis Photography, Amanda Hough, Dan Yelle McNeely Photography, Moss Floor Photography



Photo by Amanda Hough

Grain Artisan Bakery's savory pancetta, leek, and Gruyere galette deserves its own marquee.

*(continued from page 18)* “It was awesome, because I almost doubled [the previous] summer’s sales out of my house, which is crazy to even think about... I didn’t have a choice, but to keep going.”

Up ahead: perfecting croissant and cinnamon roll recipes, unveiling a gluten-free sourdough bread line, and moving into wholesale accounts. “We’re going to supply cafes, coffee shops, and we’re considering partnering with some of the local, organic-focused grocery stores.”

Anderson’s still hoping to find that dream storefront, preferably in southern Snohomish County. In the meantime, she and her staff work out of a production-only bakery kitchen all their own on Madison Street in Seattle. “No more shared space or limited baking time for Grain,” she explained. “Place a custom order and pick up at the bakery for any birthday, anniversary, work-related or special occasion that you want to celebrate!”

Despite the long hours and many heartbreaking setbacks, Anderson perseveres for her son, herself, and the world at large. “It’s all worth it to me, because I am [paying] my dues as a human on this planet to make the best decisions I can that benefit the environment and our future as a whole — not only for myself and my family, but for my customers. I am also teaching my son hard work, dedication, perseverance, and so many other traits that I hope he one day encompasses himself. Not to mention I love what I do. I love that I am making pastry all day long, and I love seeing my customers’ faces light up. That is what keeps me going on the hard days. If I am hitting a low, I go run one of my markets, and it reignites my fire.” ♦

See more about Grain Artisan Bakery at [welcomemagsnoho.com](http://welcomemagsnoho.com)

Grain Artisan Bakery  
[hello@grainartisanbakery.com](mailto:hello@grainartisanbakery.com)

# We have plates for *every* palate...

Tempt your palate with delicious food and drink from the many unique restaurants, bars and breweries in Everett, Washington. We've got all your cravings covered. Partial to pizza? Check out one of the many Italian restaurants. Thinking of some pad thai or drunken noodles? Visit one of Everett's delectable Thai spots. Want to try some tasty tacos? Look no further than Everett's wonderful local Mexican eateries. Craving some classic Americana like a short stack of pancakes or a burger? Indulge yourself with American diner favorites at our local cafes.

This is just a sampler of what Everett's culinary experience has to offer. We invite you to check it out for yourself and guarantee you'll find something delicious!

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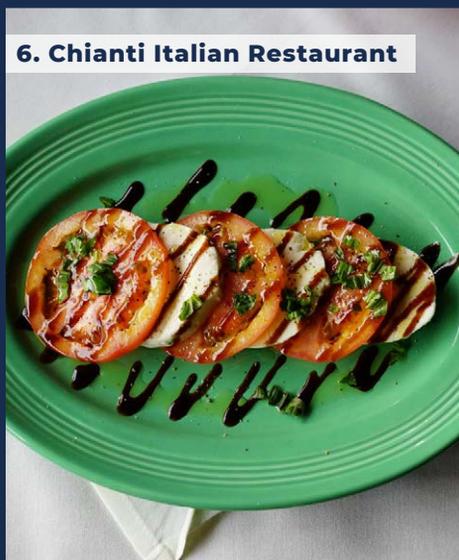
4. The New Mexicans



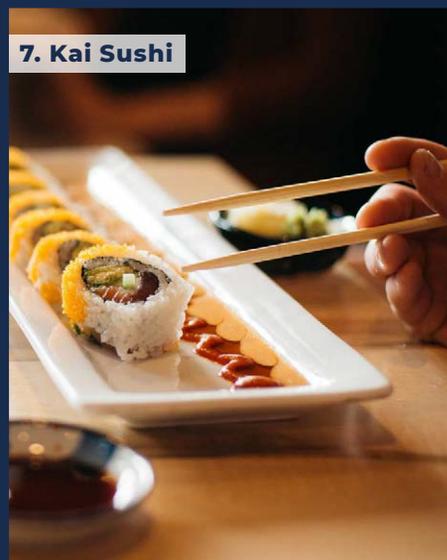
5. J Ramen & Sushi



6. Chianti Italian Restaurant



7. Kai Sushi





Photos by Melissa Morrin



A girl and her flowers, Alice VanderHaak never imagined farming, but now it's her life.

## Lowlands Farm Incubating Fertile Ground

CAROL BANKS WEBER

For Alice VanderHaak, a small seasonal Snohomish farmer, moments are everything. A registered dietician who never really wanted the farm life, she eventually came around while weeding in her parents' garden one day on a break from college.

After working other farms, she started her own — Lowlands — on almost four acres, three of them leased with Chinook Farms. Owner Eric Fritch bought the 132-acre property bordering the mighty Snohomish River about 12 years ago, clearing out Poplar trees, and gradually transitioning the forest into a working, community-supported farm, shared by three tenants: Lowlands Farm, One Leaf Farm, and the Holy Cross church's Farm Bank.

VanderHaak managed to turn earth into fertile ground for her small flower

and vegetable farm, growing her own cottage business, one cauliflower at a time. She primarily supplies weekly and bi-weekly boxes of seasonal produce and blooms to a local CSA (Community Supported Agriculture), vends regularly at the Snohomish Farmers Market, and supplies a lot of those blooms for interested wedding parties.

Incubating her farm for harvest proved "a bit of a challenge" she admits, "trying to restore the soil, get it living and breathing again. Now, I'm starting to see a lot of awesome soil improvement and healthier plants."

Another challenge, seasonal flooding. Chinook Farms sits in a corner of the Snohomish River Valley, scenic, but fraught with tumult. The river tends to overflow the banks in early spring and winter, and there's very little the community farmers can do, but roll with it.

"When that happens, if we have food growing in the field, we can't sell it," VanderHaak says. "It could be contaminated, we just don't know."

She wisely uses cover crops, reads the weather, and supplements her produce, every vegetable you can think of, with gorgeous blooms, dahlias and dahlia tubers. Call it her rainy-day insurance.

Sustainably farming according to the whims of Mother Nature, not to mention the cost, can be brutal.

Alice VanderHaak wouldn't have it any other way. She's in, 1,000 percent. "I come to work, because I love to grow cauliflower, I love to do this. The idea that me doing this could change someone's life or make their life better, that's incredibly humbling. Especially with the CSA, where people are signing up and relying on you to deliver something interesting that's gonna nourish them, that sits with me in everything I do. It's sometimes easy to forget that when you're getting lost in the weeds." ♦

Lowlands Farm  
10890 Elliott Rd., Snohomish  
[lowlandsfarmwa.com](http://lowlandsfarmwa.com)



Photo courtesy of Radicle Roots Farm



Photos by Carol Banks Weber

(L) Sarah Berns, one of the hard working employees at Radicle Roots Farm. (R) Sustainable market farmer James Berntson grows organic produce in Snohomish, like January King cabbage and Redbor kale in the fall.

## Radicle Roots Farm:

Better, not Bigger

CAROL BANKS WEBER

Radicle Roots farmer James Berntson grows an astounding rainbow of organic produce on his nutrient-dense real estate in Snohomish, between the Pilchuck River and the Centennial trail.

Berntson’s small farm makes the most of just under an acre of backyard space, using a minimal tillage system, permanent beds, unheated greenhouse, two, impermanent caterpillar tunnels, and a host of nifty, time-saving contraptions, like a paper pot transplanter and the Quick Cut Greens Harvester.

He smartly, efficiently operates his working farm for maximum yield. In the bargain, he soon became the go-to guy for farm-to-table microgreens and assorted other veggie goodness.

In 2017, Berntson settled onto permanent soil back home in

Snohomish, after leasing a farm in Central Oregon for three years. The quality volume coming out of Radicle Roots quickly took on a life of its own: pea and sunflower shoots, Miner’s lettuce, carrots, Hakeuri turnips, heirloom and cherry tomatoes.

This summer, he’ll introduce “a small crop of ginger and turmeric, a real specialty item,” to the Snohomish Farmers Market, his main source of income — accounting for over 60-70 percent of sales.

He also sells to a lot of local restaurants and Farmstand Local Foods, “a small distributor working only with Western Washington farmers, prioritizing small-scale sustainable producers over larger farms.”

Farmstand does great work, providing food to childcare centers, thanks to the city of Seattle’s soda tax. “A lot of the sales I have through their platform go to YMCA and early childcare centers throughout Seattle, which is very rewarding, knowing our fresh produce is also feeding urban kids from all different backgrounds.”

Berntson found his calling interning on a school farm for a Bellingham food bank, while studying environmental science at Western Washington University. “It was cool to see how excited customers would get about fresh produce, when they were only getting cans and some really old stuff.”

His commitment to food justice and low-carbon agriculture has continued to leave lasting impressions, as his small organic business grows into a force for meaningful change. “People want to know their farmer and reconnect with how their food is grown. That level of connection and visibility is a huge advantage for small sustainable farms and also one of the most rewarding aspect of farming for me.”

As fruitful as he’s been, Berntson would be the first to say Radicle Roots is still a work in progress. “This is only our second year on this property, so we’re still really in the growth phase and kind of developing our infrastructure,” he explains. *(continued page 26)*

*(Radical Roots continued from page 25)* On his wish list: another greenhouse, a farmstand, more pick-up locations, and pop-up markets. “I like this size, honestly. We’re really efficient in maximizing each bed space, rotating it almost three times each season. What you see now wasn’t here a couple months ago, and before that, either,” he says. “I’d like to grow my community presence, strengthen our farmer’s market. I really want to supply people with produce beyond May-September.” ♦

Radicle Roots Farm  
1220 Orchard Ave., Snohomish  
360-348-7444  
radiclerootsfarm.com



Cynthia Hesslewood has a smile for everyone who comes into her warm, comfy, farm-to-table restaurant.

**“I’ve been lucky, traveling quite a bit when I lived in Europe. I’ve eaten so many different types of food from Europe: Spain, Italy, Greece, North Africa...”**

## Sage & Cinder:

Vegan Elevated

CAROL BANKS WEBER

Cynthia Hesslewood’s Sage & Cinder in Mukilteo is a dream come true for vegans. Winner of K5’s “2019 Best Vegan Restaurant of Western Washington” (“We have loyal fans”), this upscale eatery serves farm-to-table sure to turn even the most ardent meat-eater around.

An ethical vegan, Hesslewood wears many hats, hosting, cooking, reinventing comfort food she grew up with in Kansas and abroad, getting hands-on experience managing restaurants in Germany for 10 years. “It’s pretty much a requirement there that you do kitchen time. To be effective, you need to know where to fill in, everywhere.”

That multi-level, multi-cultural exposure served Hesslewood well when the Sydney Bakery closed two summers ago, giving her a chance to open up her own vegan restaurant in its place, in a 100-year-old cottage house on a hill overlooking Puget Sound.

In September 2018, Sage & Cinder opened “pure, almost 100 percent farm to fork,” serving small, shareable plates, tapas style, she recalls. “We had some pushback” from both



**Farm-to-table, vegan goodness.**

*Photos by Carol Banks Weber*

vegans and non-vegans looking for affordable, hearty entrées they loved.

After adding comfort food — “hence, mac and cheese” — more people came around. Even the guys who ask for steak. About 70-80 percent of the menu changes seasonally. “It’s constant creation, a dance. You have to shift with the demands, especially with such a small menu,” kitchen, and staff.

“I’ve been lucky, traveling quite a bit when I lived in Europe. I’ve eaten so many different types of food from Europe: Spain, Italy, Greece, North Africa,” she enthuses. “It’s fun to represent food from around that area, fuse it with our Pacific Northwest sensibilities and our produce, and turn it into something maybe similar, but a little different.”

She sources as local as possible, closer to 70-75 percent now, primarily through the Puget Sound Food Hub and Farmstand Local Foods. She also has a microgreens lady over by Paine Field.

“Being an ethically vegan business, we try not to buy from farms that are farming animals. We know that that’s almost impossible in the farm belt in Washington, but there are a handful of organic farms out there, they’re just doing produce.

We also keep our restaurant animal-protein-free. It’s our little quasi-safe space.”

Summers = craft cocktails, outdoor seating, Weekend Brunch, Hesselwood’s favorite meal. Throngs of dedicated regulars make the pilgrimmage over from as far as Seattle. “Brunch is kind of our signature. You get some of the same faces every Saturday. They have their seats. We know they’re coming; they don’t even need to reserve. We know what they’re gonna eat, they eat the same thing all the time.”

Sage & Cinder’s popular ala carte brunch features creative riffs on hearty comfort staples, like berry-inspired chocolate buckwheat waffles and Harvest Tofu Benedict with Hollandaise so creamy you forget it’s good for you. ♦

Sage & Cinder  
613 5th St., Mukilteo  
425-374-8355  
[thesageandcinder.com](http://thesageandcinder.com)

*Find recipes and more online at [welcomemagnoho.com](http://welcomemagnoho.com).*



Photos by Kyle Evans

Lisa Lefeber. The Ports first female CEO in its 100 year history.

# Port of Everett CEO

## Working Mom Breaks Glass Ceiling

BRYAN CORLISS

Port of Everett CEO Lisa Lefeber has got a long to-do list as she enters into her first calendar year in charge of the organization:

- Redevelop \$26 million worth of recently acquired industrial land on the Everett waterfront;
- Coordinate with the cities of Arlington and Marysville to develop a new 4,000-acre manufacturing center;
- Continue the build-out of a new residential neighborhood along Everett's urban waterfront;
- Maintain and promote the largest publicly owned marina on the West Coast; and
- Managing the activities of her two elementary-school-aged boys.

It's a tall order, but those who know her say there could be no one better to

guide the organization.

"She has all the skills," said her predecessor as port chief executive, Les Reardanz. "And more than enough passion."

### THE PUBLIC'S PORT

Washington's network of public port districts is unique to the state. Each one is an independent government agency overseen by a locally elected commission, a fact that sets Washington's ports apart: The Port Authority of New York and New Jersey, for example, is governed by commissioners appointed by the two states' governors; the ports of Los Angeles and Long Beach are run as departments of their respective cities.

Port districts were created a century ago, and today, Washington has 75, all with the authority to levy taxes, issue bonds, acquire lands and develop facilities for use by private interests - all with the goal of stimulating commerce and creating jobs.

Some are huge. The Ports of Seattle and Tacoma - which combined operations in 2015 as the Northwest Seaport Alliance - represent the third-largest cargo port in the United States - plus the Port of Seattle operates Seattle Tacoma International Airport.

And if you rank the ports by the value of the products shipped through it, the Port of Everett is just as big.



**Ground breaking at Waterfront Place.**

## **E IS FOR EVERETT, AND ENORMOUS**

The Port of Everett has three core businesses:

- A deep-water port, including adjacent industrial land;
- A huge public marina;
- and • The Waterfront Place community development.

The port is an integral part of the Snohomish County manufacturing economy. Boeing assembles 747s, 767s, 777s and 787s just south of Everett. Crucial components of those planes – including oversized fuselage and wing pieces – are shipped to Everett from suppliers in Japan.

Those parts are stored at the port until needed, then they're put on a barge for a short trip across Port Gardner to the port's Mount Baker Terminal, where they're loaded onto rail cars for a short journey up to the Boeing plant.

The total value of the assembled planes is a major reason why Snohomish County exports between \$21 billion and \$30 billion annually, making it one of the five largest export centers on the West Coast.

In addition to the Boeing-related shipping traffic, the Port of Everett also is home to Naval Station Everett. The port sold 143 acres to the Navy in 1987, which now employs 350 sailors and civilian personnel to run the base. About 6,000 sailors and civilians are assigned to the ships based there.

The working seaport has been one of the biggest challenges facing the port in the past decade, Lefeber said.

In November 2019, the port concluded negotiations to acquire the 58-acre site of the former Kimberly-Clark paper mill on the Everett waterfront. The mill had operated for decades, until Kimberly-Clark closed it in 2012, taking away 700 good-paying manufacturing jobs.

Lefeber said the goal is to complete an environmental clean-up on the site – partially funded with a \$15.5 million federal grant -- and have new businesses up and running in 2021. The district already has an agreement with Nichols Brothers Boat Builders to establish a ship-repair yard on land adjacent to the old mill site. Businesses now operating on that land will move to the mill site.

Lefeber said having the shipyard in place will help with efforts to convince the Navy to base more and bigger ships at Everett, which from 1997 to 2015 hosted aircraft carriers. In addition, the additional space will allow it to pursue more shipping business.

The port is looking for a tenant to take over the old Kimberly-Clark warehouse on the site – the only structure that's being retained. The plan is to remodel it into an advanced manufacturing building, Lefeber said.

In all, officials estimate the Kimberly-Clark redevelopment project will bring some 950 jobs back to the waterfront.

In addition, the port in 2019 completed a \$36 million upgrade to its South Terminal, which included the construction of a 700-foot wharf.

## **MAJOR MARINA**

The Port of Everett operates the largest public marina on the West Coast, with moorage for 2,300 boats. The marina also includes a 13-lane boat launch ramp, upland boat storage and a full-service boat yard, along with a fuel dock, laundry and shower facilities.

Over the past decade, the port has invested \$35 million into improvements at the marina, and in 2019, it was named the top large marina in the United States by Marina Dock Age magazine, a trade publication for marina and boatyard managers.

In reporting on the award, the magazine said that marinas were “judged on many categories, including business operations, facility improvements, environmental responsibility, industry involvement and more.”

The Everett marina is “a big piece of local tourism,” the magazine continued. “(T)he natural deep-water port features a variety of public access and recreational opportunities to support residents and visitors.”

One of those public access and recreational opportunities is Jetty Island, a 1,800-acre man-made island that protects the harbor. The island was first established about 100 years ago, from the spoils of dredging in the mouth of the Snohomish River. The port acquired it in 1929.

It's now a popular tourist attraction in the summer, with families going taking a passenger ferry out to the island for bird watching. And in the past



decade or so, Jetty Island has become one of the centers for kiteboarding in Puget Sound, with boarders taking advantage of consistent afternoon winds.

Stephen Sibborn is one of the organizers of an annual kiteboarding contest at Jetty Island. He told *The Daily Herald* of Everett last year that the port's facility is one of the better spots for his sport.

"We have a wide-open beach, the water is pretty warm relative to the Puget Sound area, and we get a nice steady breeze in the afternoon," he said. "The site has become quite a popular place in the Northwest for kiteboarding, and we've really watched it grow."

**Urban village**

One of Lefebber's longest-running challenges is completion of Waterfront Place, the port's effort to convert 65 acres of industrial land into Everett's

first waterfront neighborhood.

The project has been in the works for two decades. In 2000, the Port of Everett formed a partnership with a private developer to build as many as 660 condos on acreage just north of the marina, with retail shops to provide services to the people living in them.

After a couple of years of planning, the developers started razing buildings on the site - and then the Great Recession hit. Financing dried up and the developer went bankrupt. The project stalled -- but didn't die.

The port has continued to work the project on its own, Lefebber said. "We're taking a more active role in building out the waterfront," she said. "All the engineering, all the planning."

The port already had taken the lead on clearing and cleaning the former industrial site, Lefebber said. But since it's a first of its kind project in Everett,

the agency also has had to take a leading role to encourage private investment. So far, it's invested \$150 million.

A major milestone was passed last year when Hotel Indigo opened at Waterfront Place. The 142-room luxury hotel - managed by the same company that operates the Salish Lodge at Snoqualmie Falls and Semiahoo Resort at Blaine - doubled the number of waterfront hotel rooms in Snohomish County and provided 8,000 square feet of meeting space, along with publicly accessible outdoor spaces.

Nearby, Seattle builder American Classic Homes is working on 254 apartments. The company paid the port \$7 million for roughly 5.4 acres, on which it plans to build two buildings with apartments ranging from 550 to 1,300 square feet.

Lefebber said one of her goals for this year is to recruit retailers, to further the goal of making Waterfront Place a walkable, livable neighborhood.

"I want some restaurants open by the time the apartments are open," she said.

**BUT WAIT THERE'S MORE**

Away from the waterfront, the port is involved with the cities of Arlington and Marysville to develop some 4,000 acres that the two cities have designated for industrial development.

The three governments agreed in January to work together on the proposed Cascade Industrial Center on land near the Arlington airport. The vision: utilize the port's expertise in industrial development to help the cities jointly develop land that has access to a rail line, air transport, Interstate 5 - and the port's own seaport.

The goal is to lure companies through tax incentives that are available through state and federal programs for companies that locate in designated Manufacturing Industrial Centers, and to create homes for businesses that will employ as many as 25,000 people by 2040.

Add the Cascade Industrial Center to the long list of projects that the port's doing on its own land, and it's safe to

say that the port's new boss has a lot on her plate right now. "It's a busy place," she said. "It's a very diverse job."

### WORKING MOM

Lefebur's been at the Port of Everett since 2005. She'd studied journalism at Western Washington University, and got introduced to the district as a reporter covering port commission meetings for the weekly Snohomish Tribune, which eventually led her to take a communications role at the port.

Over the years that role grew and expanded. She earned her master's degree in public administration from Seattle University, and when her bosses came to her with new assignments, she took them. "You never say 'no,' right?"

In 2017, she was appointed deputy executive for the port district, in charge of marina operations. She served as temporary CEO in 2018, when Reardanz got called to active military duty. And when Reardanz announced he was leaving last year, commissioners needed little time to decide that Lefebur would replace him - thus becoming the port's first female chief executive in its 100-year history.

As in many areas of American business and government, there has been a glass ceiling in public ports, but that may be changing. There are women in leadership positions among the 75 port districts around the state, and the Washington Public Ports Association's president is Jean Rykman, a Port of Pasco commissioner.

Lefebur is one of the few, however, who is a working mom with elementary-school aged children. "There aren't a lot in that demographic," she said.

For her and her husband, Scott, being full-time working parents means a lot of juggling to make sure that Shawn, 9, and Ryan, 7, get to school and to after-school activities on time. (Scott is a senior communications manager with Boeing.)

"It's the story of every working parent," Lisa said. "We're in constant communication on schedule, that's for sure. If he has to travel, I have to stay back and re-align work."

For Lefebur, it means getting to work early, then leaving in early afternoon to pick the kids up after school.

"I try to get home at a reasonable hour, to take them through their practices, dinner and bedtime," she said. "Around 9 o'clock, that's when work starts again," when she sits down at her home computer to tie up the day's loose ends.

Her experience has made a difference in how she leads the port staff, she said.

"I'm not necessarily a butt-in-the-chair kind of person," Lefebur said. "That's one thing I try to instill in our team, that flexibility is key. If you have that philosophy and that style, people are more productive."

With a busy young family and a full plate of high-profile projects at work, Lisa Lefebur isn't expressing any second thoughts about her new role.

"A lot of it, honestly, was just that I love to learn and I love the port industry," she said. "The port industry is fascinating. It changes every day." ♦



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Photo by Cynthia Tan

Delectable bites at Red Twig Cafe and Bakery.

## Bookstores and Bites

ERIKA OLSON

Here in the Pacific Northwest, we're known as outdoorsy and health-minded. But we're bookish, too. (Seattle is a UNESCO City of Literature, after all, one of only 28 worldwide.) And Washington State boasts a number of best-selling and well-known authors, including Maria Semple, Dav Pilkey, Ijeoma Oluo, Tim Egan, Lindy West, Kazu Kibuishi, Robin DiAngelo, Kristin Hannah, Annie Proulx, Sherman Alexie, Karl Marlantes and Elizabeth George, just to name a handful.

It's a rich landscape for anyone who likes a good read, so if you're a book lover, our independent bookstores definitely merit some time on your itinerary.

In Snohomish County, Edmonds is a great place to start. Right alongside the sparkling Puget Sound, with sweeping views of the Olympic Mountains to the west, you'll find this very Northwest town bustling with plenty of shops, restaurants,

and cafes. Since 1972, Edmonds Bookshop has been right at the heart of it.

It's a bright, welcoming atmosphere that encourages browsing. Very helpfully, books by local authors are tagged, as are staff recommendations. Trying to remember a certain title? Looking for something in large print? Just need ideas? Staff are ready to assist and full of friendly guidance.

With a children's area at the back (complete with reading chair) and fiction running along the longest wall, the shop also has thoughtfully selected nonfiction titles, including a cooking/nutrition section, history and sports section, magazines, and much more. It's not a large shop, yet like Mary Poppins' carpet bag, it seems to contain everything. [They're happy to place an order for you if they don't have a title in stock when you visit.] *(continued page 34)*



Photo by Cynthia Tan



An inviting selection of used books at Edmonds Bookshop.

(continued from page 32) There's a selection of used books, too, plus gift items, toys, and racks of interesting greeting cards. The shop carries work by staff members, too. "We like to be as supportive as we can," said owner Mary Kay Sneeringer.

Edmonds Bookshop frequently hosts events, with author visits on Saturdays and special programming during Edmonds' Third Thursday evening art walks. Sneeringer suggests visitors check the website for details about what's coming up. "For April, we'll have poetry readings with five of our local poets," she said. ♦

**Edmonds Bookshop**  
111 Fifth Ave South, Edmonds, WA 98020  
[edmondsbookshop.indielite.org](http://edmondsbookshop.indielite.org)  
(425) 775-2789

Feeling peckish after all that literary exploration? Red Twig Cafe and Bakery is a well-loved neighborhood gathering spot, and it's right next door. Bring your books and choose a freshly-baked pastry and cup of coffee (it's roasted onsite), share the meat and cheese board with a friend, or settle in with something more substantial, like the miso salmon nourish bowl or chili-garlic roasted chicken sandwich. Ingredients are organic and locally-sourced whenever possible, and gluten-free and dairy-free choices are available. ♦

**Red Twig Cafe and Bakery**  
[www.redtwig.com](http://www.redtwig.com)  
117 5th Ave South, Edmonds, WA 98020  
(425) 771-1200



From there, you don't need to go far to find your next book fix. The Neverending Bookshop is just about three and a half miles from downtown Edmonds. Owner Annie Carl moved the shop a year ago from a spot in rapidly-growing Bothell to a larger storefront in the area known as Perrinville, where Edmonds turns into Lynnwood. Her neighbors include a yarn shop, restaurants, fitness studios, and a veterinarian. It's an eclectic village where locals are loyal patrons.

Carl's is a genre-specific shop with both new and used books. She specializes in science fiction, fantasy, romance, mystery, and young adult, has a special section of children's books within a colorful, partitioned space, and is developing a gender studies section.

She has a clear vision for the shop. "I've found my feet as a bookseller," Carl said. "I want to be a small-town bookstore. And independent booksellers, we all do it differently. I'm a destination store. Maybe we carry the same book [as another shop] but we have different methods and might be selling it for different reasons and in a different way. Maybe we've met the author or had them in for an event. We make it individual to our shop, our community. That's something that online retailers can't replicate."

"I do a lot of events with very local authors," she continued. "For an author who's just getting started, we can have an event for 10 people here, and it feels like a good crowd; it's comfortable."

She also carefully selects titles that positively represent people with disabilities. Carl herself has undergone 20 surgeries in her life; she was born with a rare spinal defect and is also a cancer survivor. "I want to know, is the disabled character portrayed as more than just their disability? We're sort of stuck in the '50s with this issue and it's time the disabled community speaks up." ♦

The Neverending Bookshop  
theneverendingbookshop.com  
7530 Olympic View Drive, Unit 105  
Edmonds, WA 98026  
(425) 415-1945

If you had lunch at Red Twig, you might be ready for something sweet in Perrinville. Mel and Mia's Unique Pastries and Fine Coffees to the rescue! It's just a few doors down from Carl's shop, and as the name implies, you'll have a variety of goodies to choose from. Pie, cupcakes, and cookies, of course, but how about mascarpone crepes? Maybe a caramel apple turnover? Or, have you ever had Zeppoles (Italian donuts)? Choices vary daily but all are freshly-made with care. ♦

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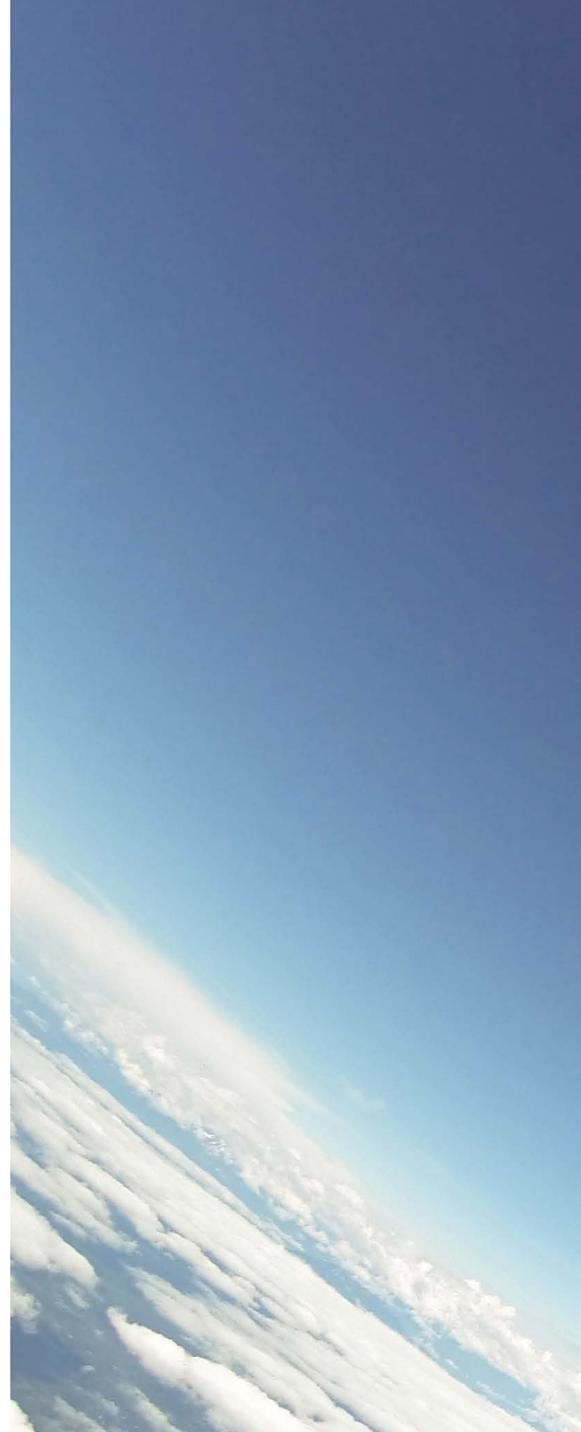
WENDY POISCHBEG

GO, GO, GO! - the final words you'll hear before jumping out of a perfectly good airplane.

Skydiving. The exciting sport of free falling from an airplane before deploying a parachute. And yes, people do it for fun, empowerment and adventure.

Snohomish, WA happens to have a dropzone renowned for being one of the most gorgeous in the world and coveted by experienced skydivers and novices who are ready to make their first tandem jump. This is according to the Travel Channel. Located at Harvey Field, family owned Skydive Snohomish is an internationally revered skydiving destination.

A tandem skydive is a fantastic introduction to the sport. It offers students the opportunity to experience the freedom and exhilaration of skydiving with the peace of mind that their professional tandem skydiving instructor is strapped to their back and in control. Each jump begins with "ground school", a 30-minute class that acquaints students with equipment, body positioning and safety tips before boarding the plane for a 12 -15 minute flight to reach skydiving altitude. As you ascend, you'll have an opportunity to take in views of Mt. Rainier, Mt. Baker, the Puget Sound, the Cascade and Olympic Mountain ranges, the Seattle skyline, Victoria, and the San Juan Islands.





*Photos courtesy of Snohomish Skydive.*

Next, your jump begins with an exit from around 14,000 feet, followed by a 60-second free-fall. Because of the wind resistance, you feel like you're surfing on the air rather than falling. At around 5,500 feet, the instructor deploys the parachute. After four to five minutes of gliding peacefully above the earth, you land softly back on the ground where spectators are cheering you on!

It's pure adrenaline-laced exhilaration.

Back on the ground, it's time to celebrate. In recognition of your accomplishment, Skydive Snohomish bestows a personalized skydiving certificate – proof that you realized

something select few have had the courage to attain! And it won't be long before you're choosing to return for another breathtaking and exhilarating experience.

GO, GO, GO! ♦



Photos courtesy of Aerial Balloon Company



**Aerial Over Snohomish**

## Nature Walk in the Sky

WENDY POISCHBEG

Imagine gently sailing above historic rooftops, bucolic pastures and valleys, traveling on a breeze as fast as the wind blows. You crest over trees, soccer games and tail lights. It's just after sunset and you're in cruise control.

The iconic symbol of the Snohomish valley grants access to landscapes not available on foot, car or boat. It's a thrill ride, but the thrill is found in the majestic views found by weightlessly sailing high above Snohomish rivers, lakes and valleys filled with wildlife.

"Ballooning is calming and thrilling at the same time," said Bob Romaneschi, owner and chief pilot for Snohomish Balloon Rides. "While most guests expect a roller-coaster feeling or something more a kin to a carnival ride, the thrill isn't from rocking, tipping or swaying, which we avoid.

Passengers begin their adventure with a meet and greet with their captain before taking part in assembling and inflating the balloon envelope. Using big fans to introduce cold air, guests walk inside the multicolored dome before the burner begins to deliver enough hot air to create buoyancy that will ultimately lift the balloon from the ground. From then on - the balloon travels with the wind.

The pilot only has control to go up and down, zero ability to navigate left or right. Catching wind at different elevations is how the pilot steers guests through their voyage.

Bob likes to call his aerial cruise a nature walk in the sky. He treats his guests to the highest point possible in order to see the entire Puget Sound region, including sweeping views of Vancouver Island, Seattle and the San Juan Islands. And just when you think that the beauty and grandeur of sailing through the sky can't get any more breathtaking, Bob gently descends for a sweet little touch down into the Snohomish River, a splash and dash if you will - before rising up again.

Balloon rides in Snohomish last roughly three hours from start to finish and always end with a celebratory glass of champagne.

If you go: Snohomish Balloon Ride have balloons intimate enough for two or large enough to carry up to 10 people. Book two or more balloons at a time to accommodate 18. Though space is limited, weekday same-day bookings are available. If you're looking for a weekend trip, reservations far in advance are recommended. ♦



Paine Field Airports Salmon-Safe Certification with (L to R) Arif Ghouse, Paine Field Airport Director; Dan Kent, Co-Founder and CEO, Salmon-Safe; Dave Somers, Snohomish County Executive; Ellen Southard, Salmon-Safe; Andrew Rardin, Environmental Manager, Paine Field Airport.

## Shared Vision for Conservation and Prosperity

County Executive's humble approach and coalition building pays off

ELLEN HIATT

Dave Somers is a fly fisherman — who doesn't fish anymore. Snohomish County's top executive, charged with navigating the intersection of exponential population growth and environmental sustainability, quit fishing years ago.

"I got to feeling guilty; There were too many fishermen and not enough fish. It took the joy out of it for me," Somers said. He and his wife Elaine will be kayaking to enjoy the outdoors.

For a man who thought he would become a dentist when he first entered college, his entire life has been spent appreciating and protecting the environment. His Czechoslovakian immigrant grandmother gave him a membership to the Sierra Club, and his Boy Scout years were spent in miles-long hikes and river rafting trips. His young adult dreams of dentistry were easily dashed when, on a "lark", he spent six weeks scuba diving in UC Davis-Bodega Marine Laboratory.

"I got hooked on marine biology. I just loved it."

His first major job after graduate school was as a fisheries biologist for the Tulalip Tribes. Terry Williams was Somers' boss. "I called him my guru. He taught me so much," Williams said. "I graduated law and justice, not habitat."

Somers was encouraged to run for a position on the County Council after the County enacted a comprehensive plan that did little to identify critical areas and buffers. "Elaine said 'Why not give it a shot?' " he said.

"I came at it from a science background. I focused on understanding habitat and natural processes. I came to realize that (political and legal avenues) was where it's at," Somers said. "Science should be the basis for good decision making."

Somers uniquely understood that decisions made by governmental agencies needed community consensus.

Nick Bratten, Forterra's Senior Director of Policy who has worked with Somers on projects since 2008 when Forterra was the Cascade Land Conservancy, said he learned from Somers the value of bringing opposing interests to the table.

## "He just listens and perseveres."

"In government, there can be a heavy hand, but looking for incentives to encourage the pattern of land use that is sustainable" has better results, said Bratten. He recalled Somers' sage advice in 2012 when Somers was Snohomish County Council Chairman and Bratten was designing changes in the county's regulatory incentives to encourage less development in the rural landscape and more in the urban areas. Changes to the Transfer of Development Rights (TDR) was met with skepticism.

"In our conversations, he emphasized the need to really have a broad coalition," Bratten said. "I took that advice and spent a lot of time talking to environmental groups, the tribes, realtors, builders. When it came time, we had a line-up of supporters coming to the lectern. Environmentalists, builders, tribes... they all united around a shared vision for conservation and prosperity through a market based approach. In all my time, I have never seen that happen. It really speaks to the recognition of the importance of having that kind of consensus building around land use."

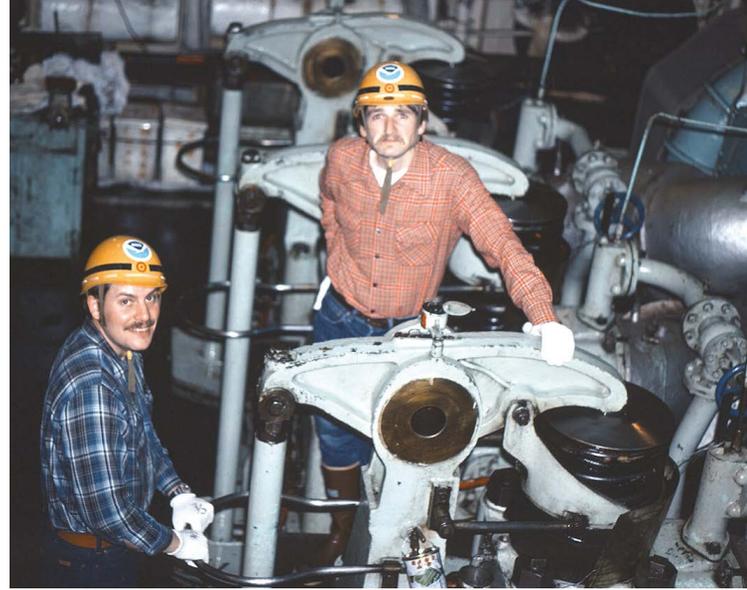
Farmers and fishermen, who all have seemingly opposing interests in wetlands and have historically been at odds with each other, have also been brought to the table by Somers' Sustainable Lands Strategy. By all reports, Somers, with his low-key demeanor, unwavering tenacity, and patient perseverance, has achieved the unachievable.

"Through dialogue and understanding, he has worked to find consensus to come up with land use solutions that work for both interests, and result in net gains," said Bratten. Farmers and fish advocates went from "skepticism and distrust to collaboration and collective understanding."

Williams added that the Sustainable Lands Strategy has helped to identify lands of importance to both farmers and fish habitat proponents. This work is becoming more critical as climate change comes barreling down the collective throats of our communities at a pace seven times faster than originally predicted, he said. Glacier melt is scouring the sides of the Skykomish River and farmers are losing acreage to the river and to salt water intrusion in fresh water aquifers. "We're relocating farmers out of the delta," Williams said.

Williams worked with Somers to create the strategy and establish collaborations between the Tulalip and Stillaguamish Tribes, state and federal agencies, and other stakeholders.

"Sustainable Lands Strategy is something that Dave is proud of," Williams said, adding "and I am, too. We are problem solving and tackling hard issues and getting things done."



Tulalip Tribes Council Member Melvin "Mel" Sheldon, Jr. said Somers' early career as a tribal fisheries biologist gave him a foundational understanding of and relationship with the tribes. Combining Somers' concern for the environment and knowledge of treaty rights "with the talents that he has as a listener... He brings it all together by bringing us together. He is a very unique individual."

"I appreciate him," Williams said. "We know he's listening. That has been a challenge not only for (tribal) leaders of today, but it was a challenge for leaders who went on before us. We are getting a lot better at listening to each other and hearing each other."

The urgency of climate change, what Somers calls his greatest challenge as a leader, makes listening to each other all the more urgent.

Balance the climate change crisis with the fact that 1.8 million more people are expected to move to the Central Puget Sound Region — nearly 400,000 in Snohomish County alone — by the year 2050, and it becomes apparent that bringing people to the table is critical work.

Gene Duvernoy, founder of Forterra, said Somers "has managed to work with the Master Builders and groups like Pilchuck Audubon. The Master Builders opposed Somers in his first three elections and have since come to support him.

"He's a very disarming fellow," Duvernoy said. He's very forthright and very steady. He doesn't get upset. He just listens and perseveres. He does it with good humor." Duvernoy said Somers works diligently on difficult projects over long periods of time "so folks are willing to come back to the table again."

If you want to know who Dave Somers is, look at his dog. "It's all right there," said Sheldon. Much has been written about Somers' dog, Hewitt, whom the Snohomish County Executive rescued off Everett's Hewitt Ave. But it's Somers' character you see in Hewitt, Sheldon said.

"He has a universal love for humans, just like [he does] for his dog. You know that you are welcome there. There's a lot of love there," said Sheldon. ♦

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Everett



Mukilteo



Lynnwood



# Edmonds Center for the Arts



Buddy Guy



Clint Black



Roseanna Cash



Lila Downs



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## DESTINATION EDMONDS

CAROL BANKS WEBER

### Puget Sound Express checks off every bucket list

Once upon a time 40 some-odd years ago, Puget Sound whale sightings were as common as Starbucks. For locals riding Capt. Pete Hanke's passenger ferry to and from Port Townsend and Friday Harbor, they were just part of the scenery.

"Oh, yeah, there's an orca, that's cool... no big deal," daughter Sarah recalls.

Sarah's the sales director for her family's Puget Sound Express whale watching business. She grew up on the water, witnessing the remarkable evolution of orcas from the everyday to the extraordinary, because of a little 1993 movie called, "Free Willy."

"Free Willy," filmed in the nearby San Juan Islands, changed everything. "Everyone wanted to see an orca then."

Her dad answered the call, offering full-day whale watching tours on his boat 34 years ago, stopping for lunch in Friday Harbor. He expanded to Edmonds in the

summer of 2014, with half-days. Those have become the most popular for the family business, three generations in.

"We're able to leave from Edmonds, get to Victoria, the San Juan Islands, or even stay in the Puget Sound and back, in half a day," Sarah says. "That opened up the Seattle and Snohomish areas, the whole region. It really became widely popular, very quick. You can leave right from your home, go out for four hours, and come right back. We're the only business that does that."

When the weather warms up, business booms — with a growing number of locals and visitors clamoring for a glimpse of those sea-dwelling movie stars.

The Salish Sea is teeming with all kinds of sea life: resident and transient orcas, minke, humpbacks, grays, porpoises, sea *(continued page 46)*



## Walnut Street Coffee

a true artist hang

A cross between Jetsons chic and your neighborhood block party, Walnut Street Coffee sits pretty just outside the hustle and bustle of downtown Edmonds. The funky, beloved coffee house extends a warm welcome, superb coffee, and space to hang for local artists, entrepreneurs, long-time residents, and everyone else.

Walnut Street Coffee has been around since 2006, serving customers locally-sourced coffee and delectable bites. The shop's vibrancy and genuinely friendly staff keep customers coming back over and over.

Owners Pam and Steve Stuller select local artisans for the ultimate cafe experience: Espresso Vivace, Macrina Bakery, Dancing Women Meals burritos and breakfast sandwiches, Salmonberry Goods' pastries, Mighty-O Donuts, Mountain Rose Herb's loose leaf teas, and Flying Apron's certified gluten-free peanut butter bars. There are plenty of gluten-free and vegan options, as well as dairy-free (Oatly, soy, almond, coconut, and hemp milk) for your coffee and tea, all served in compostable cups.

In keeping with the creative spirit of Edmonds, Walnut Street Coffee joins many other merchants in supporting local artists; check out the walls for the latest display of paintings or photographs. Plus, published poet/photographer Sarah McArthur is one of the smiling baristas you'll find behind the bar. McArthur is also the creative force behind the shop's Instagram content.

Walnut Street Coffee gives generously to arts and education and sponsors many community events, including Edmonds Localvore, Edmonds Outdoor Movie Nites, and Seattle Bike Benefits' Bike BINGO event. ♦

(continued from page 45) lions, puffins, and more. "This area is the capital of the world for whale watching, because of the diversity of wildlife that we have. You can go out any day and see four different species of whales. There aren't a lot of places in the world where you can do that. Even wildlife in the area has changed from when I grew up on the water. Take humpbacks for example. Probably in the last 10 years, we've gone from one or two humpbacks to a population of 50 to 100, who are always starting to bring in their calves."

PSE's naturalists and boat captains serve as both tour operator and steward. It's why they can offer their famous whale-watching guarantee. If you don't see whales, you can come back and try again for free.

Seeing your first whale is a once-in-a-lifetime experience, the ultimate bucket list. Sarah Hanke and her PSE family live for that moment. "For someone who's nervous, never been on the water before, sees a whale for the very first time, and they're crying, that pulls on your heart. We get to provide that kind of memory for guests that'll last forever." ♦

459 Admiral Way, Edmonds  
360-385-5288  
pugetsoundexpress.com

410 Walnut St., Edmonds  
425-774-5962  
walnutstreetcoffee.com



## Cascadia Art Museum

exclusively Northwest

The Cascadia Art Museum in Edmonds is a big deal, the only one dedicated exclusively to Northwest art, and — thanks in large part to curator/art historian David F. Martin — diverse artists.

Last October, he curated the museum's first-of-its-kind exhibit, "The Lavender Palette: Gay Culture and the Art of Washington State," featuring 20th-century gay and lesbian artists. He also published a book based on the exhibit.

Edmonds resident Nick Echelbarger of Echelbarger Fund Management bought the old antique mall at the waterfront in 2012 and refurbished the building, christened the Salish Crossing. His first tenant was Cascadia Art Museum.

From there, the museum took off, featuring Northwest artists from the mid-19th through mid-20th centuries,

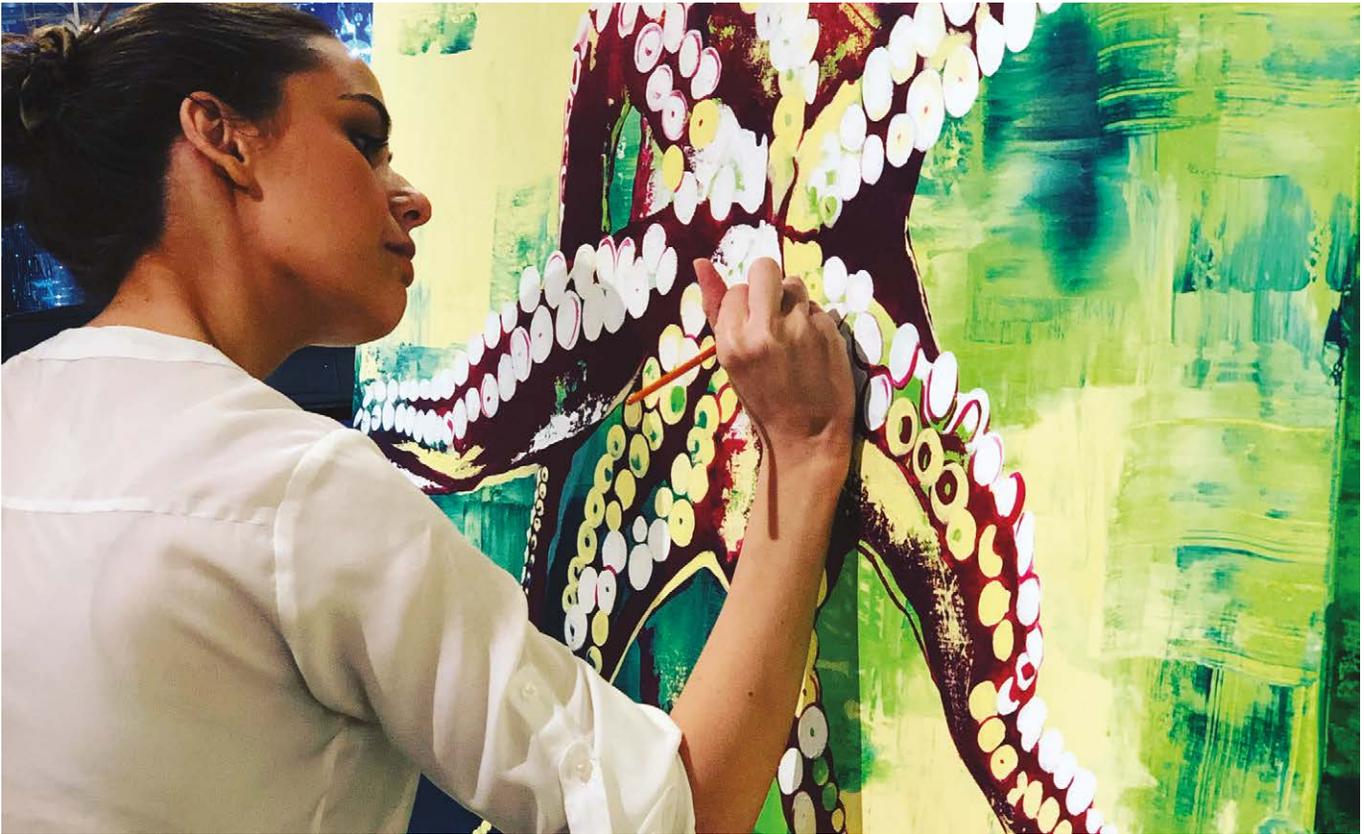
known and lesser-known, in a variety of mediums.

The small, but fine arts museum puts on four to five exhibits annually, hosts events with Salish Crossing neighbor 190 Sunset, participates in the monthly Art Walk Edmonds, and offers highly-attended events, such as "Coffee with the Curator" lectures, "Music in the Museum" live performances by virtuoso musicians, gallery tours, children's workshops, monthly tours for people living with Alzheimer's and their care partners, as well as other special events.

Don't miss the museum's popular "Coffee with the Curator" series, 10 a.m.-noon, hosted by Martin, who always gives a little more insight into the artists behind the exhibits. ♦

190 Sunset Ave. S. #E, Edmonds  
425-336-4809  
cascadiaartmuseum.org

**...featuring Northwest artists from the mid-19th through mid-20th centuries, known and lesser-known, in a variety of mediums.**



## Discover Art Walk Edmonds

Edmonds is an art lover's dream. There's art for every mood, in every medium, from fine art, performance art, and the written word, to dance, theater, music, and culinary art.

The best way to experience them all is at the monthly Art Walk Edmonds, every third Thursday 5 p.m.-8 p.m. Over 20 studios, galleries, shops and service providers open up their businesses to showcase local and regional talent during this free community event.

Founded in March 2002 by Manya Vee and Jeff Stilwell, incorporated as a 501(c)(3) non-profit in 2014 by Cole Gallery owner Denise Cole, and guided by a nine-member Board of Directors, Art Walk Edmonds offers artists a chance to show and tell, and visitors a chance to browse and buy.

Hundreds of visitors from as far as Mt. Vernon and Kent come to

this walkable town, many for the first time, many returning. At any given Art Walk, over 150 visitors may show up. They come to explore diverse artists up close and personal, chatting, browsing, and quite often, picking up lifetime treasures.

Throughout the year, Art Walk Edmonds keeps up with the changing seasons in fun ways. "We often try to bring something a little extra to our Art Walks," coordinator Rachel Dobbins says. "For instance, we have hired musicians and food trucks for the summer months, built a scarecrow to join in the city-wide Scarecrow Festival in the fall, participated in the 4th of July Parade, and sponsored/supported other artistic events, such as the sand-sculpting contest, Edmonds Studio Art Tour, etc. We love our thriving art community here!"

Art Walk Edmonds also hosts the annual Edmonds Summer Wine Walks begun in 2015, in partnership with Seattle Uncorked, a regional wine walk promoter. The fundraiser takes place twice in the summer on Saturday night to benefit the Art Walks and Mural Project Edmonds. A lot of the area restaurants opt to waive corkage fees just for the event. Washington vintners take up temporary residence at various hosting businesses to share their hand-crafted wines with guests, who purchase tickets to sample and shop. The Wine Walk routinely sells out, with around 400 or so turning up on average, from nearby towns, even other states. ♦

Art Walk Edmonds  
425-298-7947



Photos by Ellen Hiatt

## Scratch Distillery

The science and magic of making spirits

Ben Martin patiently describes Scratch Distillery’s process on the spot. “You know how water condenses at the top of the lid after you boil it? If you scrape that off into a container, you get distilled water. That’s kind of how this works.”

This is the science, and magic, of making gin with love.

Staring at the giant, copper saxophone figures, round submarine-like windows, knobs, and doo-dads of Scratch Distillery’s industrial equipment — aka, fermenter, pot, distillation columns, condenser column, aging barrels — can feel overwhelming.

Luckily, technical aspects are only as important as the final taste. A member of Kim and Bryan Karrick’s Scratch crew, distiller Martin drops everything he’s doing (babysitting a heavenly brew) to serve a batch of flavored gins, infused vodkas, and WAquavit in the Tasting Room across from the distillery — set up like the swankiest bar in town.

Legally, he can only serve two ounces max per person, so it’s hard to get drunk. But easy to feel good.

Martin spreads the spirits across a line of shot glasses, explaining as he pours, ready to answer any questions.

Favorite? “Hard to answer that. Depends on my mood.” (Hint: mint- and citrus-flavored vodkas hit the spot when it’s sunny and warm out. Go for the deep, warm heat of barrel-aged in the colder months.)

If you’re afraid Kim’s spirits will taste gross, because you’ve tasted gross before... Nah. The taste is completely different from your mom’s store-bought. Martin says those tend to include traces of the dreaded heads and tails, to save money on a mass-produced scale.

Scratch makes cleaner cuts for cleaner batches, with very little residue to taint flavor. So, you also don’t have to worry about going blind.

Methanol in small amounts won’t harm you, Martin explains. But if you

really go to town, the methanol in the foreshots and heads — the first cuts of distillation — can pickle your liver, embalming if you will, and go straight to your optic nerves, he adds.

To prove his point, Martin — also a Nautilus Sailing instructor — bravely dipped his fingers in a container full of heads to taste, inviting me to do the same. I chickened out, but my friend went all in.

To top the tasting, Martin made us a “Fremont Troll,” a dangerous cocktail with Scratch WAquavit, wheat vodka, lemon juice, and simple syrup, 7-Up for grown-ups.

Afterwards, co-owner Kim Karrick slipped me a mini-breathalyzer from Think Twice. “There’s an Uber code for you to use too, if you need,” she offered, with a bemused smile. ♦

190 Sunset Ave. S. #A, Edmonds  
425-673-7046  
scratchdistillery.com

# TIME IS THE NEW LUXURY



BY JEN CAMERON

**As we enter a new decade, one thing is for certain. Millennials are a growing luxury market demographic. Born between 1977 and 2000, they make up 25% of the US population.**

While they have been slower to enter the housing market, they are quickly catching up and in fact, will be the biggest influencers in a whole new era for luxury lifestyle trends.

Removing the barriers of time is the most powerful luxury differentiator as this generation is putting more focus on how they spend personal time.

Movie theaters are taking steps to remove movie goers' time finding parking and seats by offering online reservations ahead of time. Starbucks and Whole foods allow you to place your order on an app ahead of time and simply swoop in and pick up your order, avoiding long lines and waiting times. Uber's 50-billion-dollar valuation is proof that we should pay close attention to what Millennials care about. As "the go to" for transportation it is often more convenient and cheaper than other forms of transportation.

Nearly all luxury reports show an increasing shift

towards the "New Urbanism" concept. Walkability to shops, restaurants, and recreational activity is a major factor for affluent millennials.

With the recent addition of commercial flights out of Paine Field airport, more affluent buyers are exploring home purchases throughout Snohomish County as well as North King County. Business commutes are made easier with less commute time. Within minutes of Snohomish County, you can catch a ferry from Mukilteo to Whidbey Island (recently featured in Vogue Magazine as The Pacific Northwest Getaway to Know Now) or find yourself within close proximity to multiple ski resorts and other idyllic recreational activities.

Millennials also have an eye for **holistic living and are increasingly conscious of the environment which is redefining the definition of luxury in new home building.**

Developers and builders have responded to this by adding sustainable home finishes such as car charging stations, solar panels and LED lighting in addition to smart home features such as keyless entries that can be programmed for Amazon deliveries or dry-cleaning pick-up times. Other home buying trends high on the list for this generation include flexible workspaces to ease commutes and health and wellness amenities such a yoga rooms and spaces for

your home gym equipment. Why spend needless time commuting to a gym when you can have a personal trainer in your own home streaming through an app?

Because this market presents such a significant opportunity for home sellers, **it is important to also recognize that 99% of all millennial buyers find their homes online** and more than half of them purchased a home they found on a mobile device.

Partnering with the right real estate broker who understands how millennial buyers operate digitally in the real estate space is essential to successfully positioning your property for sale.

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— JEN CAMERON, FOUNDER



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# Seasoned Executive Chef adds creativity and expertise to success of Lynnwood Convention Center

Lynnwood Convention Center (LCC) Executive Chef, Michael Felsenstein, celebrates 15 years with the center this year. Felsenstein has been with LCC since its inception in 2005, and is a staple of the center, attracting groups ranging from intimate gatherings to large scale conferences for hundreds of people.

“His expertise and creativity bring a wide selection of local, seasonal plates that satisfy a variety of palates, and his tenure brings consistency to our food quality,” said LCC General Manager, Sara Blayne, CMP.

The center has five seasonal menus – spring, summer, fall, winter and the holidays. There are also special menus for executive packages, celebrations, and weddings.

“Here at LCC, we do our best to delve into a number of different cuisines,” said

Felsenstein. “Everything is fresh and made from scratch and we are able to present restaurant quality food.”

Not only is Felsenstein a remarkable well-rounded chef, but also a culinary coach.

“Michael is not only a great chef, but also a great leader. His creativity is infectious, and he loves mentoring his staff in order to help them maintain and improve their skills in the culinary arts,” said LCC Director of Food & Beverage, Robert Sackett. “His overall knowledge and passion for the culinary arts is the kind of passion we could all only strive for.”

During Felsenstein’s career spanning over 30 years, he has worked at five-star hotels, in New Orleans and Chicago, and four-star restaurants in Seattle and New York.

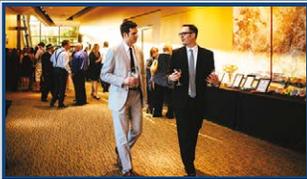


Career highlights include being invited to be the guest chef at the prestigious James Beard House.

“From fundraising banquets to conferences, food plays a big part in bringing people together,” said Blayne. “LCC events often involve food, and with that, Chef Michael Felsenstein has been a pillar of our success.” ♦

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soaking tub. Plan a tour of the award-winning Woodinville wineries all around us. Explore our gorgeous gardens and hop on a lodge bicycle for a ride on the Sammamish River Trail. Relax with a massage, facial or body treatment at our full-service spa, followed by a soak in our heated outdoor relaxation pool. Enjoy expertly crafted cocktails at Fireside

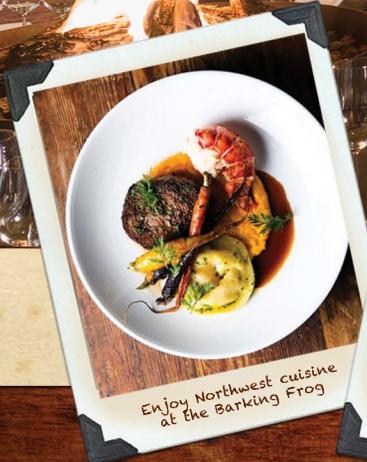
Lounge, featuring nightly Happier Hour and live entertainment five nights a week. Don't miss the award-winning cuisine and Washington-focused wine list at Barking Frog restaurant, one of the finest restaurants in the Pacific Northwest. Book your wine country getaway today! ♦



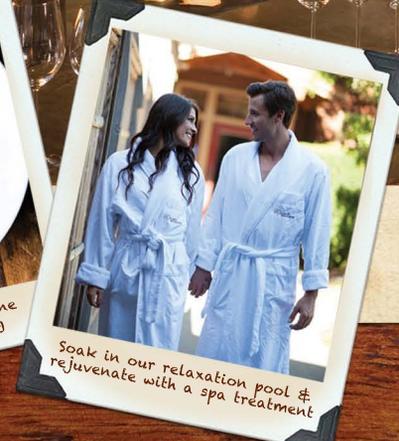
### Explore Woodinville Wine Country.



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willowslodge.com



Enjoy Northwest cuisine at the Barking Frog



Soak in our relaxation pool & rejuvenate with a spa treatment



Photo courtesy of Bread Farm.

## The Big One

### Discover Nature’s Bounty at Everett Farmers Market

CAROL BANKS WEBER

When the sky warms with signs of spring — tulips shedding lovely, sunset hues, the birds and the bees singing their own lively tunes — it’s market time. Faithful growers and artisan producers begin late-night preps and early-morning treks to the Promised Land, your local farmers market.

Snohomish County enjoys a healthy, market share of the best, eight-10 participating WSFMA members dedicated to farming and sourcing local.

Everett Farmers Market, one of the biggest, successfully moved in 2019 from the Port of Everett to the City of Everett on Wetmore Ave. between Hewitt and Pacific. When the five-hour Sunday market opened Aug. 4 in the new, current location, over 5,000 people attended, according to co-manager Karen Erickson, who’s going into her ninth season.

Between 3,000-5,000 people, nearly 100,000 a season, arrive on any given Sunday, with fresh, local produce as the biggest attraction. Weekends naturally account for a larger share of the footprint.

Founded by Marie Brayman in 1993, the Everett Farmers Market today boasts 100 vendors weekly, and always kicks off on Mother’s Day (May 10). This year, the market continues through Oct. 4. Hours: 11 a.m.-4 p.m.

Heading into the third season, the Wednesday Farmers Market at Everett Station on 2333 32nd St. is scheduled for June 10-Aug. 26, 3 p.m.-7 p.m. Twenty to 25 vendors routinely show at this market.

“We had 159 vendors on our list who rotate into both markets during the season” last summer, Erickson says.

“Our farmers market is about farmers and food grown here in Washington State,” explains Erickson, who co-manages and co-owns both with Gary Purves. “Everything’s fresh. A lot of our farmers pick that morning. Some come from the eastern side of the mountains, from Sunnyside. They’ll pick the day before, load up the trucks, and drive five hours to get here.” ♦

**“People at the market seem to slow down a bit and open themselves to conversation with strangers, which naturally breeds connection. You start to recognize the same faces week after week and that sense of community is grounding and life-giving.”**

— *Emily Leopold, Colibrí Sweets*

#### **Everett Farmers Market**

Sun., May 10-Oct. 4

11 a.m.-4 p.m.

Wetmore Ave. between Hewitt & Pacific, downtown Everett

#### **Wednesday Farmers Market at Everett Station**

Wed., June 10-Aug. 26

3 p.m.-7 p.m.

2333 on 32nd St., Everett



(top to bottom)  
 Happy Body Soaps - Bothell Farmers Market  
 Colibri Sweets Everett Farmers Market  
 Flowers - Snohomish Farmers Market

# Nature's Bounty: Dig in!

## Snohomish County Farmers Markets

### Arlington Farmers Market

Sat., May 9-Sept. 12, 10 a.m.-3 p.m.,  
 Legion Memorial Park, 114 N. Olympic Ave., Arlington.  
 Stilly Valley Chamber of Commerce, 360-659-5453.  
 emily@stillyvalleychamber.com

### Bothell Friday Market

June-Sept., 3 p.m.-7 p.m., parking lot at First & Main  
 Design Market, 10100 Main St., downtown Bothell.  
 Email: bothellmarketvendors@gmail.com

### Edmonds Garden Market

Sat., May 2-June 13, 9 a.m.-2 p.m., Bell St. between  
 5th and 6th Ave. N., downtown Edmonds.

### Edmonds Summer Market

Sat., June 20-Oct. 10, 9 a.m.-3 p.m., spread out from  
 5th and Main St. at the fountain to Bell, and east-  
 ward around Centennial Plaza, downtown Edmonds.  
 Except during Taste of Edmonds, Aug. 14-16. Edmonds  
 Historic Museum runs both markets, 425-774-0900.

### Granite Falls Farmers Market

Sun., June-Sept., 2 p.m.-6 p.m. Next to Hanky Pies,  
 Cascade Ave. granitefallsfarmersmarket@gmail.com

### Monroe Farmers Market

Every other Wed., May 27-Sept., 3 p.m.-7 p.m., Galaxy  
 Theatres, 1 Galaxy Way, Monroe. First 50 customers  
 on opening day receive free, reusable totes. Info:  
 360-794-5488.

### Park Ridge Community Market

Wed., June 3-Sept. 30, 4 p.m.-8 p.m., 3805 Maltby  
 Rd., Bothell, 425-481-8801.

### Snohomish Farmers Market

First Thurs. in May-last Thurs. in Sept., 3 p.m.-7  
 p.m., Pearl St. and Cedar Ave., 425-280-4150.  
 snohomishfarmersmarket@gmail.com

### Stanwood Farmers Market

First Fri. June-second Fri. Oct., 2 p.m.-6 p.m.,  
 behind the Stanwood Police Station, 8727 271st St.  
 NW. Formerly, Port Susan Farmers Market, info@  
 stanwoodfarmersmarket.org



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## Economic Forecast Overview

**Snohomish County is a desirable location**

Economic Alliance Snohomish County, a private/public partnership, hosted its 2020 Economic Forecast in February. The forecast featured Edward Alden from Western Washington University (WWU), economist Dr. Bill Conerly, a panel discussion on real estate development and a presentation on Boeings' HorizonX accelerator/venture undertaking. The panelists/presenters shared their expertise and insights on local and regional economic projections.

Mr. Alden, an adjunct professor at WWU and a Senior Fellow at the Council on Foreign Relations, suggested that Washington State will be hit the hardest by international trade issues as we are the most trade-dependent of the States. Alden outlined concerns regarding trade, including creating a new trade agreement between the United Kingdom (UK) and the United States post Brexit. The first step for the UK is to outline their trade agreement with the European Union, which will be a difficult conversation. The US-Mexico-Canada Agreement (USMCA) is substantially the same as NAFTA,

the predecessor agreement, with a few modifications. Alden was concerned about the functional demise of the World Trade Organization.

In Dr. Conerly's presentation, he reinforced a current consensus that there has never been a better time for a job seeker to be in the market. Conversely, from the employers' perspective, it is a serious challenge to find skilled candidates to fill positions.

The savings rate is creeping up and overall the consumer side of the economy is on solid ground. U.S. population growth is the lowest it has been in 100 years at 0.5%, a situation common to many other developed economies. Conerly stated that 26% of economists in a recent survey expect a recession; a figure higher than his personal assessment. He advised companies to create a recession plan. In previous recessions, the surviving companies had a plan and could react quickly.

In assessing our competitive position, Conerly stated that people want to be in Snohomish County, evident by the steady



**Northline Village in Lynnwood - 500,000 square feet of office -250,000 square feet of retail and over 1,300 residential units.**

population growth from in-migration and low unemployment at 2.4%. The biggest barrier to entry in Snohomish County is housing. It is estimated that 40 housing units need to be built per 100 new residents to accommodate growth. The last two years development in Snohomish County did not meet this level, representing a major issue for the future.

Following Dr. Conerly, a panel discussion addressed real estate development. The panel included moderator Andrea Newton of the Urban Land Institute Northwest, James Gwilliam with Merlone Geier, Philip Wood of Dermody Properties and Joe Ollis with Smartcap.

**Comments in order of panelist were:**

- Lynnwood City Center redevelopment is seriously underway in anticipation of the arrival of light rail.
- Traffic congestion and the lack of developable land south of Seattle are bringing distribution warehouses to Snohomish County to serve the “last mile” of the e-commerce distribution chain.
- Opportunity Zones, a federal tax deferral/exemption program, are investing their capital in Snohomish County development projects.
- The panel emphasized the importance of working with economic development teams.

Gabrielle Kouhacji, a Principal with Boeings’ HorizonX Ventures, introduced their business model. The initiative looks at disruptive technologies, market development through non-traditional partnerships and innovative start-ups. Their business interests are grouped as: Mobility Transformation, Space and Connectivity, Industry 4.0 and Digital Acceleration. HorizonX has a global footprint representing offices,

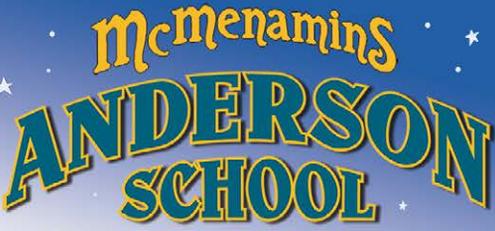
investments and four venture accelerators located in the UK, India, UAE and Australia; China is in the future.

**Key takeaways from our presenters:**

- The economy saw strong growth in 2019, but job creation is slower than previously seen
- U.S. Population growth is the lowest it has been in 100 years
- Economists forecast a 26% risk of a recession, making it vital for your company to have a recession plan in place
- Snohomish County is a desirable location with steady population growth from in-migration
- Accommodating forecasted growth is one of the biggest issues facing Snohomish County
- The arrival of light rail is changing the landscape in South Snohomish County
- The “last mile” in the delivery chain has a significant impact on real estate demand
- Traditional companies are growing using non-traditional approaches.

References to the growth of the Greater Seattle region now extend north to Snohomish County, confirmed by the initiation of commercial air service at Paine Field in 2019. Long recognized for a global impact on commercial aviation, the county is an established player in medical technology and a growing player in biotech, ICT, clean tech, automation and smart manufacturing. We are a place to live, work and play; an affordable suburban community proximate to urban amenities and great outdoor recreation destinations. ♦



  
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At the base of the Cascade Mountains, the City of Monroe is where your adventure begins: river sports, off-road ATV, beer, theater, arts and shopping.

Venture off Hwy 2 to see what the city has to offer; a historic downtown with antique and upcycle vendors, public art, a bike and sports outfitter, taprooms, restaurants, breweries and more.

When it's time to get outside, access the river to boat, paddle, and fish. Lake Tye is perfect for families and special events, such as Movies Under the Moon, Music in the Park, premier triathlons and national wakeboard competitions. The lake is surrounded by a 64-acre park with sports fields, courts, and a street style skate park.

If you're headed into the foothills

to take your ATV for a spin, Monroe welcomes street legal ATV's. Gas up, stay over and head East to the Reiter Pit, where 4x4's ATV's, and dirt bikes all have dedicated trails.

The sports capital of Snohomish County, Monroe is a destination for athletes and outdoor enthusiasts. Whatever you seek, your Adventure Starts Here!



Photos by Michaela Fisher

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## Tulalip Resort Casino

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Just a short drive north from Paine Field, indulge in the luxury and excitement of Tulalip where you will experience impeccable service, unrivaled rewards and the most cash back of any Washington casino. The AAA Four-Diamond Tulalip Resort Casino is among the premier destinations in Washington offering luxurious accommodations, award-winning dining options, a rejuvenating spa, casino excitement and world-class shopping.

Gaming has long been a Tulalip tradition. The 192,000-square-foot casino features more than 2,400 of the newest slot and video poker machines plus 37 gaming tables including two new additions, Yo! and i-table Roulette. Tulalip pays out more than five MILLION dollars in jackpots every month and there's a jackpot every four minutes! Join the ONE CLUB at [www.OneClubForAll.com](http://www.OneClubForAll.com) and you'll be rewarded every time you play at Tulalip Resort Casino, Quil Ceda Creek Casino or Tulalip Bingo & Slots. Check your points, cash back, comps, Free Play and rewards balances on the ONE CLUB GO app, available in the Apple App Store and Google Play Store.

Canoes Cabaret is the area's premier weekly live entertainment venue while the Orca Ballroom features national acts with intimate seating for 1,200. The Summer Concert Series, held from July through September at the Tulalip Amphitheatre, features national acts with a 3,000-seating capacity.

From sumptuous culinary artistry to traditional open fire pit cooking, Tulalip Resort Casino showcases some of the best Seattle area restaurants. Exceptional dining options range from casual bites to sophisticated cuisine. With eight restaurants to choose from, enjoy a variety of incredible dining experiences. Tula Bene Pastaria + Chophouse features exceptional steaks and handcrafted pastas. Blackfish Wild Salmon Grill & Bar features traditional tribal cooking techniques such as salmon roasted over an open fire pit with ironwood sticks, while Eagles Buffet presents a delicious selection of international dishes plus fresh seafood, a carving station of succulent meats, a Mongolian grill and a Cucina Mexicana station.

The 14,000-square-foot T Spa will enrich your mind, body and spirit. Pamper yourself with 16 treatment rooms including a meditation suite that features a Himalayan salt wall, eucalyptus steam rooms, grotto showers and cedar saunas. Indulge in a variety of native-inspired services in addition to a full range of skin and body therapies.

Nearby, find the Hibulb Cultural Center and Natural History Preserve, Cabela's and 130 designer names at the Seattle Premium Outlets. ♦

**For more information visit [TulalipCasino.com](http://TulalipCasino.com) or call 866.716.7162**



## Hibulb Cultural Center

Over 300 ancient artifacts on display



For centuries the people of the Tulalip Tribes have relied on the region's natural environment for food, clothing, commerce, culture and protection. With extensive landholdings in the Puget Sound area, the Tulalip people traveled the highways of the Salish Sea and Pacific Ocean to promote a thriving culture. Year-round activities included trading and socializing with hundreds of Tribes, and hunting and gathering an abundance of wildlife, seafood, cedar, and plant life.

The Hibulb Cultural Center and Natural History Preserve serves to share the rich culture of the Tulalip people. Our mission is to revive, restore, protect, interpret, collect and enhance the history, traditional cultural values and spiritual beliefs of the Tulalip Tribes who are the successors in interest to the Snohomish, Snoqualmie and Skykomish tribes and other tribes and bands signatory to the Treaty of Point Elliot. We are dedicated to those who have gone home before us and those who have remained to keep the fires burning.

Interactive displays introduce you to the legacy of the Tulalip people by giving you a historic perspective of the bands that make up the Tulalip Tribes. Whether you choose a self-guided or group tour, you will have the opportunity to experience the journey of the Tulalip people. You will learn about our traditional territories, the importance of the cedar trees, our seven value stories, and seasonal lifeways. As you walk through the Canoe hall you will experience our homelands from the mountains to the Tulalip Bay while admiring historic canoes and archaeology from various sites throughout Snohomish County.

The Hibulb Cultural Center is a place of learning and a source of civic pride for the Tulalip people and our neighboring communities. We hope that our visitors will be fascinated by our exhibits and learn about our remarkable history and culture. ♦

**For more information visit [hibulbculturalcenter.org](http://hibulbculturalcenter.org) or call 360.716.2600**

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Photo courtesy of Kyle Evans - Port of Everett

Sailboarding off Jetty Island at The Port of Everett

## Watersports From Sunrise to Sunset

ELLEN HIATT

Washington State, in all its glory, is blessed with rivers that flow from the Cascade Range into hundreds of lakes before meeting the Salish Sea. This gift is keenly felt by Snohomish County locals who swim, raft, fish, and propel across the waters on kite boards, jet skis, boats and tubes. The sunny and warm seasons of the Pacific Northwest are meant to be experienced on the water.

Since the turn of the last century, fishermen have angled for steelhead with hand-tied flies, prompting famed Western author Zane Grey, to immortalize the crystal clear waters and line-busting steelhead of Deer Creek in 1918. Fishermen still seek the tributary creeks of Cicero, Hazel, Chinook, The Run, Fortson, C-Post, and Deer Creek. They troll and plunk for salmon, steelhead and cutthroat trout in the Sauk River upstream of Darrington, and in the Skykomish.

Jerry Michalec with North Cascades River Expeditions says the Sauk River is Washington's best kept whitewater rafting secret. A US Wild and Scenic river, the Sauk is eight miles of whitewater. South of Darrington, when the water

reaches Clear Creek, an emerald pool of calm, clear water beckons the very pool where Brian Beaumont's young children would scoot out onto a fallen log hovering above the water and "jump off into this deep, emerald swimming hole. It's one of those things that I think every kid in their lifetime should do," Beaumont said.

For another of Michalec's regular customers, Jim Cortney, "The rapids and the whitewater are secondary. I really like getting out into the wild," he said. When you raft a wild and scenic river, he said, you get into the rugged wild of the Cascades that can't be reached by hiking, horseback riding, or even helicopter.

In the heat of summer, the lowland rivers and creeks draw families and teens to their shores. Sue Frause fondly recalls growing up a half century ago on the Stilly, as the locals call the river. "It was the happening place - our little Waikiki. We would bring lunch...work on our tan...we were really lucky to have it. The Stilly was kind of a big deal to us." The river shares its name with the Stillaguamish Tribe of Indians, who

today hold the Festival of the River, while the town's residents send rubber duckies down river in The Great Stilly Duck Dash.

Snohomish County is also home to 400 lakes, the majority of which are small and in the Cascade mountains. In the populated lowlands there are 60 lakes for swimming, Stand Up Paddle-board yoga, motor boats, and jet skies. Some, like Lake Stevens, which has its own rowing club, are fairly heavily populated and some, like Lake Crabapple in the Seven Lakes area, are surrounded by forests and cabins.

Julia Francis got into competitive rowing in her 40s and now rows with the Lake Stevens Rowing Club. "At 5 or 6 o'clock in the morning, the lake is flat as can be and there are eagles flying over head," she said. "It's one of the most amazing sports in that it gives you this unbelievable amount of fitness with the beauty of the lake."

Then there's the glorious Salish Sea. **Crabbing, fishing, shrimping, beach combing, diving, boating, and kiteboarding provide the quintessential and Instagrammable Pacific Northwest experience.** John Lundin, owner of Bluewater Organic Distilling at the Port of Everett and proud owner and craftsman of a 45' custom aluminum cutter rig sailboat, the S.V. Wolf, said Port Gardner is the perfect "wind hole" for sport sailing. He completed his custom build just in time to spend the "best summer of my life" cruising between Everett, the San Juan Islands, and Vancouver Island.

"We have some of the best cruising in the world right here," Lundin said, adding he can be in the San Juans easily within eight hours of leaving Everett, and to Victoria in another hour or two.

Also at the Port of Everett, Jetty Island provides the area's longest sandy beach and a wildlife refuge for as many as 45 bird species. Families take the city's ferry during the summer-long Jetty Island Days. Kite boarders long ago discovered Jetty Island's wide, shallow-water beach as ideal for kite board training. With its steady and predictable afternoon breezes from April to September, it's ideal for beginners and seasoned vets alike.

Urban Surf Kiteboarding teaches would-be kiteboarders at Jetty Island. "It brings them out of their comfort zone," said owner Jeffro Rothenberg, adding most new kiteboarders become converts to the sport. "We call it the Kite Smile after their first lesson. Their smile looks like the kite upside down."

Want to go fishing or crabbing in the Salish Sea? Many fishermen cast a line from shore for steelhead. Kayak Point, Everett, Mukilteo and Edmonds all have piers for fishing and dropping crab pots. Edmonds is also blessed with more than two miles of walkable shoreline, an underwater sanctuary and dive park, a ferry landing, and a marina.

Whatever kind of recreation you seek, the glacier fed fresh and salt waters of Snohomish County offer plenty of options. ♦

Go to [welcomemagsnoho](http://welcomemagsnoho) for your guide to great spots and water sport excursions.



Photo courtesy of John Lundin

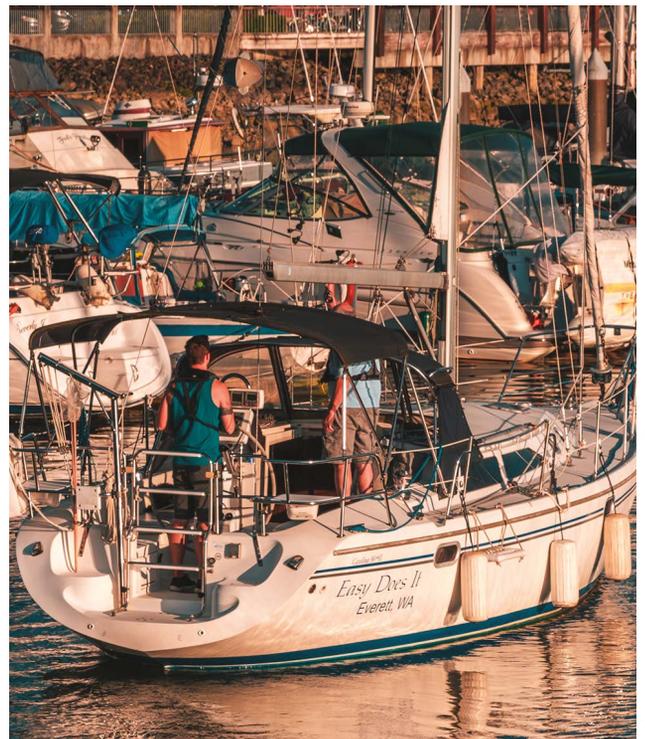
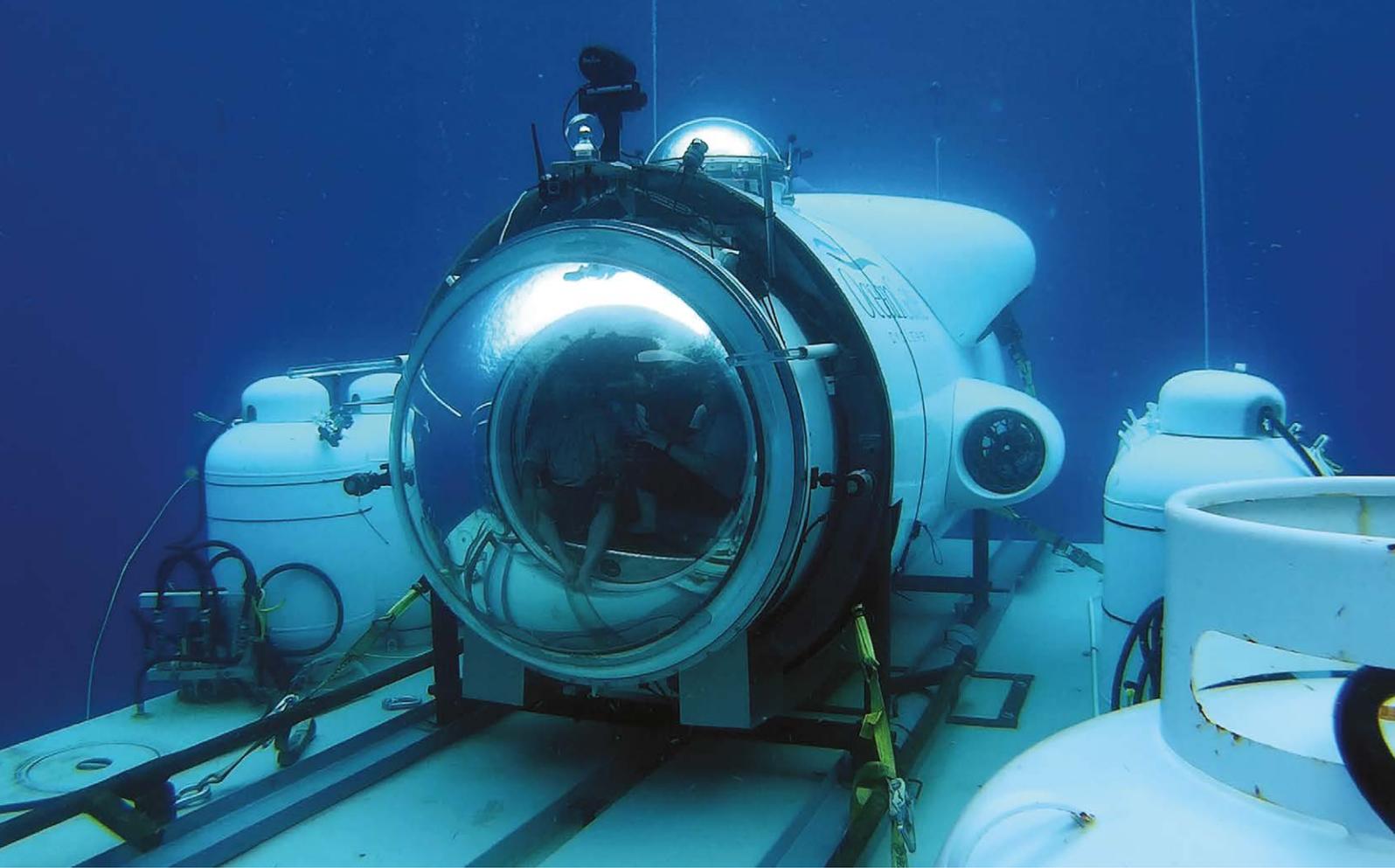


Photo courtesy of Kyle Evans - Port of Everett

**"We have some of the best cruising in the world right here," Lundin said, adding he can be in the San Juans easily within eight hours of leaving Everett, and to Victoria in another hour or two.**



# Manned Submersibles for Exploration Travel

On the precipice of making history

BRYAN CORLISS

You're a sophisticated adventure traveler. You've kayaked the Gorge du Verdon in France, pondered Man's insignificance near Aboriginal sacred sites in Australia's King's Canyon and you explored Mexico's Copper Canyon long before it was trendy.

But have you ever explored the Hudson Canyon? Unless your name is Arthur Curry and you're secretly Aquaman, the answer, sadly, is no – but an Everett company is about to change that.

OceanGate operates a fleet of three deep-sea submersibles. The most-modern of them is the five-passenger Titan, which was built using carbon fiber hulls – not unlike the fuselages of 787s assembled by Boeing in Everett.

Much of the company's work is scientific: OceanGate's subs

have conducted surveys of marine life in Puget Sound, off the coast of San Francisco and in the Bahamas. They're also available to do surveys of potential underwater mining and drilling sites.

The United States controls the rights over economic resources on the seafloor 200 nautical miles off its shores, a huge expanse that could be filled with diamonds or rare minerals or previously unknown species, notes OceanGate CEO Stockton Rush.

"Half of the United States is under water, and we haven't mapped it," he told Smithsonian Magazine. "We don't know what resources are out there."

But OceanGate also offers amateur enthusiasts a chance (for a fee) to explore the ocean floor. The company this year



Macklemore during an Antipodes Dive

is conducting weekly dives into Possession Sound, where the Snohomish River empties into Puget Sound.

In August, the company plans a limited number of dives into the Hudson Canyon, a gorge a mile deep that was carved into the continental shelf east of New York City by the Hudson River during the Ice Age, when sea levels were 400 feet lower than today.

Much about the canyon is unknown. “You may be the first to observe and document a 40,000-year-old deep-sea coral, a new species, a long-lost shipwreck, or you may catch a glimpse of deep-diving whales or sharks,” the company teases on its website.

The cost is \$75,000 for a team of three tourists, who will be dubbed “mission specialists” and assigned to collect data during the dives, accompanied by a pilot and a research expert.

The Hudson Canyon dives are a warm-up for the planned exploration of the wreck of the Titanic, 12,000 feet down at

the bottom of the Atlantic near Newfoundland, next year.

Getting to the Titanic has not been easy – in 2018, planned trips were canceled after a dockside lightning strike fried the Titan’s electronics; last year’s dives hit a snag with Canadian government permitting; and recently sensors detected wear in the sub’s hull, which caused this year’s planned dives to be scrubbed.

But OceanGate has proven that Titan’s design is sound – it’s already been down more than 12,000 feet. Armed with an additional \$18 million in funding from investors, the company is working to build three more subs to make the trips in the summer of 2021.

Along the way, OceanGate has benefited from a close relationship with Washington State University’s Everett branch campus, which has trained four of the company’s five electrical engineers, including team lead Mark Walsh.

“We are on the precipice of making history,” Walsh told WSU-Everett’s online newsletter. “It is an awesome feeling.” ♦

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MICHEAL RIOS

The usually vacant lot across from Tulalip Resort Casino was anything but as hundreds of community members, tribal employees, and partners in interest gathered to celebrate the completion of the Tulalip Water Pipeline Project, affectionately called 'Big Water.'

The historical moment was treated as such with a traditional welcoming ceremony provided by the Tulalip Salmon Ceremony singers and drummers led by board of director Glen Gobin. There was an open invite for all tribal members to join in with their drums and singing voices to perform a song passed down by Harriet Sheldon Dover. Following the songs, Lushootseed language teacher Natosha Gobin offered a prayer in her traditional language and then English to bless the

special occasion.

"Our ancestors knew that our survival as a people depended on the natural resources of our land and waters," explained longtime tribal leader Marie Zackuse. "In negotiating the Point Elliot Treaty, they ensured access to salmon were among the rights we reserved. We call ourselves the People of the Salmon. By preserving this precious resource we are defending our lifeways, our culture, and our identity.

"The completion of this water pipeline is an historic event. We have secured water for our people and our future generations for the next hundred years. It took years of planning and years more to build the pipeline, which now carries water from Spada Lake to Tulalip. It will enhance our salmon recovery efforts, habitat restoration,



Photo by Micheal Rios

and will provide a source of fresh water for our people now and into the future.”

Big Water has been heralded as the righting of a wrong committed against the Tribes long ago by the City of Everett, specifically when Everett built a diversion dam and tunnel to move water from the Sultan River to Lake Chaplain in 1916. The way the diversion was managed, there were times of the year that the Upper Sultan River was completely dry. Although the Lower Sultan River received enough water from other tributaries to allow salmon to spawn, miles of Upper Sultan River were no longer accessible to spawning fish resulting in massive population losses.

After years of court battles and lawsuits regarding the diversion dam and loss of waterways and salmon spawning habitat, the Tulalip Tribes and City of Everett began mending the long history of opposition and obstruction in 2003. The two governments have since moved towards a new era of consultation and compromise.

“What this was about more than anything was trust [between the City of Everett and Tulalip Tribes],” said former Everett Mayor Ray Stephanson while recalling his father teaching him about the many injustices that happened to Native American people. “I never thought in my lifetime that I would have the opportunity to right a wrong, and this agreement really helped right a wrong.”

In 2016, the Snohomish County PUD created a fish passage around the old City of Everett diversion dam that made possible for 5-miles of spawning habitat to once again be

available to salmon. Already fisheries staff have seen Coho and Steelhead in the area and are anticipating Chinook will return in the upcoming season. On Reservation, the Tulalip pipeline will supply approximately thirty-million gallons of water per day for the next one-hundred years.

“Today’s celebration means potable water will be flowing to our homes to serve the needs of our families for the next 100 years and our streams will be augmented for the benefit of our salmon and their natural habitat,” stated Deborah Parker, Tulalip tribal member and former Joint Water Pipeline Lead. “Our partnership reflects what is possible when two governments come together to work towards a solution.”

Highlighting the Big Water celebration was the ceremonial opening of the taps. Tribal leadership joined by Everett officials each turned a golden spigot to free a new source of life-giving water.

Concluding the celebration was a salmon bake feast cooked by Cy Fryberg and his family. Many attendees could be seen filling their gifted water bottles with water from the honorary golden pipes.

While Big Water is the culmination of many mission statements and priorities of the Tulalip Tribes, there was also a heartfelt connection to the ‘water is life’ slogan that has become universal in Native communities across the country. As is true for humans anywhere, water is life, and that is why we are ever-vigilant in protecting it for our future generations. ♦

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# Best Seat in the House:

Experiencing Snohomish County From the  
Summit of Mount Pilchuck

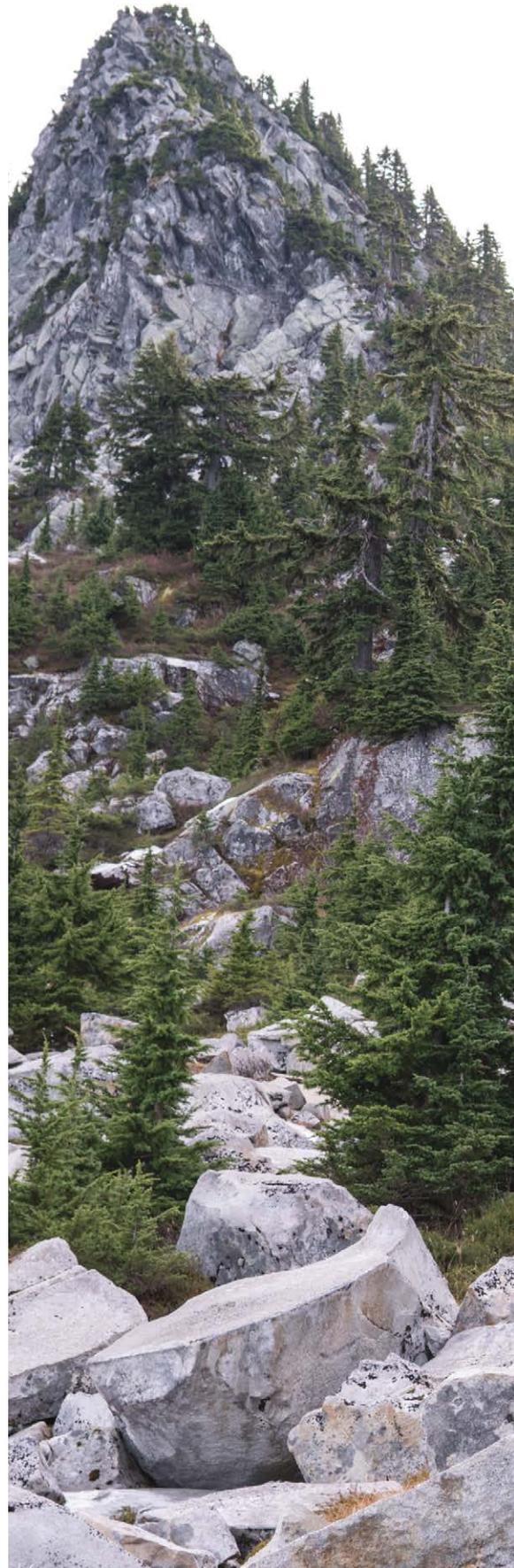
ERIC COLEMAN

For Snohomish County visitors looking for a birds-eye view of the region, the Mount Pilchuck Trail is a challenging half-day hike that delivers stunning rewards. The trailhead is only an hour east of Paine Field and offers diverse alpine scenery, varied hiking conditions, and a 1942 fire lookout tower that boasts 360-degree panoramic views.

From the trailhead, it's a 2.7-mile hike to the summit. But don't write-off Pilchuck as a bunny hill due to the low mileage. You'll be ascending 2,300 feet in under two hours, making this a solidly intermediate-to-difficult trek — pack a lunch.

The trail begins in an old-growth forest filled with moss, streams, and the whisper of trees gossiping in the wind. After winding through the woods for one mile, you will encounter a large scree slope surrounded by trees. Don't attempt to scramble across. Follow the orange trail markers to find your way through the maze of boulders.

Within a few minutes of leaving the scree slope, you will taste your first view of the valley and a distant Mount Rainier. Energy renewed, push on until you break out of the forest into fields of shale and alpine heather. From here on, the trail alternates between dirt and boulders and can be easy to lose if you aren't careful. So take your time, follow the orange trail markers, and if you're lucky, you might see a few pikas run across the trail or have a face-to-face encounter with a screaming marmot.





*Photo by Eric Coleman*



Photo by Jake Campbell, Milltown Creative

## Enjoy the view and your lunch, feet swinging over the edge of the historic lookout.

As you enter the last mile of trail, the trees get smaller and the vistas grow in intensity. Come prepared for tight switchbacks and extreme elevation gain, and watch your step — the trail passes a series of steep cliffs during its final stretch.

Once you reach the historic fire lookout, you'll quickly realize why the Mount Pilchuck Trail is one of Washington State's most popular hikes. This relatively short trek allows you to summit a mountain in under three hours and rewards you with the best seat in Snohomish County. From your perch, you'll be able to see Mount Rainer, Mount Baker, the Olympics, the cities of Snohomish County, and far off in the distance, a hint of the Seattle skyline.

Enjoy the view and your lunch, feet swinging over the edge of the historic lookout. If you're unfamiliar with the Cascade mountain range (aptly called the "American Alps"), helpful panels on the inside of the fire lookout will tell you which mountains you're looking at.

Not ready for the adventure to end? If you're in the mood for an overnight hike, Mount Pilchuck State Park allows hikers to sleep inside the lookout. Reservations are not required and floor space is distributed on a first-come, first-serve basis. ♦

## When you go:

If you hit the trail in the spring or early summer, come prepared to contend with a little snow. Check the AllTrails app for reviews of the current trail conditions and pack appropriately.

This is a popular hike, so avoid hiking on the weekend if you prefer solitude.

Things to Know:

A Northwest Forest Pass is required to park at the trailhead.

Dogs must be kept on leash.

Water is not available at the trailhead and locations for filtering water along the trail are scarce, so make sure to pack your own water.

Google the "10 Essentials" and pack them. Even though Mount Pilchuck is a short hike, search and rescue teams are called to the mountain every year to rescue lost or stranded hikers.

Go prepared.



Photo by Eric Coleman

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# Legal cannabis posts 15% annual job growth in 2019

BRUCE BARCOTT FOR LEAFLY

How many jobs are there in the legal marijuana industry? The latest Cannabis Jobs Report from Leafly, the world's leading resource for cannabis information, found 243,700 full-time-equivalent jobs supported by legal cannabis as of January 2020.

That marks a 15% annual uptick in cannabis jobs during 2019, an indication of continuing expansion even during a tough year for the industry. The \$10.73 billion legal cannabis industry continues to be America's single greatest job creation engine, growing at a rate faster than any other industry over the past four years.

## New markets deliver strong growth

This year's jobs count found new markets such as Massachusetts, Oklahoma, and Illinois leading the employment expansion. As its adult-use market passed its one-year anniversary, Massachusetts added 10,226 jobs.

Florida also saw amazing growth in 2019. With more than 300,000 registered medical marijuana patients, Florida now has the most medical patients of any state. That growth in the patient base, along with the start of smokable flower sales, boosted Florida to a 93% increase in total sales and helped buoy employment figures—in 2019, more than 15,000 people were employed full time in cannabis careers.

Oklahoma's robust medical marijuana industry also had a banner year. The state added more than 7,300 jobs in the past year, driven by record demand and \$350 million in sales to patients. And given that nearly 1 in 5 Oklahoma residents has their medical marijuana card, it's unlikely the market has reached its apex.

## California posts first job losses

The past year's job growth would have been even greater were it not for technical job losses in California and Michigan, two of the nation's biggest cannabis markets.

Our estimate of legal jobs in both states fell this year due to changes in laws and regulations. The sunset of California's caregiver law moved an estimated 8,000 jobs from legal to non-legal status.

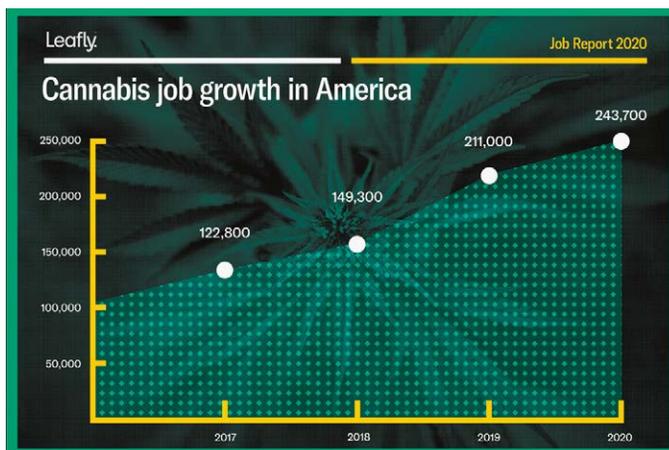
Similarly, Michigan's new regulatory scheme pushed hundreds of formerly legal dispensaries into illicit status. We expect those jobs to return over the next 24 months as both states issue more licenses and bring those jobs back into legal status.

Despite the job losses, California remains America's biggest legal cannabis employer. But Colorado may be the nation's biggest per-capita marijuana job market, with one job per 165 residents.

## Steady growth in mature markets

Established cannabis markets didn't exactly stagnate in 2019. Colorado, Washington, and Oregon—three of America's most mature adult-use cannabis markets—continued to grow at a strong and steady rate. Oregon saw nearly 20% growth, while Colorado and Washington both climbed at an 8% clip.

That's nowhere near the triple-digit increases posted by developing states like Massachusetts, but it hints at an intriguing story lurking under the numbers. Recreational stores have been open for more than five years in Colorado and Washington, but sales data and on-the-ground reporting indicate that older consumers who



were once cannabis-curious are increasingly becoming cannabis-comfortable.

We're seeing more mature adults finding their preferred dosage and modality in 5mg THC mints and cannabis-infused beverages, for instance.

## 15% growth: A rough year

The 15% year-over-year growth cannabis saw in 2019 would signal boom times for most other industries—for cannabis, though, it represents a slow-down. Keep in mind that legal states saw a 62% increase in cannabis jobs from 2018 to 2019.

It's a sign of the times. The past twelve months have been the most difficult for cannabis companies since the first states passed adult-use legalization in 2012. The industry has weathered a financing crash, a lung health crisis associated with the use of illegal-market vaping products, layoffs at market leading companies, and difficult transitions in two of the nation's biggest cannabis markets, California and Michigan. Internationally, the slow, steady, and cautious rollout of Canada's legal cannabis industry cooled the previously overheated expectations of US investors.

And still: There isn't an industry in America that wouldn't welcome the prospect of 15% growth in a single year.

## Why Leafly counts cannabis jobs

Every year Leafly's data team compiles a state-by-state tally of full-time-equivalent jobs supported by legal cannabis. We do it because economists at state agencies and the U.S. Bureau of Labor Statistics refuse to count them.

If cannabis industry jobs were tallied like other jobs, cannabis farmers would be treated like what they are—farmers. Cannabis store owners would be recognized as hardworking local entrepreneurs. Seed and strain developers would be held up as leading-edge botanists. And legal cannabis would be acknowledged as the fastest-growing industry in America. Over the past four years the legal cannabis industry has doubled in size, creating nearly 121,000 full-time jobs. That's a 100% growth rate. No other industry even approaches that record.

To learn more about the state of the cannabis industry and keep up with the latest developments and trends, visit [leafly.com/news](http://leafly.com/news). ♦



The property is simple and inviting. "You just can't relax like this in the city".

## Mystic Mountain Farm

A Haven Away From the Bustle of City Life

GRACE COLEMAN

Only an hour north of Seattle and just forty minutes from Paine Field, Mystic Mountain Farm is the perfect place for a B&B staycation in Snohomish County. Carrie Snow, the B&B's owner, bought the property 26 years ago and recently decided to open her working farm to visitors wanting to get out of the fast lane and slow down for a few days.

"We started this B&B because my husband and I love to entertain," Carrie explained. "There aren't a lot of places around Seattle that offer farm animals, an orchard, and a bed and breakfast."

The combination of retreat and nature has a rejuvenating effect on visitors. "The most frequent thing I hear guests say is that our farm is magical," Carrie shared. "I can see it in their faces when they come down for breakfast after their first night — all their tightness has melted away."

Mystic Mountain Farm's ability to refresh comes from its wild, natural beauty and atmosphere. The farm is nestled in a nook of the Cascades, so you are surrounded by mountains. As you pull into the parking lot you are greeted by the sound of the Stillaguamish River, cheerful birdsong, and bleating from the farm's newest family members, a pair of adorable young goats.

The welcome desk is stocked with local goods for sale, dozens of antiques, and an ancient cash register — one of Carrie's favorite possessions. "I love this old thing. This beauty is over 100-years old but I still use it for every single one of my transactions."

Every bedroom in the B&B is decorated with antiques, contributing to the farm's rustic charm. And if you fall in love with one of the decorations, don't worry, you can take it with you!



According to Carrie, 95% of the farm's antiques are available for purchase.

The layout of the property is simple and inviting, with a large 1920s dairy barn in the center of the farm and refurbished outbuildings surrounding it. Carrie said that the most recent construction, a romantic cabin, is designed to fit any family size. "Couples love the fireplace and kids love the loft. And there are four different kinds of wood in here, freshly cut, which is why this cabin smells so good."

During spring and summer, Carrie serves a sumptuous breakfast on bone

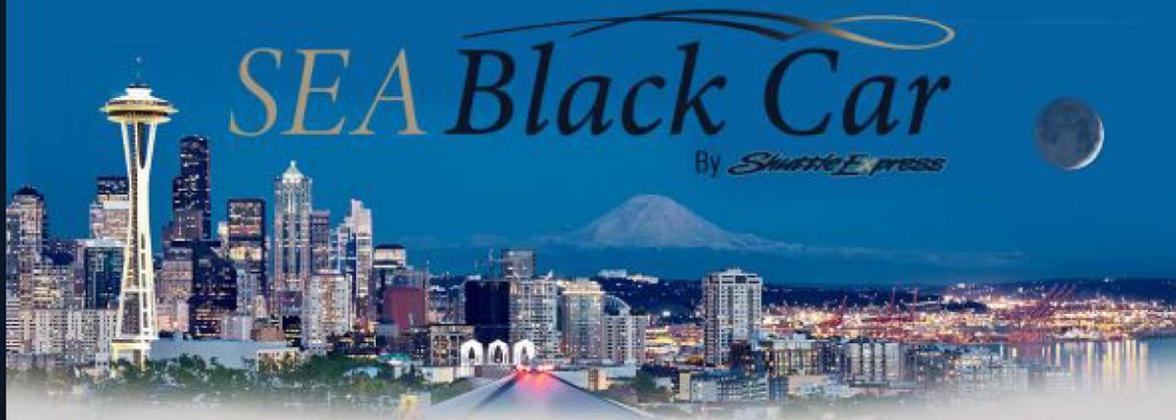
china in the B&B courtyard. First time B&B guests will usually be served quiche made with farm-fresh eggs accompanied by a steaming mug of coffee. All recipes are created in house and made with local ingredients.

Breakfast at the B&B is on rotation, so some of the other breakfasts you might have the pleasure of tasting during your stay at Mystic Mountain Farm include airy French toast, eggs benedict, and the fluffiest cinnamon rolls this side of the Rocky Mountains.

Carrie is proud of her work — as well she should be. She's successfully

created and manages a perfect haven of peace. "If you want to get out of the city life for a weekend, come to my farm! It's quiet, serene, and you can feed the animals, go fishing in the bass pond, or just sit on the deck and soak in the mountain air."

For Snohomish County visitors and residents, Mystic Mountain Farm is the perfect place to spend a couple of days destressing and refreshing your mind and body. As Carrie says, "You just can't relax like this in the city." ♦



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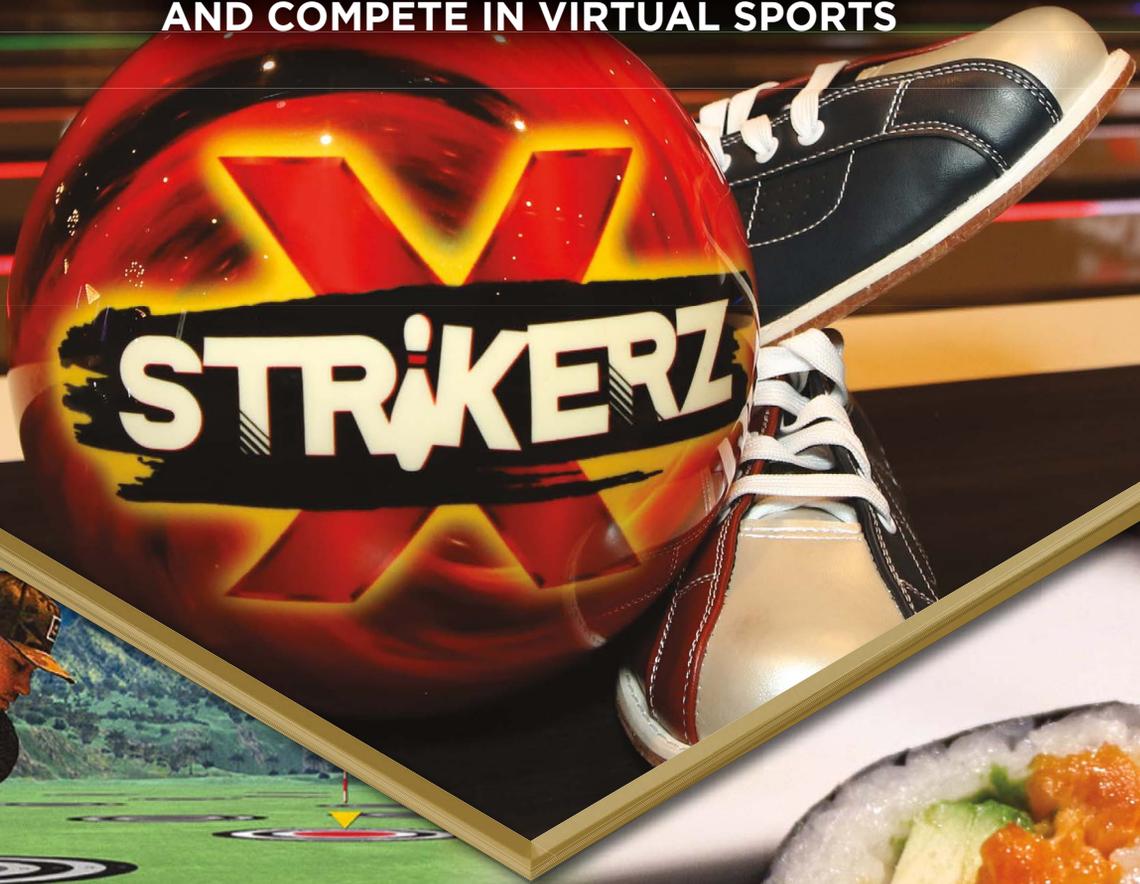
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