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Letter from the Publisher

From the mountains to the Salish Sea, Snohomish County is blessed with natural beauty, and with people committed to protecting our green and blue spaces. In this issue, we're pleased to share with you their stories.

Meet photographer, filmographer, and motivational speaker Annie Crawley, a resident of Edmonds who has traveled the globe. With boundless energy and enthusiasm, she is driven to create voices for change for the ocean.

Come with us to explore the restaurants and farms that band together in creative and delicious ways to restore the soils with regenerative farming and bring the fruit of their labors to your table in the form of incredible meals.

Meet Zsofia Pasztor as she plants edible gardens with children, instilling in them a forever love of the land and growing seeds in the earth and in their hearts. You can join in the discoveries of these farmers and chefs and explore one of the many fine farmers markets across the region.

In industry and government, our local leaders keep us on the world stage with sustainable electric vehicles, including the development of the electric airplane, Alice.

Find inspiration in all of these movers and shakers, right down to the entrepreneurial family who took mom's BBQ sauce recipe to market, creating a model of ethical, sustainable, living-wage job creation.

Then explore Snohomish County, "Seattle's NorthCountry," and drive the Cascadian Loop to explore this place they all work to protect. Ancient indigenous lands, waterfalls and scenic overlooks. Boutiques with local treasures and gear for outdoor adventures.

We are resilient and passionate here and driven to create change for the generations to come. We hope you find inspiration in our stories.

Fawn Clark, Publisher



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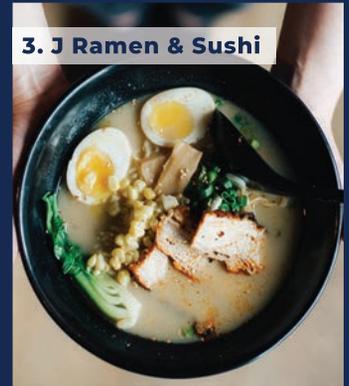
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Ocean Annie

Tireless advocate for blue spaces empowers others to create change

BY ELLEN HIATT

Annie Crawley is the fantastic embodiment of boundless energy, enthusiasm, and the absolute, unshakeable belief that she can change the world. And she's doing it by reaching hearts and minds with story. Environmentalist, motivational speaker, teacher, and filmmaker, she is laser-focused on that which she loves the most: the ocean and the people who can save it. With so little time left, her mission is urgent, but her faith is unwavering.

"We are tied to the ocean and our environment, but as people we have grown separate from our environment," Crawley says. "There is a misunderstanding of how important the ocean is in our lives. It is underrepresented in education and often misrepresented by the media."

Our ocean's declining health creates urgency:

- Beginning in 2019, 386 gray whales have died in an "Unusual Mortality Event" along the West Coast of North America. Scientists believe they are starving.
- The Great Pacific Garbage Patch, a swirling gyre of plastic refuse, is part of the 269,000 tons of plastic in the ocean today. Ocean plastic is expected to outweigh all the fish in the sea by 2050 if we don't act now.
- The ongoing mass die-off of spawning salmon in Northwest streams was just linked by UW-led researchers to a common industrial chemical used to preserve rubber tires. The coho kryptonite can kill as many as 90 percent of spawning salmon in urban streams.

But for all those harrowing statistics, there is also a list that Crawley happily ticks off:





Steve Woods Photography

It's hard to pick a favorite ocean experience, but swimming with humpback whales tops the list. Annie Crawley is in her element, pictured here filming this playful baby humpback whale.



**"The ocean gives us oxygen, food, and water.
It's so simple: it's our planet's life source..."**



Annie Crawley

Annie Crawley's Dive Team explores Edmonds Underwater Park. They train year round and learn underwater photography, scientific diving, navigation, leadership, and many other skills. Kids can learn to dive as young as 10 years old.

- General Motors will only be making electric vehicles by 2035 and be carbon-neutral by 2040.
- Jeff Bezos, Amazon CEO, committed \$10 billion to fund climate advocacy groups.
- Countries are implementing deep carbon cuts, renewable energy is cheaper, and the next generation (our youth) are pushing society to take accountability.

It is Crawley's mission to raise awareness about our ocean and to protect the blue waters where she feels most at home. She traveled from Chicago, where she was born and raised, to Australia, Indonesia, throughout the South Pacific, to the Arctic and around the world, to Edmonds, Washington. Crawley continues to travel as a photographer/filmmaker and lead travel expeditions that combine science, imaging, and adventure. Crawley formed her company, Dive Into Your Imagination, to change how people view the ocean and themselves.

"The ocean gives us oxygen, food, and water. It's so simple: it's our planet's life source. It absorbs carbon dioxide — it's our planet's regulator. A healthy global economy is tied to a healthy ocean," Crawley explains.

Filmmaker, keynote speaker, photographer, writer, master scuba diving instructor, and 2010 inductee into the Women Divers Hall of Fame, Crawley prolifically produces multi-media experiences to impact a variety of audiences. She

also runs a Dive Team here in the PNW. She teaches diving, photography, science, and more to her students. (You can see their work at EdmondsUnderwaterPark.com.)

In 2015, to raise awareness about plastic pollution, she set a goal to present to 100 schools in 100 days. She's spoken to tens of thousands of students in the Pacific Northwest, delivering her energetic brand of ocean education, and inspiring all into action. She challenges her audiences to take a 30-day challenge to refuse single-use plastic and realize how ubiquitous plastic is in our society.

In 2017, Crawley collaborated with international, award-winning composer Stella Sung to address ocean noise pollution through a dynamic combination of music, visuals, and interactive technology. The work was commissioned by the Boston Landmarks Orchestra and played by orchestras around the world.

She's created curricula for educators and childcare givers she offers free on her website to help integrate the ocean into our daily lives (OurOceanAndYou.com). She wants everyone to speak up for the ocean.

Crawley continues an impressive "Our Ocean and You" campaign to change hearts and minds and create more voices to speak up for the ocean's health. "Planet Ocean," her new book, links via QR codes to Crawley's videos, covering the Coral Triangle, the Salish Sea, and the Arctic.



Annie Crawley



Tom Gruber

(top) These painted anemones burst with color in the Salish Sea. There are more than 75 local dive sites in our region.

(bottom) Annie feels more at home with fins on her feet and cameras in hand. She's waiting for the captain to say go before she rolls into the water to swim with humpback whales.

The kids and teens she has been teaching to dive in our community are key to her mission. As her students have grown in years and skill, she created a Dive Team of underwater explorers, ocean stewards, and environmental leaders. Crawley and the Dive Team were recognized by the Professional Association of Diving Instructors as PADI AmbassaDivers in 2020. Her team members commit to creating change and speaking up for the ocean. They have spoken in front of the Washington State Legislature to encourage a ban on plastics and to the Edmonds City Council, which subsequently banned single-use plastic bags.

“When I slip beneath the surface, I find home,” Crawley says. “When you talk to teens, they say the same thing. We are all united for the ocean. We become one with our planet when scuba diving.”

Through her work, we can all dive into the ocean, including her own underwater backyard — the Edmonds Underwater Park, a marine preserve for 50 years.

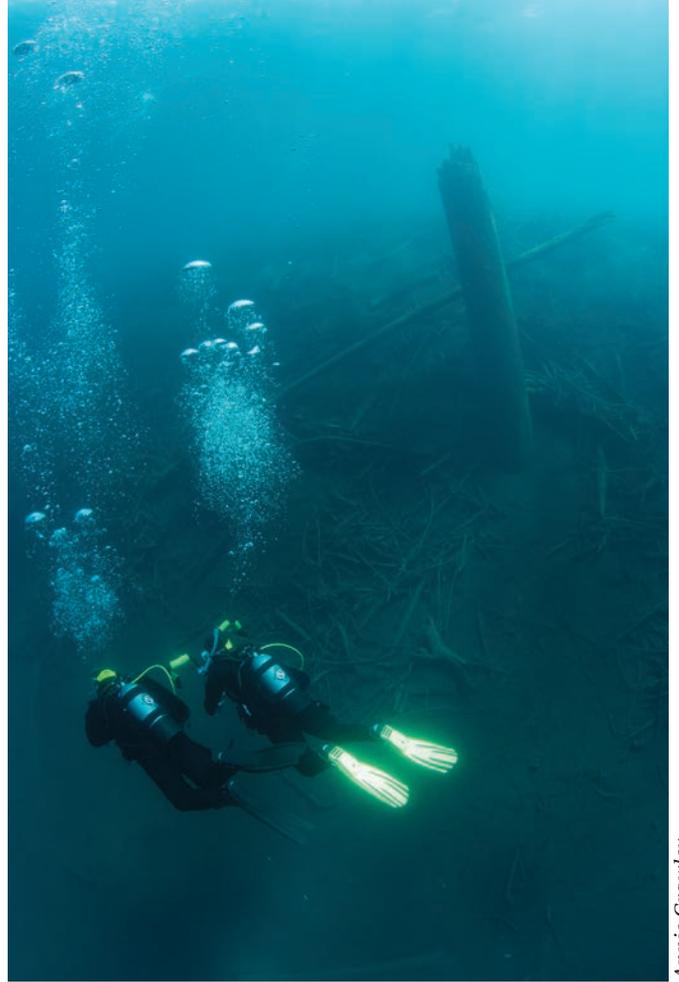
When Crawley dives here, there’s something different every season. During one of her favorite dives, she “felt like Alice in Wonderland. It was an amazing feeling,” she says. “Swimming through the eelgrass, there were hundreds of melibi nudibranchs. It’s a treasure hunt every time you go underwater. Our region brings divers from around the world to hunt for Giant Pacific Octopus, salmon, and our orcas.” *(Continued on page 18)*

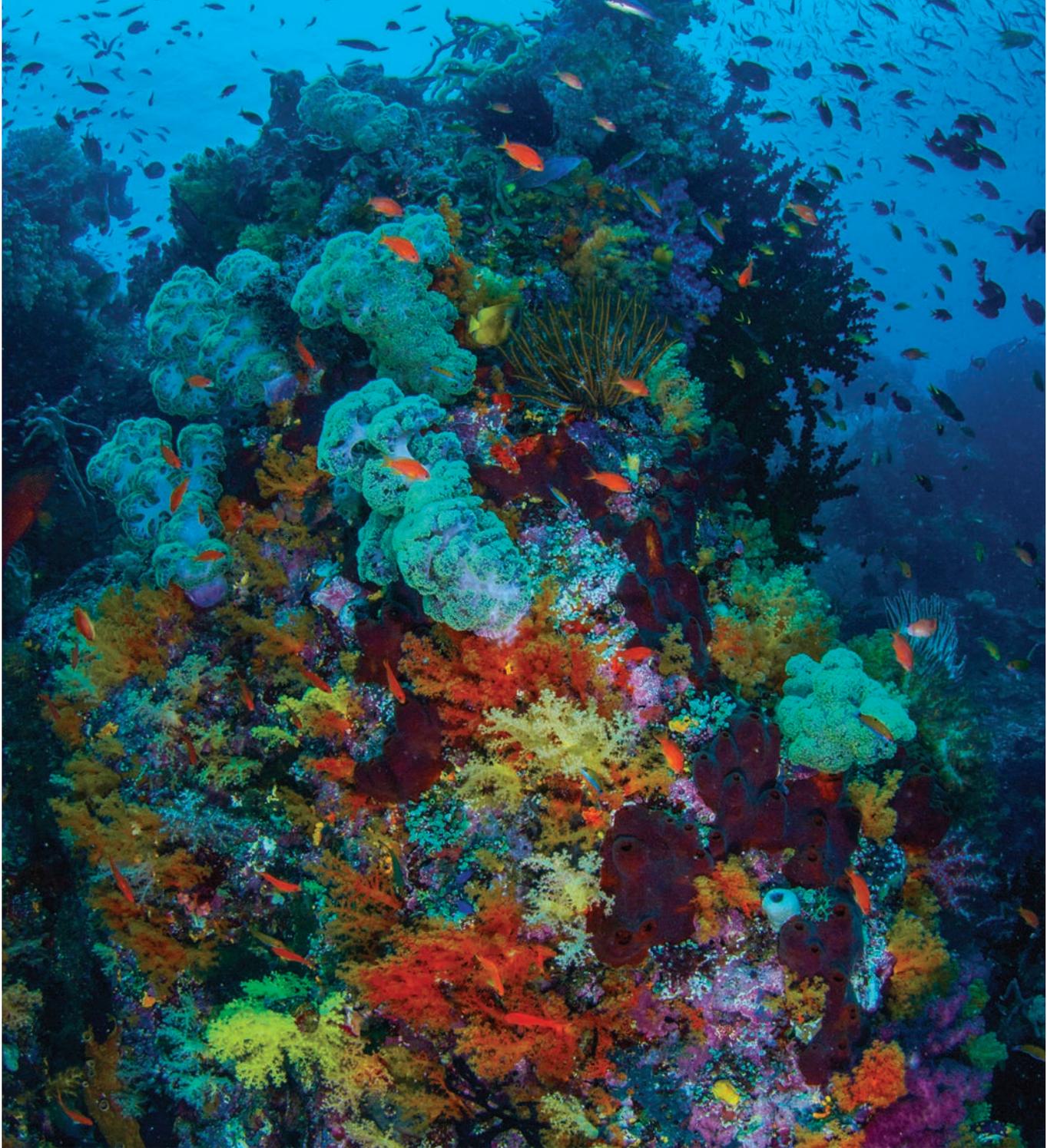


(above) Ocean animals do not understand political boundaries. Orcas patrol the Salish Sea between the US and Canada in matriarchal pods. Everything we do on land impacts these animals. We must work together to clean up and protect our water.

(right) There are many opportunities to explore underwater in our region. Divers head to Crescent Lake for 80-100 feet visibility.

(bottom) Baby harbor seals haul out on our local beaches during late spring and summer.





Annie Crawley

The Raja Ampat archipelago, part of the coral triangle, contains the richest marine biodiversity on earth. Annie Crawley spent more than three years exploring Indonesia.

Crawley's mission is to share the beauty of our ocean, to help people understand our life is interconnected to the health of the ocean, and to motivate people to speak up and take action.

"I do believe that there is great hope, for we have the power to change the trajectory of what's happening in our oceans in the next 10 years, if we act today as if our lives depend on it. Because it does. The ocean will be ok without people, but people will not survive without a healthy ocean.

"We all have to understand our impact on our environment," says Crawley, alive with enthusiasm. "Knowledge carries power. Public awareness drives policy and corporate change. And we have to change the stories in our own minds. Imagination is not child's play; it is that of the visionary. The time is now to live at one with our environment." ♦

OurOceanAndYou.com
EdmondsUnderwaterPark.com
AnnieCrawley.com
AnnieCrawleyPhotography.com



Oceanic manta rays grow up to 23 feet, feed on plankton, and are endangered. Annie filmed this beauty off the coast of Mexico in the Revillagigedo Archipelago.

Annie Crawley



Skykomish River, Index, Washington.

Jake Campbell



Life in NorthCountry

Four distinct regions, one incomparable destination

BY SEATTLE NORTHCOUNTRY

To say that Seattle NorthCountry is vast and varied would be an understatement by almost any measure. So vast, in fact, that within the nearly 2,200 square miles that comprise Snohomish County, you'll find some of the most scenic, diverse, and historically significant lands in all the Pacific Northwest.

Like the headwaters of a wild and scenic river, NorthCountry originates high in the Cascade Mountains, tumbling through densely forested hills, before meandering through fertile valleys on a pilgrimage to the Salish Sea. The four NorthCountry regions take visitors on journeys through time and geography. Here, local life spans urban hustle and rural reality, and ancestral homelands with high tech. Together, these regions — including the **Skykomish & Snohomish River Valleys, Stillaguamish & Sauk River Valleys, Urban Basecamp,** and **Salish Sea Coastal Communities** — represent complex ideas and places in one incomparable destination.

NorthCountry's regional experiences begin just 15 miles north of downtown Seattle, stretching from the Cascade Range and Mount Baker-Snoqualmie National Forest in the east, to the Salish Sea in the west. Elevation rises from sea level to 10,541-foot Glacier Peak make this the go-to getaway destination for Seattle metro residents.

Such diverse geography was bound to foster innovation and creativity in things like art, food, and outdoor activities, each giving rise to numerous passionate maker-cultures. From the ancient forested lands and revered riverways of Skykomish & Snohomish River Valleys to the upper backcountry and rural cities of the Stillaguamish & Sauk River Valleys to the east, and from the international bustle of Urban Basecamp and the coastal life of the Salish Sea, there is so much to see, do, learn, and explore.

With that in mind, these are the peaks, the valleys, towns, and the waters which inspire the experiences that sweep you around and away in Seattle NorthCountry:

SKYKOMISH & SNOHOMISH RIVER VALLEYS

A journey through the upper Skykomish River Valleys includes scenic passage to the ski slopes of Stevens Pass via the communities of Skykomish, Baring, Index, Startup, Gold Bar, and Sultan, where climbers, hikers, and paddlesport enthusiasts congregate at the end of the day to share stories and build bonds.

The agrarian lower Snohomish River Valley communities of Monroe, Snohomish, and Lake Stevens slow the internal clock. Rich with makers and collectors, daily life bustles in bakeries,



Journey through Skykomish River Valleys to skiing on Stevens Pass — and you'll pass the quaint towns of Gold Bar, Sultan, and Index (pictured here), where outdoor enthusiasts go to thrive.

vintage boutiques, and coffee shops where local merchants and regional icons gather.

Mountain life and heritage farm culture are everything in the Skykomish & Snohomish River Valleys. Seasons are measured here not by days or months on a calendar, but rather by the presence of summer markets, pumpkin and sunflower fields and blazing bonfire gatherings in the fall, and hunting for holiday trees in winter. Here, local life draws visitors in.

STILLAGUAMISH & SAUK RIVER VALLEYS

In the upper Stillaguamish-Sauk River Valley, and secluded deep in the Central Cascades, the towns of

Darrington and Granite Falls are linked by the mysterious and almost mythical Mountain Loop Highway. Backcountry and off-grid, these communities and their bluegrass roots live below towering snow-capped mountains. Here, glacier runoff pools into pristine alpine lakes. Historic fire lookouts reward a lucky few with star-strewn night sky views. Musicians, paddlers, mountain bikers, van-lifers, and snow explorers gather here to build community.

In the lower Stillaguamish River Valley, which is centered around walkable streets and dynamically curated storefronts, historic downtown Arlington is a convergence of cycling and river cultures. Self-contained by nature, this growing community is the flagship of the valley.

URBAN BASECAMP

Tucked between the Cascade Range and the Salish Sea, the influential cities of Bothell, Brier, Everett, Lynnwood, Mill Creek, and Mountlake Terrace are the vibrant heartbeat of NorthCountry. Urban Basecamp is perhaps best known as a globally-recognized aviation hub where the world's finest aircraft are made. A new, state-of-the-art commercial passenger terminal at historic Paine Field Airport gives easy access to NorthCountry. Here within the Paine Field Aviation District, visitors come daily for the Boeing Future of Flight and the Museum of Flight Restoration Center & Reserve Gallery.

Young creators, innovators, and academics also give rise to a start-up



Jake Campbell

Beachcombing and whale watching are favorite pastimes along the shores of the Salish Sea.

vibe in the Urban Basecamp. International life is tasted in markets, and in a diverse spectrum of cultures and cuisines. Not to be missed favorites include tortas, fresh tortillas, rice noodles, sushi, and Korean barbecue. Basecamp creature comforts include the performing arts, upscale retail, and spa-life experiences.

SALISH SEA COASTAL COMMUNITIES

Life along the shores of the Salish Sea is of constant fascination in NorthCountry. The lower coastal region brings visitors into the local life of Edmonds, Mukilteo, and Everett. Saltwater is everything here, shaping history, heritage, arts, and food. From paddling and diving to exploring tiny sea creatures and big Dungeness crab on rocky beaches, life here feels influenced by the tide. Artists and artisans congregate around the Schack Art Center, and the area is rich with performance art, festivals, and food. *(Continued on page 25)*



Jake Campbell

Schack Art Center, Everett, Washington.

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Seattle NorthCountry

Snohomish is the antique-shopping mecca of the region, complete with riverview dining and hot air balloon rides.

The upper coastal region where the Consolidated Borough of Quil Ceda Village on the Tulalip Indian Reservation lies, as well as the cities of Marysville and Stanwood, is heavily influenced by ancestral heritage, tribal gaming, and luxury retail shopping. The Hibulb Cultural Center & Natural History Preserve at Tulalip, which is dedicated to deepening the educational awareness and understanding of the Tulalip Tribes and their ancestral heritage in what is today called Snohomish County, is not to be missed. Everything in the Coastal Communities is inspired and informed by the Salish Sea. Respect, knowledge, and understanding are passed down, atmospheric visual art is inspired, created, and appreciated, and life in NorthCountry is learned here.

To learn more about Seattle NorthCountry, including events, attractions, and activities, visit SeattleNorthCountry.com. ♦

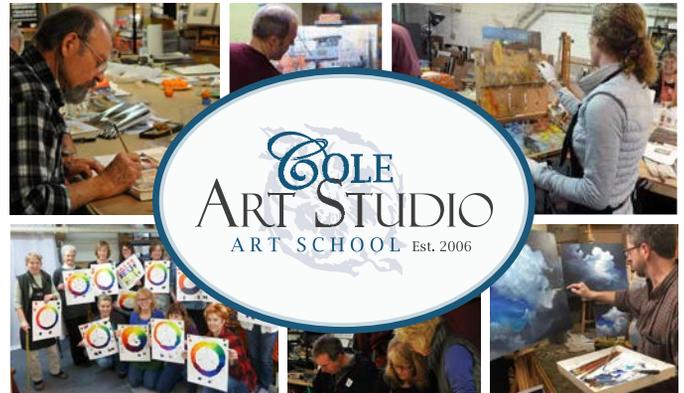


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Tom Marks

Pasztor, here with one of her garden warriors, hopes to get back to the school gardens and the children, where so much growing, learning, and sharing took place.

Farmer Frog: 'We are the Seeds'

BY CAROL BANKS WEBER

In an ideal world, no one would go hungry. We'd always have more than enough to eat, and the food would literally grow on trees. Imagine going for a walk, plucking a Gala apple and a handful of wild strawberries to snack on along your path. Maybe take a basket out back, pick your fill of the day's harvest, and extra for your elderly neighbor next door.

Such is Zsofia Pasztor's world, planted one seed — one person — at a time.

Her non-profit Farmer Frog builds sustainable, intensive, edible gardens in schools/communities and urban/small-scale farms throughout Snohomish, King, and Pierce counties,

spreading the wealth to those most in need by donating the surplus to food banks, churches, and community centers, and selling at cost at farmers markets and farmstands. In early 2020, outreach expanded significantly to serve an increasing number hit hard by COVID-19.

As Farmer Frog's founder/executive co-director, Pasztor leads by example, rolling up her sleeves, getting in the dirt, and paving paths. She's a certified arborist, horticulturist, author, and Ted Talk hero, who applies her considerable skills and passionate commitment toward feeding the hungry, then teaching them how it's done so they can pay it forward.

"We are an educational-focused organization that works with sustainable food production and sustainable site management systems in a holistic way," Pasztor explains, while at Paradise Farm headquarters in Woodinville. "We reach across cultures, generations, and spaces to help grow children in hope, joy, and love, and to build community that is based on justice and protects habitat for all the critters, because every living thing on this planet has just as much right to be as people."

Farmer Frog has partnered up with a veritable coalition of food justice warriors to do just that: EastWest Food Rescue, National Tribal Emergency



Mary Kate Olson

Children make the best ambassadors for eco-friendly gardening. “We grow children in hope, joy, and love.”

Management Council, International Nutritional Sustainable Partners, Nakani Native Program, Culturas Unidas Food Network, The Silent Task Force, The Bread Booth, Seed to Fork, SEWA USA, Food is Free Project, Neighbors Feeding Neighbors Project, Buy Nothing Project, Veterans Conservation Corps Program, A Hero’s Promise, U.S. Volunteers Joint Services Command, YMCA and Boys & Girls Club branches, local and regional food banks, senior centers and housing communities, school districts, hundreds of churches, and small, community grassroots organizations. “We have so many partners, several dozen, if not over a hundred. Thousands of people came together. We facilitate as a collaborative food distribution to our communities here and in 32 other states. We support a lot of people right now who are in need. That’s our COVID response.”

Much of the food distribution takes place on a 15-acre, leased parcel of sacred Coastal Salish land called Paradise Farm in Woodinville. The working farm-in-progress sits in the Paradise Valley Conservation Area, boasting 840 acres of forest — living proof that we can coexist in harmony with wildlife. Not only that, we can thrive. “We are Salmon-Safe Certified here, Wildlife Wise Certified, and we are getting our National Wildlife certification,” Pasztor adds.

Until COVID restrictions ease and it’s safer to do so, plans for a children’s healing garden at the Everett Pacific Campus of Providence Hospital are on hold, as are most school garden programs. “It’s bittersweet. We don’t know



Stacy Aleksich

Farmer Frog’s army of volunteers plants edible gardens with children, instilling in them a forever love of the land and all its creatures.



Mandee Rae

Getting healthy food to hundreds of thousands of the most vulnerable among us after COVID-19 is top priority. Much of the food distribution starts at Paradise Farm headquarters in Woodinville.

if we will get back to the school gardens and when. Shout-out to the families who were there at the gardens week after week. None of this work would have been possible without the schools, teachers, students, their families, and the community.”

As a Hungarian refugee/U.S. immigrant who knows firsthand about going without, Pasztor grew up learning to live off the land with her family, foraging for mushrooms, berries, and herbs in the woods, helping mom preserve summer’s harvest for winter, butchering the animals they raised, and sharing resources with neighbors.

Farmer Frog first came to fruition after the 2008 financial crisis. Olivia Park Elementary School teachers in Everett noticed many displaced families

camping out of their cars in the parking lot. They reached out to a parent named Zsofia Pasztor, an arborist, to help with an edible garden, so these families could eat.

In January 2010, husband Zsolt and a friend cleared out over 19,000 pounds of blackberry vines at the school. By July, the award-winning landscape designer had a garden on nearly three-fourths of an acre ready to grow for students, their families, and teachers, along with the makings of an innovative STEM + Art curriculum. Soon, word spread about Farmer Frog, a lifeline for so many.

Pasztor dreams of a day where everyone grows their own food, even if it’s a little basil on the windowsill. “I’d like to see generations coming up have a good, livable home, where they

can take a deep breath and not burn their lungs with pollution, where they can fulfill their passions, and not have to scramble all the time for pennies to survive, dealing with predatory pricing on everything, hostage to a system that doesn’t let up. I’d like to see systems that are human-driven, human-focused, but also embracing nature and everything in it without judgement.” ♦

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Courtesy Lynnwood Convention Center

At the Lynnwood Convention Center, good food, safely presented, means everything.

Shifting with the Times is Nothing New

Lynnwood Convention Center Chef Michael Felsenstein creates elevated fare

Lynnwood Convention Center Executive Chef Michael Felsenstein has been with the Lynnwood Convention Center since its inception in 2005, and is a main staple of the center, attracting groups ranging from small intimate gatherings to large-scale conferences for hundreds of people.

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

Twenty twenty-one marks the 16-year anniversary for the Lynnwood Convention Center, a premier, full-service venue for conventions, trade shows, weddings, meetings, and other events. The center has several menus to address the needs and flavor palates of a wide variety of clientele — from banquets to weddings to small, all-inclusive meeting packages.

“Here at Lynnwood Convention Center, we do our best to delve into a number of different cuisines,” Chef Felsenstein says. “Everything is fresh and made from scratch and we are able to present restaurant-quality food.”

Not only is Felsenstein a remarkable, well-rounded chef, but also a culinary coach. “Michael is not only a great chef, but also a great leader. His creativity is infectious, and he loves mentoring his staff in order to help them maintain and improve their skills in the culinary arts,” says Lynnwood Convention Center Director of Food & Beverage, Robert Sackett. “His overall knowledge and passion for the culinary arts is the kind of passion we could all only strive for.”

During Chef Felsenstein’s professional career, spanning over 30 years, he has worked at five-star hotels, including The Windsor Court Hotel in New Orleans and The Four Seasons Hotel in Chicago, and four-star restaurants in Seattle and New York.

While Chef Felsenstein is a seasoned culinary veteran, he still feels rewarded by a good challenge. “Cooking vegetarian and vegan cuisine challenges me, in that it is thought-provoking food that you try to elevate, which is ultimately appreciated and that is most gratifying.”

Keeping the cuisine elevated while having to do a complete menu and service standards overhaul in response to the COVID pandemic has been a new and unforeseen challenge. Chef Felsenstein has worked diligently to ensure the quality and high standards of service remain, even if an item is now served as a grab-and-go or is served by an attendant from behind a plexiglass screen rather than buffet style. Bento boxes were introduced to the menu to assist in providing food safety within the new health guidelines, avoiding the more casual take-out box. “A change in packaging was not an excuse to reduce our standards for either the meals or the service we provide,” Blayne states. The service of plated banquet meals has also been adjusted to reduce touchpoints.

Prior to his current role at the Lynnwood Convention Center, Felsenstein was the Executive Sous Chef at the Museum of Pop Culture (formerly called Experience Music Project) in Seattle from 2000-2005. Although Felsenstein has lived in Seattle for 23 years, he is originally from Brooklyn and was classically trained at the Culinary Institute of America in Hyde Park, NY, graduating in 1988. He earned his Bachelor of Arts degree from Binghamton University.

Career highlights include being invited to be the guest chef at the prestigious James Beard House. “From fundraising banquets to conferences, food plays a big part in bringing people together,” Blayne says. “The Lynnwood Convention Center events most often involve food, and with that, Chef Michael Felsenstein has been a pillar of our success.”

For more information on the Lynnwood Convention Center’s health and safety measures, visit lynnwoodcc.com ♦





David Albano

(above) This yurt in the woods is what glamping is all about — enjoying nature and a bed. The Magical Mountain Retreat provides a luxe forest getaway (with a small environmental footprint).

(left page) Treehouse Place — Two-stories tall, tucked into the woods with a sweeping view of Mt. Pilchuck.

Get Away (Without going far)

BY CHRISTINA OLSON
HENDRICKSON

If there's anything we've learned the past year, it's that there's so much to enjoy in our own region. In record numbers, we hit the hiking trails, bought mountain bikes, and turned up the outdoor heaters to enjoy the patio a little longer.

But after a winter indoors and at home, it's time to plan a getaway. Here are five unique Snohomish County gems to consider.

INTO THE WOODS

Want to connect with nature... without camping? Located along the river near the Mt. Baker-Snoqualmie National Forest, this yurt was built to have a light footprint in harmony with its surroundings. A cross between a tent and cabin, construction of the yurt required few materials and only three trees to be removed.

Visitors can explore the property, which includes an old wagon trail and washed-out railroad line from the 1800s. You can also raft the Stillaguamish River — it's

a Class 1 in the stretch by the yurt — or visit Paca Pride, an alpaca and llama farm across the highway.

Magical Mountain Retreat:
airbnb.com/rooms/31723626

UP IN THE CANOPY

Treehouse Place isn't your childhood treehouse. Two-stories tall, it's tucked into the woods with a sweeping view of Mt. Pilchuck. Inside is everything needed for a romantic stay: a luxurious soaking tub, a queen-sized, four-poster bed, and a cozy fireplace.

There's a fridge for chilling wine, plus a stovetop to make a simple dinner while watching the sun set behind the mountains — perfect for a night in.

Treehouse Place at Deer Ridge:
airbnb.com/rooms/22675055



Christopher Tack

Small doesn't mean cramped in a well-planned space. The Tiny Tack House boasts a queen-sized bed and a fully functional kitchen, yet still has room to relax.

**This is a true getaway.
No phones, no internet,
no running water.**

TINY LIVING

Christopher and Malissa Tack built their tiny house so they could travel — without having to leave home behind. After four years, they moved on and began renting the house to others who wanted to dip their toe into tiny life.

The house is eco- and wallet-friendly. The floors are bamboo, and recycled wool was used for insulation. The house has a composting toilet, and uses solar power almost entirely for eight months of the year. On average, they spend a total of \$300 annually on all energy costs.

If you've ever wondered if you have what it takes to live in a tiny house, booking a stay at the Tiny Tack House should be on your checklist.

Tiny Tack House:
airbnb.com/rooms/7802144



TrailChick.com

Evergreen Lookout is only accessible by hiking in, but despite the difficulty of getting there, it remains a popular spot (so book early!).

GOING OFF-THE-GRID

Silverton is an old gold-mining town in the middle of Mt. Baker-Snoqualmie National Forest, whose residents have chosen to stay (mostly) off-the-grid.

The Bunk House is no exception — what its owners call “off-grid lite.” It’s heated by a wood stove, pulls water from a nearby spring, and — since there’s no cell service — offers a landline that requires long-distance calling cards to reach anyone outside town. But the lack of technology, coupled with stunning scenery, allows visitors to soak in the deep and peaceful quiet.

Silverton residents have adopted a permaculture lifestyle, where they live off the land as much as possible. If you’ve considered going off-grid, this is your chance.

Silverton Bunk House:
vrbo.com/1361201

LOOKOUT LIFE

Once, there were 750 fire lookouts dotted across Washington

State, manned by forest rangers scanning for signs of wildfire. These days, only 93 remain — one of them being Evergreen Lookout.

This is a true getaway. No phones, no internet, no running water. But you’re rewarded with wildflower-studded paths, wildlife in the nearby woods, and stunning 360-degree views of the surrounding mountains, including Glacier Peak and Mt. Rainier.

Something to keep in mind is that most lookouts, including Evergreen, are maintained by volunteers. If you decide to stay, bring bags to pack your trash out, sweep the floors, and make Smokey the Bear proud.

Evergreen Lookout:
fs.usda.gov/recrea/mbs/recreation/recrea/?recid=1804

Whether you want adventure, eco-living, or romance on your next weekend getaway, there are opportunities to experience them all. ♦





Farm to Table

Sustainably sourced, reverently prepared, humbly presented

Snohomish chefs and farmers
nourish body and earth

BY ELLEN HIATT



Brent Garner | Hiatt Studios

Mary's Chicken, the free-range crowd favorite at Capers + Olives in Everett, is roasted to perfection and served with seasonal vegetables.

What's just one thing you can do to help reverse climate change? Eat good food. Not just good-tasting food — but food that's been grown in healthy soil.

“One of the biggest contributors to carbon emissions is conventional agriculture,” Snohomish farmer James Berntson says. He farms Radicle Roots, a single acre of land in the Snohomish Valley. “It's immensely important for the future of our planet to really pivot our agriculture toward these regenerative practices that are reversing climate change.”

The “desertification” of the globe's life-giving land surface can be reversed by ranchers and farmers who integrate livestock, and use cover crops and low- or no-till practices that promise to sequester carbons, not create them. Berntson is one of a growing number of small acreage farmers encouraged by the knowledge that in one teaspoon of healthy soil there live more organisms than there are people on earth. In

Snohomish County alone, there are 99 farms that are 10-acres or less to open in the five years between the 2012 and 2017 census.

Chefs and diners who commit to local foods create a market for these small farms. Start in Woodinville, where Northwest Farm to Table earned a national reputation for haute cuisine at The Herbfarm, which creates mind-blowing meals from its own on-site garden. The Barking Frog in Willows Lodge builds relationships with local farmers, food artisans, and foragers. Both the chef and the bartender source the farmer's market before creating the menu at The Cottage at Bothell.

In Everett, Terracotta Red's fresh sheet focuses on seasonal ingredients. The Flagship Bar + Bistro at Bluewater Organic Distilling on Everett's waterfront sources from local farmers and affineurs. Their very mission includes cultivating community and setting an example of “true stewardship.” Nobody

takes Farm to Table more seriously. In 2018, foodies celebrated the opening of Capers + Olives by seasonally-based veteran Chef Jimmy Liang, trained at The Herbfarm. His “food prepared with love” is a rotating menu that includes handmade pastas.

Seasonal menus in Edmonds are easy to find at Caribbean/Latin-inspired Maize & Barley and Kelnero, whose small plates are all the rage in town. In Snohomish, Della Terra, a name that means “from the earth,” provides Farm to Table catering and take-out that is “fresh, delicious, and sustainable.”

Read on for more. Explore three of our favorite restaurants — Roger's Riverview Bistro, Heritage Restaurant | Bar, and Fire & The Feast — all committed to seasonal menus. Some tell the origin story of their ingredients, and celebrate the farms and foragers they work with. Their journey from soil to community binds us all over the communal dinner table in a spirit of celebration and hope.

ROGER'S RIVERVIEW BISTRO

Chef Roger Eydt spins from fire to prep table with barely a turn on the heel in his narrow galley kitchen, conducting that dance the entire evening, churning out plate after plate for a hungry crowd. Visible the moment you walk in the doors of Roger's Riverview Bistro, the chef in his red coat turns out five-star meals from that diminutive space. On the appliance just outside this den of culinary creation is a picture of a Belgian Tervuren — Heidi the Truffle Dog.

Stacey Walcheff trained Heidi to hunt for truffles for her sideline business, Pup Procured. "It's a snooty name for the snooty truffle," she says, with a laugh. She harvests the black truffle in the Cascades from Skagit to Snohomish. Walcheff is committed to Leave No Trace, filling in each hole Heidi creates. The truffles become the fresh-shaved topping on Chef Eydt's celebrated halibut dish. Order to-go and it will be the best meal you ever ate in a car, because it's highly unlikely you'll make it home before eating the entire thing, street-side.

Eydt's Northwest fare includes duck, steaks, clams, and lamb. The vegetables star, though. Diners happily dip their spoons into the bottom of the bowl beneath tender clams to spoon up the sauce of puréed leeks. Caprese salads pop with juice and vibrant flavors of tomatoes from Flying Tomato Farm, a 10-acre operation between Snohomish and Monroe.

"The tomatoes I get from this guy are better than anything you get from the stores," says Eydt, who personally connects with local farmers every week and holds an annual dinner party for all.

The local farmer's fare is "just better quality," he notes. Squash from Craven Farm. Lettuce from Radicle Roots. Eydt celebrates his farmers and local suppliers, including Bob's Corn, Roots & Shoots, Bright Ide Acres, and Skip Rock Distillers, who provide the raspberry liqueur in the bar's raspberry drop cocktail.

His sizable wait staff buzzes about with light banter in the relaxed atmosphere, serving coffee in French presses and delivering lap blankets to guests who might catch a chill on the deck overlooking the Snohomish River. The narrow restaurant, tucked tightly between an ice cream parlor and one of the city's plentiful antique stores, will exceed your expectations and likely become your new favorite restaurant. ♦

1011 1st St., Snohomish, WA 98290 | 360-563-2800
rogersriverview.com



Locally sourced vegetables shine in the Farm to Table meals provided by Chef Roger Eydt at Roger's Riverview Bistro.



Rack of Lamb is up for service at Roger's Riverview Bistro.

Order to-go and it will be the best meal you ever ate in a car, because it's highly unlikely you'll make it home before eating the entire thing, street-side.

Brent Garner | Hiatt Studios

Brent Garner | Hiatt Studios



Courtesy Heritage Restaurant | Bar



Heritage Restaurant | Bar chef/owner Breanna Beike serves up community along with expressive meals using fare from local farmers.

“Everybody here is part of the creative process. We hire people to work with us not for us. This is very much a family team setting.”

HERITAGE RESTAURANT | BAR

Gracious describes everything you need to know about Heritage Restaurant | Bar. It stems from the philosophy of chef/owner, Breanna Beike, who treats diners and staff like family, the food with reverence, and the community with care.

It’s a “really simple philosophy. I grew up with grandparents on an acre-plus garden. We canned and froze everything out of the garden. I live my life that way. It’s very, very easy to integrate that back to a kitchen. It’s how I grew up. It’s what’s in season. If we don’t grow it ourselves, who locally does?”

Open just three years, she partnered with winery owner and grape-growing pioneer Butch Milbrandt to showcase his two wine brands. Beike works with a collective of farmers, including Erik Goheen of Sound Vegetables, who shows up annually with a seed catalogue for Beike to choose from.

“It’s a commitment from me that I am buying that. It’s just a three-acre farm, but they grow year round,” she says. The meats at Heritage are sustainable and grass-fed. Shellfish only comes from Hama Hama on the Hood Canal and “is probably some of the best I have ever seen.” Farmer Tom Quigley calls

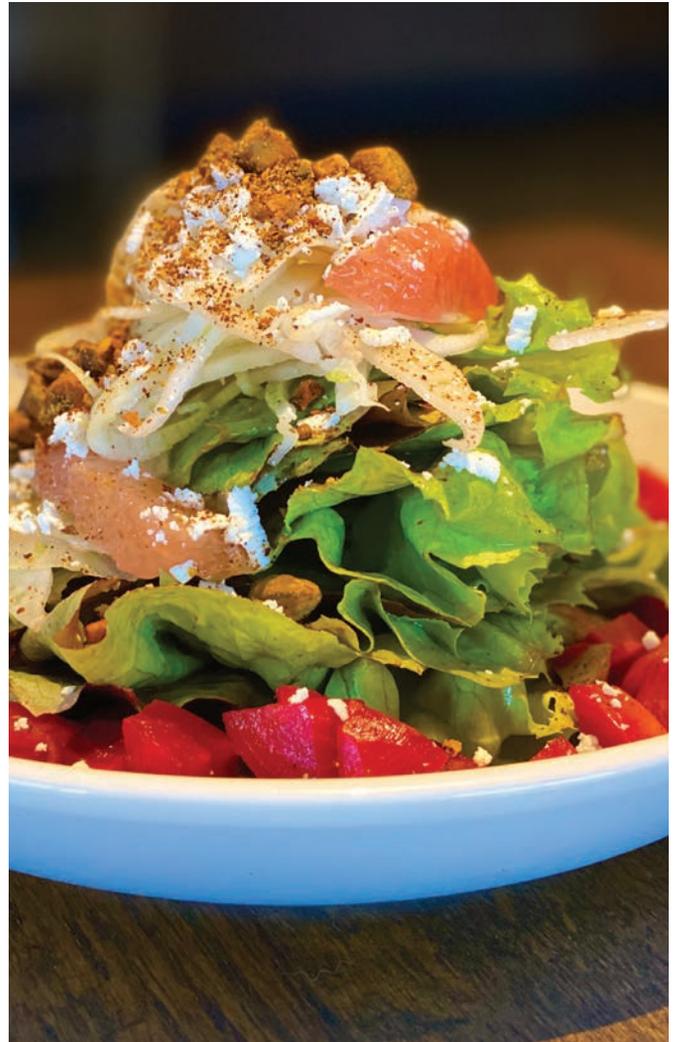
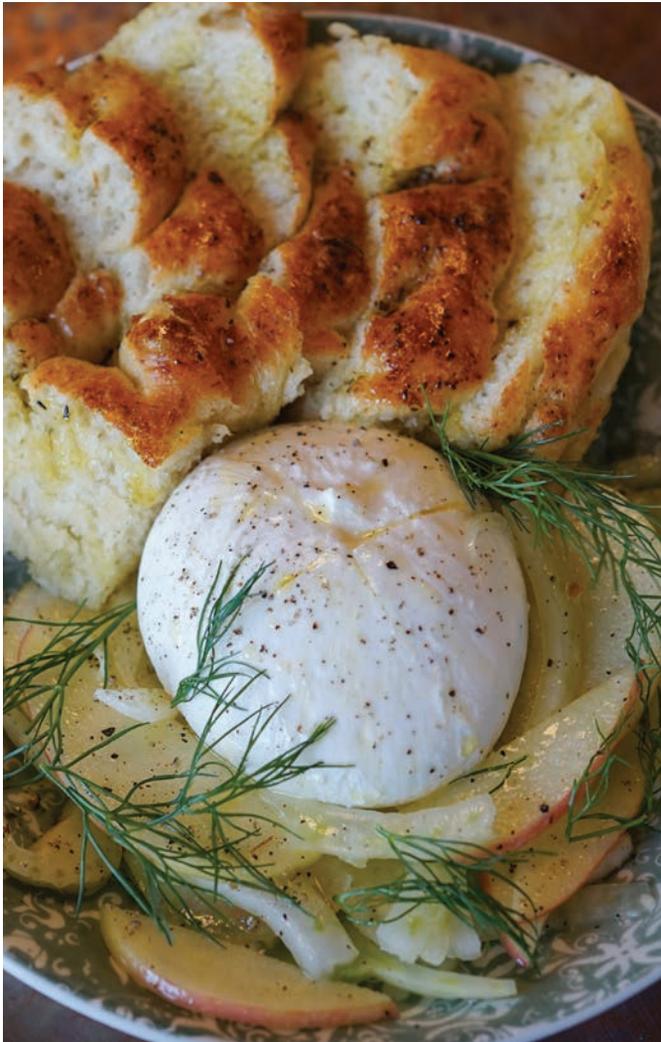
Beike to let her know what fresh-picked produce didn’t sell at the local market.

“What you got, Tom? I’ll take it all,” she will tell him. Then, Beike asks her kitchen team what they want to “play with.” “Everybody here is part of the creative process. We hire people to work with us not for us. This is very much a family team setting.”

Show up for the Dungeness crab hush puppies, slightly sweetened golden orbs that surprisingly pop with flavor dipped in the lemon-dill crème fraîche. Choose it as an appetizer to share or a savory dessert. Whatever you do, don’t order the burgers and hand-cut fries that deserve their own five-star review. You’ll find it difficult on your return visit to order anything else and that would be a shame. The beet salad is divine, with earthy, spiced pistachios and roasted beets, grapefruit, and thinly shaved fennel for a little sweetness, feta and honey oregano vinaigrette for contrast. It’s all stacked in delightful layers. Every bite is refreshing.

In fact, everything about Heritage is refreshing. ♦

14450 Redmond-Woodinville Rd.
NE, Ste. 101B, Woodinville, WA
98072 | 425-419-4760
HeritageWoodinville.com





Hand-tossed pizzas enter the blazing heat of the wood-fired oven at Fire & The Feast.

“We can honor everyone’s heritage and still make amazing Italian food...”

FIRE & THE FEAST

Shubert Ho, Edmonds restaurant empire magnate, is a Chinese heritage man who opened an Italian restaurant, mid-pandemic, on the day his late daughter was born, and in the location of the first restaurant (Epulo) that he worked as Executive Chef. The coincidences and ironies aren’t lost on Ho, who opened Fire & The Feast last November.

Ho first trained as a chef with Piatti, an Italian-inspired chain with a seasonally shifting menu. So an Italian restaurant as his latest venture was really just more full-circle serendipity. With Edmonds at the doorstep of the “ocean’s bounty, minutes from the closest vineyards and just hours from some of the best agricultural resources in the nation,” a seasonally inspired Italian restaurant wasn’t too far-fetched for Ho.

The menu is high-flying Italian fare, with hearty, handmade pastas

and fresh, inventive uses of local and seasonal ingredients. In the “pandemic pivot” every business owner speaks of, there were more pizzas ordered than there were locally made burrata with fennel fronds.

As dine-in seating opened, more pastas and salads sold, including Fettuccini Nero, a handmade squid ink fettuccine with pan-roasted and fried squid — perfect for Edmonds folks who jig for squid off the pier. The squid make a jet-black earthy pasta as elegant as it is rustic. Chef Carlos Wright also makes specials like local whole trout roasted with thyme and Meyer lemon, served with tomato, caper ragu, kalamata olives, and cipollini onion. It’s a traditional Italian dish, but typically made with Branzino.

“We really want to keep the menu as seasonal and as local as possible, inspired by Italian techniques and flavors,” Chef Wright says.

Wright works with True Leaves for microgreens, grown right in Edmonds, and relies on Charlie’s produce for local vegetables. For protein, EC Wilson Meat comes through with Snake River Farms Wagyu steaks, free-range chickens, and wild, sustainable seafood.

In case you’re wondering, Wright also is not Italian. His Mexican heritage came to play in creating the restaurant’s Cosmic Crisp Panzerotti. The Italian hand pie was inspired by the empanada of his youth.

“We can honor everyone’s heritage and still make amazing Italian food,” Wright says. ♦

**526 Main Street, Edmonds, WA
98020 | 425-967-3272
FireAndTheFeast.com**



(left) Your favorite Chinese food, c/o Panda Dim Sum...at Everett Farmers Market and all points beyond. Look for their food truck near you.

(above) Minister-farmer Hailey Abbey of Ananda Farm on Camano Island greets market-goers. Ananda Farm is a favorite at Camano Island, Snohomish, Stanwood, and Everett Farmers Markets.

Tastes like Home: Farmers markets bounce back

BY CAROL BANKS WEBER

The historic, 2020 COVID-19 pandemic — the first of its kind in this century — sent organizers, small, local farmers, artisans, and other vendors scrambling to salvage market season, somehow. Snohomish, Everett, and Edmonds led the way, reopening safely, closely following the Snohomish County Health District’s recommendations. They allotted extra time for seniors and other high-risk shoppers, implemented online pre-orders, spaced out vendors, masked up, and sanitized like crazy. Other markets followed suit. A few new ones even popped up (hello, Lake Stevens!), based on community demand.

The pandemic re-emphasized the importance of growing and supporting *locally*, as small, sustainable family farmers

expanded to include farmstands and online ordering to their growing repertoire, as well as partnering up with non-profits, like Farmer Frog, to meet a growing need for healthy, safe, direct access to produce. The general public, in turn, learned more about where their next meal *literally* comes from, through local connections between Farm to Table, like Eat Local First and Farmstand Local Foods.

This growing season promises a triumphant return of farmers markets and a renewed appreciation for all they provide. By no means is this a complete list. But it’s a great place to start.

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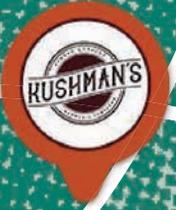
8911 Evergreen Way,
Everett, WA
(425) 512 - 0182

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

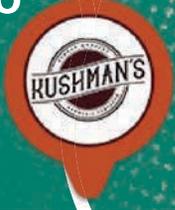
Cannabis can impair concentration, coordination, and judgment - do not drive or operate heavy machinery while under the influence of cannabis.

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Everett



Mukilteo



Lynnwood





Arlington Farmers Market

May 8-Sept. 25 (Saturdays), 10 a.m.-2 p.m. Locally-grown and produced food, locally-created art, jewelry, clothing, and treats. Legion Memorial Park, 114 N. Olympic Ave., downtown Arlington. Info: Stilly Valley Chamber of Commerce, Diane Krieg-market manager, ph. 360-659-5453, email info@stillyvalleychamber.com.

Edmonds Seasonal Market

May 1-Oct. 9 (Sat.), 9 a.m.-2 p.m. Hand-made, home-grown produce, flowers and plants, arts and crafts, and food from local, small family farms, artisans, and food processors. **Garden Market**, May 1-June 12, and **Summer Market**, June 19-Oct. 9, 5th & Bell St., downtown Edmonds. Edmonds Historical Museum runs both markets. Info: historicedmonds.org/summer-market, facebook.com/edmondsmuseumsummermarket, 425-774-0900.

Everett Farmers Market

May 9-Oct. 31 (Sun.), opens 10:30 a.m. for seniors and high-risk shoppers, 11 a.m.-3 p.m. for the general public, 2930 Wetmore Ave., downtown Everett. Enter at Hewitt & Wetmore or Pacific & Wetmore. Everett Farmers Market kicks off 28th season. No Wednesday Market, hopefully returning in 2022. Info: everettfarmersmarket.com, facebook.com/TheEverettFarmersMarket, 425-422-5656.

Lake Stevens Farmers Market

June 2-Sept. 29 (first Wed. in June to last Wed. in Sept.), 3 p.m.-7 p.m., North Cove Park and The Mill, 1808 Main St., downtown Lake Stevens. Second year by community demand. Info: lakestevensfarmersmarket.org, facebook.com/lakestevensfarmersmarket, 425-280-4150.

Marysville Farmers Market

Mid-April to end of Sept., 12 p.m.-5 p.m., Grocery Outlet Bargain Market, 9620-B State Ave. Last year, the market was held Fri. and Sat. Dates subject to change. Check Facebook [facebook.com/farmersatmarysvillemarket] for updates. Info: 425-422-8356, farmersmarketmarysville@gmail.com.

Monroe Farmers Market

May 26-Sept. 1 (Wed.), 2:30 p.m.-3 p.m. — high-risk and senior shoppers, 3 p.m.-7 p.m. — general public, Galaxy Theatres parking lot, 1 Galaxy Way, downtown Monroe. Third season. Info: facebook.com/monroewafarmers, 360-794-5488.



Lauren Sophia Anderson

(top) Olive Branch LLC, a Taste of Eden, found at Monroe, Snohomish, Lake Stevens, Lakewood, Gig Harbor, and Everett Farmers Markets.

(bottom) Grain Artisan Bakery goodness, available at Snohomish and Capitol Hill Farmers Markets, and owner Lauren Sophia Anderson's very own market bakery on 717 1st St., downtown Snohomish.



Radicle Roots Farm, a staple at the Snohomish Farmers Market.

The pandemic drove home the importance of supporting local farmers, farmstands, and the farmers markets they serve.

The Park Ridge Community Market

June 2-Aug. 25 (first Wed. in June-last Wed. in Aug.), 4 p.m.-8 p.m., Park Ridge Community Church, 3805 Maltby Rd., Bothell. Info: parkridgemarket.com, 425-481-8801.

Snohomish Farmers Market

May 6-Sept. 30 (first Thurs. in May-last Thurs. in Sept.), 3 p.m.-7 p.m. Snohomish Farmers Market celebrates 30th anniversary, back at the downtown location, corner of Cedar Ave. and Pearl St. Info: facebook.com/snohomishfarmersmarket, 425-280-4150, snohomishfarmersmarket@gmail.com.

Stanwood Farmers Market

June 4-Oct. 8 (first Fri. in June-second Fri. in Oct.), 2 p.m.-6 p.m., behind the police station, 8727 271st St. NW. Info: stanwoodfarmersmarket.org, 425-280-4150, info@stanwoodfarmersmarket.org.

Dates and locations subject to change. Check welcomemagsnoho.com and individual farmers market contacts for the latest. ♦



Colibrí Sweets' Alphonse and Emily Leopold dish up small batch, dairy-free ice cream flavors at Edmonds and Everett Farmers Markets, as well as their own pop-ups.



Homestead Honey beekeeper Lucien Thomas talks life-sustaining variety with a regular customer at the Everett Farmers Market.



Wanda McKay's original sauce, the catalyst for the company's launch, remains a Paunchy Elephant best-seller.

Eat and Drink the Paunchy Way

The McKay family's love and laughter infuse Paunchy Elephant's sauces and beverages

BY ERIKA OLSON

Tamyra McKay's mom Wanda asked her for help. Wanda was getting ready to retire from the Olympia School District, and thought it would be fun to figure out how to sell the bbq sauce that she'd been making for years.

"She had been wanting to sell her sauce at stores. All of the kids had gotten older, moved away, gotten jobs," Tamyra recalls. "She came to me and asked, why don't you take a break for a while and help me? And I thought, OK, I can do some research and figure out what's involved. Turns out, there's a lot involved," she says, laughing.

It took about five years from that initial conversation to eventually get a bottled product on a store shelf. Fast-forward to today: the company they

launched in 2011, called Paunchy Elephant, is a social purpose corporation operating from a commercial kitchen in Marysville.

"We had a hard time finding a commercial kitchen space. We eventually found a certified organic kitchen in Marysville that had been recently vacated, and the previous company left a bunch of equipment behind. The owner wanted to get the space rented, so we agreed to take the space as is, and spent a lot of nights and weekends making improvements. We're still in that space today," McKay explains.

Marysville is known for its Strawberry Festival; in a fun coincidence, the McKays are originally from a small



(top right) Love and purpose are at the center of the McKay family business.

(bottom) Lemonades are tart and fruity. The blackberry lemonade calls to mind a hot August Pacific Northwest afternoon.



town in Louisiana, called Ponchatoula, also known for its strawberry festival. So when they found kitchen space in Marysville, it seemed meant to be. “My mom said, I think it’s a sign!” McKay recalls, laughing.

Paunchy Elephant’s premium iced teas, fruit-infused lemonades, and sauces are sold online and through retail locations across Puget Sound. Sustainability is a consideration from start to finish. Ingredients are certified organic and fair trade. No additives, preservatives, artificial flavors, or colors are used. Everything’s packaged in glass bottles and labels are printed with water-based ink. Excess produce is donated and food waste is composted.

Wanda McKay’s original sauce, the catalyst for the company’s launch, remains one of Paunchy Elephant’s best-selling items. It’s a thick, sweet, tomato-based sauce with a distinct tang. Ginger, allspice, and cloves add warmth to the gluten-free version.

“We hope people feel fulfilled when they purchase our products – full and happy...”



"Our product tastes good, the packaging looks nice, but also, you know we're doing good things with the money you spend."

Choose from sweetened or unsweetened teas – all refreshing, balanced, straightforward flavors. The herbal vanilla rooibos, for example, is sweet but not syrupy. Lemonades are tart and fruity – clearly fresh lemon juice, not lemon flavoring – with that elusive “sweet, but not too sweet” delivery. The blackberry lemonade calls to mind a hot August Pacific Northwest afternoon.

Love and purpose are at the center of the business.

It's family owned and operated, with Tamyra and her mom, Wanda, taking the lead, and her siblings and dad involved, too. As they say on their website, Paunchy Elephant “aims to pass forward the love and laughter our family enjoys when spending time together over meals.” The whimsical little elephant in the logo is a nod to McKay's parents, who have collected elephant artwork for years. In Western cultures and in feng shui, the trunk-up pose is considered good luck.

“It's kind of a visual of our family. I wanted to make it playful,” McKay says. “I came up with the idea of making him portly, if you will. Kind of a fat, brightly-colored elephant that would stand out on a shelf when people saw it.”

And the McKays wanted to pair that playful look with some serious topics, like sustainability and social responsibility.

“When you buy something, you want to think that the money you're spending with that company – that you're

trusting them with – that they're taking that money and paying people fairly. That they're responsibly handling any kind of waste that they're producing. A lot of times, unfortunately that's just not the case. Our product tastes good, the packaging looks nice, but also, you know we're doing good things with the money you spend,” McKay explains.

Paunchy Elephant is investing back into the environment and community.

“We're just really trying to be more part of the community that we work in, rather than just taking up space and making money for our own gain,” McKay says. “We hope people feel fulfilled when they purchase our products – full and happy with what they're consuming, and also feeling good about supporting a business that's paying fair wages, composting, and donating to good causes.”

Paunchy Elephant products can be ordered online at PaunchyElephant.com or found in retail locations, including Made in Washington's Pike Place location (sauce and beverages), Bellevue and Lynnwood locations (sauce only); QFC's Kirkland Urban location; Issaquah Coffee Company; Rubinstein Bagels in Seattle; Boon Boona Café in Renton; Pickled and Preserved in Burien; and Tacoma Boys in Tacoma. ♦

Paunchy Elephant

"aims to pass forward the love and laughter our family enjoys when spending time together over meals."

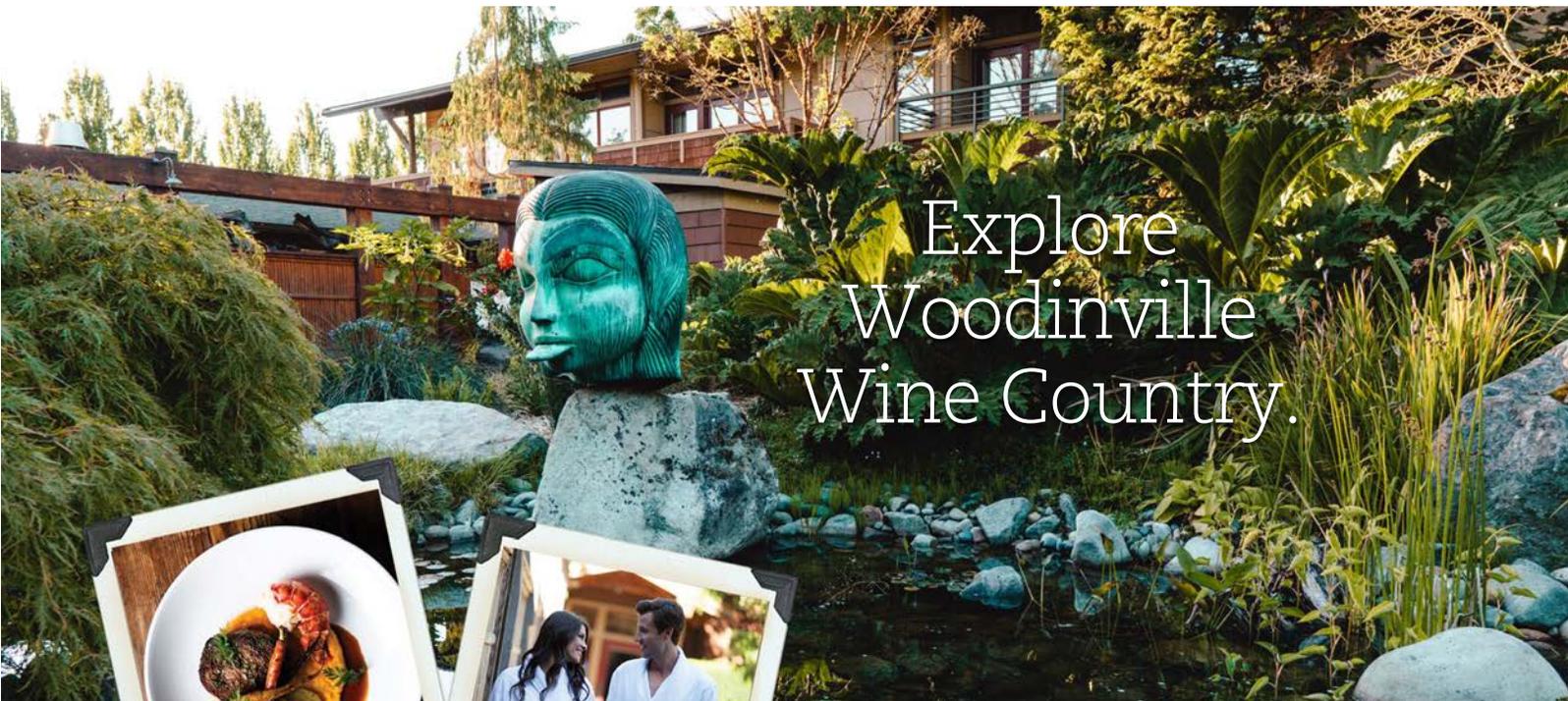


Plan your stay at Willows Lodge, the Northwest getaway you've been seeking, in the heart of Woodinville Wine Country

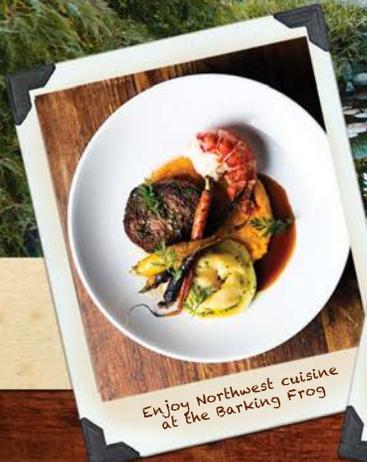
Located on five beautifully landscaped acres bordering the Sammamish River, Willows Lodge is a comfortable, luxurious haven, where you can rejuvenate your body, mind and spirit. Nestle into your personal sanctuary; every guest room and suite has a stone-trimmed gas fireplace and

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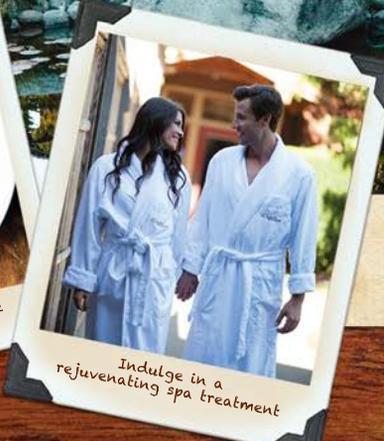
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With over 130 wineries from across the state, Woodinville is the beating heart of Washington wine. It's where legendary producers and new upstarts trade tips while lending each other a hand in the cellar. It's where wine staff and visitors from around 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.

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Changing the Way We Move

Snohomish County plays a huge part in going green

BY BRYAN CORLISS

In the 21st century, we take for granted our ability to eat fresh tropical produce in mid-winter, thanks to air freight. Our morning commutes can cover distances that our ancestors would have considered overnight trips on horseback. The West wasn't truly settled until steam trains burning coal and wood cut the travel time across the plains from six months to 10 days.

But this revolution has come with a price. Today, transportation accounts for 28 percent of the greenhouse gases Americans pump into the atmosphere each year — and the absolute amount of it has doubled over the past three decades.

If we're going to slow and eventually reverse the effects of climate change on our planet, we need to start by changing the ways we move people and goods across it.

Snohomish County companies, agencies, and businesses are all playing a part in this transition.

PLANES

In the 20th century, Snohomish County became the home of Boeing's 747 — the jet that opened air travel to the masses.

In the 21st century, two closely intertwined start-up companies are leading a new aerospace revolution: zero-emission, battery-powered flight.

Earlier this year, mechanics at Eviation in Arlington began assembling the first production model of Alice, a nine-passenger commuter plane. Down the road in Everett, a different team of workers assembled the three 375-horsepower electric motors that will spin the propellers that will push Alice through the sky.

Their goal is to have the first Alices ready to start flight-testing this summer, says Roei Ganzarski, who is chairman of Eviation and CEO of magniX. "What an exciting year 2021 is going to be."



Courtesy magniX

(left) Roi Ganzarski, who is CEO of magniX and chairman of Eviation, says the companies picked Snohomish County because "we really wanted to choose a location that was akin to and supportive of a start-up in aviation." (right) Eviation's nine-seat Alice made its debut at the 2019 Paris Air Show.

Eviation and magniX are two of the newest members of the Snohomish County aerospace cluster.

Eviation was founded in 2015 in Israel, while magniX got its start in 2009 in Australia. The companies share a majority owner in the Clermont Group, a Singapore-based industrial conglomerate.

Despite their global roots, when it came time to establish a permanent home, Ganzarski says the companies needed to be in a place where aircraft manufacturing is a way of life: here in Puget Sound.

"It's the ecosystem that Boeing has created around it — all the suppliers and the academics and the technical colleges," he says. "We really wanted to choose a location that was akin to and supportive of a start-up in aviation."

Ganzarski says the company settled on Arlington largely because it was far enough away from Seattle's metro core to be affordable, yet close enough to the city that Eviation could recruit from the already-considerable central Puget Sound labor force.

Having close access to Paine Field and its scheduled air service is a big plus for customers flying in to do business with both companies. And having the two companies close to each other means that airlines shopping for electric planes can visit an engine supplier and an aircraft assembler in the same morning.

With Alice, the Eviation-magniX partnership is aiming to create an all-electric commuter aircraft to fly what the industry calls "the middle mile" — trips of 500 nautical miles (or 575 statute miles) or less. Think of flights from Washington, D.C., to Atlanta, or Portland to San Francisco or Paris to London — round trip.

Alice will be cheaper to operate than similarly sized carbon-powered planes, Ganzarski says. It's powered by electricity, which is cheaper than the kerosene most aircraft burn in flight. And since electric motors have fewer moving parts, Alice will have lower maintenance costs.



magniX has successfully tested its battery-powered motors by retrofitting them into planes like this Cessna Caravan.

While electric planes are certainly capable of flying these kinds of trips, it will be decades before we see 737-sized electric planes rolling out of Boeing-sized factories, industry analysts predict.

That said, “It could certainly have a role in smaller aircraft,” says Kevin Michaels, with AeroDynamic Advisory in Michigan. “Certainly in commuter aircraft.”

And if electric aircraft manufacturing is going to succeed anywhere, it will probably be here in the Northwest, according to oft-quoted Teal Group analyst Richard Aboulafia.

“It does seem that that combination of entrepreneurialism and engineering and background in aviation is there,” he says. “There will be opportunities for the Pacific Northwest to lead the way.”

TRAINS

Before automobiles and highways linked our communities together, trains efficiently carried people and goods between the towns that line Puget Sound. Sound Transit is working to bring some of that back.

By 2024, commuters will be able to take a train from Lynnwood to Seattle, says John Gallagher, a spokesman for the agency.

Sound Transit broke ground on the Lynnwood extension in September 2019, and by the end of 2020, work was already more

than 25 percent complete, he says. “It’s moving along at a pretty amazing pace.”

Earlier this year, work was completed to move the rail line over I-5 near Mountlake Terrace. Construction is also underway on three new parking garages — one in Lynnwood, two in Shoreline — that will allow 1,500 commuters to park their cars and ride the train in.

AUTOMOBILES

Industry experts say that 2021 is going to be the year that electric cars move into the fast lane.

Washington state was the No. 3 U.S. market for sales of battery-powered and hybrid-electric vehicles in 2018 (the most-recent year for which data is available).

Hybrid and electric vehicles remain a small fraction of new car sales; they’ll account for about 3 percent of all cars and trucks sold this year, according to industry analysts.

But the sales numbers are poised to surge: In 2021, auto sales in general are expected to recover, as the overall economy improves, post-Covid. In addition, automakers have released new hybrids and fully-electric models that have expanded available vehicle types beyond Teslas and Priuses to a full range of luxury sports cars, off-road vehicles, pickup trucks, and family SUVs.



Courtesy Mullen Technologies

Quanto Dragonfly K50 made by Mullen Technologies of California.

“There’s a pent-up demand for electric vehicles,” Sam Jaffe, managing director of Cairn Energy Research Advisors, told CNBC. “The European automakers and Tesla are all adding capacity and that will really have an impact.”

Jaffe and other analysts project between 1.3 million and 1.5 million electric and hybrid vehicles will be sold this year worldwide, about a third of them in the U.S. But a lot depends on the post-Covid recovery. “Consumer confidence is key,” he says.

Some of the top new hybrid and fully electric cars for 2021:

BMW i3 – The i3 is a German car whose lightweight, carbon-fiber body panels come from a plant in Moses Lake. The compact four-seater has been on the market for four years, and got a design refresh for 2021, along with a sportier trim model, the i3S, which got BMW’s Dynamic Traction Control system for better handling.

The i3 and i3S are fully electric, but both come with an optional “range extender” — a gas-powered, two-stroke generator that provides additional battery charge while you drive.

Starting price for the i3 is about \$44,000 and about \$48,000 for the i3S before tax credits.

FORD F-150 HYBRID – Ford this year is out with a hybrid version of North America’s best-selling pickup, the F-150, and it’s getting rave reviews. “It’s the first hybrid pickup I’d buy with my own money,” says CNET’s Chris Paukert.

The hybrid actually has more horsepower and torque than any of Ford’s carbon-powered F-150s, and at 24 mpg (city and highway), the four-wheel-drive version outperforms similarly-sized rear-wheel Chevys, Rams, and Toyotas for gas mileage.

Given the fuel savings and the sheer volume of F-150s sold (900,000 in 2019), the hybrid F-150 could do more to reduce carbon emissions than any other vehicle, including Tesla, Paukert says.

It has a recommended sticker price around \$33,000, not including potential tax breaks.

GMC HUMMER EV – It won’t be out until 2022, but already demand is so high that the initial production run sold out in 10 minutes, according to CNET.

The Hummer EV will be a 1,000-horsepower all-electric “super truck” that will sell from \$80,000 to \$113,000, depending on trim level and options. For that money, owners will get an off-road-capable vehicle that will do zero-to-60 in three seconds, with up to 350 miles of range on a single charge.

HYUNDAI – OK, so maybe you don’t need a 1,000-horsepower rig for your daily driver. Hyundai may have you covered. The Korean automaker is in the market with a full range of alternative-fuel vehicles, with hybrid, plug-in hybrid, all-electric, and even a hydrogen fuel cell offering:

The Ioniq hybrid is a four-door sedan that boasts up to 59 mpg on the highway. The Ioniq also comes in a plug-in hybrid version that allows you to charge the car in



(left) 2022 GMC Hummer EV - 1,000 horsepower all-electric "super truck." (right) The 2021 Hyundai Nexo runs on hydrogen.

your garage overnight and drive 29 miles before you use any gasoline. And Hyundai offers an all-electric Ioniq with a range of 170 miles. Manufacturer's suggested retail price ranges from \$23,000 for the hybrid to \$33,000 for the all-electric version.

The Sonata hybrid — a new take on Hyundai's flagship sedan — comes with a rooftop solar panel that will help recharge the batteries. It boasts 54 mpg on the highway and retails for about \$28,000.

The Kona electric SUV has enough horsepower (201) to get you up a Forest Service road and a range of 258 miles. It sells for about \$37,000.

And the 2021 Nexo fuel cell, which runs on hydrogen, claims the best range of any available hydrogen-powered vehicle on the market today at 380 miles. The crossover has an MSRP around \$59,000, potential tax breaks not included.

TOYOTA RAV4 PRIME - What's the best-selling plug-in hybrid car in America? If you said the Rav4, take an e-powered victory lap. Car enthusiasts are even more excited about the newest offering, the Rav4 Prime, a plug-in hybrid. *Car and Driver* reports that it compares

to Toyota's Supra and Camry for performance, with a 302-horsepower motor and a range of 42 miles on electric power. Plus, "masculine curb appeal," if you're looking for a family car that dad looks cool driving.

MSRP, about \$39,000.

QIANTO DRAGONFLY K50 - The Dragonfly K50 is a Chinese-designed two-seater, luxury sports car that Mullen Technologies of California proposes to assemble in the U.S., potentially at a proposed 1.3-million-sq.-ft. factory near Spokane.

Officials in Spokane say they remain in talks with Mullen, which is raising capital to build the proposed plant, which has created some buzz East of the Mountains.

The K50 itself caused a lot of buzz when Mullen brought it to the 2019 New York Auto Show. It's fully electric, with a range of between 150 and 200 miles, and rated to go from zero-to-60 in 4.2 seconds, with top speeds of 125 mph.

As of January 2021, Mullen was taking \$1,000 deposits on a limited number of K50s, which carry a \$125,000 sticker price. ♦



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Port of Everett Cleans Up

Winning awards, creating jobs, and ensuring a clean and safe environment for generations to come

BY BRYAN CORLISS

Local government agencies in Snohomish County are emerging as leaders in the effort to show that good environmental stewardship can be good for the local economy as well.

In the past 18 months, both the Port of Everett and Snohomish County have been honored by industry groups and environmental activists for projects that have created jobs — and good environmental outcomes.

“We can have it both ways,” says County Executive Dave Somers, as he announced his Dream Greener program in 2017. “A dynamic Paine Field generating jobs for our region, and a clean environment.”

EXTRAORDINARY ACHIEVEMENT

The Port of Everett’s long-running effort to clean up and redevelop the old Weyerhaeuser mill on the banks of the Snohomish River has been honored by the

Washington Public Ports Association as an “extraordinary achievement.”

In January, the Port Association named Everett’s port the winner of its 2020 Job Creator of the Year Award.

“Creating jobs for community prosperity is at the heart of public ports’ missions, and the Port of Everett provided exemplary planning, strategy, and leadership to create long-term job growth for Everett,” the association said as it announced the award.

It is one of three awards that the port district received in 2020 for projects that tie environmental clean-up to job creation. Along with the award from the state Ports Association:

- In October, the International Economic Development Council honored the port with its Excellence in Economic Development Award for redeveloping and reusing the old mill site.

- In September, the American Association of Port Authorities honored the port with an Award of Distinction for funding a scientific study on whether contaminants found offshore near the port’s marina were building up in the tissues of clams and worms found in the seabed.

Environmental protection and ensuring Everett residents have access to the city’s waterfront are key components of the port district’s strategic plan, CEO Lisa Lefeber says.

“A lot of our property, over half, is dedicated to public access and environmental protection,” she says. “We integrate environmental stewardship and public access into everything we build.”

DOWN BY THE RIVERSIDE

Over the past two decades, the port has invested more than \$33 million in projects to clean up 215 acres of port-owned property, and it plans to double its environmental cleanup efforts over the next few years.

It isn’t always easy. According to the Washington Public Ports Association, “environmental stewardship is important” to all port districts, but “because of their industrial legacies, many ports face significant challenges in ensuring their properties and industries are clean and safe for future generations.”

The Riverside Business Park is a prime example. For nearly 70 years, contaminants had piled up at the site, both from Weyerhaeuser’s operations and from a former ASARCO smelter that had closed in 1912 after spreading dangerous levels of arsenic and lead that remained a century later.

To clean it up required removing contaminated soil and replacing it with thousands of cubic yards of clean material and planting native vegetation along the river’s shore. The port made the additional effort to raise the site by 3 to 5 feet, which took it out of the river’s floodplain and took into account future sea level rise.

The project created homes for businesses that employ more than 600 people, including aerospace supplier Safran, shipping companies Motor Trucks International, FedEx Freight and Amazon, Canteen and Republic Services. More companies are being recruited, and the port projects more than 800 people will work at Riverside when it’s fully built-out.



Nestled on the Waterfront at the Port of Everett, Bluewater Organic Distilling’s flagship location is home to the distillery, tasting room and retail store, award-winning craft cocktail bar + fresh bistro and private event venue. Inspired by the Pacific Northwest, our dishes and cocktails are built from scratch with local and house-made ingredients. Our menus feature the finest, sustainable seafood and fresh seasonal produce!



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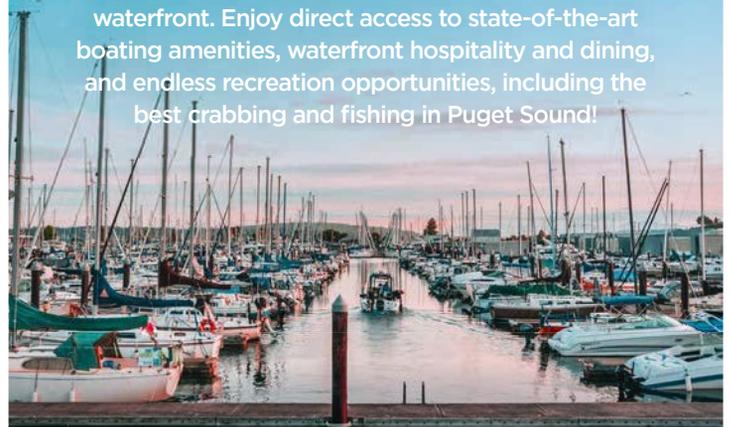
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Riverside Business Park houses businesses that will ultimately employ more than 800 people.

DREDGING UP FACTS

The American Association of Port Authorities award honored the effort the Port of Everett made to determine whether it could safely dredge away the silt accumulating around its central waterfront marina.

The issue was this: In 2010, the area around the Everett Marina was overdue for dredging and beginning to silt up. At the same time, the state of Washington put new restrictions on how materials dredged up from a seabed can be disposed of if there are toxins in it.

And testing around the marina did in fact find a toxin: dioxin — a common pollutant stemming from chlorine bleaching of paper, which used to occur at mills along the Everett waterfront.

Now, dioxin in the environment is a serious problem, because dioxins that

enter the food chain through fish and shellfish can cause cancer in humans, and have been linked to reproductive, developmental, and immune system disorders as well.

But the state's restriction on disposing of dredging spoils also was a problem for the port. The state requires contaminated dredging spoils to be disposed of on dry land, which costs more than the port district could afford.

And without dredging, the marina was going to silt in, making it unusable. This, in turn, would sink plans for the \$500 million Waterfront Place development on the Everett waterfront.

The port's solution was to spend \$260,000 on a first-of-its-kind environmental study, which ultimately proved that the level of the dioxin in the silt around the marina is so low

that it poses no risk to human health or the environment. That convinced state authorities to issue the port a permit to dredge 160,000 cubic yards of silt and dispose of it nearby in Port Gardner Bay.

This saved the port approximately \$35 million over a 10-year period, and arguably kept the Port of Everett in the recreational boating business, port officials say.

And, crucially, keeping the marina going allowed the Waterfront Place development to continue, port officials add. "The economic development and recreational opportunities created by the Marina and Waterfront Place ... would not be possible without an economical method of maintenance dredging and dredge material disposal."



Courtesy Propeller Airports

Designed with an emphasis on sustainability, Paine Field Regional Airport was voted "Best Regional Airport in the World 2019."

SALMON SAFE AIRSPACE

Paine Field is one of only three airports in North America to be certified Salmon Safe by the Oregon-based Salmon-Safe Partner Network.

The terminal at Paine Field was designed from the start to include an emphasis on sustainability — the building was constructed in part with beetle-killed wood from Northwest forests that otherwise would have been destroyed.

But the salmon-safe designation applies more to the 1,250 acres that surround the airport. An independent panel of experts judged that Snohomish County — which owns the air field and surrounding land — is doing its part to preserve and enhance water quality on the site.

The creation of the Narbeck Wetland Sanctuary — Washington's first wetland mitigation bank — was a major factor in the certification. The county created the sanctuary in the 1990s, which created nearly 43 acres of natural space in the midst of one of the heavily industrialized areas in Washington state.

However, the experts also cited the county's extensive stormwater management system, which includes 800 catch basins, along with ponds, wetlands, bioswales, and stormwater

detention vaults — plus 14 oil/water separators and a similar number of flow-control weirs.

The airport also has been working for years to reduce oil drips in parking lots around the site, and has been successful in reducing 99 percent of the zinc leaching off hangar roofs into stormwater runoff. All runoff is treated before it heads into Puget Sound.

"We're ensuring that all that water is treated and clean and salmon-safe," County Executive Dave Somers says. "So that's a huge accomplishment, to have our major economic engine and wonderful facility also be environmentally sustainable and safe for the salmon."

Clean water is essential to restoring salmon runs and to improving living conditions for Puget Sound's resident orca population, according to Ellen Southard, who is Salmon-Safe's manager for Puget Sound.

"Healthy fisheries are not only critical to orca survival, but also the region's economic health," she said in a statement. Commercial fishing supports about 200,000 Washington state jobs, Southard added. "So when Paine Field invited us to get involved, it really made a lot of sense." ♦

Cascade Loop's Many Wonders Begin & End in Seattle NorthCountry

The Cascade Loop, a National Scenic Byway, bundles these experiences into an unforgettable road trip

BY RICHARD PORTER FOR SEATTLE NORTHCOUNTRY

There are few places where a thrill-seeking traveler can journey in one day, from foggy islands up through lush farmland and river valleys, before ascending snowy peaks.

Some people think Washington State is only rain and conifers. They're partly right. The Evergreen state is a buffet of microclimates, microcultures, and more: home to waterfalls, taco trucks, mill town taverns, forest road turnoffs, and roadside chapels.

The Cascade Loop, a National Scenic Byway, bundles these experiences into an unforgettable road trip.

For the shutterbug, the Loop is a 440-mile series of photo-ops. For the gourmand, it's a variety of terroirs and farm foods to please the palate. Nature lovers will likely spot eagles, deer, or wild antelope. Coffee fanatics won't be disappointed.

The Cascade Loop is a self-contained road trip that starts and ends in Seattle NorthCountry. When you go (and you must go), here's what you can't miss in our neck of the woods.





Mukilteo Ferry. Courtesy Seattle NorthCountry.



(top) Night sky with mountains. Mark Klein Photography. (bottom) Downtown Monroe. Courtesy Cascade Loop Association.



Craft cocktails in Everett. Courtesy Seattle NorthCountry.

MUKILTEO

Washington State Ferries are iconic. Locals ride them for fun for a glimpse of floating islands in the Salish Sea. Stop at Ivar's Mukilteo Landing walk-up counter for crispy cod and a bread bowl of steaming chowder.

EVERETT

If you have time in your itinerary for a detour, Everett is worth a side-jant. This old mill city is filled with world-class tattoo parlors, murals, organic eats... and, honestly, some weird things you'll just have to discover for yourself. The Funko flagship store draws pop-culture fans by the droves downtown.

MONROE AND BEYOND

Pull off Highway 2 into old Monroe to search out one of the taco trucks that line Main Street — your stomach will thank you.

Get a coffee refuel and a selfie with a larger-than-life Bigfoot statute at Espresso Chalet, just off the road outside of Index. If you're traveling at night, pull off and kill the engine for stargazing. The lack of light pollution in the upper Skykomish River Valley will reveal constellations you've likely never seen before.

And so, at Stevens Pass, you reach the terminus of our segment of the Cascade Loop. But the National Scenic Byway rolls on, bringing you out to orchards and deserts, and back through the North Cascades National Park to the islands of the Salish Sea once more.

Keep your eyes peeled. Hydrate. Pack extra snacks. Take detours. Get extra fries. And have fun out there — all of this is available in one fantastic trajectory. ♦



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From sumptuous culinary artistry to traditional open fire pit cooking, Tulalip Resort Casino showcases some of the best Seattle area restaurants. Exceptional dining options range from casual bites

to sophisticated cuisine. With multiple restaurants to choose from, enjoy a variety of incredible dining experiences. Blackfish Wild Salmon Grill & Bar features traditional tribal cooking techniques, such as salmon roasted over an open fire pit with ironwood sticks and a *Wine Spectator* award-winning selection of wines, while Journeys East features dishes from Japan, Thailand, China, Korea, and Vietnam. Also, enjoy stone-fired artisan pizzas at Blazing Paddles, classic dishes at Cedars Café, or a quick meal at Canoes Carvery.

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For more information, visit TulalipCasino.com or call 866-716-7162.



The Clean Energy Center is up, the Vehicle-to-Grid (V2G) EV chargers are installed, the Community Solar array is in the background, and the PUD Arlington Microgrid will be ready to operate in June.

Snohomish County PUD

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COUNTY PUBLIC
UTILITY DISTRICT

It's an incredible time to be your publicly owned utility. Over the past year, we've come together to support each other through the COVID-19 pandemic. Day and night, our crews have been out in rain, snow, ice, and wind to keep power and water coming to our more than 360,000 customers in Snohomish County and Camano Island. We couldn't do what we do without your support.

So, as we look ahead to tomorrow, we do it with your needs and dreams, and the needs and dreams of future generations in mind. Over the past five years, the PUD's fuel mix has included on average more than 98 percent clean resources. The Bonneville Power Administration (BPA) and the federally owned Columbia River Power System were created with the belief that significant investments in infrastructure could serve Pacific Northwest families for generations. We are a beneficiary of that vision today as BPA's largest customer. BPA supplies approximately 80 to 85 percent of our power. And the bulk of that power is clean hydroelectric power.

We know that to reach our goal of providing 100 percent clean power to our customers, we must be innovative. The PUD has invested in a variety of renewable energy projects ranging from our Jackson Hydro Project in the Sultan River Basin to our partnership with Qualco Energy's biogas project just south of Monroe. One project that will be coming online this year is our Arlington Microgrid. The Arlington Microgrid is designed and sized to provide power to the PUD's Arlington Community Office during an outage that could be caused by a windstorm or major earthquake. When the microgrid



The Arlington Microgrid site includes a Community Solar array with 1,620 panels that provides enough energy to power about 60 homes.

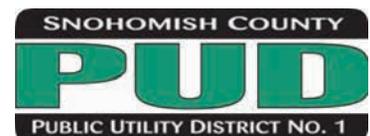
isn't acting like a giant solar-powered emergency generator, it will help to pay for itself by providing renewable energy integration and grid support.

As part of the microgrid, the PUD created its Community Solar program at the site. Community Solar programs make it easier for all customers to benefit from solar energy by leasing or purchasing shares of solar output at a community site without needing a sunny roof or funding for their own solar panels.

One of the other major steps to help us get to a more sustainable future is our Connect Up project. With the deployment of new metering technology and infrastructure, Connect Up promises to be a cornerstone for enabling extraordinary capabilities for both our customers to better manage their energy use and potentially lower their bills, and for us, the PUD, to offer better rate schedules, demand response options, improve integration of the distributed energy resources (such as roof-top solar and EVs), and improve reliability. Watch for more information on this project in coming months.

The PUD will continue to make renewable technology more accessible to all customers. Incentives are available for eligible electric vehicle chargers and energy-efficiency home improvements. Resources are also available for commercial and industrial projects. Together, we can continue to invest in, and achieve, a sustainable future. For more information on our program offerings, visit snopud.com. ♦

Community Solar programs make it easier for all customers to benefit from solar energy by leasing or purchasing shares of solar output...





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Over 30,000 men and women regrow their hair with the breakthrough one day Advanced FUE treatment from Advanced Hair

It's a simple one day treatment, hair starts to grow in the very next day and people are coming from all over the world to receive it. It's called the Advanced FUE treatment offered by Advanced Hair Restoration. That's right, in just one day, years or even decades of hair loss are replaced with your own natural hair. Located in downtown Bellevue, Advanced Hair's state of the art facilities is home to the Northwest's leading team and technology in hair restoration. Men and women across all ages can address thinning hair, bald spots, receding hairlines, and nearly all patterns of hair loss. Their clients report that receiving the treatment is virtually pain free and the results are profoundly life changing. A full head of hair improves confidence and many share that they have more energy once their new hair begins to grow in.

What's the catch? You can't wait until it's too late. Many men and women wait too long hoping that pills, lotions and other options will work for them. Unfortunately, these often come with unwanted side effects and they rarely deliver the impactful results desperately desired. Advanced Hair is the favored option that guarantees your new hair will grow. In fact, your new hair begins growing the very next day following the treatment.

Advanced Hair is currently offering **free video** or **in person consultations** to determine if you are a candidate. You will find comfort in their exceptional standards of safety and care, which go above the CDC guidelines.

Whether you have been balding for years, or just started losing hair as a result of current circumstances, there has never been a better time than now to address your needs with Advanced Hair Restoration in Bellevue.

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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.



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.

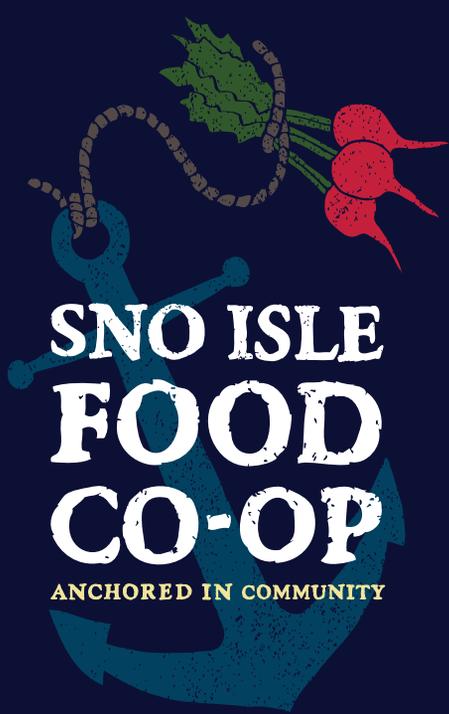
You can come see our beautiful 10,000 sq ft showroom that is designed to inspire. From the eclectic combination of designer furniture to the one of a kind re-inspired vintage pieces, we encourage you to take your time and explore.

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!



Courtesy Sno-Isle Food Co-op



Avocado Quinoa Salad

Ingredients:

- 1 c. quinoa
- 1 tsp. salt
- 1 tsp. turmeric
- 1 large head cauliflower
- 1 small onion
- 1 tsp. curry powder
- 3 tbsp. safflower oil
- 1 can (15 oz.) chickpeas
- ¼ lb. spinach

Dressing:

- 1 avocado
- ½ a bunch cilantro
- ¼ c. lemon juice
- ½ c. filtered water
- 1 tbsp. agave
- 1 ½ tsp. cumin
- 1 ½ tsp. salt
- ½ c. safflower oil

Directions:

Preheat oven to 450°F.

Cook quinoa with salt and cool completely. Fluff with a fork in measuring cup before using.

Toss prepped vegetables with safflower oil and seasonings onto a single layer on two large sheet pans lined with parchment.

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Roast veggies for 20 minutes or until tender and brown.

Cool completely.

To make dressing:

Blend ingredients in a food processor or blender. Dressing should be completely smooth. Add water as needed to thin.

To compose:

Layer quinoa, spinach, and roasted vegetables. Drizzle dressing as desired.

Enjoy!

See more inspiring recipes at welcomemagsnoho.com.

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Hibulb Cultural Center

Over 300 ancient artifacts on display

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CULTURAL CENTER

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

The Hibulb Cultural Center and Natural History Preserve serves to share the rich culture of the Tulalip people. Our mission is to revive, restore, protect, interpret, collect, and enhance the

history, traditional cultural values, and spiritual beliefs of the Tulalip Tribes, who are the successors in interest to the Snohomish, Snoqualmie, and Skykomish tribes and other tribes and bands signatory to the Treaty of Point Elliot. We are dedicated to those who have gone home before us and those who have remained to keep the fires burning.

Interactive displays introduce you to the legacy of the Tulalip people by giving you a historic perspective of the bands that make up the Tulalip Tribes. Whether you choose a self-guided or group tour, you will have the opportunity to experience the journey of the Tulalip people. You will learn

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



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.



Photo Courtesy LMN Architects — photo by Benjamin Benschneider

Between Sea & Sky

Native American art enlivens new Mukilteo Ferry Terminal

BY ARNIE HAMMERMAN

Washington State's new multimodal Ferry Terminal in Mukilteo opened at the end of December. This brand-new facility on the shores of Possession Sound is Washington's first new ferry terminal in 40 years.

Located a short distance from the previous terminal, this state-of-the-art terminal weaves history throughout the modern, sustainable building techniques. The design and adornments honor the rich Native American heritage of the area.

The terminal itself follows the format of native longhouses used by the Coast Salish people throughout Puget Sound. The waiting area for passengers

resembles the open gathering areas of these longhouses and features views of the water and mountains, including snow-capped Mount Baker in the distance.

The peninsula from which the ferry runs is an important historical area, as the Point Elliott Treaty was signed along this same Mukilteo shoreline in 1855.

Original Native American artwork is featured throughout the new terminal, including a shiny black 26-foot canoe that was built in the traditional style, and hangs from the ceiling. Native spindle whorls, made of metal and painted in brilliant red and black, cap each end of the building. An intricate, wooden

carved spindle whorl highlights one end of the waiting area, with woven baskets and smaller carvings on the other side. The backside of the elevator shaft depicts orcas swimming through a kelp forest, hunting salmon in shiny colored glass that welcomes visitors from the sea. A pair of 20-foot-tall native figures on the toll plaza welcome visitors from the land side, too.

Historical signs throughout the site are written in both English and Lushootseed, the Native American language of the region that was nearly lost, and explain the history of the area and its native culture.



Photo Courtesy LMN Architects — photo by Benjamin Benschneider

The new terminal is built using sustainable architecture and construction. Built to LEED (Leadership in Energy & Environmental Design) gold standards for efficiency, the new facility incorporates many modern, sustainable building techniques. Natural ventilation is prioritized in the longhouse terminal section, with both opening windows and adjacent fans that auto-activate in accordance with the weather, eliminating the need for air conditioning. Radiant heating is embedded in the floors and the roof is complete with both a large solar panel array and a rainwater catch system. The solar panels create more than enough power for the terminal and excess power is returned to the utility company. The rainwater collected from the roof is used in the toilets in the terminal. Rain catchment gardens throughout the property filter water through earthen sediments and reduce runoff. An advanced stormwater percolating system reaches beneath the vehicle waiting area, so that runoff from the paved surfaces is treated to filter out oil and other pollutants, keeping the adjacent sound waters clean.

The Mukilteo/Clinton route is one of the state's busiest, carrying over four million riders each year. The new, state-of-the-art terminal in Mukilteo welcomes all from both the sea and the land. The terminal outside the car deck is open to the public.

Come take a look at this modern, sustainable building, learn more about our area's rich heritage, and view the spectacular Native American artwork. There are daily sailings between Mukilteo and Whidbey island from 5 a.m. till midnight. Ticket information, prices, and ferry schedules can be found at wsdot.wa.gov/ferries. ♦



Photo courtesy of Arnie Hammerman and Washington State Ferries

(left) An eight-foot diameter spindle whorl carved by Tulalip master carver Joe Gobin adorns the north wall of the terminal's passenger waiting area. The man holds two salmon and is surrounded by orcas and the sea.

(top right) Welcome figures by Suquamish artist Kate Ahvakana adorn the toll plaza.

(bottom right) Sparkling with light, the ferry approaches the terminal designed to account for sea level changes over the next 75 years.

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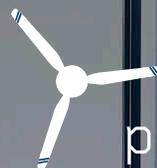
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