

WELCOME

Fall/Winter 2020



Art in Public Spaces

The Sculpting
of Space and the
Urban Experience

The Everything Home
Functional, Peaceful, Beautiful

**Wine, Spirits, Beer
and Food Pairing**
A Complement to Any Meal

**Get Out and Experience
the Great Outdoors**
Discover the Best of Seattle NorthCountry

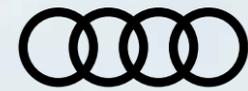


Go Virtual with
Welcome Magazine
COMPLIMENTARY

e-tron

Electric has gone Audi.

Test drive the all-electric e-tron SUV today.
audiusa.com/etron



2019 IIHS TOP SAFETY PICK+



See your Puget Sound Audi Dealers

AudiOffers.com

MY19 e-tron SUV shown. 2019 IIHS "Top Safety Pick+" is based on "good" ratings in the moderate overlap front, driver-side small overlap front, passenger-side small overlap front, side, roof strength, head restraint, and headlight tests, and no less than an "advanced" rating for front crash prevention. For details, visit iihs.org. "Audi," all model names, and the four rings logo are registered trademarks of AUDI AG. ©2020 Audi of America, Inc.



Hold nothing back.

The Audi Q3. Luxury comes standard.

Obsessively engineered in every way, the Audi Q3 has it all: quattro® all-wheel drive, MMI® touch response system, sliding and reclining second row seats, and adjustable cargo floor. It's a high tech, highly versatile SUV that surpasses all expectations, putting them in your rear view for good.

See your Puget Sound Audi Dealers

AudiOffers.com

*Always pay careful attention to the road, and do not drive while distracted. See Owner's Manual for further details, and important limitations. "Audi," "quattro," "MMI," all model names, and the four rings logo are registered trademarks of AUDI AG. ©2020 Audi of America, Inc.



ESCAPE

TO A DESTINATION OF PREMIUM LUXURY

Indulge in Washington's premier AAA Four-Diamond resort with luxurious accommodations, award-winning dining and world-class shopping.



Discover the *history* and *culture* of the Tulalip Tribes

Our 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.

HOURS

Tue – Fri
10 AM – 5 PM
Sat & Sun
12 PM – 5 PM
Mon
Closed



FREE Admission
the first Thursday
of every month!



Visit our website calendar
for upcoming events!
HibulbCulturalCenter.org

Hibulb Cultural Center



& Natural History Preserve

Located less than a mile
west of I-5 Exit 199

6410 23rd Ave NE
Tulalip, WA 98271

360-716-2600
info@hibulbculturalcenter.org



FIVE MINUTES NORTH OF EVERETT
888.272.1111 | TULALIPCASINO.COM





WELCOME Magazine

**PAINE FIELD AIRPORT | SNOHOMISH COUNTY
PNW REGION | TRAVEL | BUSINESS & LEISURE**

Volume 2 Number 3 – Fall/Winter 2020/2021

Publisher/CEO
Fawn Clark

Design Direction and Production
Jessica Shaw

Web Design
Diane Conrad-Cascading Pixel

Social Media
Diane Conrad

Copy Editors
Karina Martins
Carol Banks Weber

Contributing Writers
Bryan Corliss | Carol Banks Weber | Ellen Hiatt | John Monte &
Sheri Monte | Ron Shaw | Paul Tarailo | Wendy Leigh
Christina Olson Hendrickson

Contributing Photographers
Cover: Meghan Fortier of M.E. Life Photography
Jake Campbell | Richard Duval | Kyle Evans
Seattle North Country | Stevens Pass | Carol Weber
Ellen Hiatt | Ryan Warner | Jake Joss | Jeff Chin
Miranda Estes Photography

Advisors
James Clark | Bruce Taylor | Gary Hauff
Lisa Dulude | Lloyd Spangenberg

Copyright 2020 by Welcome Magazine.
All rights reserved. Content may not be reprinted or
otherwise reproduced without written permission from
Welcome Magazine. Welcome Magazine PO Box 192,
Mukilteo, WA 98275

Editorial inquiries should be directed to:
editor@welcomemagsnoho.com

Advertising inquiries should be directed to:
advertising@welcomemagsnoho.com

To subscribe, visit: subscribe@welcomemagsnoho.com

Printed in the USA on recycled paper.

Letter from the Publisher

Finding solace in difficult times has been both challenging and rewarding. I have found that hope is the common thread that binds us and gives us strength to move forward. Being there for each other, lending a helping hand, offering support and encouragement.

In this issue, find the Art that represents the soul of our communities. Artists capture the joy, spirit and history of our towns - a reminder of the great people that came before us. I stand in awe at the collaboration, effort and talent behind any one of our Public Works of Art.

At home, we strive to create spaces that serve and soothe. We have reached out to the experts to lend advice and tips on organizing and designing our personal space. Find your inner designer and relax. Enjoy your next farm-to-table meal and the perfect wine, spirit or beer to pair it with.

Be inspired by HopeWorks Station. A beautifully designed net zero building that operates off power and water produced on-site. It teaches the people there to become independent and self-sufficient, serving as an example that other communities can learn from and strive to achieve.

Find the best trails, slopes, hikes and water ways to awaken your spirit and keep you fit throughout the fall and winter. Come home to your very own spa, using custom-blended oils and luxurious treatments designed by small batch artisans to soothe and invigorate you.

In this issue, find hope and inspiration. Be the person who stops to really look at and see the life inside our Public Works of Art, one who builds community and offers support to those in need. Find solace in the hope that our collective strength will continue to inspire us well into the future.

Fawn Clark, Publisher



Escape to our
lakeside retreat.
**Make the most
of being away.**

Located on the shores of Lake Washington and with close proximity access to Sea-Tac International Airport, Hyatt Regency Lake Washington perfectly combines the natural beauty of the Pacific Northwest with modern amenities. Enjoy waterfront dining at Water's Table, boutique spa, state of the art gym, pool and 60,000 sq. ft. of high-tech meeting and event space.

For reservations, visit
hyattregencylakewashington.com

HYATT REGENCY LAKE WASHINGTON AT
SEATTLE'S SOUTHPORT
1053 Lake Washington Blvd N
Renton, Washington 98056



The HYATT trademark and related marks are trademarks of Hyatt Corporation or its affiliates.
© 2019 Hyatt Corporation. All rights reserved.

what's inside

Fall/Winter 2020



12

The Everything Home

Functional, Peaceful and Beautiful
by John & Sheri Monte



30

Wine, Spirits, Beer and Food Pairing

A Complement to Any Meal
by Ellen Hiatt



40

Art in Public Spaces

The Sculpting of Space and the Urban Experience
by Ellen Hiatt

- 20 **Gather Around**
The Fireplace - The Heart of Your Home
- 26 **Home Spa**
Small Batch Artisans create the scents and therapies to soothe and transform
by Ellen Hiatt
- 36 **Get Out and Experience the Great Outdoors**
Discover the Best of Seattle NorthCountry
- 52 **HopeWorks Station**
A Net Zero Building with a Net Positive Outcome
by Bryan Corliss
- 58 **Quil Ceda Creek Casino**
Exciting new casual dining concepts
by Christina Olson Hendrickson
- 64 **Kelnero**
Beyond Bar Food
by Carol Banks Weber
- 66 **The Cottage at Blue Ridge**
Chasing the "Perfect Loaf"
by Carol Banks Weber
- 68 **Angel of the Winds**
Farm-to-Table Touches in Unexpected, Delightful Places
by Carol Banks Weber
- 70 **Skylight Farms**
Growing Colorful Food for Community
by Carol Banks Weber
- 72 **Colibrí Sweets**
Serving Pint-Sized Joy
by Carol Banks Weber
- 76 **Hibulb Cultural Center**
Over 300 Ancient Artifacts on Display
- 78 **Earth Sanctuary**
Explore stone circles, labyrinths and other tactile installations
- 80 **Hat Island Survivors**
Seeds of Hope
by Wendy Leigh

These are the peaks, the valleys, the towns, & the waters
which inspire
the experiences
that sweep
you away.



Find yourself in a world of experiences, cultures, and places of wonder in Seattle NorthCountry—where 2,000 square miles of mountains and rivers, cities and towns, farmlands and coastlines come together for you.

Plan your adventure at SeattleNorthCountry.com

SEATTLE
NORTHCOUNTRY
TRUE  PNW



NEED OFFICE SPACE? COME TO SOUTHPORT.

- 12 minutes to SeaTac
- Award winning 4-star hotel, Hyatt Regency on Lake Washington
- Luxury Apartment Homes
- Walking Distance to 35 Restaurants, Retail Shopping, Movie Theater

LEASING CONTACTS Dwight Newell | Nick Carkonen | Scotta Ashcraft
+1 206 292 6000



SOUTHPORT
ON LAKE WASHINGTON

southport.life



Treat yourself to Edmonds!



As the state's first designated **Creative District**, Edmonds welcomes you to explore the art museum, performing arts, galleries, hundreds of public art pieces, and more.



rediscover**Edmonds.com**

The *Everything* Home

How to Create a Home that's Functional and Family-Friendly

JOHN & SHERI MONTE

Photos by Miranda Estes Photography

It's no secret that everything we've experienced so far in 2020 has changed our perspectives of home, forever. For many of us, our homes suddenly, without warning, became the place our entire lives would revolve around. And to be quite frank, when it comes to comfort, it can be overwhelmingly difficult to go from spending a little time in the morning (or evening) and a couple of extra hours during the weekend, to spending nearly every waking moment of your day at home for weeks -- and what's now becoming -- months on end.

Looking forward, as our everyday routines slowly begin to take us further and further away from our homes again, one thing that remains constant is an almost universal hope and the necessity for our homes to be many things. For many of us, we're asking ourselves how our homes can be what they've always been, but also make room for designated home offices, gyms, and workspaces for school, too. We have a renewed desire for our homes to be clean, healthy, and safe, while also feeling comfortable, inviting (yes, we'll get there), and functional for everyone who lives there.

With that in mind, as an expert interior designer and professional organizer, here are a few things to consider to get you started towards creating a home that's functional and family-friendly.

IDENTIFY FUNCTIONAL SPACES

Before we ever deep-dive into the land of designing a beautiful living room, kitchen, or bedroom, you have to first identify how you'll use the space. And while the main functions of those spaces are fairly obvious (relax, cook, sleep), their secondary activities aren't, but they're arguably just as important.



John and Sheri Monte of Elegant Simplicity in a kitchen they designed and remodeled.



..."we're asking ourselves what do we need from our homes to live the life we truly want."

Not everyone has an extra room for their guest bedroom, home office, their gym or where their kids will do their school work, so we really have to consider how we plan to use them (or how others plan to use them) before we begin thinking about all the beautiful design elements of the space.

In other words, we're asking ourselves what do we need from our homes to live the life we truly want. Identifying functional spaces before designing them aligns our desires for our lives with the home we live in.

DEFINE CLUTTER + RID YOUR HOME OF IT

When we begin to look at how we live in a space with an unbiased eye, we realize we all just have a lot of stuff. Stuff lying around, stuff in closets, attics, garages, and pantries. And clutter has a lasting affect on our well-being. But how do we know what's valuable stuff vs what's clutter?

The truth is, with over a decade of experience as a professional organizer, what's clutter in my eyes can in fact be a deeply cherished moment in your own life. So, we define clutter as an excess of stuff that rears its ugly head in our physical, mental, and emotional lives.

We know that we have too much stuff in our lives when we're constantly overwhelmed and frustrated with stuff being everywhere, stuff being lost and stuff being bought that we know we already own.

At the end of the day, decluttering your home isn't about getting rid of everything you own, it's about making room for the things that matter most.

WHAT YOU BRING INTO YOUR HOME MATTERS

A home should tell a story. Your story and your family's story. Each design decision you make, whether you're thinking about the color of your walls or each time you purchase something and bring it into your home, realize that you're adding to the story you want to tell.

So, investing the right time, energy, and of course money in finding these pieces for your home gives you a deeper appreciation for where things come from and how they're made. We live in a culture that is focused on quick fixes and same-day delivery, but being intentional about the things you buy is not only important, it saves you time, energy, and money later.





"creating a home that you just slip right into because it's so peaceful + beautiful"

If you're curating things with the right intentionality for your home, it ensures that what you buy will last. It will live up to the demands of who you and your family are and how you want to live your life.

Whether you're focused on identifying the function of each space, eliminating clutter, or investing with intentionality in the things you purchase, you can rest assured that you're creating a home that's functional, forgiving, and family-friendly for everyone.

We live in a world that revolves around going further + faster, but home is about living slower + closer. It's about taking the ordinary-everyday-life + creating a home that you just slip right into, because it's so peaceful + beautiful.

And to support you along your journey, you can see Elegant Simplicity's FREE Video Course: 4 Days To A More Beautiful + Functional Home at welcomemag.snoho.com. ♦

(left) Living room designed by Elegant Simplicity.

(top) A large modern tub creates a clean, yet relaxing bathroom.

(bottom) Make room for the things that matter most.

Find *new* adventure... close to home.

Make Everett your home base with access to all the joys of the season. This time of year is what the Pacific Northwest was made for. Though things may look a little different this year, Snohomish County businesses have gone all in to keep visitors safe.

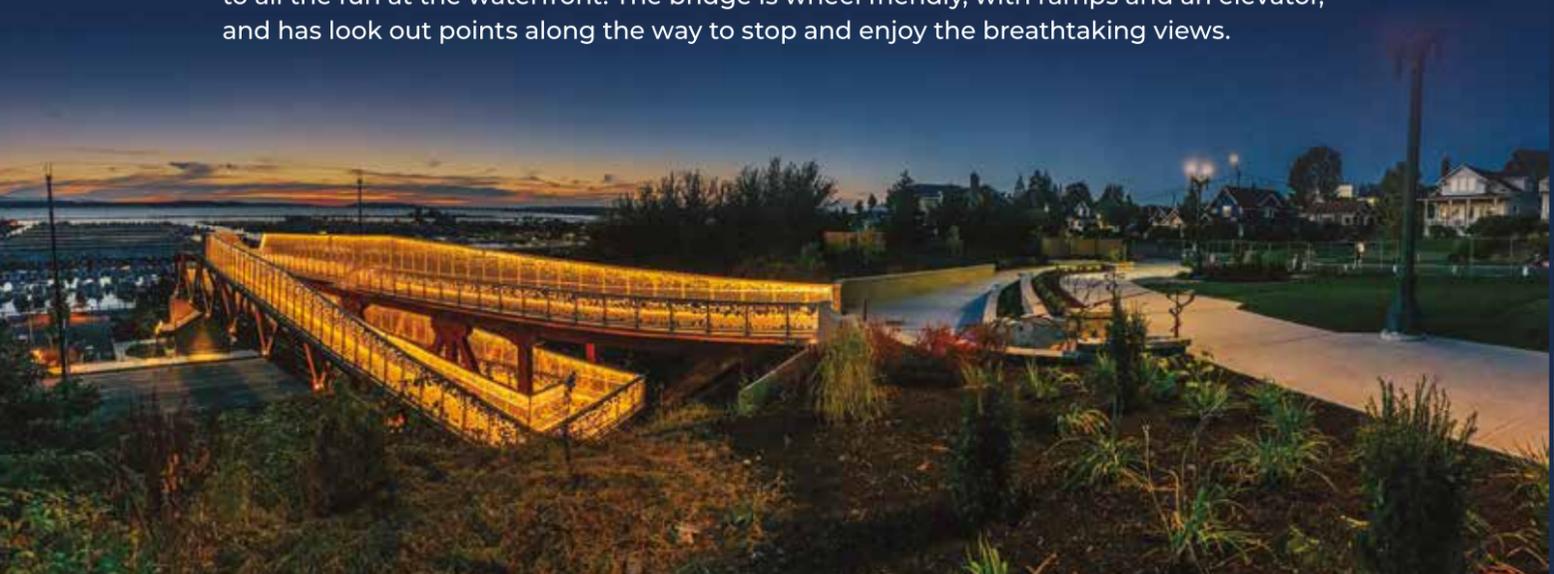
Checklist for your Pacific Northwest adventure:



1

Grand Ave Bridge

Explore the new bridge that connects Grand Avenue Park and the Port of Everett. You and your crew can now easily walk from the beautiful park, across Marine View Drive, and down to all the fun at the waterfront. The bridge is wheel friendly, with ramps and an elevator, and has look out points along the way to stop and enjoy the breathtaking views.



2

Coffee

Grab a warm cup from one of our many coffee shops. It's just the ticket to give you a boost as you head out on your day's adventure. Or stop by for an afternoon pick-me-up to keep the fun going.



3

Comfort food

Everett has you covered with a little comfort morning, noon and night. Start your day with ooey-goey cinnamon rolls, get sammies to go for your midday adventure, and sit down to a spicy dinner with some Mexican or Thai favorites.



4

Farms in the Snohomish River Valley

Find that perfect pumpkin, wind your way through the corn maze, or enjoy a cup of hot apple cider as you experience a small taste of the farm life.



5

Hikes

There's no shortage of trails in our neck of the woods. Dress for the weather and pack out what you pack in. We want to keep you—and our trails—in good working order.



6

Snow fun

Whether you want to snowshoe your way through our majestic forests or cruise down slopes of fresh powder, the Cascade mountains can accommodate. Even if you are a native, there's bound to be a slice of mountain you have yet to explore. Make sure to check before you go, reservations may be required this season.





(left) Napoleon Starfire 35 Gas Fireplace with Custom Hearthco San Carlos Cast Mantel Surround and Finish (above and page 23) Napoleon Galaxy 48 See Through Outdoor Gas Fireplace with Eldorado Chapel Hill Stacked Stone.

Gather Around

The Fireplace — The Heart of Your Home

Home is where families gather to make memories and share love for one another.

The Kitchen brings everyone together, preparing meals and breaking bread. The Bedroom offers much-needed refuge, quiet, and rest. But what is it that makes the Living Room or Family Room the center of family living? For some, it just houses the TV, but consider adding

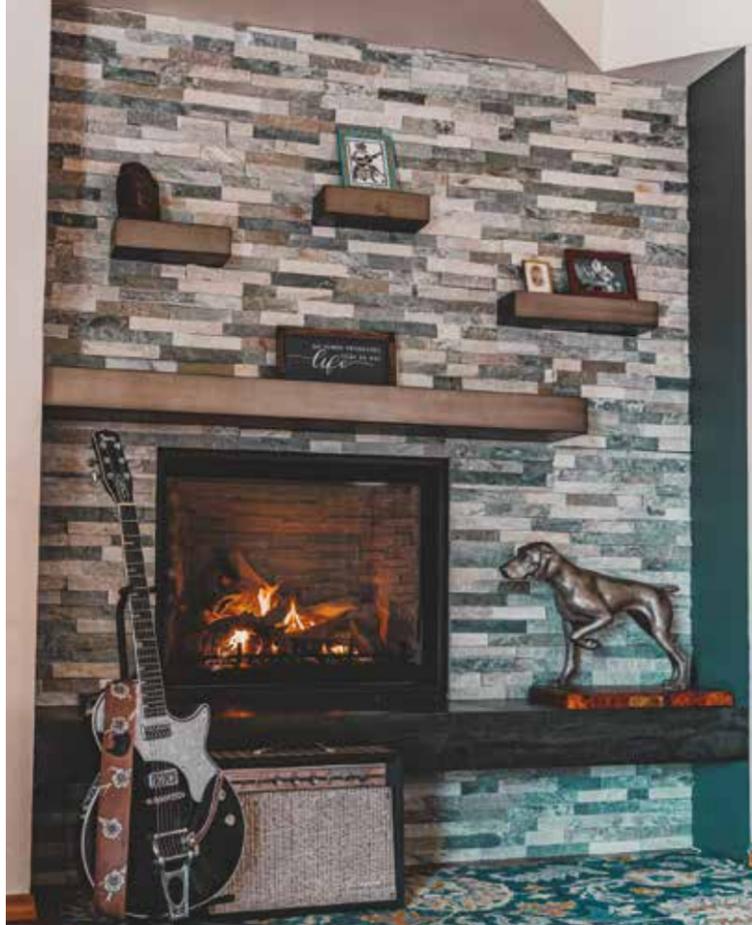
the transformative power of dancing flames in a warm, cozy fireplace.

Remember those camping trips of our youth when we could sit around a campfire for hours and stare into the flames, our imaginations free to wander the universe? No screens needed to divert or entertain. Conversations flowed more easily, and bonds of trust and connection were strengthened to last a lifetime.

Fire has a magical power to calm and to draw us out to vibe with others.

At a time when we're spending a lot more time in our homes, with the real estate market holding strong and ultra-low interest rates, many of us are opting to remodel our homes with a home equity line of credit, rather than moving and purchasing a new one.

A kitchen remodel is a great option, but can easily cost \$30-50K,



(left) Archgard Sereno 37 gas fireplace with Sierra Blue Stacked Natural Stone, Custom Stoll Metal Shelf Mantels and Custom Floating Concrete Hearth. (right) Enviro C44 Gas fireplace with cool surface kit, Coal Canyon natural stacked stone finish.

...practical function through heat savings, as well as beauty, comfort, peace and relaxation.

a fireplace/living room makeover can be done for 1/5th of the cost, and can completely transform an area of your home into a sanctuary, where you want to spend more quality time. Now, with recent advancements in fireplace technology, we can transform any of the areas in our homes into havens of warmth and comfort. Bedrooms, Dens, Family Rooms and even outside onto our Patio.

Electric fireplaces are a great way to put a fireplace literally anywhere in your home. They can add a touch of modern style and provide supplemental heat. With an electric fireplace, we can enjoy all the visual display and magic of beautiful flames, with the option of keeping the heater off, so you can enjoy them even on the hottest of days.

There are many wonderful options if you have a brick chimney. Reface it

to modernize the look, cover it with stacked natural stone, marble, tile or even metal. Install a gas insert to create beautiful warmth, thermostatically controlled at the touch of a button, and eliminate the constant draft from your fireplace.

Where do guests tend to congregate when you entertain? They pick up something to drink, maybe grab an appetizer or two and head over to stand by the fireplace, or your patio gas firepit. It's just so naturally appealing and relaxing. Before you know it, stories and laughter fill the air. We live in one of the most beautiful parts of the country. Extend the outdoor season into the fall and winter months. Expand your living and entertaining space to your outside patio. Run a gas line for a BBQ or install an outdoor firepit / fireplace and maybe even some overhead heaters.

Traditional, Contemporary, Transitional, or Rustic/Eclectic. Express your personal style through one of the most affordable upgrades you can give your home.

Find just the right combination of options that will give you practical function through heat savings, as well as beauty, comfort, peace and relaxation. Of all your home upgrades and projects, choosing to install a new fireplace or patio firepit will not only raise your home's resale value and desirability, it brings countless days and evenings of personal enjoyment for years to come.

3923 88th St. NE A, Marysville
425-325-8963
www.fourdayfireplace.com

Photos by Jack Joss





Great Design is Timeless

Have you ever dreamed of having your home designed like they do on the TV decorating shows? The cheery interior designer gets to know you and your family, you tell them exactly what you like, how you plan to use your space, and of course your budget. When you finally get to walk into the big reveal, your plain old boring house has been magically transformed into the home of your dreams.

That is exactly what we do at First & Main Design Market in downtown Bothell.

We believe that everyone deserves a well-designed home, so our design services are complementary to our customers.

10100 Main St | Bothell, WA 98011
contact@FirstAndMainDesign.com

425.877.1064

Whether you need a simple style update or an entire home remodel, we can make it happen. First & Main offers in-home visits as well as online virtual design sessions.

You can come see our beautiful 10,000 sq ft showroom that is designed to inspire. From the eclectic combination of designer furniture to the one of a kind re-inspired vintage pieces, we encourage you to take your time and explore.

Beautifully designed rooms do not happen by accident. They take careful planning, an in-depth knowledge of available products, discerning taste, and exceptional attention to detail. You need a professional in your corner that is trained to see what you might miss, keep you on budget and keep the project running smoothly.



Let one of our highly trained interior designers help you create a beautiful home that is as unique as the people who live there, a reflection of your taste and your lifestyle. Come find your statement piece, unique decor, or your new designer best friend to help bring your vision to life.

We cannot wait to meet you!



Home Spa Treatment

Small Batch Artisans create the scents and therapies to soothe and transform

ELLEN HIATT

You know that feeling after you've had a pedicure and your feet soaked and scrubbed, or been massaged head to toe by the best massage therapist ever? Yeah — that feeling... your toes are tingling, your limbs are relaxed and you just know you could get used to this every day. But then there was the pandemic, and everything changed. No more massages. No pedicures. No spa time for you!

Good things can come out of tough situations. It's time to discover some incredible, locally made and sustainably sourced, custom-blended, personal care products that will put the zing in your routine and the chillaxin' in your relaxin'. Welcome to the home spa experience.

Start with a long soak in a warm bath, a scrub with Leslie Jane Naturals Conditioning Hand and Body Polish, and freshen up with her Cucumber Mint Face Wash. Or try the Frankincense Face Cream of Twin Mountain Botanicals on Camano Island. Twin Mountain Botanicals is the love child of Camano Island's Kym Johnsen, who produces small batch and custom lotions and salves.

"Kym's lotions just smell divine. There is no greasy feel afterward like with other creams and my skin stays soft," said Alice Jackson of Stanwood. "But what I love about it are the results. I call it the magic cream. Literally, it removed an odd mole that concerned my doctor enough to send me to a dermatologist."

It's time to discover some incredible, locally made and sustainably sourced, custom-blended, personal care products.

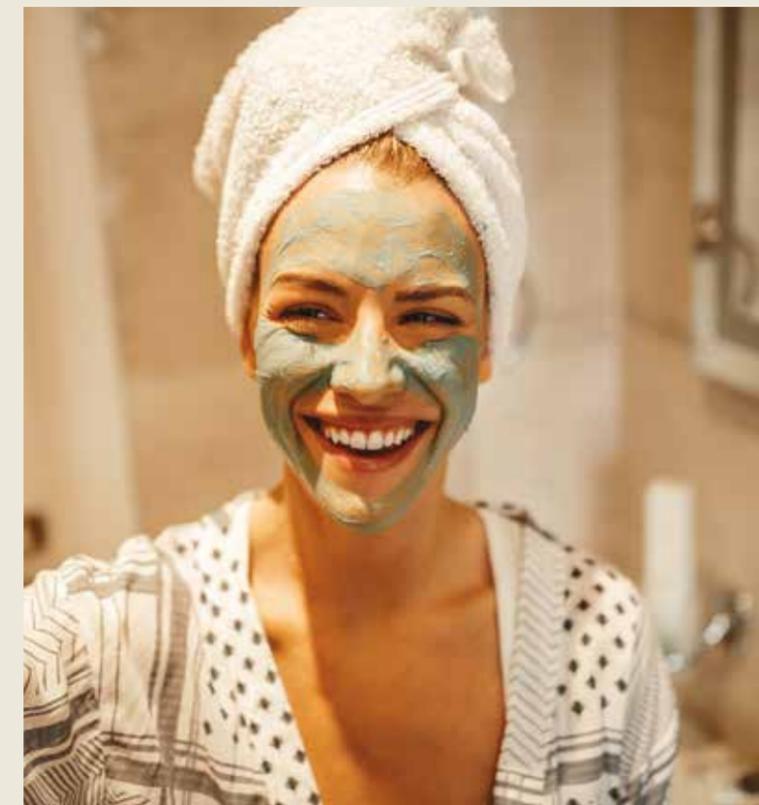
While Johnsen claims no medicinal magic, she does intentionally use plants and herbs that have known antiviral and anti-inflammatory properties, such as locally sourced Cottonwood. The little buds are full of a resin that are anti-microbial, anti-bacterial, and anti-inflammatory. She infuses their goodness in almond or olive oil for a full year before instilling them in lotions. One of her customers is allergic to Cottonwood, so Johnsen whips up the same lotion using different ingredients — one of many custom batches she creates.

Many of the local, small batch producers are motivated by health concerns, of their own or their loved ones. Stanwood's Leslie Collings of Leslie Jane Naturals has had cancer three times despite having no genetic predisposition to any type of cancer. She purged her home of every cleaning product full of ingredients she couldn't pronounce and started studying deeply and working like a mad scientist to create alternatives in her kitchen. She followed that research by re-creating every personal care product in her home.

"I wanted to create an environment for myself, my own home and family, that was safe. We all should be able to do that without the fear that we have a toxic environment. I just absolutely believe that," said Collings.

She has a complete line of home spa products, lotions, salves and home cleaning products — all made in small batches. Being a small batch producer gives her more control over quality.

Another company borne of a desire for a healthier solution is Everyday Natural Products of Snohomish. Matt Danner beat Stage 4





(top) Leslie Jane Naturals - a complete line of home spa and cleaning products.

(bottom) Matt Danner (left), Azmyth Kaminski (right) create holistic solutions from cultivated hemp and locally sourced mushrooms.

These small batch producers are all committed to using healthful, sustainably sourced, holistic ingredients ...

lymphoma, for which he credits the healing powers of Lions Mane and Reishi mushrooms, among other varieties. He joined Azmyth Kaminski, whose father beat Stage 4 prostate cancer, to form the company and create holistic solutions from cultivated hemp and locally sourced mushrooms. Most of their products are intended to help with sleep, stress, pain relief, and have neurologic benefits. Their quest to make the CBD bioavailable resulted in a water-based version that they very wisely put into a bubble bath formula.

Kevin Gilbert, of Papa's Apothecary, was inspired by his grandfather's last days and encouragement to do what he loved. Kevin believed there had to be more healthful options for his grandfather's care. Motivated to change his work and to do something meaningful in his grandfather's name, he studied nights at Bastyr University in Seattle and "fell in love with formulating products." Papa's Apothecary's Sandman's Gift Sleep Oil is a dream away when rubbed on your feet. He also creates a face wash that is a mix of dry herbs and clay and is adaptable to a wash if mixed with honey, or a mask if it's blended with avocado.



"Avocado has wonderful fats. It's calming and soothing. Mix it with the herbs and you have the best of both worlds," Gilbert said. He said one of his customers uses the face wash along with his toner and reports to him that "her skin feels like her children's skin."

These small batch producers are all committed to using healthful, sustainably sourced, holistic ingredients meant to make you feel great without compromising your health. Who wouldn't feel pampered with a spa day like that? ♦

None of the small batch producers mentioned in this article make medicinal claims about their products.

ROSEHILL COMMUNITY CENTER

RENTAL FACILITIES

WEDDINGS | CORPORATE EVENTS | & MORE

CITY OF MUKILTEO
SPECIALTY AND CULTURAL SERVICES

SPOT BEST 2020 WINNER

RESERVE WITH US TODAY
MUKILTEOWA.GOV // 425-263-8180

COLE GALLERY
FINE ART & STUDIO CLASSES

Always open at ColeGallery.net

Bring Beauty to your Home

Nationally acclaimed Cole Gallery & Art Studio can be found in the heart of downtown Edmonds, just blocks from the ferry landing. As the largest gallery in the surrounding area, they carry the work of 50 acclaimed painters and sculptors. With a wide range of style from classical to contemporary art and abstract art, Cole Gallery has become a mecca for art collectors wanting to see the best of the Northwest. Bringing in new shows every month, there is always something new and beautiful to view!

Discover the Artist Within You

For those who want to learn to draw and paint, Cole Art Studio, offers over 100 art classes per year, both online and in-person.

COLE ART STUDIO
WORKSHOPS CLASSES

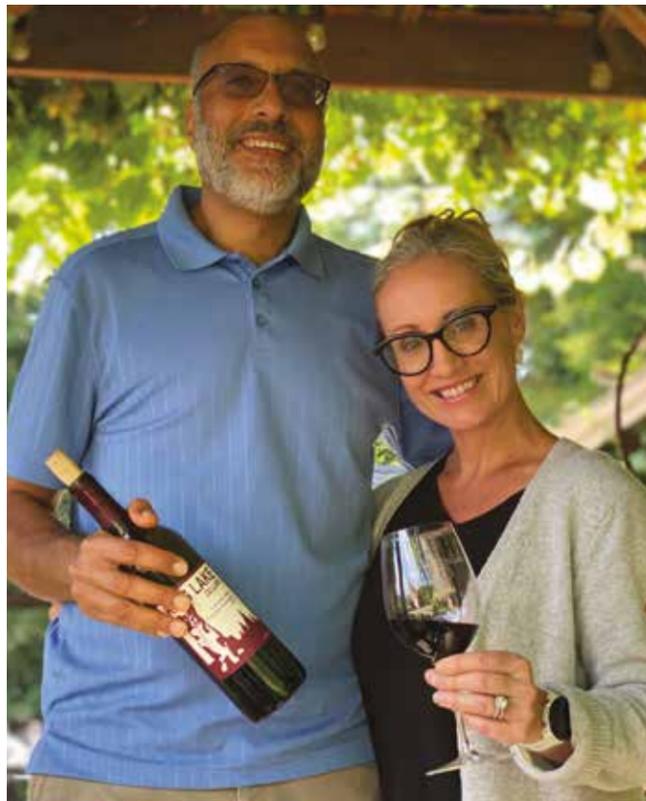
Inspiration Awaits!
ColeArtStudio.com



Uncovering the Pairing Possibilities

Tips for pairing food with wine, spirits and beer

ELLEN HIATT



King Lake Cellars' Danielle St. Pierre: "I like big red wines with really spicy foods. It brings the fruit forward."

A dash of this and a little of that — the meal is perfected. But what will you serve with it? The best advice from local sommelier and wine shop owner Mina Williams is to appreciate the foods you favor, ask for advice if you want it, and drink what you enjoy.

"No meal has been ruined by a host or hostess serving an 'improper' bottle," said Williams, owner of Blanc & Rouge wine shop in Snohomish and a nationally published food and wine journalist.

PAIRING WITH WINES

King Lake Cellars' Danielle St. Pierre says pairing food with wine doesn't have to be too complicated. It can be for "every day food. If you want to sit outside and drink wine and eat chips you can do that. A Sauvignon Blanc can be herbal or citrus and pair very nicely with chips and salsa."

She enjoys a Cabernet or a Syrah with spicy foods like jalapeños. "I like big red wines with really spicy foods. It brings the fruit forward," St. Pierre said. For spicy Asian food, sommelier Williams might pair a slightly sweet Riesling or a Gewüztraminer to tame the spice. White wines pair best with lighter meats such as fish or chicken. But a silky salmon or a buttery sauced dish calls for a "silky white wine, like a California Chardonnay," she said.

The key is to complement the flavors. St. Pierre and her husband and wine maker Khaled "Cal" Shawish paired popcorn with the winery's blend of Grenache, Shiraz and Mourvèdre (GSM). Their GSM is a big, bold, spicy wine with floral overtones. The popcorn, dressed up with rosemary and parmesan and a second truffle oil version, could translate to spaghetti and meatballs with herbs, or a truffle risotto. Bigger and bolder wines balance the bolder flavors of dark meats, the earthiness of mushrooms and punchiness of strong winter dishes replete with herbs like rosemary and sage.

The capable team at The Cottage at Bothell serves up a Cuvée B Alleromb red blend with a very bold serving of vegetarian green curry kofta. "I am a hard carnivore, but I order these," bartender Erik Etzkorn said. A lighter wine wouldn't hold up to the power and strength of the kofta, which ultimately brings the fruit forward from the wine.

Of course there's a science behind the pairing: the tannins more abundant in red wines soften the



A Chardonnay isn't just a Chardonnay, and a Gin isn't just a Gin. The botanicals shape the flavor profile and tie to what's on your plate.



The acidity of the drink pairs with the sweetness of the decadent French toast. "It's a yin and yang," said Kerkstra. "The acidity cuts the sweetness."

fats, which in turn, releases flavors from the meat and, in turn, release the fruitiness of the wine. The acidity of white wines reduces seafood's "fishy" smell by turning volatile amines into ammonium salt.

SPIRITS

The Cottage Chef Mark Kerkstra serves up more than 140 French toast croissants with berries every weekend. The highly popular dish pairs beautifully with a seasonal Sidecar, made of Clear Creek apple brandy with peach puree, lemon juice and simple syrup. The acidity of the drink pairs with the sweetness of the decadent French toast. "It's a yin and yang," said Kerkstra. "The acidity cuts the sweetness."

Yin and Yang is a perfect way to think of pairing options for spirits with your meal. Lemonade, after all, is made with acidic lemons and sweet sugar — both are too much alone, but a match made in heaven together.

The Cadboro Chocolate Whisky of Everett's James Bay Distillers is a sipping whiskey. Imagine that matched up with any chocolate dessert, stirred into your hot cocoa, or used as a key ingredient in a tiramisu or a trifle. James Bay's Lochside Summer Gin No. 5 is made with orange

blossoms and kumquats among the botanicals and makes an "unreasonably good" creamsicle style drink served with Fanta and a little light cream — or, as proprietor Ernie Troth likes to say, a "Ginsicle." Those citrus notes also benefit any dessert with a candied garnish or a creme brûlée made with an orange base instead of vanilla.

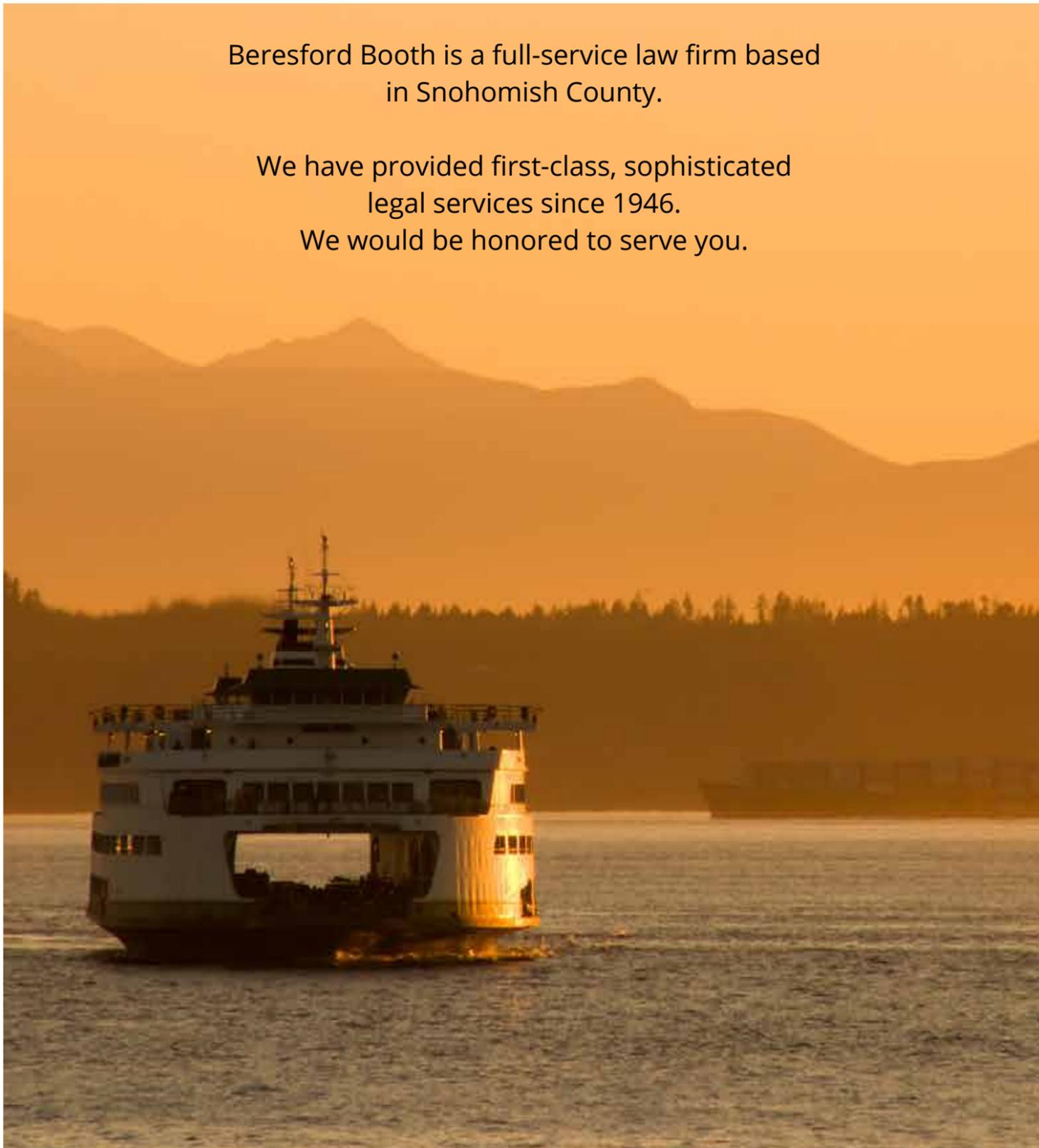
Bluewater Organic Distilling also serves their Navigator Martini with a smoked salmon chowder. "It's filling. It's flavorful and it's super Northwest," said Master Distiller and proprietor John Lundin. The spirit-forward nature and bitters of their martini cocktail — complex and slightly less dry than other martinis — cuts through the rich heartiness of the chowder. And, as Executive Chef Bryanna Mateo notes, "A martini is always good with food or by itself."

"Wine can't do it and beer can't do it," said Lundin. "There's nothing you can drink like a dry martini that is so concise. It is so potent to clear a palate — it lets you enjoy the food."

Kim Karrick of Scratch Distillery in Edmonds says gin is a natural with fish. For an upscale appetizer, she would pair a gin gimlet with Salt 'n Pepper Kettle Chips laid out with a dollop of creme fraiche on each large chip, and a small dollop of caviar. "The herbal notes of this gin, and the tartness of the

Beresford Booth is a full-service law firm based in Snohomish County.

We have provided first-class, sophisticated legal services since 1946. We would be honored to serve you.



fresh citrus help cut through the salt and richness of this fun appetizer,” she said. The Waiting Room cocktail, made with whiskey, orange liqueur, black walnut liqueur and coffee has “tons of layers — what else could stand up to the complexity better than steak and bleu cheese?” Karrick asks.

Like the wines, a Chardonnay isn’t just a Chardonnay, and a Gin isn’t just a Gin. The botanicals used by the distiller shape the flavor profile and how you might consider a cocktail that ties into what’s on your plate.

BEER PAIRINGS

The humble beer — so much less complicated than complex cocktails and fussy wines.

Haywire Brewing Company in Snohomish has 15 of their own beer on tap with a regular rotation. Wonder what goes great with their beer? About three days of every week you can find out by visiting, while one of a half-dozen rotating food trucks is on-site serving anything from tacos to poke, to pork-stuffed Cubano sandwiches.

“In the winter, we do more beers aged in bourbon barrels,” said owner and nano brewer Bryant Castle. “Bigger beers go with heavier meals, like barbecue and pizza. Our hazy is a more citrusy IPA that pairs very well with fish tacos or poke.”

Similar to wine or spirits pairing, lighter fare of fish and white meats are complemented by lighter, more citrusy flavors in the drink.

At The Cottage, Operations Manager Madison Wean coordinates every menu item, from the bar to the kitchen, with her team. She recommends the Foggy Noggin’ Old English Ale with their Wagyu beef burger with onion jam and arugula. The richness and complexity of the meal is complemented by the hearty ale.

In short, eat what makes you feel good, drink what you like, and when you want to elevate the experience, think about the yin and yang of pairing your victuals with your libations — whether it’s a martini, a glass of wine or a mug of beer — and enjoy the experience anew. ♦

Bluewater Organic Distilling also serves their Navigator Martini with a smoked salmon chowder. “It’s filling. It’s flavorful and it’s super Northwest...”

BERESFORD ♦ BOOTH PLLC
LAWYERS

425.776.4100

BeresfordLaw.com



Photo by Jake Campbell

Lose (and Find) Yourself in Seattle NorthCountry

Discover the Best of Snohomish County

Getting outdoors isn't solely a recreational pursuit these days. Rather, it's essential for our health and well-being. And right now, choosing where and how to get outdoors takes on even greater importance.

Seattle NorthCountry in Snohomish County is known for world-class and accessible outdoor recreation, located on the ancestral homelands of the Tulalip Tribes, successors in interest to the Snohomish, Snoqualmie and Skykomish tribes, and signatory to the Treaty of Point Elliott. Unique geographies, temperate climate and close proximity to both Seattle and the U.S./Canadian border make it a must-see West Coast destination.

The four distinct visitor regions of Seattle NorthCountry start deep in the forests of Mount Baker-Snoqualmie National Forest. The Skykomish-Snohomish and the Stillaguamish-Sauk River Valleys to the East flow through historically rural downtowns, rich with agriculture and small-town life. The central region of Urban Basecamp, with its boutique air

terminal connected by West Coast fly routes, is the area's hub, offering retail and lodging amenities. Each of these regions converges into the salt water shorelines of the Salish Sea Coastal Communities that span along the West.

By any measure, the experiences found in Seattle NorthCountry are impressive. And for outdoor recreation, the numbers are unmatched in western Washington. In all, the destination is home to 74 miles of coastline, seven Salish Sea beaches on the Puget Sound, 62,000 acres of national forest, 560 miles of trails, 132 summits, 110 park properties, five active volcanoes, 10 major mountains, 44 lakes, 19 rivers and streams, and 38 campgrounds.

Glance through the Seattle NorthCountry Hiking Guide — a free downloadable publication that shows the breadth of the region's trails. Read up on the Wilderness Pledge and the steadfast principles of Leave No Trace, which are important for the more than 500 miles of trails that range from family-friendly walks to more rugged full-day or overnight



Stunning slopes and scenery at Stevens Pass, one of the largest ski resorts in the Cascades.

backpacking trips. Before or after your trip, deepen your understanding and connection to the heritage of Tulalip, with a visit to the breathtaking Hibulb Cultural Center and Natural History Preserve...

When considering which activity to enjoy, which season to experience, or which region to explore, getting to know the lay of the land is key. Within Seattle NorthCountry's nearly 2,000 square miles, it's important to know which of the four visitor regions to explore and in what order — including the front country areas of the Salish Sea Coastal Communities and Urban Basecamp in the West, and the rural Skykomish and Snohomish River Valleys and the Stillaguamish and Sauk River Valleys leading to the Cascade Range backcountry to the East. Each region offers vastly different experiences,

scenery, and even climates which, when combined, serve as the gems in the Seattle NorthCountry crown.

The foothills are home to some of the most interesting trails in the Northwest, and Mount Baker-Snoqualmie National Forest presents endless terrain to explore. Jetty Island, Japanese Gulch, Lord Hill, Tonga Ridge, Mount Dickerman, and Green Mountain are all regional favorites. Hikes can also lead to historical explorations, such as the Mountain Loop Highway trail to the ghost town of Monte Cristo.

Cyclists discover hundreds of miles of winding country roads, perhaps a bit unexpected so close to downtown Seattle. Mountain bikers enjoy some of the best singletrack in the Northwest, including Whitehorse Trail, North Mountain Bike Trail, Gold Mountain, Three Lakes Hill, Japanese Gulch, Lord

Hill Regional Park, Victoria Tract, Blue Mountain Ridge, and Alpine Baldy. Off-trail, rock climbers and boulderers are drawn to hubs like the Index Town Wall or the 1,100-foot face Witch Doctor Wall of Exfoliation Dome.

In winter, the experiences change. Cozy up next to a warm fire in a secluded chalet, or enjoy the more refined comforts of any of a number of the region's boutique hotels, inns, and resorts. With more than 1,100 acres of skiable terrain, Stevens Pass is one of the largest ski resorts in the Cascades. And the Mt. Baker-Snoqualmie National Forest is home to a vast 119-mile network of cross-country ski trails.

For outdoor lovers, a visit to Seattle NorthCountry is at once accessible, inviting, enjoyable, and fulfilling. Flyfish, whale and birdwatch, paddle, kayak, raft, or scuba dive to transform



Mountain Loop Trail

Photo by Jake Campbell



Photo by Jake Campbell

your point of view. At the day's end, turn to the Urban Basecamp comforts that restore and reward your senses. It's an escape that reconnects us with nature, refuels our senses, and renews our spirits.

And it's one that we all need right now. With so much uncertainty in today's world, it's refreshing to know that at least one thing is certain. Just north of Seattle, where the peaks of the Cascade Range give way to fertile valleys before reaching the waters of the Salish Sea, Seattle NorthCountry is an outdoor lover's Shangri-la waiting to be discovered. ♦

Know before you go:

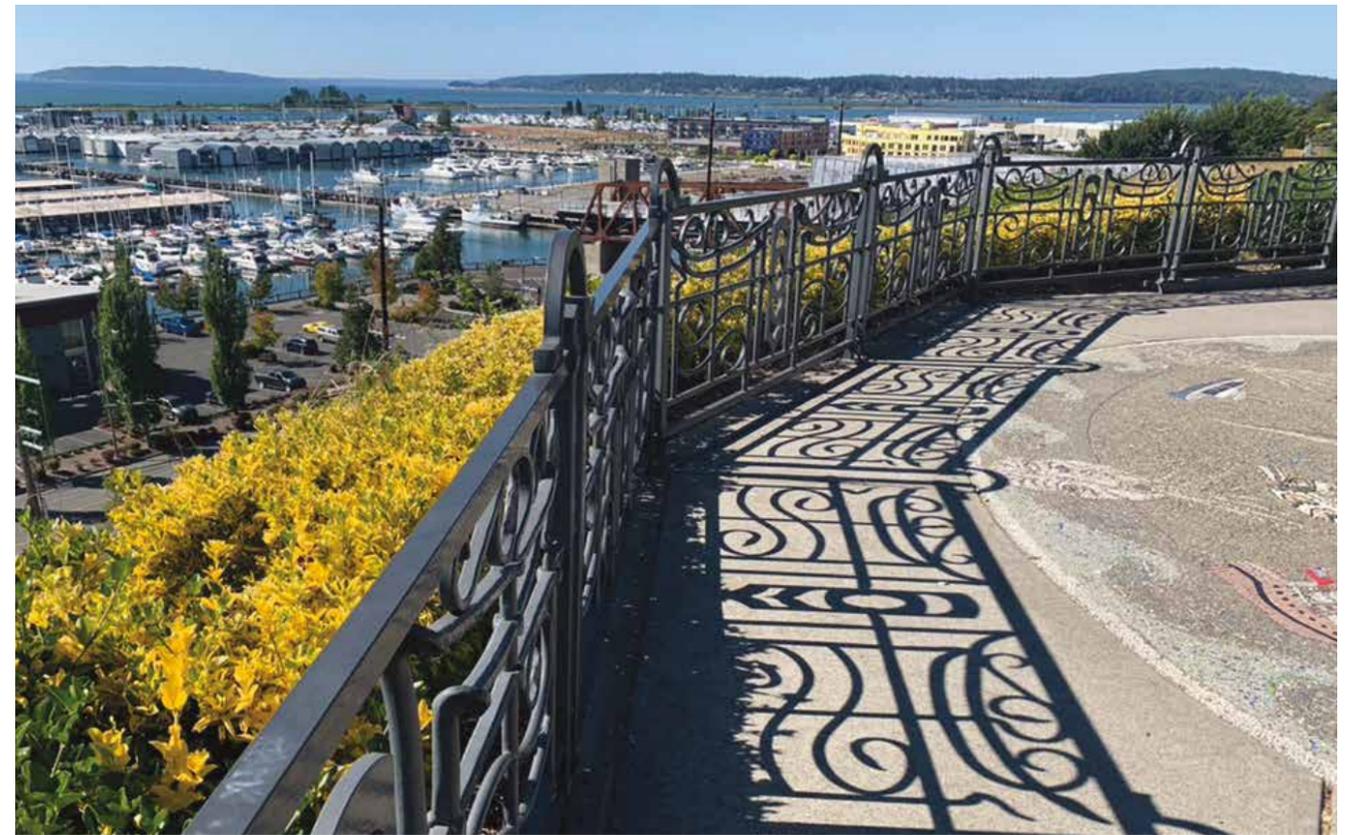
The 64-page Hiking Guide, which can be viewed and downloaded for free from the Seattle NorthCountry website, is an excellent resource detailing the region's many trails, offering maps and advice for hikes throughout the region. Other online resources can be helpful, too, including the WTA Trailblazer app, which is offered for free from the Washington Trails Association.

A Northwest Forest Pass is recommended to park for the many trailheads that are set on U.S. Forest Service land. Those passes can be purchased at U.S. Forest Service offices and visitor centers, as well as private businesses throughout the region. Day passes, which cost \$5, are available for purchase at most trailheads.

Plan your trip and explore the region at SeattleNorthCountry.com, a one-stop resource for traveling to Seattle NorthCountry.



"Fisherman's Tribute" by Kevin Pettelle - Port of Everett.



Paul Casey's "Where Sea and Sky Meet" overlooks Port of Everett Marina.

Art in Public Spaces

The Sculpting of Space and the Urban Experience

ELLEN HIATT

The fence at Grand Avenue Park is a work of artistic accomplishment and awe-inspiring craftsmanship. Woven like fabric from wrought iron to exacting specifications, artist Paul Casey's *Where Sea and Sky Meet* overlooks the marina. Near it is a bronze bust of the city's native son and Senator, Henry "Scoop" Jackson and a stone and rock mosaic, *Compass Rose*, by Glen Anderson. This little surprise of a pocket park is just one of Everett's many gifts of art. From the arboretum's sculpture park and the Port of Everett's *Fisherman's Tribute*, to Hoyt Avenue's sculpture-lined art walk and Paine Field's statement pieces, Everett's contribution to art in public spaces is significant.

Carol Thomas, the City of Everett's former cultural and development manager who was tapped by the Schack Art Center to become their Director of Advancement, helped to secure the works for the park, along with a number of special pieces in Everett's hidden gem, the Evergreen Arboretum and Gardens Sculpture Park. As she walks through the garden on its glimmering crushed glass path, she stops at each sculpture, appearing to be very much in love with it. "Humans come and go," she said. "What remains is their art." She stops at *Fibonacci*, sculpted by Pam Hom, a convex dome with swirls of metal shaped like long fins, directing flowing water around and over it. The Fibonacci sequence is among



(top) Carol Thomas at Evergreen Arboretum and Gardens Sculpture Park. (below) Metallic blue of Aurora, reflecting the streaks of clouds and airplanes overhead - Paine Field Airport.



Photo by Ryan Warner

the most famous of mathematical formulas, and its manifestation can be found in nature in the shapes of leaves and whirling petals of flowers. It's a fitting sculpture for a garden celebrating nature.

Another of the arboretum's sculptures, *Basalt*, by Dave Haslett, was made to commemorate Everett High School's beloved teacher, known for frequently saying, "Isn't Nature Wonderful?" Andy Sudkamp, an arboretum board member, lost his life on a hiking trip in the Grand Canyon, where he was appreciating nature's sculpting.

There is no extricating the impact of publicly accessible art from the effect that all of the public space has on a community. The sculpting of space is created by the cultivated gardens of the arboretum and the towering architecture of an urban environment. There is no underestimating the effect that tree-lined streets and garden scapes have on a psyche, or the sense of wellness that comes from being surrounded by inspired architecture. A community's well-being is tied to the creation of beautiful spaces. Everett gets that.

At Propeller Airport's Paine Field Passenger Terminal, CEO Brett Smith is just getting started placing public art pieces, including

As the sculpture was nearing completion and getting ready for the molding process, there was something not quite right in the eyes and cheekbones.

Kevin asked a small group of Mike's family and friends to come together with additional pictures that he would use to add the finishing touches.

As he molded and sculpted in front of this small audience, tears soon began to flow. In front of their eyes, Kevin had perfectly captured the delight and joy Mike found through music and dance.

— Wendy Poischbeg



(top) "Simple Song" by Kevin Pettelle on-site at Everett Performing Arts Center - Village Theatre.

(below) 1950s French fighter jet's horizontal stabilizer stands at vertical attention in the lounge at Paine Field Airport.



two that were donated by his family to honor his father, *Red Check* and *Aurora*, both by Nova Mihai Popa. "I wanted to have something in memory of my dad. He was somebody who made a difference and created a lot of jobs in his lifetime. He unfortunately didn't get to see this," said Smith, gesturing to the passenger terminal. Paine Field won the Best Regional Airport award from Monocle Magazine, while also making USA Today's 10 Best Readers' Choice award for "Best Small Airport" in its first year of operation. At the terminal entrances, the summer blooming *Crococsmia* create a sea of red before turning into wands of seed pods by fall. They wave before the brilliant, metallic blue of *Aurora*, reflecting the streaks of clouds and airplanes overhead. Brett is devoted to ensuring every element on-site is curated for the aesthetic of the space, from the walnut ticket counters and the Swiss furniture, to the Arrival and Departures display board that digitally re-creates — complete with sound — the Solari style flip boards of yesteryear. The 1950s French fighter jet's horizontal stabilizer stands at vertical attention in the lounge, where a two-ton chandelier by New York Architect and Designer Clive Lonstein defines the space.

Leafly.
Discover your cannabis



**Knowledgeable staff.
Best quality. Great deals.**

Kushman's has you covered no matter which location.

15804 Hwy 99,
Lynnwood, WA
(425) 245 - 7242

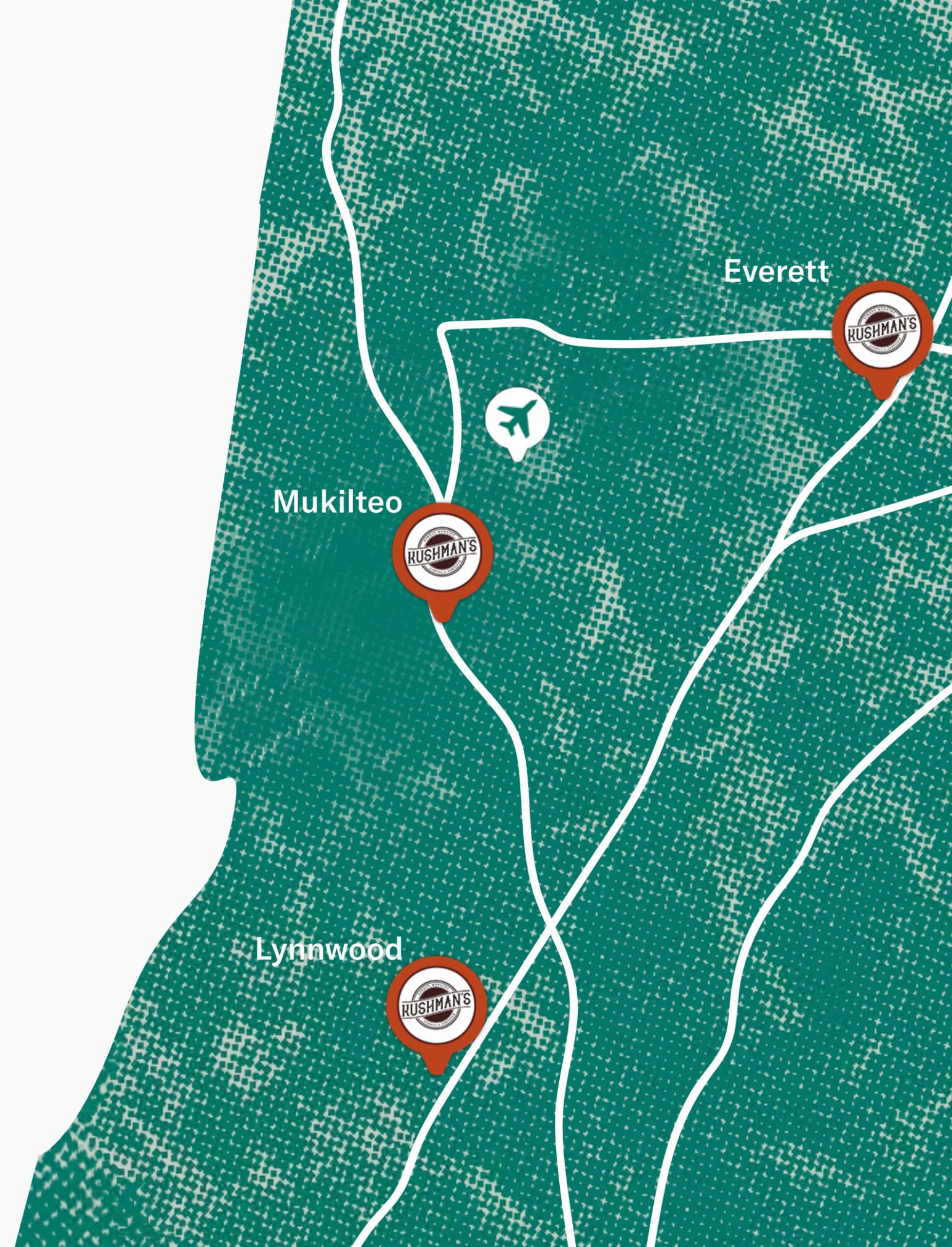
11110 Mukilteo Speedway,
Mukilteo, WA
(425) 249- 2652

8911 Evergreen Way,
Everett, WA
(425) 512 - 0182

For use only by adults 21+ years of age. Keep out of the reach of children.

Cannabis can impair concentration, coordination, and judgment - do not drive or operate heavy machinery while under the influence of cannabis.

©2019 Leafly. All rights reserved.

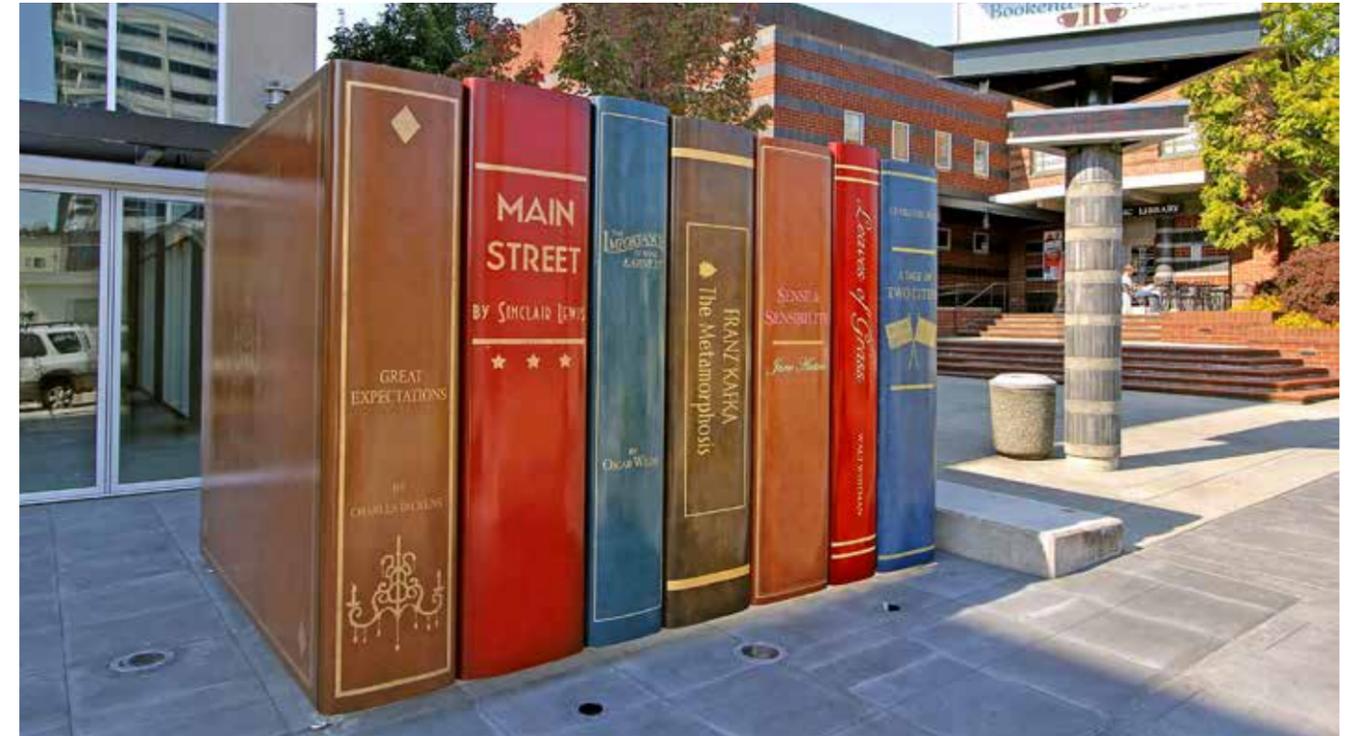




Georgia Gerber's bronze of three girls dancing on Colby, while a boy and his dog watch from across the street.

Transforming Everett into a public art experience has taken time. Hoyt Avenue's transition was facilitated by Wendy Poischbeg who, as the Cultural Arts and Marketing Coordinator for the City of Everett at the time, brought *Balancing Act* by Joseph Kinnebrew to town outside the Monte Cristo. Kinnebrew had an exhibit at the Monte Cristo and *Balancing Act* was placed outside its doors.

"The community said, 'Let's find a way to purchase it so it can stay,'" said Poischbeg. "What's cool about Everett is that many of the pieces in town have been purchased by the community." Mike Jordan's students from his dance studio donated \$50,000 to create *Simple Song* by Kevin Pettelle, who also created *Fisherman's Tribute*. "It's a magnificent and sweet piece," she said. Georgia Gerber's engaging bronze of three girls dancing on Colby, while a boy and his dog watch from across the street, was also paid for by a private donation. Gerber, like many of the artists represented throughout Everett, has work throughout the region, including Locals on Edmonds waterfront, the *Boy and Dog* overlooking the water in Langley, and *Rachel*, the famous pig at Pike Place Market.

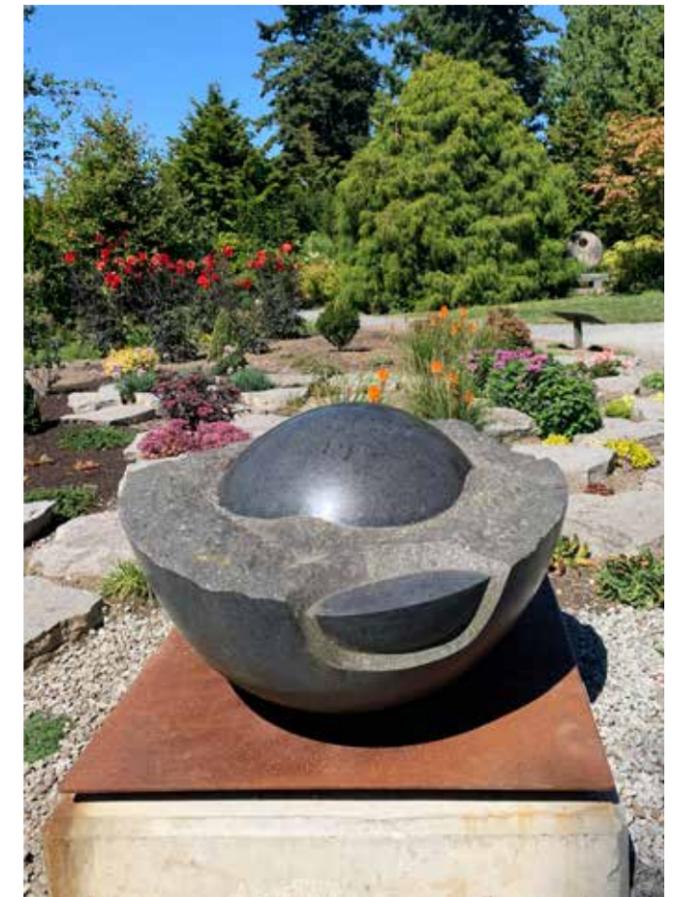


Dylan Works mammoth books hiding a PUD transformer outside Everett's Library Place.

The *Balancing Act* sculpture — a series of red blocks built on top of each other, was funded in part by Craig Skotdal, Everett's developer of downtown housing. He told Poischbeg he'd "sleep on it" when she asked for his patronage, so she sent him a CD of lullabies and a bath bomb for a restful sleep. He called her a week later. *Balancing Act* was his first sculpture funded downtown. Since then, every Skotdal-owned urban building begins with a consideration for public art, including the Dylan Works mammoth books hiding a PUD transformer outside Library Place. He kept up the literary theme with the Cal-Hoyt pencils. The piece is one of many along Hoyt Avenue, marking it as the city's cultural street with public art pieces, the Imagine Children's Museum and the Schack Art Center.

Wendy had been pitching "art saves the children" when she realized from working with Craig that patrons like him wanted to know how it will affect their business. "Craig called me a week later and said a tenant in one of his buildings wrote a review that said they liked the art downstairs. I changed my pitch and stopped talking about culture and found data more specific to people's choices about where to live and get a job."

Skotdal said he enjoys seeing families interact with the art pieces, posing for photographs with the sculpture for a backdrop. "It's just nice to see our hometown come to life," he said. "We're celebrating what makes Everett





(above) Mural by Harry Engstrom. (below) From left, Sarah Arney, Jean Olson and Sarah Lopez are instrumental in creating Arlington's public art collection. Arney is founding president of Arlington Arts Council and Olson is treasurer. A board member, Lopez makes things happen in her role as Community Revitalization Project Manager for the city of Arlington. Olson is perched on the community's popular sculpture created by Lance Carleton, of Lake Stevens, at Legion Park in downtown Arlington.



I think art in public spaces symbolizes a healthy, vibrant community...

unique and giving people a frame of reference for what makes Everett special."

Arlington's community and city leaders are all on board with the curb appeal of public art, as well as the impact of art as a cultural focal point. The Arlington Art Association has been driven by Sarah Arney's leadership and others to line the Centennial Trail with sculptures.

"Jean Olson was a big part of that, too, and I always say Virginia Hatch made me do it!" Arney said. She adds that she really did it for "selfish reasons. I wanted to see art when I went into town. I spent 10 years in the Peace Corps in Malaysia and I knew the power of art."

Wendy Poischbeg said, "Sarah is like my mentor, man! She doesn't wait for government to do it!"

Arlington's mayor, Barbara Tolbert, is dedicated to ensuring art is funded, even in the hard times. "I think art in public spaces symbolizes a healthy, vibrant community that cares about its curb appeal and its impact and wants to create wonderful common areas and open spaces for the citizens."

She has worked with the city's economic development director, Sarah Lopez, to create a more consistent funding for public art, which has already resulted in art benches and art in the skate park. The city's art is now funded by 10 percent of the monies collected by the city for construction-related sales tax revenues.

Coastal Community Bank gave a nod to the past with its mural by Harry Engstrom, who has also painted murals on Arlington's hardware store and Mexican restaurant. "It's contagious," said Tolbert. "Cascade Valley Hospital dedicated a portion of their funds to art, as well."

Some of the public art is functional, like bike racks and round-about installations. Some make a statement. And other works give a nod to the region's history.

One of the side benefits to the city's new arts program funding: "During this challenging time when many people are unemployed, artists aren't typically thought of. These programs keep artists working."



"Seeing Whales" in Edmonds by Richard Beyer.

This isn't new for Arlington, which benefited back in the 1930s from the Federal Art Project of the Great Depression, intended to keep artists working. There are two murals in Arlington's old high school painted by Richard Correll. The Federal Project also employed some of the region's iconic Pacific Northwest artists, like Mark Tobey and Morris Graves.

As Washington State's first designated Creative District, the City of Edmonds has a head start on creating engaging public spaces. Edmonds has 35 permanent sculptural installations, 25 flower basket pole artworks and 203 indoor two- and three-dimensional artworks in public spaces. The numbers tell a story of dedication to creativity and community.

It's a dedication to creative public spaces that goes back to the city's first female council member, Natalie Shippen. Shippen passed April 2020, but her daughter remembers her as a tireless supporter of maintaining and creating beautiful spaces in their hometown. Natalie Shippen pushed for the creation of the Arts Commission, as well as for the water fountain that is the centerpiece of Main Street.

"She lobbied hard all the time about height restrictions, green spaces, flowers on the corners, in addition to art in public spaces," said Sarah Shippen.

Her impact is still felt today. Besides the publicly owned art pieces, there are private efforts constantly underway to create murals lining the streets, as well as sculptures in front of businesses, many by local artist David Varnau.



Natalie Shippen pushed for the creation of the Arts Commission.



(left) Ezra Caskey takes a ride on Elly, a bronze elephant sculpture at Freedom Park in Camano Island. Artist James R. Shields III made Elly from spare parts, including a working air compressor tank from the '40s.

(right) The giant whale, welded by Rick Wesley and completed with the rubbish recovered from the island's shores by local school children making an environmental statement.

The flag he created has since flown over 32 countries and now resides in Freedom Park.

impressive number of rotating installations — the park is free to visit on the weekends or weekday by appointment.

Throughout the island and in Stanwood's public buildings, libraries, and gathering spaces, you'll find Jack Archibald glass. Visit the island, and Archibald's work will first greet you, lit up at night like a beacon, in Koffman's Freedom Park gallery. ♦

See more on Public Art - The Women Who Helped Make it Possible, interviews and more @welcomemagsno.com



Denise Cole, owner of Cole Gallery and chair of Mural Project Edmonds, a subcommittee of ArtWalk Edmonds, is excited about the installation of several new murals underway. Andy Eccleshall, a local artist, celebrated nationally, as well as within Edmonds, is painting in the style of Sydney Laurence, a renowned American Romantic landscape painter in the early 20th century. The pair of murals will recall the Edmonds landscape in a tribute to the Indigenous people of the area before it was colonized by European settlers. Eccleshall is collaborating with Native American artist and Tulalip Tribes member Ty Juvenil, who has also been commissioned to carve an entrance piece at the Edmonds Historical Museum.

Camano Island, with its bevy of artists tucked away into salt water cove cabins and studios, is a treasure trove of talent. The pocket park entrance to the island is brimming with the talent and community spirit the island presents. Freedom Park's interactive art installations include a work by local sculptor Karla Matzke and glass artist Jack Archibald. Renowned painter John Ebner adds his touch by shaping the landscape as one of 20 volunteer gardeners.

Artist Dan Koffman, whose gallery greets visitors at the Terry's Corner pie-shaped park, recently installed a 5-foot

mosaic interpretation of New York Central Park's Imagine Circle, where he first imagined the creation of a peace flag. The flag he created has since flown over 32 countries and now resides in Freedom Park. *Fish Boy* by Paula Rey, a whimsical bronze of a boy hugging a fish, is a favorite for kids to sit on. An eye-catcher is the giant whale, welded by Rick Wesley and completed with the rubbish recovered from the island's shores by local school children making an environmental statement. The park includes a World War II ship's bell, and the re-creation of a ship's prow. The metal structure reverberates when hit with a hammer, recreating the sound of Pearl Harbor's sunken ships when hit from inside by the sailors in their desperate attempt to be found alive. It was designed by local architect Dan Nelson and installed by Wesley and Natasha Clarke.

Further down the island, just past the Elger Bay store, Wesley's driveway is adorned with tremendous dragons guarding the solar system gate and mechanical robot sculpture. This work earned him a spot in a 2012 Forbes article on the world's most interesting driveways.

Also private, but accessible to the public, is Karla Matzke's Sculpture Park. Holding as many as 150 or more works — an

ART CLASSES

REGISTER AT SCHACK.ORG

- BASKETRY
- CERAMICS
- DRAWING
- ENCAUSTIC
- FIBER
- FLAMEWORKING
- FUSED GLASS
- HOT GLASS
- JEWELRY
- LAPIDARY
- LITERARY
- MIXED MEDIA
- PAINTING
- PHOTOGRAPHY
- PRINTMAKING
- SILVERSMITHING
- STAINED GLASS

 **SCHACK art center**
2921 Hoyt Ave.
Everett, WA 98201
425-259-5050



New online classes now available!

PAE TO POE

— FLY IN. SAIL OUT. —

Visit the Port of Everett's transforming destination waterfront. Enjoy direct access to state-of-the-art boating amenities, waterfront hospitality and dining, and endless recreation opportunities, including the best crabbing and fishing in Puget Sound!



www.portofeverett.com





(top) The interior of HopeWorks Station's Kindred Kitchen maintains a warm and friendly atmosphere.

(right) HopeWorks Station Phase II includes solar panels that can actually generate more electricity than the building needs to operate.



HopeWorks Station

A Net Zero Building with a Net Positive Outcome

BRYAN CORLISS

Everett's HopeWorks Station project has been credited with empowering its residents to climb out of homelessness.

Now the building itself has been recognized for literally powering their lives too.

The four-story, 67,000-square-foot building in August received platinum-level certification from the U.S. Green Building Council for its efforts to reduce its impact on the environment. That's the highest level of LEED (Leadership in Environmental and Energy Design) certification that the council grants.

HopeWorks Station is believed to

be the first building in Everett to be awarded platinum status by the council -- which took particular note of the building's ability to generate its own electricity.

There are 532 solar panels covering the roof of the building and an adjacent carport. The building was created with a Net Zero energy-use target in mind, but if residents and staff manage their power use right, then those solar panels can generate more electricity than the building needs.

"Our goal is to generate five percent more energy than we actually use,"

said Cynthia Eichner, the director of community engagement at HopeWorks, in an interview before the project's 2019 ribbon-cutting.

Next year, building designers plan to apply for the International Living Future Institute's Energy Petal, signifying that the building has met that goal. (GGLO of Seattle designed the building, interiors and landscaping; Dykeman Architects of Everett administered the project.)

It's all part of an effort to build a community that succeeds, said Fred Safstrom, the chief executive officer of Housing Hope and HopeWorks, the agencies behind the project. "We are developing an empowerment model," he told The Herald in Everett, "around leadership and environmental sustainability that brings residents together alongside staff to create a safe,

healthy and welcoming environment for all."

Housing Hope and HopeWorks are affiliated agencies working together to fight homelessness and poverty. Housing Hope was founded in 1987 to develop housing for homeless and low-income families; HopeWorks was formed in 2011 as a social enterprise, providing skills training and other support, so Housing Hope residents can be successful in the labor market.

The two efforts come together in the \$30 million HopeWorks Station: the ground floor of the building hosts HopeWorks' three enterprises: a landscaping business called GroundWorks, a home/decor consignment store called ReNewWorks and Kindred Kitchen, a restaurant.



"Changing lives, protecting the environment and revitalizing a neighborhood – that's pretty powerful."

Above the businesses are 65 apartments – ranging from studios to two-bedrooms – that are primarily reserved for three groups of people at risk for homelessness: veterans, families enrolled in Snohomish County drug court programs, or people between 16 and 24 who lack stable housing. And the building hosts classrooms where residents can get life skills training and other support they need.

HopeWorks Station provides both housing and job training for people who've had a hard time finding stability in both.

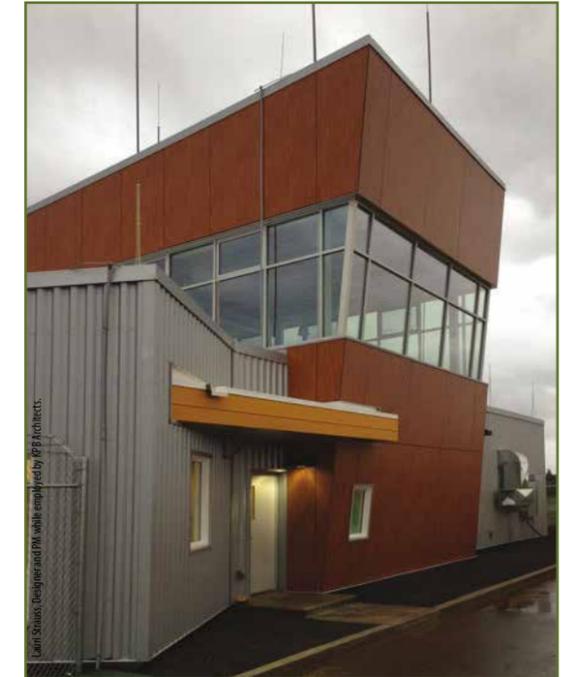
"We figured we'd take all we had learned and create a comprehensive model that really got at the heart of what we started to do," Ed Peterson, the founder of both organizations, said in an interview last year.

There's a real need: The most-recent count identified roughly 1,100 homeless Snohomish County residents – the most since 2012. The Everett School District says a similar number of its students are either homeless or living in unstable situations – sleeping in hotels or on a friend's couch.

While it changes lives, HopeWorks Station also is helping transform the south entrance to downtown Everett. It's one of three new multi-family housing projects along south Broadway. (The other two are the newly opened, seven-story Kinnect @ Broadway project and Compass Health's 82-unit supportive health complex.)

The Herald's editorial board opined this year that "While changing lives and breaking the cycle of poverty are significant accomplishments, the attractive building with a mix of public and private spaces will also serve as an anchor in the revitalization of Broadway and the Everett Station district, helping to make the district more comfortable and enjoyable for everyone who lives and works in the neighborhood."

Changing lives, protecting the environment and revitalizing a neighborhood – that's pretty powerful. ♦



design2 LAST, inc

is a full service architectural firm, providing new construction and renovation design for commercial, hospitality, and institutional facilities.

We deliver sustainable architectural solutions for all project sizes and types across the Pacific NW, Alaska and the U.S.

Our mission is to provide design excellence, stewardship of our natural and built environment and exceptional client services.

543 Main St, Suite 101

Edmonds, WA 98020

425-673-7269

www.design2Last.com



New Federal funding is a game changer for the Port of Everett and the region

The Port of Everett will receive \$17.75 million in federal funding to increase freight capacity on Everett's waterfront. The funds come from the U.S. Department of Transportation's (DOT) Better Utilizing Investment to Leverage Development (BUILD) program.

"This is great news for businesses and workers who depend on the Port of Everett to connect local goods and services with global markets," said Rep. Rick Larsen, a senior member of the House Transportation and Infrastructure Committee. "I will continue to champion federal investment in Northwest Washington to build and sustain local projects, put people to work and boost long-term economic recovery."

"This funding couldn't come more quickly to help make sure vital transportation and economic priorities for our state—like building a new cargo terminal at the Port of Everett—don't get sidelined as our communities work

overtime and expend every resource to keep people safe during this pandemic," said Senator Patty Murray, a senior member of the Senate Appropriations Committee. "I will continue pushing in the Appropriations process to make sure programs like the BUILD program keep working like they should and fighting to push critical federal assistance to important infrastructure projects in every corner of Washington state."

"This \$17.75 million federal investment is a huge win for the Port of Everett and Snohomish County," said Senator Maria Cantwell. "The project will provide new investment in the local economy and increase the port's on-site capacity by 33 acres, allowing more product to move more efficiently throughout the region and helping the port's efforts to become a strategic seaport."

The BUILD grant will enable the Port to develop a new cargo terminal and make other infrastructure improvements. The area is currently a

"brownfield site," which is a property that may contain hazardous substances or pollutants. Federal funds will help the Port finalize the cleanup and create jobs on the site. The Port will also use the grant to connect utilities, improve stormwater infrastructure and increase capacity to support maritime commerce and freight mobility.

"I am beyond thrilled with the news of this BUILD grant," Port of Everett CEO Lisa Lefeber said. "The grant is a game-changer for our region, and the Port of Everett stands ready to deliver on the scope of this critical maritime project to enhance the movement of freight and restore jobs to the site. On behalf of the Port, I want to thank Senator Murray, Senator Cantwell and Congressman Larsen for their dedication and persistence on this project. I also want to thank the office of the Secretary of Transportation and the Maritime Administration staff for believing in our project. Now it's time to create more jobs on this waterfront!" ♦

Big Changes Coming to Lynnwood

Lynnwood is home to over 40,000 residents, the Lynnwood Convention Center, a bustling regional mall, Edmonds College, and beautiful City parks. Redevelopment of Lynnwood's City Center is underway and will create a neighborhood of vibrancy, commerce, and Northwest living. The Lynnwood City Center is the future heart of this suburban city. The City Center Light Rail Station, opening in 2024, will provide convenient access to Seattle and Bellevue for visitors, families, and businesses.

Projects underway in City Center include a new transit-oriented development, Northline Village. At nearly 20 acres, Northline Village includes everything needed to live, work, and play. Complete with two parks, 500,000 square feet of office space, 200,000 square feet of retail, and nearly 1,400 residences, this development exemplifies the future of Lynnwood's City Center.

In addition to new offices, residences, shops and restaurants, the City of Lynnwood is investing in parks and recreational opportunities. The existing Interurban Trail provides a backbone of activity and is being expanded to



include the Scriber Creek Trail to connect park and trail users from the urban fabric of City Center to natural waterways. In the heart of Lynnwood's City Center, a future Town Square Park will provide a central gathering place for the community.

The exciting new development in Lynnwood's City Center and the arrival of light rail will add to the many amenities already found in Lynnwood. With first-class meeting and event space at the Lynnwood Convention Center, nearby quality lodging options with over 1,400 rooms, and easy access to the many recreational opportunities throughout the Puget Sound region, Lynnwood is a unique destination for those visiting the Pacific Northwest with so much to offer. Learn more at www.LynnwoodTourism.com or www.LynnwoodWA.gov/CityCenter. ♦



PLAY
STAY
SHOP

Meet here



LynnwoodCC.com



LynnwoodTourism.com

Preparing for your safe return



Quil Ceda Creek Casino

Offering exciting new casual dining concepts

CHRISTINA OLSON
HENDRICKSON

When the decision was made to build a new facility across the street from the existing Quil Ceda Creek Casino, the Tulalip Tribes recognized it was an opportunity to rethink everything.

It wasn't just about adding more gaming machines and table games, though they did (the new casino offers 500 additional machines, three new tables and an expanded entertainment lounge). The new location was also an opportunity to better align the casino with the Tribes' commitment to environmentally sustainable practices.

Dining was given special focus. Two years of planning were kicked off with an extensive review of the current kitchens' appliance energy use, process efficiency, and waste generation. The design team identified areas of improvement, and lower-impact solutions were finalized for the kitchen, restaurant and other dining options.

The design team carefully selected energy-efficient appliances, like speed ovens, which combine convection

baking and microwave technologies to reduce cooking time. They considered issues of waste--not just food, but also disposable items. To cut down on the environmental impact of packaging leftover food, they sourced compostable to-go containers. Small details add up fast, and every aspect of the cooking and dining experience was considered in the quest to build a "green kitchen."

"From the front door to the back door and beyond, the restaurants at the new Quil Ceda Creek Casino will be the 'greenest' in the Northwest," said Belinda Hegnes, Interim VP of Quil Ceda Creek Casino. "It's a tribute to forward-thinking by the Tulalip Tribes."

The forward-thinking extends to the dining venues and menus, as well.

One of the dining options at the new Q is The Kitchen, a food hall with a variety of stations offering made-to-order menu items. Guests can visit as many as they'd like, and their selections are recorded on a card used to pay for everything at the end of their meal.



From the front door to the back door and beyond, the restaurants at the new Quil Ceda Creek Casino will be the 'greenest' in the Northwest.



It was important to the Tribes to locally source as much as possible. The culinary team decided to build their menus around classic Northwest fare, such as Puget Sound clams and oysters, berries from Skagit Valley, wild-caught Alaskan salmon, Walla Walla Sweet Onions, and chicken from Draper Valley Farms. While the full menus have yet to be released, they've given tantalizing hints about fresh pizza and pasta, roasted prime rib, and an all-day breakfast.

They've also made it clear desserts aren't getting neglected, with mentions of gelatos and chocolate lasagna. One

stand-out offering will be the Tacoma-made chocolate shawarma, solid pillars of chocolate hand-shaved over desserts and coffees.

The three on-site bars will also focus on local options, featuring regional beers, Northwest wines, and a range of craft cocktails.

The Q is not the first to recognize that sourcing locally ensures high quality food. Here in the Pacific Northwest, the phrase "farm-to-table" is almost clichéd. But the Q's decision to keep the supply chain local isn't motivated by trends or market research--it's rooted in the values of the Tribes, and reflects

their commitment to the environment and the community's growers, farmers and artisans.

Dining at the new Quil Ceda Creek Casino promises a fun venue, delicious Northwest flavors, and an environmental impact visitors can feel good about.

The new Quil Ceda Creek Casino is expected to open early in 2021, and is across the street from the current location off of exit 199 on I-5. ♦



Plan your stay at Willows Lodge, the Northwest getaway you've been seeking, in the heart of Woodinville Wine Country

Located on five beautifully landscaped acres bordering the Sammamish River, Willows Lodge is a comfortable, luxurious haven, where you can rejuvenate your body, mind and spirit. Nestle into your personal sanctuary; every guest room and suite has a stone-trimmed gas fireplace and

an oversized 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. 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! ♦

Why Woodinville?

There is no place like Woodinville

With over 130 wineries from across the state, Woodinville is the beating heart of Washington wine. It's where legendary producers and new upstarts trade tips while lending each other a hand in the cellar. It's where wine staff and visitors from around the globe gather to eat and laugh and drink together. It's not about the ritz or the glitz—although it boasts more 90+ rated vintages than any wine region in the world—it's about what wine can be when we strip away the pretense and drink it all in. A trip to Woodinville is about finding your new favorite wines—let us show you how to get there.

Intimate, unhurried, and accessible, Woodinville is where wine lovers from around the globe gather to taste Washington's legends and discover new favorites. ♦



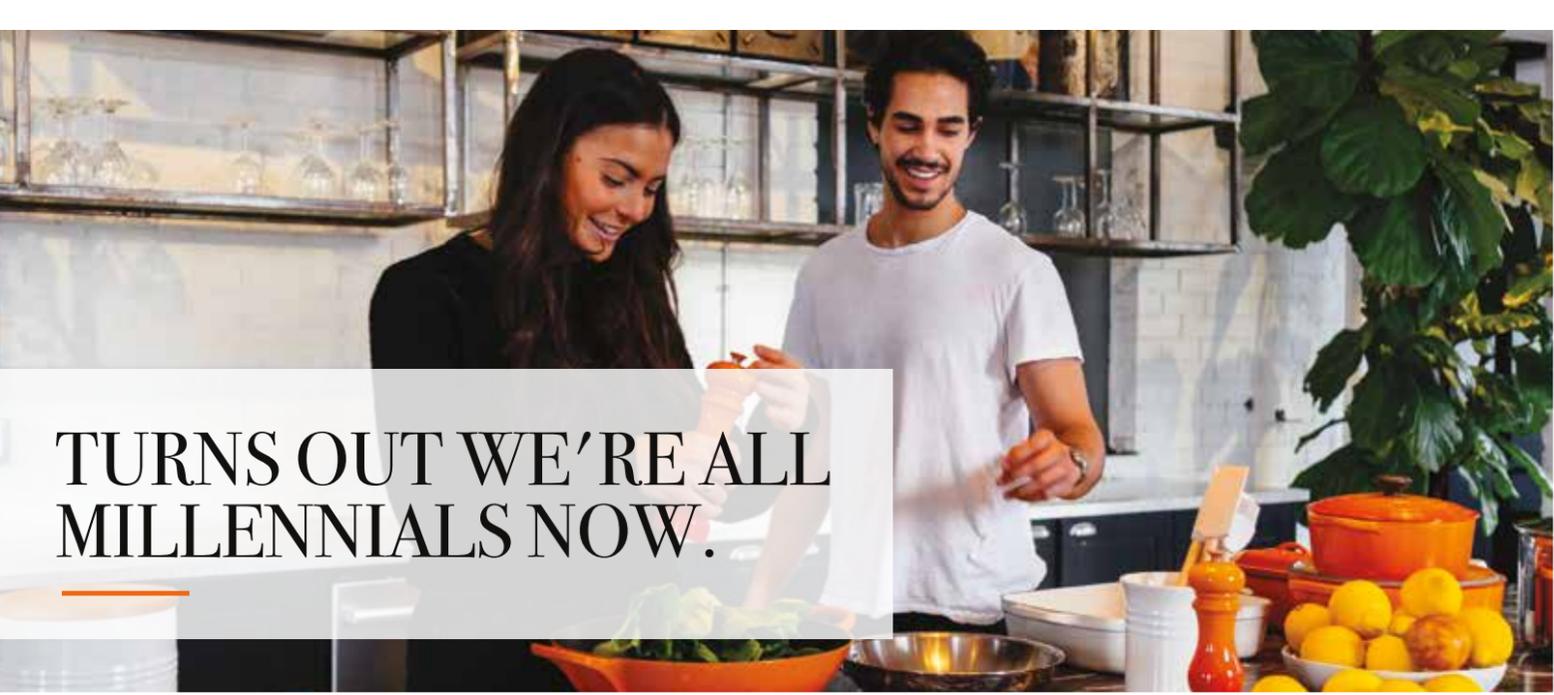
Explore Woodinville Wine Country.

Enjoy Northwest cuisine at the Barking Frog

Indulge in a rejuvenating spa treatment

willowsLODGE

14580 NE 145th Street
Woodinville, WA 98072
willowslodge.com



URNS OUT WE'RE ALL MILLENNIALS NOW.

AUTHOR UPDATE:

I would have had no idea when I originally wrote this article back in January 2020 (originally titled "Time is the new luxury", and printed/distributed in March) that we would be hit with a global pandemic, before it was even hot off the press. Looking back at the article, we've all adopted the habits of millennials, due to necessity. Could it be that this generation had already figured some things out that the rest of us had yet to catch on to?

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.

LMS stands apart from any other brand in the real estate industry – known for our highly innovative and effective selling strategies as Luxury Marketing Specialists for premier and luxury listings where **"you the client" are our sole focus and priority.**

"We offer a clear vision and strategy for success, leaving no detail overlooked so that you have more time to focus on the other important priorities in your life."

— JEN CAMERON, FOUNDER



JEN CAMERON, LUXURY PROPERTY SPECIALIST

With 20+ years as a licensed real estate broker serving both the New York Metropolitan and Puget sound markets, Jen has been involved in over \$100 billion of real estate sales as a top selling broker, passionate leader and visionary for some of the biggest brands in the industry.

HAVE QUESTIONS OR WANT TO GET STARTED?

I'm here to help. Contact me today:

425-305-9400 | JEN@LUXURYMARKETINGSPECIALISTS.COM
WWW.LUXURYMARKETINGSPECIALISTS.COM

LUXURY MARKETING
SPECIALISTS



Real Estate Redesigned
With You In Mind

COLDWELL BANKER BAIN | 550 KIRKLAND WAY ST. 100A, KIRKLAND, WA 98033



Photo c/o Kelnero

Hello, Halloumi! Grilled Lost Peacock Creamery halloumi cheese, roasted pluot, wilted Blanchard Mountain Farm dandelion greens, and fresh berries.

KELNERO

Beyond Bar Food

CAROL BANKS WEBER

545 Main St., Edmonds
425-967-5687
kelnero.bar

You don't usually find *farm-to-table* anything in a bar. But Kelnero in Edmonds is not your ordinary watering hole. Open since February of last year, Kris and Kali's Kelnero is a chic craft cocktail lounge/social house with nods to Victorian-era inns and Prohibition-style *SpeakEasies*.

But unexpectedly, spectacularly ultra-modern.

Grilled halloumi cheese, roasted pluot, and wilted dandelion green salad with your Scratch martini...hello!

"I always like to say we strive to be 'classy but not pretentious,'" Kali says. "You can find great food and drinks at many bars and restaurants, but what matters most is how you feel when you're dining out. Our first priority's always hospitality. We're willing to

go to incredible lengths to develop innovative food and drinks that genuinely delight our guests, but we are never above trying something that doesn't align with most conventional craft cocktail bar personas."

A veritable Who's-Who of farm-to-table intention, incredible thought and care go into every libation and victual on the menu, including that fetching halloumi salad (Lost Peacock Creamery, Blanchard Mountain Farm) — grilled and roasted and tossed to perfection.

Kris and Kali love connecting with small farmers through distributor Puget Sound Food Hub and farmers markets. "We believe eating and drinking locally and seasonally is an important step towards

"I always like to say we strive to be 'classy but not pretentious.'" – Kali

environmentally and socially sustainable food systems, and something that everyone should strive for. We let the same ethics that guide our personal lives inform our business choices," she explains. "We must rotate our food menu heavily to maintain seasonality and adapt to what our farmers can offer us. It isn't always easy, but if it's the right thing to do, it feels much easier. Additionally, local, seasonal, and farm-fresh ingredients taste the best!"

Fall and winter are all about apple, pumpkin, and golden beet-coriander shrubs and corresponding cocktails, as well as "our hot drinks list, including the Bawdy Toddy with Scratch's Barrel-Aged Pepper Vodka. Last year, some of our most popular cold-weather food dishes were the Pacific Northwest Poutine, Smoked Salmon Chowder, and Hama Hama oysters on the half shell." Of course, jalapeño poppers, sunchoke dip, and crusted duck wings always go down well with a Black Walnut Manhattan or Black Rose, perennial favorites.

Kelnero's been doing well with the summer crowd, despite COVID-19, taking full advantage of its 300-sq.-ft. deck, even opening up the back parking lot for more seats. Edmonds' Walkable Main Street program also opened up sidewalks and streets for outdoor dining/shopping on the weekends. "We are open for dine-in, but only outdoor seating. It's quite simply safer. And, as long as this weather holds, there's no reason not to!"

As fall/winter sets in, sending crowds indoors, Kelnero will continue finding a way to serve. Kali hopes for the best. "The status of this virus and our legal system's response to it change frequently. I don't think it's beneficial for us to make firm plans without knowing what our case count will be. That being said, we are weighing our options for what we'll do as the weather starts to cool down. We will continue to offer takeout as long as we are allowed to at the least, and as we progress towards containing the virus, we plan to offer indoor seating as soon as it is safe to do so."

Whatever happens, Kali and Kris Kelnero are ready, for all the right reasons. "Our guests and staff bring all the life to our bar. Witnessing the birthdays, engagements, anniversaries, blossoming romances, and building all of our new friendships has brought tears to our eyes on many occasions. Opening the bar has also introduced us to a new community of business owners throughout Edmonds and surrounding towns, as well as our food and beverage vendors and other partners. We've become part of an incredibly welcoming, supportive group of entrepreneurs. Particularly now that we are all going through a pandemic together, the bonds we've formed have become even stronger." ♦



Photo by Matt Hulbert

Opening up a craft cocktail lounge full of warmth and hospitality's been a dream realized for Kris and Kali Kelnero.





The Cottage at Blue Ridge: *Chasing the 'Perfect Loaf'*

CAROL BANKS WEBER

People line up around the block at The Cottage at Blue Ridge's Perrinville pop-up every Saturday for Conor O'Neill's chocolate chunk rye cookies. In an hour, the cookies, Country Sourdough, Cardamom Buns, Bavarian Pretzels, *everything* is gone.

The Cottage's naturally leavened breads, pastries, and cookies are the stuff of legend, unique bakery classics and discoveries that bite back. You're not likely to find baked goods like this anywhere in Sugar Cookie Cutter U.S.A.

His treats are the byproducts of Science and Nature, made with a patient, deft hand, generosity of spirit, and a little magic. Cookies for breakfast. A slice of Toasted Walnut, with a cream cheese smear, to last for the rest of a long, hard day. Oat Porridge Honey Bread to make you sing.

"One of the most rewarding parts of operating The Cottage has been seeing the line of people every Saturday, sometimes 200 or more, waiting patiently to collect their weekly baked goods on the corner in Perrinville," enthuses

the young Lynnwood baker. "It means so much to me that my community enjoys bread made from local grains, and continues to show up each week with such enthusiasm. Another one of my favorite parts is getting to work alongside my family at each pop-up. They've all been so supportive since I began this business a year ago, and I am so grateful for their willingness to help out when necessary."

A passing interest in college — following online bakers like *Food & Wine's* Nancy Silverton, "learning to develop recipes, making a loaf every week, trialing all the important variables, like temperature, hydration levels, flours" — soon snowballed into a business. He began selling cookies, pretzels, and "a few dozen loaves of bread," for donations, out of his parents' driveway in Lynnwood's Blue Ridge neighborhood.

A trip to Paris sealed the deal. It was "my first chance at experiencing a culture that has so much respect for the food they harvest and consume. The relationship with food in



Europe is very different from the relationship I had growing up. There seems to be a more commonly held respect for every meal. I hadn't quite fallen in love with the art of bread-baking until returning home from Paris. You don't know what you had until it's gone, huh?

"I have one specific memory that I will always remember. We sat down for lunch at a small family-operated bistro. Toward the end of our lunch, my friends and I still had some cheese and fresh fruit left on a plate we were all sharing. The owner's daughter asked us if we'd like more bread to finish our meal, to which we unanimously agreed. She walked across the street to the local boulangerie for a fresh baguette, brought it back to the bistro to cut and present to us, to accompany our leftovers from lunch. We still talk about this act of kindness to this day."

O'Neill's unfailingly kind himself, paying it forward at every opportunity, whether he's sharing his mother starter/

flour/the recipe for those chocolate chunk rye cookies, promoting/partnering up with other artisan businesses on social media, or raising funds for those less fortunate in the middle of an unprecedented pandemic. "I want to live in a world where everyone is taking care of each other. I believe that it's what we're meant to do, in perpetuity. How else will we continue to learn, adapt, create, and explore the world and further, the universe? I feel good when others are lending a helping hand, so my hope is to offer my kindness to others when I can."

After celebrating his one-year pop-up anniversary in July, The Cottage will open a store across the street, with a build-out wrapping up sometime this winter. His fiercely loyal fans can't wait. ♦

76th & Olympic View Dr., Perrinville, Edmonds
206-910-9423 | cottagelueridge



Almost every Asian country is represented on Jade Fusion's menu, featuring over 30 entrees.

Angel of the Winds

Farm-to-table touches in unexpected, delightful places

CAROL BANKS WEBER

Big, beefy, 28-day aged, and hand-cut USDA Prime steaks from Spokane. Locally sourced oysters on the half shell and King Salmon, adorned in white shoyu butter sauce, confit grape tomatoes, and asparagus. Organic garlic chicken with heirloom baby carrots, truffle potato purée, and thyme chicken jus. Beecher's cheddar stuffed criminis. Microgreen-topped, Panko-crusted crab cakes. A loaded BLT Wedge salad, draped in Rogue River Blue Cheese dressing, bacon lardons, tobacco onions, and grape tomatoes.

Angel Of The Winds west of Arlington raises the bar, adding farm-to-table

touches in unexpected, delightful places.

Fine-dining casual, Whiskey Prime Steakhouse has been quietly wowing customers for some time now, with outstanding signature steaks — try the Hatchet, a slightly smaller version of the trendy Tomahawk at a whopping 26 ounces, or the 18-oz. marinated and lightly smoked Chairman's Cut Ribeye, seafood (chilled seafood tower — King/Dungeness crab, clams, shrimp, and oysters, Pernod/tarragon/bleu cheese-glazed Scallops Rockefeller), local, barrel-aged whiskey, stunning sides and enhancements (truffle potato purée,

tobacco onions, 10 oz. lobster tail, jumbo wild shrimp scampi), and generous, house-made desserts (whiskey crème brûlée, vanilla mascarpone bread pudding, carrot cake, cheesecake with seasonal fruit), designed for sharing.

A new, farm-to-table sous chef, Chandler Diehl, comes to the table with new ideas and fresh takes on classic sides. He also comes with a serious pedigree, having worked at Seaplane Kitchen in Kenmore, opening farm-to-table's The Grange in Duvall, and whipping up seasonal menus utilizing local produce at Piccino in the Bay Area. Trained at the Culinary Institute

of America at Greystone, Diehl presented an outstanding new menu to staff this past summer that will most definitely excite guests in the coming winter months.

Chả giò egg rolls, *Bò Kho* (Vietnamese beef stew), Chow Fun, Peking Duck, Mongolian Chicken, Shrimp Tempura, maki and nigiri sushi, Crispy Hong Kong-style chow mein, Crab Meat and Fish Maw Soup, Pad Thai, Sweet and Sour Pork, *Bún thịt nướng* (cold rice-vermicelli noodles), General Tso's Chicken...familiar takeout and exotic dishes you've probably never heard of...Thai, Korean, Japanese, Vietnamese, Cantonese, Hong Kong, Peking, almost every Asian country is represented on Jade Fusion's menu, featuring over 30 entrees.

Handcrafted, award-winning, seasonal beer is made on the premises at 210 Brewing CO, and available on tap and in growlers. The tribally-owned brewery also features jacked-up pub fare to go with the IPAs, mules, and other spirits: Dipping S'mores, Burnt Ends & Beans, slow-smoked pork ribs, all-natural, charbroiled burgers made with Washington-sourced beef and sweet onions, grinders, and oven-baked pizzas. Happy Hour: 2 p.m.-4 p.m. daily, Mon.-Thurs., 9 p.m.-11 p.m.

Restaurants offer dine-in and to-go orders, conveniently accessible on your smartphone, with pick-up near the hotel entrance for extra safety. The to-go order counter is open Sun.-Thurs., 7 a.m.-11 p.m., Fri.-Sat., 7 a.m.-1 a.m., for Jade Fusion, Whiskey Prime Steakhouse, 210 Brewing CO, and The Grind coffee.

Operated by the Stillaguamish Tribe and opened in 2004, with expansions in subsequent years, Angel of the Winds is tucked into an expanse of forest just off I-5, 10 minutes from Portage Creek Wildlife Reserve in Arlington.

The casino resort was the first in Western Washington to reopen on May 13, after COVID-19's March lockdown. Staff adheres strictly to COVID guidelines, with temperature/ID checks, constant sanitizing, masking, and social distancing. ♦

3438 Stoluckquamish Ln., Arlington
360-474-9740/877-EXIT-210
angelofthewinds.com



Whiskey Prime Steakhouse has been quietly wowing customers for some time now, with outstanding signature steaks.



Generous housemade desserts, designed for sharing.



Their colorful, pasture-raised eggs provide for an impressive client list, such as The Herbfarm, Stoneburner, and Sunny Hill.

Skylight Farms

Growing Colorful
Food for Community

CAROL BANKS WEBER

Skylight Farms grows sustainable, seasonal, Instagram-worthy food for celebrated Seattle restaurants like The Herbfarm, and for the little old lady down the street, just trying to get by. Located in the Cathcart Valley of Snohomish, Jonathan and Petrina

Fisher's humble, but productive 20-acre farm has quite the reputation, and reach.

Together with six part-time employees, they tend the land, and in return, the land rewards them with stunning produce: colorful cauliflower,



They tend the land, and in return, the land rewards them with stunning produce.

purple varieties of carrots, dragon beans, and kohlrabi, Persian cucumbers, cherry tomatoes, and ginger, new this season. "The fun thing about owning a small farm is that you always get to experiment," Petrina says.

Don't forget the eggs, from *actual* chickens. "We were inspired by the idea of incorporating animals into our production as a way to build the health of our soil. I have long been opposed to the inhumane conditions that animals – chickens in particular – are subjected to in the name of producing cheap food. It's always been important for me to understand the origin of my food and I can't imagine raising chickens in a way that doesn't allow them to just be chickens."

Their colorful, pasture-raised eggs provide for an impressive client list: "Grain Artisan Bakery uses our eggs in her amazing pastries. Restaurants such as The Herbfarm, Stoneburner, Sunny Hill, and Porkchop & Co. also use our eggs regularly. A small pasta company called Mixtape Pasta started using our eggs as well. When we have the supply, we also stock a few local farmstands and CSAs. We sell our eggs (and veggies) at the Bellevue Farmers Market, as well as through our online webstore. We also started a drive-through farmstand at our farm on Saturday mornings, where we have a limited number of eggs."

Because of COVID-19, Skylight Farms instituted more stringent sanitary protocols and launched an online store, open Saturday-Thursday. "It caught on quickly. One of the best things to come out of the pandemic has been meeting and seeing my customers every week at the farm. I always wondered if people would be willing to come to our farm to pick up their food. It's been incredibly heart-warming to have people come from as far away as Mt. Vernon and Renton."

They come, because small farms offer safer, healthier food, without the middleman or the scary unknowns. "Our produce is harvested just days or hours before the customer receives their orders. We're also happy to talk your ear off about a vegetable that you've never tasted and introduce you to new flavors that you'll never find at a supermarket. I try to make sure that my customers know how much they mean to us, because I know it would be a heck of a lot easier to just go to the nearest grocery store. For a lot of our customers, we've become more than just a place to pick up your veggies and eggs. Coming to the farm each week has turned into an experience that they value. They've gotten to know us as people."

Running a farm, raising two young children, dealing with COVID's ever-changing rules; none of it's been easy. "Sometimes, I question whether it's worthwhile. The days are long. I do fieldwork, work at the farmers market or make deliveries during the day and then cobble together dinner with my family, tuck the kids into bed, and do computer work for another couple of hours almost every day of the week. From June to October, I'm really, really tired. Luckily, the farming part slows down to a manageable pace from November to April."

During that time, the Fishers try to extend the season with more hearty vegetables — cabbage, kale, spinach, and storage crops, plan for the next farmers market season, welcome "a new batch of baby chicks!" and generally just take a deep breath. ♦

17319 Elliott Rd., Snohomish
info@skylightfarms.com | skylightfarms



Colibrí Sweets - Serving Pint-Sized Joy

CAROL BANKS WEBER

At Colibrí Sweets, nobody's left out of America's favorite summertime treat. Every Sunday at the Everett Farmers Market, Mukilteo teachers Alphonse and Emily Leopold lovingly serve up dairy-/gluten-free ice cream in a host of fun flavors, from the popular mint chip and chocolate peanut butter, to the newest batch of strawberry mochi and Golden Milk. Tons of vegan-friendly and soy-free options, too.

"We use coconut milk and cacao butter (*not cow* butter... as people sometimes mistakenly hear)," Emily describes. "These are both high in natural fats that allow us to get a creamy ice cream texture without the crazy additives that many non-dairy products use."

Colibrí Sweets debuted at the Everett Farmers Market two summers ago, and soon became the toast of the town. This past summer, they added the Saturday Edmonds Summer Market to the mix, and will continue serving ice cream all year-'round with monthly pop-ups, per their social media. That's the plan, anyway.

Several years ago, the teachers took it upon themselves to investigate the health benefits of dropping dairy from their

diets. Their personal discoveries led to Colibrí (humming bird in Spanish), for everyone. "For both health and ethical reasons, we have become very picky about the dairy that we consume (which is very little). We are not fans of most dairy-free ice cream, but we were inspired when we discovered that brands like Frankie & Jo's and Fiddlehead were producing superb products without dairy," Emily continues. "We've had many food business ideas over the years: we love good food. Al has experience owning and running restaurants and I run nutrition cooking classes with my culinary nutrition certification... When we considered the idea of making our own ice cream, we realized that it lent itself well to being a seasonal business, which didn't interfere (at least not too much) with our school year. The idea came up in August and by December, we decided to move forward. We bought our ice cream cart in early January, before we had even started to make the ice cream. We were confident it would all work out."

The lactose-intolerant, the health-conscious, that kid with a toothache, they all drive up from as far away as Renton for their fix. "Almost every day at the market is a good



Chocolate Peanut Butter, a best-seller.

day...meeting new customers who have allergies or food restrictions and them realizing that our product is safe for them. We also love when there are lulls and we can chat with new people that we meet. We've become great friends with some of our customers. We *love* trading with other vendors, and we feel like royalty when we walk away with strawberries from Hayton Farms, Prana Greens mix from Ananda Farm, Lions Mane mushrooms from Skagit Gourmet Mushrooms, and more. We also enjoy the sunshine...and of course, high sales help too [smiles]."

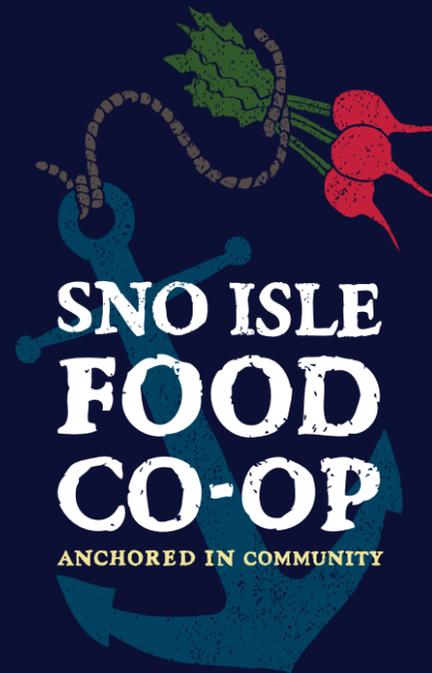
When COVID-19 hit in March, the Leopolds switched from serving cones to pints, tightened up safety measures, went primarily with online preorders (by Friday 6 p.m. for Everett Farmers Market), and hoped for the best. They source as locally as possible. When they can't (coconuts don't grow on NW trees), they work with certified organic companies.

COVID also cut into Colibrí's profit margin. But the couple chose to continue chugging away, because "we didn't want to lose our momentum, even if that means Colibrí is less profitable in the short term. We also are committed to the markets staying open. They are such an invaluable resource for communities, and we want to be part of that in whatever way possible. In the face of unpredictability and great change, community is essential. And communities are only as strong as their participating members." ♦

Colibrí Sweets
colibrisweettreats@gmail.com

Available at pop-ups through Fall and Winter.
See website for more info.

More farm-to-table interviews @welcomemagsnoho.com



YOU OWN IT!
www.snoislefoods.coop/ownership

Open Everyday to Everyone 10am - 9pm | 2804 Grand Avenue, Everett WA 9820



(left) Hazel Venables and her daughter, Leslie. (right) A Sherwood Vocational Program member prepares snacks at her job.

Believing In Abilities

One woman's commitment to her daughter paves a new path for an entire community.

Hazel Venables, her husband and seven other families, believed they could pave a new path for their children. They were not going to be told that their daughter Leslie and other children with disabilities couldn't learn or had to be segregated from their communities. In 1957, they founded Sherwood, and since then, doors continue to open for children and adults with disabilities in Snohomish, Skagit and Island counties.

Today, the main philosophy at Sherwood is, *Believing In Abilities*. "Sherwood strives to create an inclusive society, where children and adults with disabilities have the ability to live full, independent lives as part of their communities," explains Lance Morehouse, Sherwood CEO.

Sherwood's Early Intervention Program (birth to three) offers Speech/Motor/Occupational/Behavior and Physical Therapies to infants and toddlers with developmental disabilities or a medical condition known to cause risk for delays. "When you reach children in the first three years, while their brains are still developing, you achieve maximum impact, and many will reach their developmental milestones," Morehouse says.

Sherwood understands children learn best in familiar settings, like home or daycare, so their team meets families where they are. They adapted quickly to COVID-19 concerns and have been providing remote teletherapy sessions since March 2020. "It's critical that children do not fall behind in their development, so it was necessary to transition as quickly as possible. Families have been receptive," he adds. Working with 11 school districts in Snohomish County, Sherwood is

a preferred provider to prepare children for preschool and kindergarten.

The Vocational Services Program supports high school graduates and adults with disabilities seeking employment, connecting businesses with qualified candidates. Helping job-seekers with resumes, honing interview skills, and more, "we can work with them to find the perfect job," Morehouse says. Sherwood also works with businesses who are hiring to find employees with skill-sets matching their needs and supports them in on-the-job training and proper accessibility, if needed.

Adults with disabilities have been severely impacted by COVID-19. Sherwood's placement rate, which was once 76%, has dropped to 14%. "We are working hard to ensure all our program members don't feel isolated during this time." While still supporting adults in essential positions, the team implemented virtual career discovery plans and video resumes for those seeking jobs, so as soon as it's safe to return to work, they have the supports they need to find the perfect position to fit their skills and goals.

"It's really a defining moment when you see a smile on a parent's face when their child takes their first steps, or speaks their first words. Or, the excitement of the adults we work with when they get a job offer and get to go to work like their friends. It's our mission to continually remove barriers that limit people with disabilities from living the happiest and most fulfilled life possible."

For more info, visit sherwoodcs.org, or call 425-334-4071. ♦

Begin at Bothell

Home to a delightful assortment of whimsical shops, craft breweries, delicious dining, quirky experiences and friendly folk, Bothell is just the beginning of your next adventure.



BeginAtBothell.com



Photo: Jeff Chin

Hibulb Cultural Center

Over 300 ancient artifacts on display

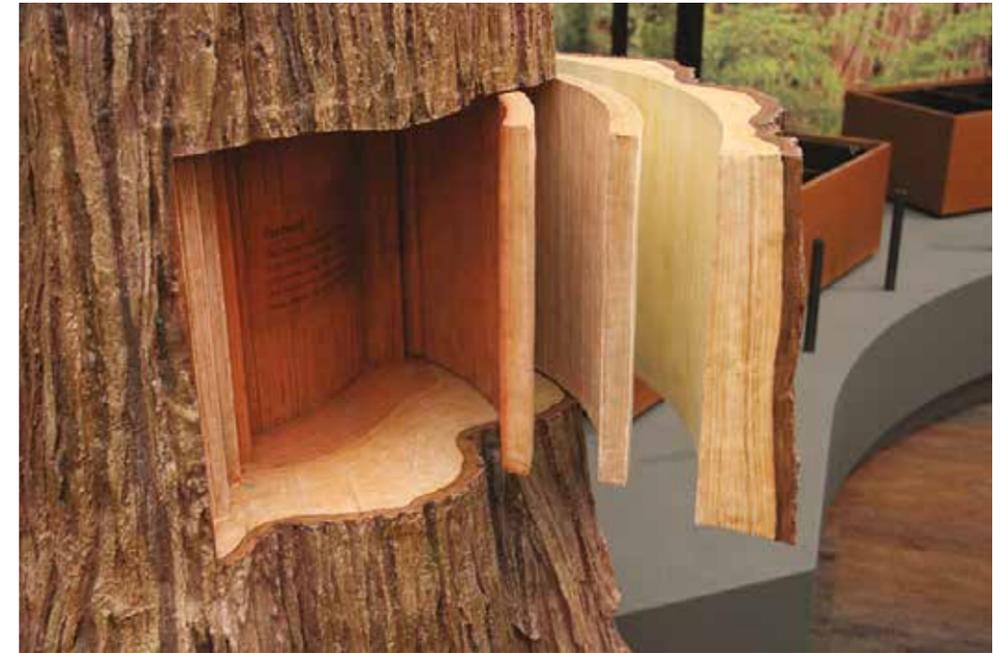
For centuries, the people of the Tulalip Tribes have relied on the region's natural environment for food, clothing, commerce, culture and protection. With extensive landholdings in the Puget Sound area, the Tulalip people traveled the highways of the Salish Sea and Pacific Ocean to promote a thriving 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

We are dedicated to those who have gone home before us, and those who have remained to keep the fires burning.



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 or call 360.716.2600



Earth Sanctuary

Explore the stone circles, labyrinths, and other interactive, tactile installations.

Earth Sanctuary, a 72-acre nature preserve on Washington's Whidbey Island, introduces its Memorial Tree Program, offering an opportunity to purchase or gift a tree to honor a loved one, mark a milestone or to simply combat climate change. Each tree will be planted and maintained by resident naturalists, becoming a part of the preserve's 500-year plan to create a self-sustaining, old-growth forest.

"Many of us have had increased feelings of chaos and confusion as the pandemic impacts the world,

and while we abide by public health recommendations, this is also a time where we can do small things to make the world a better place," said Earth Sanctuary Founder Chuck Pettis. "The Memorial Tree Program develops and maintains healthy forests that create and sustain wildlife habitats and diverse balanced ecosystems. Trees combat climate change and global warming while creating oxygen for healthier, cleaner air."

Twenty years ago, when Earth Sanctuary founder Chuck Pettis began

clearing, creating and planning the nature preserve, the goal was three-fold: achieve its 500-year plan to create a mature old-growth forest for the earth's future; create a nature preserve with maximum wildlife diversity and population; and fight climate change by planting thousands of trees.

Throughout the old-growth forest, sacred spaces, sculptures, and wide variety of wildlife, Pettis has planted more than 15,000 native plants and 3,300 trees since 2000. His 500-year plan was developed with a variety of

...a magical and peaceful sculpture garden, nature reserve, and retreat center that combines ecology, art and spirit.

ecologists and experts to ensure that a healthy, self-sustaining forest will prosper. The program is detailed in the Memorial Tree portion of Earth Sanctuary's website, suggesting support for planting longer-term trees to replace red alder, which has a short lifespan. Cedars, spruces, firs, pines, redwoods, sequoias, and other varieties will be planted.

Learn more about the Memorial Tree Program at www.earthsanctuary.com.

About Earth Sanctuary

Located 90 minutes from Seattle, Earth Sanctuary is a magical and peaceful sculpture garden, nature reserve, and retreat center that combines ecology, art and spirit to create a place for exploration of all kinds. The 72-acre landscape includes two miles of nature trails, a peat bog fen complex, streams and three waterfowl ponds. A variety of sculptures welcome visitors to explore the stone circles, labyrinths, and other interactive, tactile installations. The forested habitat is home to more than 100 species of birds, while a variety of wildlife like beavers and deer are frequently spotted. The ponds and bog fen complex have been designated as a "habitat of local importance" by the Whidbey Audubon Society and Island County Critical Areas program. The new Memorial Tree program invites the public to get involved, join the mission at Earth Sanctuary and support its 500-year plan to create a self-sustaining, old-growth forest. Learn more at www.earthsanctuary.com and @TheEarthSanctuary on Instagram and Facebook. ♦





Hat Island Survivors

Repurposed Dinghy Boats Nurture New Life on COVID-Isolated Hat Island

WENDY LEIGH

When COVID-19 hit Washington State, sending each and all into relative isolation, few communities felt it more acutely than Hat Island in Snohomish County. The curious bump of land rising from the waters of Possession Sound, roughly halfway between the Port of Everett and Whidbey Island, suddenly became even more of an anomaly. As a boat-access-only island, sheltering in place had its own unique implications.

It took only a few days for the swarthy water-centric Hat Island community to react with an innovative new project: a volunteer-based community vegetable garden tucked into refurbished dinghy boats gathered from across the island.

After a group of five island dwellers hatched the idea beneath a community pergola, wearing masks and sitting on separate picnic tables shouting-distance apart, the word spread quickly via email, social media and posted signs: it's time to "Grow in Place."

A cadre of islanders populated windowsills with tiny seed-filled pots, trays and egg cartons for eventual transplanting, while a truck-full of hearty scouts located and transported under-loved dinghy boats to their new home. Perched on a windswept chunk of community land near the expanded island marina, the spiffed-up boats now cradle a bounty of edibles, from

summer squash to snap peas, sturdy kale, golden potatoes, kohlrabi, funny-faced carrots, butter lettuce, tomatoes galore and dozens more.

Repurposed crabtraps hold bountiful blueberries and strawberries, plucked continually by socially-distanced community members who trade off morning and evening watering, often enjoying a glass of Hat Island Cellars wine at donated bistro tables just feet from the driftwood-strewn beach and crashing waves. While bald eagles soar overhead, crows perch on the driftwood garden arch and mischievous bunnies hop along the hand-crafted boardwalk built by volunteer woodworkers.

The Hat Island Volunteer Vegetable Garden officially opened on July 4th, followed by a colorful presence in the zany annual Independence Day parade. Masked and socially-distanced garden volunteers skipped, strolled and danced in elaborate veggie costumes, tucked inside makeshift cardboard cutouts of

dinghy boats. It's all documented online in the garden's digital GROW magazine.

Though more than 240 homes ring Hat Island's perimeter and forested interior, many parcels of land are still uncleared. About 70 hearty Hatters, give or take, live on the island year-round, joined by a steady stream of owners on weekends or in summer months. They're often asked what happens during a medical emergency, especially during a worldwide pandemic.

In a nutshell, the answer is: helicopter healthcare. Residents purchase medical-transport insurance through Airlift Northwest, a nonprofit entity of UW Medicine in Seattle. The chopper lands in a dedicated spot near the Hat Island volunteer fire department, where trained island EMT's have already transported the patient and prepped him or her for airlift.

To date, only one case of COVID-19 has made its way across the water, at which point the island staff, as

well as ferry and maintenance crews, initiated immediate testing to ensure the virus didn't spread. According to the COVID-19 patient, official public-health contract tracers who phoned were stunned to hear that all potential contacts had already been informed, tested and isolated.

When Governor Jay Inslee announced Washington's "Stay Home, Stay Healthy" order on March 23, 2020, it touched every neighborhood, city, school and workplace in its own way. Inhabitants of the mysterious, isolated Hat Island feel fortunate they could take the mandate literally - by enhancing their island "home" with a "healthy" flourishing vegetable garden to anchor and feed the community in stormy times. ♦

Want More *from* WELCOME Magazine

Visit Welcomemagsno.com for links to:

Things to Do | Events | Where to Stay | Food and Drink
Tourist Attractions | Recipes | Bonus Stories & MORE!

Pick up your complimentary issue at:

- ◆ PAINE FIELD AIRPORT TERMINAL
- ◆ BARNES AND NOBLE
- ◆ FLYING HERITAGE COMBAT AND ARMOR MUSEUM
- ◆ FUNKO
- ◆ ALDERWOOD MALL
- ◆ AUDI
- ◆ TULALIP CASINO AND RESORTS
- ◆ HILBULB CULTURAL CENTER
- ◆ EDMONDS CENTER FOR THE ARTS
- ◆ WILLOWS LODGE
- ◆ PORT OF EDMONDS
- ◆ PORT OF EVERETT
- ◆ LYNNWOOD CONVENTION CENTER
- ◆ VILLAGE THEATRE
- ◆ AQUA SOX
- ◆ ECONOMIC ALLIANCE SNOHOMISH COUNTY
- ◆ SEATTLE NORTH COUNTRY
- ◆ LOCAL TOURIST CENTERS AND CHAMBERS
- ◆ AND MANY MORE LOCATIONS INCLUDING LOCAL COFFEE SHOPS, WINERIES, BANKS, SPAS AND BOOKSTORES

If you would like to receive copies of WELCOME Magazine at your place of Business please email distribution@welcomemagsno.com

FOLLOW US ON



XPERIENCE THE XCITEMENT!

100% SMOKE-FREE

ENJOY DELICIOUS CULINARY FAVORITES, PLAY THE LATEST AND GREATEST SLOTS & TABLES, BOWL WITH FRIENDS, AND COMPETE IN VIRTUAL SPORTS



DISCOVER MUKILTEO

stay the weekend



great rates at discovermukilteo.org

ANGEL OF THE WINDS

CASINO RESORT

EXIT 210 OFF I-5

ARLINGTON, WA



ANGELOfTHEWINDS.COM

Connecting Puget Sound to the World

Named "Best Regional
Airport in the World"



propeller airports

www.flypainefield.com

Alaska UNITED 

 2019 NATIONAL
PUBLIC-PRIVATE
PARTNERSHIP
AWARDS


MONOCLE
2019 Best Regional Airport

 USA TODAY
10BEST
READERS'
CHOICE
2020