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Fall/Winter 2021

COMPLIMENTARY

Travel Like a Local

Rick Steves learned to
savor the little, nearby joys,
at home and abroad



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

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Letter from the Publisher

Thankful. Honored. Grateful.

The continued and amazing support of my partners, community, family and friends has been what drives me during these complicated times. Thank you!

I found great inspiration from Rick Steves when he shared his world view in a group, zoom meeting. Not just in his words but the spirit and joy in which he delivered them. He's an optimist. He gives hope for a kinder more tolerant world. "A stranger is a friend we have yet to meet." Be "positive, curious, willing to get out there and try new things."

In this issue you will meet families cooking up meals from their homeland. People from around the globe embrace and share our wonderful community. It's enlightening to meet them and get just a glimpse into their culture.

Be curious about our past and future. Visit the wonderful museums that have carefully preserved our history. From our First Nations to our loggers and miners, sailors and veterans. Step into the future where brilliant minds create new technologies and methods that prepare us for travel to blue spaces, mars and the moon.

Enjoy our great outdoors, sip fine Washington state wines, shop one of our many local boutiques, grab a bite to eat and maybe a hand-crafted brew.

Snohomish County is a remarkable part of the world. Let's be curious and get out there!

Enjoy!

Fawn Clark, Publisher

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what's inside

Fall / Winter 2021



12

Travel Like a Local

Rick Steves learned to savor the little, nearby joys, at home and abroad

by Bryan Corliss



22

Winter Road Trip

From Sea to Sky (and back)

by Richard Porter



39

Travel Far While Staying Local

Bring your taste buds for this culinary tour, and taste something from nearly every region of the world.

by Ellen Hiatt

28 **Everett's Newest Neighborhood**
After long journey, housing project opens on waterfront.
by Bryan Corliss

35 **Sole of Hiking**
Local Entrepreneur Turned Blisters Into Business.
by Christina Olson Hendrickson

50 **Woodin Creek Village**
New Hot Spot for Sippin' & Nibblin'.
by Jeff "Wick" Wicklund

59 **Small Museums Connect Us with Pioneer Past**
Preserving the stories of loggers and miners, sailors and veterans.
by Ellen Hiatt

64 **Flying forward with the Boeing Future of Flight**
Explore flight, from drones to outer space, in Everett's World class aviation center.
By Ellen Hiatt

66 **Hibulb Cultural Center United by Land, Language and Culture**
Compelling exhibits tell Tribes' story of grace, tragedy and resiliency.
by Ellen Hiatt

68 **More than a Carving**
House of Tears story pole a marvel with a message.
by Micheal Rios

72 **Roaming Around Mars**
Innovative, cutting-edge solutions support the next era of excellence in aerospace.
by Bryan Corliss

74 **Head North for Luxury and Excitement**
Your local gaming destination with three venues.

78 **Off Planet Research Makes a Landing at Port of Everett**
An outerspace-fueled economy is on the horizon for the region.
by Ellen Hiatt

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

Checklist for your Pacific Northwest adventure:



1 Smiles for Miles

There's no shortage of trails in our neck of the woods to explore to your heart's content. Dress for the weather and pack out what you pack in. We want to keep you—and our trails—in good working order. Don't want to travel too far? Check out the local trails in the city!





2 Farms

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



3 Coffee

Grab a cup from one of our many coffee shops. It's just the ticket to warm you up on a crisp PNW day. Whether you take your coffee black or dressed up with extra whip, our local shops have got you covered.



4 Comfort food

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



5 Brews

Unwind after a day in the trees with your favorite frosty beverage. From breweries to bottle shops, Everett has a little something for everyone.



6 Grand Ave Bridge

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

LET'S KEEP EACH OTHER SAFE



Travel Like a Local

Rick Steves learned to savor the little, nearby joys, at home and abroad.

BY BRYAN CORLISS

Rick Steves has spent every summer of his adult life in Europe: touring the backroads and backstreets, seeking the elusive back doors to amazing cultural experiences and inspiring others to travel thoughtfully through his career as a guide, author and media personality. Travel, he says, is like “breathing straight oxygen.”

“What would I do if I stayed home? Not much. Nothing I would remember,” he once told the *New York Times*. Then a pandemic hit, and he put that theory to the test.

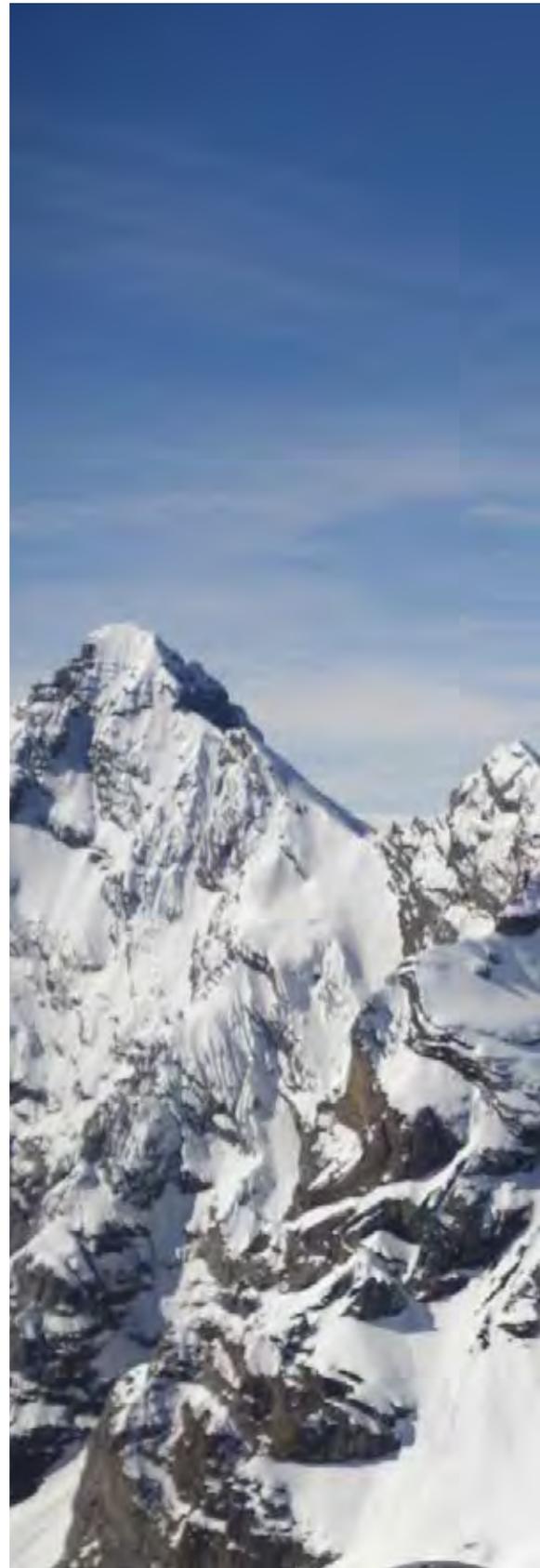
No sunrises over the Alps. No evening strolls on the piazza. No late-night dinners in mom-and-pop bistros. No glasses raised with new friends in out-of-the-way pubs. And when travel restrictions were lifted, was he the first to board a plane for Schiphol, Charles de Gaulle or Heathrow? Kippers for breakfast in Inverness, maybe, or a Eurail train to Zurich? Not even.

“We’ve decided not to attempt any tours for 2021.” Mic drop. Rick Steves, the nation’s most famous travel guide of all time, did not travel for two full seasons. He announced tours would resume in 2022.

“When we do come back,” he added, “It’ll feel like we’re coming out of hibernation.” All 30,000 spots on Steves’ European tours for 2022 were sold out within weeks.

In that season of hibernation, Steves learned something about himself, and has found a new lens on travel, its meaning and value in his life, and in his community.

“We can explore our backyards like a tourist would,” he wrote in *The Atlantic*. “In the past few months, I’ve read the historic plaques in my hometown, wandered through our little cemetery, and admired the church steeple (even if it’s just a painted cross mounted on hardware-store dowels).”





Rick Steves relaxing (chillaxing) in the Swiss Alps. During the pandemic, Steves took note that the moon rises over the Alps as well as over his hometown of Edmonds. He learned to see home as a tourist might experience it.



Rick Steves, pictured here in Ethiopia, was described by the *New York Times* as both “sneakily cool” and a PBS superdork — in the pantheon with “Mr. Rogers, Bob Ross and Big Bird.”



Rick Steves (in Asia, 1978) began traveling on a shoestring budget as soon as he graduated from high school. At 14, he realized that people around the world have “their own dream,” not the American dream.

LEGENDARY PBS SUPERDORK

If you’ve watched PBS in the past three decades, you’ve likely seen Rick Steves’ Europe and remember Steves’ cultivated personality: amiable and enthusiastic, gentle, joyful and kind. He wears Dad jeans and scarves and seems “miraculously untouched by the need to look cool, which of course makes him sneakily cool,” the *New York Times* proclaimed in a sweeping 2019 profile.

Steves, the *Times* said, is “one of the legendary PBS superdorks – right there in the pantheon with Mr. Rogers, Bob Ross and Big Bird.”

And he’s a superdork who happens to be a genuine Snohomish County superstar. He lives in and runs his travel empire from his hometown of Edmonds. His office is across the street from the Church Key Pub, a pre-pandemic after-work hangout for Steves staffers and the very place from which his parents once operated their piano store. His staff numbers around 100, making Steves one of downtown’s larger private-sector employers.

“I am a capitalist. I make a lot of money, I employ a lot of people, I love the laws of supply and demand,” he told *The New York Times* back in 2019. He’s also a big-hearted giver.

He kept paying his Edmonds workforce during the pandemic, sending them out to work on volunteer projects in the community. It was the right thing to do, he said, plus it



Rick Steves maintains the original point that made him a household name: you don't have to spend a fortune on luxury lodging to see the real Europe. (Photo of Italy)

kept his team together so they could spring into action once travel was safe again.

A major local philanthropist, Steves donated \$1 million to the Cascade Symphony in 2011 and later gifted the \$4 million Trinity Place apartment complex in Lynnwood to the local YWCA to provide homes for women and children. He also donated more than \$4 million to the recently opened Edmonds Waterfront Center.

He's come a long way from his teen years, when he slept on trains and dined on free bread while feeding his soul on the wonders of Europe.

EQUALLY LOVEABLE CHILDREN OF GOD'

Steves first journeyed to Europe when he was 14. His parents imported pianos from Europe and wanted to see the factories where they were made and to visit relatives in Norway, "the Old Country."

Steves was in Norway when Neil Armstrong took his first steps on the Moon, "for all mankind." The phrase seemed particularly meaningful to him, so far from home. A few days later, young Steves had an epiphany in an Oslo park: The people around him were living lives as rich and meaningful as those of his American neighbors.

"Right there, my 14-year-old egocentric worldview took a huge hit," he would later write. "This planet must be home to billions of equally loveable children of God."

It is "a very powerful Eureka! moment when you're traveling," he told Salon.com in 2009. "To realize that people don't have the American dream, they've got their own dream."

He returned to Europe after high school, spending just enough time at home to earn a degree from the University of Washington – a double-major in European history and business administration. "Home" became just a layover between extended trips in Europe and beyond.

He learned how to travel on the cheap, how to take the money he made teaching piano and make it stretch by sleeping in churches, park benches and empty barns. He'd use his Eurail pass to take late-night trips – four hours out, four hours back – or sail from Sweden to Finland on an overnight ferry to catch some sleep.

Sometimes, he recounts, he'd sleep on the floor of hotel rooms rented by friends, napping as best he could while fearing a heavy knock on the door by a hotel staffer demanding he leave. The experience gave him an appreciation for challenges faced by homeless people that in time would lead to his involvement with the YWCA and Trinity Place.

In those early travel days, Steves was learning the lessons that generations of young backpackers have used to survive: travel on a shoestring budget and take advantage of cheap lodging, travel and eats. And he took that lesson to the masses, branding his backpacking experience as "Europe Through the Backdoor."



Rick Steves on location for Hunger and Hope. “Ending hunger is possible. We can do it because we care, or we can do it because it’ll make our world more stable. Or we can do it for both reasons.”

Steves began teaching travel seminars on how to tour Europe on the cheap. He rented a nine-seater minibus so he could lead small tours himself through Europe and in 1980, at the age of 25, he collected his notes from his tours and seminars and self-published his first guidebook. It’s now in its 38th edition.

That was the birth of Steves’ multimedia travel empire.

His first TV show on public television – Travels in Europe with Rick Steves – had a solid run from 1991-98, produced in partnership with Oregon Public Broadcasting (OPB) and Seattle-based Small World Productions (a group that today includes KCTS-TV in Seattle).

In 2000, he partnered again with OPB to create Rick Steves’ Europe, which airs on PBS stations nationwide and, two decades later, is billed as public television’s most-watched, longest-running travel show. He also has a public radio travel show, Travel with Rick Steves, which airs locally at 9 a.m. Sundays on KSER-FM. (90.7 FM). KUOW-FM also carries it at 8 p.m. Sundays.

In print, Steves writes a nationally syndicated newspaper travel column (It appears in The Seattle Times) and he’s published 24 ink-on-paper books on travel, including guidebooks, phrasebooks and his 2009 tome “Travel as a Political Act.” Steves also launched a self-guided walking tours mobile app – Rick Steves’ Audio Europe.

TRAVELER’S MINDSET

The Traveler’s Mindset, as he calls it, is a common thread throughout his work, and it provides valuable insight into his perspective during the pandemic.

He describes this mindset as “positive, curious, willing to get out there and try new things.”

As a world traveler, Steves advocates becoming a “temporary local,” opening up to new ideas and trying new things, which can be as small as taking morning tea in England instead of your American-style coffee. Get up early. Go to church. Take a walk. Visit local parks. “Look for opportunities to connect with people, and be ready for the unexpected.”

And he recommends avoiding crowds by spending less time in well-known capital cities to visit Europe’s second-tier cities. “Instead of Munich, why don’t you try Hamburg?” he said in a recent interview. “Instead of Edinburgh, take a look at Glasgow. Instead of Dublin, do Belfast.”

This is not what the mainstream travel business is selling, Steves maintains.

“If you’re savvy, you understand the tourism industry just wants to dumb you down and go shopping,” he once said. “So you have to be smart.”

He described group tours he’d seen during visits to Tangier, a Moroccan port city on the Straits of Gibraltar, which unites the Mediterranean Sea with the Atlantic Ocean by separating Europe from Africa.



Matt Hulbert | Visit Edmonds

Rick Steves once thought he would be bored if he didn't travel to Europe all summer. After the pandemic altered travel plans, he has rediscovered his hometown of Edmonds anew. "That mindset when I'm traveling, to sit on a bench and watch the moon rise over the Alps? We have moonrises here also," he said.



Canal in Venice, Italy.



Rick Steves in Venice enjoying Cicchetti (small plates).



A welcoming French restaurant.

Tangier is an ancient city, founded by the Phoenicians a thousand years before the birth of Jesus. Historians say that 500 years later – after it had been absorbed into the empire of Carthage – Tangier was a popular city for Greek tourists who came to visit local sites associated with the story of Hercules and his labors. It still bears traces of its occupation by Roman, Muslim, Portuguese and British rulers.

But today, scenic, historic, fascinating Tangier is the place that Spanish coast visitors who seek luxury resorts go for their “one day in Africa,” Steves says.

“It’s a carefully staged series of Kodak moments,” he says. “They have a lunch. They see a belly dancer. They see the snake charmers. They buy their carpet. And they hop back on the boat to Spain.

“When I see them, I can’t help but think of a self-imposed hostage crisis,” he said. “They put themselves in the control of their guide and never meet anybody except those who want to make money off of them. It’s a pathetic day in Africa.”

It’s no small irony that Steves may have had some less than stellar days in Edmonds, a town whose local catch phrase is “It’s an Edmonds Kind of Day” for every neighborly moment in a downtown coffee shop, amazing sunsets and postcard views of the Olympic Mountain range on the horizon. Traveling at least four months of the year, he didn’t know how to cook a meal in his own kitchen. He is discovering his own home and his own hometown anew after spending his first summer in Seattle since 1980.

“..While I enjoy sampling new cuisines abroad, I’m lost in my own kitchen. I never cooked until this year — literally never made pasta, never used olive oil, never cared that there are different kinds of potatoes. Now, like someone experiencing the delights of Europe for the first time, I thrill at the sensation of a knife cutting through a crisp onion,” he wrote for *The Atlantic* readers.

“I’ve realized that the essence of traveling requires no passport and no plane ticket. A good traveler can take a trip and never leave her hometown,” he added.

EXPERIENCE WHAT MOST TRAVELERS MISS

Today, the 65-year-old travel guru who couch-surfed his way into a lucrative career seems more willing to accommodate the desire for creature comforts. His guidebooks recommend “hotels, cozy B&Bs, characteristic guest houses, cheap hostels and rental apartments.”

However, he still makes room for the “creative accommodations” favored by his 25-year-old self, which he describes as “monasteries, campgrounds, free couches, house-swaps and even airport sofas.”

But whether one is hitting the hostels in Scandinavia or staying in out-of-the-way suburban Paris pensions, Steves maintains the original point that made him a household name: you don’t have to spend a fortune on luxury lodging to see the real Europe.

“As far as I’m concerned, spending more for your hotel just builds a bigger wall between you and what you traveled so far to see,” he advises on his website. “Europe’s small, mid-range hotels may not have room service, but their staffs are more interested in seeing pictures of your children and helping you have a great time.”

The problem with Steves’ approach, according to his critics, is that once he lists an out-of-the-way restaurant, hotel or attraction in one of his guidebooks, it quickly becomes trampled with hordes of Americans clutching their blue Rick Steves guidebooks. Steves acknowledges this.

“When I first started traveling,” he once wrote, “back doors to me were Europe’s undiscovered corners and untrampled towns that had, for various reasons, missed the modern parade.

“These days,” he continued, “my approach is less about discovering the undiscovered and more about using



Italy’s dramatic rocky rooftop, the Dolomites, offers some of the best mountain thrills in Europe.



Rick Steves poses with schoolgirls in Iran. He produced “Rick Steves Iran: Yesterday and Today,” an attempt “to understand the Iranian psyche and humanize the Iranian people...If You’re Going to Bomb a Place, You Should Know Its People First.”

thoughtful travel to get beyond tourist traps, sidestep crowds, broaden perspectives and experience a part of Europe that most travelers miss.

“All you’ve got to do,” he said, “is rip yourself away from the places that have big promotional budgets and venture into towns that don’t have a lot of tourism, and it’s quite rewarding.”

TRAVEL AS A POLITICAL ACT

“We have to remember that 96 percent of the planet is not American,” he often says. “When people say ‘God bless America,’ I say, ‘As opposed to what? God not bless Canada?’”

Steves’ company may be apolitical, but he personally embraces liberal causes: He has long been an advocate for legalizing marijuana; He pays a self-imposed carbon tax of \$30 a traveler, and has gone beyond purchasing simple carbon offsets to invest in companies that promote environmental and economic sustainability; He firmly believes in social justice, and extols European social democracies – even as he admits he wouldn’t like running a business like his if he had to comply with European regulations.

He has produced shows about the rise of European fascism that drew parallels to contemporary U.S. politics, and he ruffled some serious feathers with a show that examined Iran and its culture.

“I believe that if you’re going to bomb someone, you should know them first,” he wrote in his book *Travel as a Political Act*, first published in 2009. (An updated third edition is out this year.)

Travel “carbonates your experience” and “rearranges your cultural furniture” and “wallops your ethnocentricity,” he told *The New York Times*. So he measures his company’s productivity in part on his perception of how American tourists are challenged and changed by their experiences abroad.

“If I look at a Trump rally,” he told *Time* magazine, “I would love to have a bus-full of those people on a bus in Europe. Because that would make my work more productive.”

Steves wants to give Americans “a broader perspective,” he said in a 2009 interview, so that they “can see themselves as part of a family of humankind.”

The American way isn’t always a better way, he says. “It’s quite an adjustment to find out that the people who sit on toilets on this planet are the odd ones,” he told one interviewer. “Most people squat. You’re raised thinking this is the civilized way to go to the bathroom. But it’s not. It’s the Western way to go to the bathroom, but it’s not more civilized than someone who squats.”

He tells the story of meeting a man in Afghanistan who told him “a third of this planet eats with spoons and forks, and a third of the planet eats with chopsticks, and a third eats with their fingers. And they’re all just as civilized as one another.”

“I’ve found that I can satisfy my wanderlust with ‘sightseeing highlights’ just down the street and cultural eureka’s that I never appreciated.”

WHEN IT’S SAFE TO TRAVEL

Steves has no interest in traveling until it’s safe and was not an advocate of Americans traveling in Europe in 2021.

“As soon as everybody gets vaccinated, we can travel,” he told an Arizona PBS station last summer. “This is really a very basic thing.”

He’s not bent out of shape about vaccine requirements, noting that for decades nations have required travelers be vaccinated against particular diseases before they allowed them in the country. The World Health Organization issues a “Yellow Card” for exactly this reason. Steves has one. “Those requirements are there to protect their people from us.”

“I’m not that desperate to go to a Europe where you’ve got to wonder ‘Can I cross that border? What about flights? Will there be a quarantine waiting for me anywhere?’” he told The Seattle Times this past summer. “You can go all the way to Amsterdam, but if you can’t get into the Anne Frank House or see a van Gogh painting, you might wish you’d waited a couple of months.”

He’s very aware, however, of the economic impact on the people dependent on tourism and has created a list of his local guides who’ve been idled by the pandemic so others can engage them if they do travel. Steves also says he’s worried about the “the little mom-and-pops” in Europe, “the charming entrepreneurial ventures that make traveling fun. It’s my hope that they’ll still be here once this is over.”

Come February, when the weather starts to warm in the Mediterranean Basin, Steves and his team will be back in Europe, scouring hand-crafted gelato stands, taking evening strolls and broadening horizons.

Until then, he said, “The main thing for us to do right now – and what America is flunking at – is being patient, being diligent, embracing science, respecting the needs of the greater community.

“That mindset when I’m traveling, to sit on a bench and watch the moon rise over the Alps? We have moonrises here also,” he said.

As for Steves’ original and now-outdated theory about how he would do nothing much if he stayed at home — it failed the test of time.

“I’ve found that I can satisfy my wanderlust with ‘sightseeing highlights’ just down the street and cultural eureka’s that I never appreciated,” he wrote. “Before the pandemic, I didn’t think to savor the little, nearby joys in the same way I did while abroad. To be honest, I ignored them. Now I notice the tone of the ferry’s horn, the majesty of my hometown sunset.”



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Winter Road Trip: From Sea to Sky (and back)

BY RICHARD PORTER FOR SEATTLE NORTHCOUNTRY

Winter in Seattle NorthCountry – particularly in its easternmost reaches – conjures up many images. Imagine snowy mountains, a hushed and crystalline world. The quiet is only punctuated by the crunch of your boots through snow or the swoosh of your skis over powder. At this elevation, you can feel the chill of the forest, and witness the alpenglow on the treeline as early winter sundown paints the peaks.

Let's go there. Consider this article your trusted guide to snowy winter recreation in the North Cascades and the surrounding areas of Seattle NorthCountry. Stevens Pass is the destination, but getting there and back is half the fun.

WHAT YOU NEED TO KNOW BEFORE YOU GO

Stevens Pass lies more or less in the middle of Washington State next to the storied Pacific Crest Trail. To the north of the pass stretches the Glacier Peak Wilderness; to the south the Enchantments. To the west is the Wild Sky Wilderness, which is just as picturesque as it sounds.

Bring your down parka, several layers, and waterproof boots. Some of the best times to visit the Cascades are during the off-season when proper gear and a hearty disposition can get you into lesser-known parts of the great Pacific Northwest backcountry.





Seattle NorthCountry



Paine Field Regional Airport makes getting to Seattle NorthCountry a luxury event.



Everett's Delta Hotel makes the perfect basecamp for your Salish Sea and Cascade Mountains adventures.

Fly into cozy Paine Field (PAE) to save yourself the grief of navigating a crazy-busy airport. Make your basecamp by the sea in the coastal community of Everett. From there the road will lead you through river valleys and up to the peaks to your snowy mountain top vista.

It's time. Grab your camera and strap your skis to the roof: adventure beckons.

BASECAMP BY THE SEA

Like most hidden gems, the small city of Everett is worth a close inspection. Located on a peninsula that juts into the Salish Sea, this vintage mill town is a walkable urban basecamp, a jumping-off point for your PNW adventures. Street art, murals, Funko, and great coffee are all within striking distance of your hotel.

Your best bets for lodging in town are the Delta Hotel or Hotel Indigo.

The Delta Hotel stands at the intersections of Interstate 5 and Highway 2: two main roadways that bisect the state. This crossroads location, only ten minutes from Paine Field, is a comfortable, cozy place to start your wintertime adventures.

Bring your down parka, several layers, and waterproof boots. Some of the best times to visit the Cascades are during the off-season.



Seattle NorthCountry

Hotel Indigo is on the Everett Waterfront, rising above the waters of Possession Sound. The gourmet food in the hotel's Jetty Bar and Grille makes this hotel a great place to fuel up before a day on the slopes. The hot tub here will soothe sore muscles after a day on the slopes.

Other savory dining options in Everett include Capers + Olives (Italian-inspired from-scratch cuisine) and Bluewater Distilling on the waterfront.

VALLEY SIDE TRIPS

To get to the mountains, head east. Highway 2 parallels the Snohomish and Skykomish Rivers, and the route is lined with small towns worth a visit.

Snohomish is the Antique Capital of the Northwest. Come for the small town Americana (think hanging flower baskets, gazebos, and murals), and stay for gluten-free Grain Artisan Bakery and a craft cocktails at Skip Rock Distilling Co.

Next on the route is the city of Monroe. This is the last major stop on Highway 2 before Stevens Pass. Visit Milkwood on Main (a quirky art studio), and Pacific Mountain Sports. Pacific rents and sells skis, snowboards, and all manner of

winter gear — essential to your trip to the upper elevations of the Cascades.

From Monroe, the Skykomish River Valley winds past the towns of Sultan, Gold Bar, and Startup. Stop by the friendly Sky Valley Visitor Center in Sultan if you have any questions, or if you simply have a knack for local history. The Visitor Center is a de facto museum that showcases logging, mining, and railroad artifacts from a bygone era.

AT PLAY IN THE MOUNTAINS

The peaks fill out the skyline. The road winds next to the South Fork of the Skykomish River, offering glimpses of glacial green waters and turbulent rapids.

Pull off the highway at Espresso Chalet for a dose of caffeine and a selfie with a ten-foot-tall wooden bigfoot statue. This is where the classic family film *Harry and the Hendersons* was filmed in the 1980s.

If you're not averse to a winter trek (you packed Yaktrax and poles, right?), you're in for some prime hiking opportunities. Heybrook Ridge is a 700-foot ascent to a fire lookout. The Bridal Veil Falls trail leads to Lake Serene. The Iron Goat



Seattle NorthCountry

Relax in the pet friendly lounge at Scuttlebutt tap room.

Trail is an easy, mostly-level day hike that takes you into an abandoned railroad tunnel. Always check local trip reports (www.wta.org) before venturing onto the trails, especially in icy conditions.

If you're a motorsports fan, book a jaunt with Chinook ATV. They operate guided tours year-round and will guide you safely through designated trails in the Reiter Foothills.

Finally: Stevens Pass. Enjoy exploring miles of Nordic skiing paths, as well as more than 1,100 skiable acres for all skill levels. Grab a frosty IPA at the end of the day at the Foggy Goggle.

That's it! Now, tuckered out by wintry escapades, reverse your route. Return to the sea via Highway 2 to restore and reward yourself at your urban basecamp. You will be there in about 45 minutes, warming up in your hotel room or hot tub, and uploading photos from your day's adventure to social media.

Try evening drinks and apps at Scuttlebutt Taproom, blocks from the Delta Hotel. The taproom often hosts the El Mariachi taco truck (try the soyrizo tacos!), and games of cornhole and foosball.

VISIT SEATTLE NORTHCOUNTRY

We have the North Cascades, the Salish Sea, and literally everything in between. Get here and enjoy it all! Please always remember to recreate responsibly and safely, come prepared for changing conditions regardless of the season, and to respect local rules and regulations.

Plan your trip on www.seattlenorthcountry.com, and follow along on social media @seattlenorthcountry for more great trip inspiration and small businesses worth exploring. ♦

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Port of Everett

The Sawyer, the Port of Everett's first apartment buildings on the revitalized waterfront, includes a welcoming great room to be enjoyed by the residents and their guests.

Everett's Newest Neighborhood

After long journey, housing project opens on waterfront

BY BRYAN CORLISS

Earlier this year, developers SeaLevel Properties, builders Graco Construction and the property owner, the Port of Everett, held a ribbon-cutting ceremony to formally open The Sawyer, the first apartment buildings in the port's Waterfront Place redevelopment on the city's central waterfront.

"It really is a momentous occasion," Port of Everett CEO Lisa Lefeber told KING-TV on that day. "Since we started, we've had two global recessions. We've had a massive four-alarm fire. Now, we're on the tail end of a global pandemic."

Work continued this fall on a second apartment building next door, along with retail space scheduled to open in 2022.

There haven't been homes on the Port Gardner waterfront since 1855. That's when the Snohomish people began moving out of their winter village of Hibulb, near the mouth of the Snohomish River, to the present-day Tulalip Reservation following the signing of the Treaty of Point Elliott.

Since then, the land at the base of the bluff in Everett has been filled with sawmills that cut timber, piers for the ships that hauled that timber to other ports, and boatyards where those ships were built and maintained.

But under the port's Waterfront Place redevelopment plan, that's changing.

The plan calls for spending \$550 million of public and private money to turn 65 acres of industrial land into a 1.5 million-square-foot mixed-used development, which will include 660 waterfront apartments, condominiums, townhomes and lofts.

When built out, the new neighborhood also will have 447,500 square feet of office space, two hotels and 63,000 square feet of general retail and restaurant space – plus another 20,000 square feet of retail space dedicated to support boaters using the nearby Everett Marina.

The new apartments and the nearby Hotel Indigo, which opened in 2020, are the first major signs of that change.

“I remember walking this property five years ago,” John Shaw, the property director for SeaLevel Properties, told The Herald. “That’s when we saw the vision here and it really took hold of us.”

The new Sawyer apartments have 118 one-bedroom and 17 two-bedroom units. The apartments range from 588 to 1,028 square feet. Along with spectacular views of Port Gardner Bay and the Olympics, the building boasts amenities including a game room, rooftop clubhouse and media center, a workout center and yoga studio and on-site concierge service for residents.

As of late summer, only a handful of units were available, with rents ranging from \$1,814 to \$3,915 a month.

To say there’s demand for the apartments would be an understatement. The port’s former chief of business development, Terrie Battuello, told KCPQ-TV in April that there already were 700 people on the waiting list for the new apartments.

“They’ve already started to take reservations for certain housing units that won’t even be available for a year-and-a-half from now,” she said.

Development is continuing this fall, with contractors breaking ground on new retail spaces adjacent to the apartments. Two of the spaces already have been leased to new food-service providers: Fisherman Jack’s, an Asian-inspired seafood restaurant, and South Fork Baking Co., which will serve baked goods and light bites made fresh daily.

“We are excited to bring an Asian-inspired seafood option to the waterfront,” said Jack Ng. His China City Restaurants, LLC is developing the location to stand alongside its China City eateries in Freeland, Oak Harbor, and Mill Creek. He says Fisherman Jack’s will “not only bring diversity and more enrichment to the community, but also [will] be part of this opportunity for economic growth that the waterfront revitalization is creating for Everett.”

South Fork owner-operator Katherine Hillman is looking forward to becoming part of the neighborhood. “I hope that the bakery will become a life-long staple for those who visit the port.”

Next year, SeaLevel and Graco plan to open a second apartment building, with 131 apartments, including one-, two- and three-bedroom units.

The new apartments are filling an important gap in the community’s housing inventory, Lefeber said.



Port of Everett



Port of Everett



Port of Everett

(top) The cozy and comfortable apartments include one and two bedroom units.

(center) Living rooms are spacious in the apartments, ranging in total square feet from 588 to 1,028.

(bottom) The Sawyer’s upper deck includes spacious, upscale seating and stunning views.



New apartment spaces are in high demand. They include large, open floor plans — perfect for entertaining.

When built out, the new neighborhood also will have 447,500 square feet of office space, two hotels and 63,000 square feet of general retail and restaurant space.

“We’ve done quite a bit of study and what we found is we have a lot of affordable housing in Everett, and we have a lot of very-high-income housing,” she told KING-TV. “What we didn’t have was a lot of market-rate housing. This provides that niche.”

The port has overcome incredible hurdles in its decade-plus effort to develop the project. The Great Recession of 2008 sank the first effort to develop the site, as the port’s original private-sector partner went bankrupt. In 2020, the uncompleted Sawyer building caught fire and burned to the ground. And then the Covid pandemic scrambled everyone’s development plans.

“It’s been a herculean effort,” Shaw said. ♦



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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Annealer- the finished piece of glass is slowly cooled, allowing the surface and interior to cool uniformly. This keeps the glass from cracking or shattering due to thermal stress.

Frit- small chunks of color that is applied to the surface of molten glass

Gaffer-lead artist in charge of the glass team

Gather- a collection of molten glass on the end of the blowpipe or punty

Punty-a metal rod used to gather molten glass



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Acres at the Everett Waterfront

65

Acres of mixed-use development underway now

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Square feet of retail, restaurant, office & housing

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WELCOME to your waterfront

The Port of Everett's Waterfront Place is a new 1.5 million square foot mixed-use development located on 65-acres at the waterfront near the downtown core in Everett, Washington. Waterfront Place boasts spectacular views, waterfront access, recreational amenities and a world class marina — the largest public Marina on the West Coast — with 2,300 slips and 5,000 linear feet of guest dock space. The development is being constructed in phases, with the first phase, Fisherman's Harbor well underway. Millwright District is the second phase of the development.

Learn more at www.waterfront-place.com.



PORT MOVES INTO SECOND PHASE OF DEVELOPMENT AT WATERFRONT PLACE

The Port of Everett is moving forward into its second phase of mixed-use development at Waterfront Place to add more commercial, retail and residential. This phase will build out the Millwright District – the largest mixed-use phase of Everett's transforming destination waterfront with up to 56,518 sq. ft. of retail, 181,894 sq. ft. of commercial/office space and 190 multi-family housing units.

PORT OF EVERETT ADDING DESTINATION 'WINE WALK' TO GROWING LIST OF ATTRACTIONS AT WATERFRONT PLACE

The Port of Everett is recruiting new tenants to open up wine, beer and spirits tasting rooms at prime locations along the Port of Everett waterfront in Washington State – home to the largest public Marina on the West Coast and a growing mixed-use destination waterfront known as Waterfront Place.

This 'wine walk' opportunity features at least four new multi-tenant retail buildings to be built on an active promenade in proximity to a mix of retail, hospitality, housing, offices and recreation. The single-story buildings will feature expansive outdoor patios with rooftop deck options and 'instagramable' views of the Port of Everett Marina and Port Gardner Bay.

Tenants will work closely with the Port, playing an active role in site selection and building design. The Port is actively marketing the space now and plans to pair the new tasting rooms with other quality destination retail opportunities. Construction is anticipated to begin next year.

With over 325,000 visitors spending more than a million total days at Waterfront Place last year alone, new or established businesses looking add a tasting room will benefit from the site's built in foot traffic. The City's Grand Avenue Park Bridge is a new addition that now provides a pedestrian connection from downtown Everett to the Marina.

The Port has been strategically investing in Waterfront Place, a 1.5 million square foot project that is bringing \$550 million in new public/private investment to the site. More than \$150 million has been invested in the first phase of development and includes the new Waterfront Place Apartments as the first ever housing in history of the waterfront with 266 units, the new 142-room Hotel Indigo, new public access including an full connected esplanade, a dock walk, the new Pacific Rim Plaza and splash fountain and more.

Learn more at www.portofeverett.com/winewalk.



"We are creating a destination waterfront here at the Port of Everett where you can do five things year-round, you can eat, drink, sleep, work and recreate – this project is right in the center of it. This is a rare opportunity to be part of something new and unique at the waterfront that not only aligns with today's top trends, but also adds to the overall vibe and visitor experience we have been working to create here at Waterfront Place. If you haven't visited lately, I invite you to give this transforming waterfront a good look."

– Lisa Lefeber | Port of Everett CEO



Ready to explore?
Scan this QR code to find out more about Waterfront Place





Courtesy of From The Ground Up



Courtesy of From The Ground Up

(above) Rami Nasr is the founder of From the Ground Up, a performance sock company headquartered in Lake Stevens.

(left page) Traditional socks are made with seams across the toe line--a common point of abrasion during long hikes that often results in painful blisters. From The Ground Up incorporated customer feedback to ensure their products avoided such issues.

The Sole of Hiking:

Local Entrepreneur Turned Blisters Into Business

BY CHRISTINA OLSON
HENDRICKSON

You could say it was Mt. Pilchuck that started it all.

Nearly two decades ago, a third-grader from Lake Stevens hiked 2,300 feet to the mountain's summit, where he could see Mt. Baker, Mt. Rainier, and the Olympic mountains stretching out all around him. That moment of exhilaration hooked little Rami Nasr on both the mountain and on hiking. That's why when he started performance sock company From The Ground Up (FTGU) years later, his very first design featured the silhouette of the Mt. Pilchuck fire lookout.

Nasr didn't intend to build a sock empire. He was a casual hiker until college, when his buddies at the University of Washington encouraged him to join them on more intense weekend backpacking trips. On one of these adventures, Nasr packed the wrong socks and ended up with painful blisters and bleeding feet. He promised himself that after he hobbled home, he'd buy proper hiking socks for future trips.

But there was a problem. After conducting some research, Nasr realized there weren't socks available that would meet his needs. He decided to work with a manufacturer on a single batch of high quality Merino wool socks. The plan was to keep some for himself and sell the others to see if there was a demand.

There was. Nasr began selling his socks at the Lake Stevens Farmers Market, where he got direct feedback from customers that he incorporated into subsequent production runs.

FTGU is now three years old, and Nasr's socks have been worn by through-hikers on the Appalachian and Pacific Crest Trails, as well as runners traversing the length of the United States. They've shared their stories — and their love of FTGU socks — with other outdoor enthusiasts, which has resulted in steady growth over the past year. That growth has allowed Nasr to branch out into apparel and other types of purpose-made socks, like compression socks for skiers and low



Courtesy of From The Ground Up

From The Ground Up organizes trail and beach clean-up days for customers to connect with other hikers while maintaining the areas they love.



Courtesy of From The Ground Up

According to Nasr, a good hiking sock should be made from Merino wool, because the fabric will prevent blisters, regulate heat, and is naturally antimicrobial.”

cut socks for runners. FTGU products are now sold at 30+ local retailers, including all PCC Market locations (and the Lake Stevens Farmers Market).

But Nasr isn't done yet. For him, part of what it means to run a successful company is to give back.

“Companies are indebted to the communities that support them,” he explained. “What good are you doing in the community? The way I see FTGU is that we're a sock company, but we're a social cause company first.”

Nasr has focused his company's efforts on protecting Washington's 3,500+ hiking trails. FTGU partners with the Washington Trails Association (WTA), donating 5% of all sales to the nonprofit.

“WTA is the number one resource in Washington for trail maintenance and getting people outdoors,” he said. “Over

"The way I see FTGU is that we're a sock company, but we're a social cause company first."

the last 10 years, hiking has boomed — and with that growth, there's a need to protect and preserve our trails."

In addition to supporting WTA, FTGU often organizes trail and beach cleanup days, encouraging their customers to pitch in and make a difference. These cleanup days result in better trails — and a more invested and connected community.

"This industry is really special, because our customers are people obsessed with the outdoors and who want to steward the land," Nasr said. "It's great seeing younger people especially get involved, because they're the ones who will be inhabiting the planet in the decades to come."

These days, it's less likely you'll see Nasr out on a hike himself. "I used to be outdoorsy, but then I started a company," he joked. More often, he's working on new products for the business or manning the FTGU booth at the Lake Stevens Farmers Market.

But on an early Saturday morning, there's still a chance you may bump into him on the trail up Mt. Pilchuck. You might recognize him by his hiking socks. ♦

From The Ground Up
www.ftgusocks.com
www.facebook.com/ftgusocks
www.instagram.com/ftgusocks/



Courtesy of From The Ground Up

From The Ground Up socks are especially popular with hikers in the Pacific Northwest, as they highlight Washington mountains that many have climbed or camped.

Rami Nasr, founder of From The Ground Up, shares three tips to help you get the most out of your time on the trails.

CHECK OUT TRAIL REPORTS

The Washington Trail Association (WTA) website provides updated reports and news on trail closures, conditions and weather. Knowing what you'll be facing means you can come prepared with the right clothing and sufficient food and water. It will also help you decide if you have enough time (and desire!) to hike longer or more difficult trails. www.wta.org

INVEST IN QUALITY HIKING GEAR (ESPECIALLY SOCKS!)

If you plan to hike often, it pays to purchase high quality gear that will last for years. Socks are often overlooked when shopping for performance wear, but your feet take a lot of abuse on a trail. Make it a little easier on them with socks that offer compression to support the arch of your foot, and breathable, antimicrobial wool for comfort and hygiene.

LEAVE NO TRACE

If you packed it in, pack it out. Don't leave any trash behind, even if it's compostable — people are hiking to see the beauty of nature, not decomposing coffee cups. Our trails are only as good as our stewardship of them.



Photo courtesy China City



Travel Far While Staying Local

Take in a World of Culture through cuisines from around the globe

BY ELLEN HIATT



Ellen Hiatt | Hiatt Studios

Jen Jagnow and Monica Gorman learned how to make authentic tamales during a Culinary Immigration lesson. “I’d definitely take another class,” Gorman said. “This was great.”

Take a few days and travel the world. Go from Hungary to Africa, and just as quickly from the Philippines to Mexico, India to Japan. And do it all without buying a plane ticket. Bring your taste buds for this culinary tour, and taste something from nearly every region of the world.

Snohomish County is home to a wide variety of immigrants cooking up spicy stews, serving seaweed and fish for island flavors, simmering down chilies for maximum punch.

Marysville resident Monica Gorman recently took a Culinary Immigration class, turning out authentic tamales with Victoria Balas. The peppers and tomatillos already roasted, Balas tossed them into a blender while she talked about the complexity of flavors in Mexican cuisine.

“I love mole or I wouldn’t be going on so graphically about it!” Balas said.

Gorman smeared masa dough onto

a corn husk, topped it with shredded chicken with green salsa, and rolled them up tight, securing each one with a little knotted ribbon of husk.

“When I travel even in the United States, I really try to get off the beaten path and find restaurants that are locally-owned. Food is better, service is better, the atmosphere is better. It’s a more fun experience,” Gorman says. Her Filipino son-in-law has introduced her to new foods, as family members did for Balas.

“Each marriage has brought into our lives different cultures,” Balas says. Her love of food and the experiences she gained through travel and family led her to create Culinary Immigration cooking classes, teaching authentic recipes that locals can create in their own kitchens.

Balas works to create recipes that allow for substitutions from the local store or an area ethnic grocer. There are many markets in Edmonds’

International District, including the well-stocked Boo Han, stuffed to the gills with everything Asian cooking, including the woks. Ranch 99 is the largest in the area — a no-frills Asian market where a Caucasian westerner is clear they’ve stepped into another world. They serve up barbecue duck from the deli, live lobsters and fish, and every part of the chicken is in the meat case. They’ll dip a net into the fish tank, filet and cook up your catch behind the counter. Go ahead and order an entire roasted pig for your next party. From Marysville to Bothell, there is an Asian, Mexican, or Mediterranean specialty shop.

When you’re not in the mood for cooking, the mom and pop restaurants are ready to serve.

Visit Edmonds for the Mediterranean perfections of Chef Shahzad’s Caravan Kebab, Caribbean creations of Calypso, where the jerk chicken and conch

fritters star, and Maize & Barley's for Cuban sandwiches, Arepa Con Queso and Tembleque, a Puerto Rican coconut milk custard.

Head up to Highway 99 and the International District for the Asian tour of fishy, spicy, crunchy. Look for Ono Poke's mouth watering Hawaiian bowls of raw fish goodness, or find Korean barbecue, Thai curries, Pandan waffles, bubble tea, ramen noodles, hand-pulled Biang-biang noodles, Vietnamese Yeh Yeh's Banh Mi sandwiches and Japanese sushi. Kuzma's Fish Market is a district stand-out for fine, freshly-caught seafood, poke bowls and live crabs, lobster and fish.

There is no shortage of rightful Mexican restaurants from one end of the county to the other. Skip the cheese-heavy chains and go where you know the food is legit. Taqueria Mi Cocina in Stanwood is a go-to spot for locals of all ethnic groups. La Terraza is as legitimate as you get in Marysville, or look for their food trucks. Birrieria Tijuana in Everett serves up birria-everything, including quesabroses stuffed with suadero, a thinly cut meat. Las Tres Maria in Monroe may well have the best Molcajete, a stew of shrimp, fish and scallops in a mildly spicy sauce.

And for the ultimate in mama's home cookin' comfort food, there's always Italian. Start with the neighborhood favorites: Capers + Olives or Lombardi's in Everett... Cristiano's in Marysville... Bucatini or Fire & The Feast in Edmonds... Grazie in Bothell. Just think about that chicken marsala, calzones, lasagne Bolognese, tiramisu. Oh, yeah!

For some European heartiness, try Piroshky and Crepes, a European Cafe and Bakery in Everett with sweet and savory options, and a perfect bowl of Borscht. It's a sweet place for a tea party, too.

Ready for dessert? Top off your crepes with German style eaux-de-vie brandy from Stanwood's Öömrang, a 100-acre working estate modeled after the traditional farming estates of northern and southern Germany.

Finally, explore some First Nations food and try some Indian Fry Bread with Ryan's REZ-ipes Food Truck & Catering. Check his Facebook for when it rotates back on the menu. Tulalip Tribal member Ryan Gobin received his fry bread recipe from his Grandma Nonie before she passed. Frybread originated with the Navajo Nation using government issued staples, and has become part of Indian Country food nationwide, with every family's recipe unique.

"I've learned through the years that the only way to perfect fry bread is by making it with a kind heart and warm energy," Gobin says.

"Food, love and laughter is what brings us all together," Gobin adds. And that's a fact all around the world. ♦



Matt Hulbert | Visit Edmonds

At Milkie Milkie in Edmonds International District, fresh fruit stars in their Korean desserts.



Barkada Edmonds

Barkada Edmonds' pork belly Sisig, spicy and crispy, is perfect served on a bed of rice and topped with fresh tomatoes, red onion, calamansi (Philippine lime), lime mayo, scallion, and poached eggs.



Brent Garner | Hiatt Studios

Sushi and Sashimi are superb in Shima Japanese Restaurant, a quality ethnic restaurant hidden in rural Stanwood.

SHIMA JAPANESE RESTAURANT

Dan and Nari Chung have been rolling fresh sushi since they bought Stanwood’s Shima Japanese Restaurant from her parents, who operated it after 25 years of owning sushi bars in Ballard. The family’s connections with quality fish purveyors from Seattle means access to the best quality fish. Dedicated locals are thrilled to have world class sushi in town, and Seattelites make the drive north. Reviewer Jessica H. of Wallingford asks Nari for her recommendations, usually sashimi, and raves about Dan’s chirashi bowl: “as delicious as it looked. Pair it with some cold sake and it’s the most epic meal... I seriously love this place!”

10007 270th ST. NW, Stanwood, WA | 360-629-7799
 shimastanwood.com

TAJ GRILL N' SPICE

Traditional Indian music will greet you as warmly as the hostess, Manjeet Kaur. As a vegetarian she recommends the creamy Eggplant Bharta or the flavorful Paneer Chili Masala, with bell peppers, onions and herbs. The lamb chops are divine, smothered in spices and cooked to tender perfection. Manjeet’s husband and son are the chefs behind the heavenly smells coming from the kitchen, where they cook up the Northern Indian food of their native Punjab. The menu is expansive with flavorful curries and saffron flecked rice with bits of cumin. The surprisingly refreshing Banta soda with fresh mint, lemon juice, smoked cumin seeds and black salt will balance the rich meal.

2310 WA 530, Arlington | 360-322-4360
 tajgrillnspice.com



Ellen Hiatt | Hiatt Studios

Vegetable pakora and lamb kabobs are slightly spicy with a refreshing mint dipping sauce.

BARKADA EDMONDS

The temps may have cooled, but the island vibe is right next door. Pull up a chair at Barkada Edmonds for Filipino and Hawaiian favorites. Poke bowls, Chicken Adobo, Sisig, and Afritada, a traditional Filipino stew, are all fan favorites for good reason. The pork belly Sisig is served with a poached egg and purple sweet potato. Chef Brian Madayag named Barkada for his approach to food and people — Barkada is Filipino slang for a group of friends — “a good kind of gang.” The Tom Douglas restaurant empire chef opened his own place in Edmonds to enjoy the gathering of friends over his native dishes.

622 5th Ave S., Edmonds | 425-670-2222
barkadaedmonds.com

BUDAPEST BISTRO

When Budapest Bistro first opened, hungry ex-pats of the Eastern Bloc were treated to the best of rib-sticking comfort food once again. A rare treat as there are extraordinarily few opportunities for Hungarian-German food on the West Coast. The menu changes daily in Elizabeth Muszka’s small, strip-mall operation because everything is made in-house, including the spaetzle, beef goulash, and, in the fall, smoked sausage. What’s on the menu today? The ever-popular Beef Stroganoff? Chicken Paprikash? Weiner schnitzel? Top it off with an imported beer and a side of German potato salad and finish with a Hungarian or German dessert.

12926 Mukilteo Speedway, Lynnwood | 425-513-9846

BANTABA AFRICAN RESTAURANT

The customers arrive in throngs, a long and steady line of West African transplants, eager to experience the flavors of home. Benechin, fragrant jasmine rice cooked in marinated tomato broth, is served with fish or meat. Afra grilled lamb and chicken are popular, along with the Yassa Chicken in a tangy, mustardy base. Customers vouch for the joint’s authenticity. Order to go, because the staff is too busy pumping out food to wait tables. Dr. Yvette Efevbera, whose family hails from Nigeria, says “this tastes like nostalgia... the food is legit!” The Seattleite opines that Bantaba provides “one of the more diverse eating experiences” in the region.

19417 36th Ave W., Lynnwood | 425-678-0202



Traditional Philippine and Hawaiian foods are served up spicy and fresh at Barkada Edmonds.



The weiner schnitzel is in high demand at Budapest Bistro. The menu rotates, to allow Elizabeth Muszka the time it takes to create everything from scratch.



Lamb with onions, Tilapia with cabbage and benechin rice, and yassa chicken are fan favorites at Bantaba African Restaurant.



Tamales at TACO-BOOK in Everett are a big seller. Also popular are the Tacos de Barbacoa, the wet burrito and the Torta.

TACO-BOOK TAQUERIA

The hole-in-the-wall location next to a laundromat is proof positive a book can't be judged by its cover. Those who know the cooking of Rigoberto Bastida and his wife, Deisy Ramos, think of TACO-BOOK as their destination restaurant. Everett's homeport sailors who are accustomed to the real-deal Mexican food in San Diego arrive fresh off the ship for Bastida's dishes with tongue and tripe, marinated beef, pork and chicken. "Taste like heaven on a tortilla." "Delicious and authentic." "Brings me fond memories." Reviews for the from-scratch fare, including Barbacoa tacos with consommé, Torta Cubanos, Sopa and Menudo, spare no praise.

1130 Broadway C, Everett | 425-258-2762



(above) Caneles de Bourdeaux from Touba. (right) Papa Seck is whipping up some incredible French pastries, an art he learned in his home country of Senegal. Touba French Bakery in Lynnwood is destination-worthy.



Brent Garner | Hiatt Studios

TOUBA FRENCH BAKERY

Papa Seck's warm greeting echoes out the kitchen and past the three pastry cases. "Hallo! Welcome!" His year-old French Bakery is the dream child from his days in Touba, Senegal. Seck is crafting baguettes along side Pain au Lait. Lemon meringue tarts, and Canéles de Bourdeaux. The dark little towers contain a slightly sweet, custardy filling surrounded by crispy, caramelized sugar. "When they don't know what it is," Seck says in his thick

Senegalese accent, "and then they taste it and they want a dozen!" If not a dozen of those, then one of everything, please. His raspberry croissant is a work of art. "I make a very good brioche!" Seck exclaims. Indeed, he does.

11114 Evergreen Way, Suite C, Everett |
425-374-2498
toubabakery.com



Garlic green beans at China City Restaurant are fresh, crisp, and delicious.

CHINA CITY RESTAURANT

A more cultivated cocktail lounge atmosphere and familiar Westernized dishes are at China City. But in a kitchen where every single member of the cooking staff, save one, is a direct immigrant from China, and curated Chinese art and sculptures greet you, what's cooking is worth experiencing. Jack Ng and family first opened two restaurants on Whidbey Island before his sister, Fong Ng brought the operation to Mill Creek. The older set of island customers remembered the Egg Foo Yung of the nation's early Chinese immigrants and created a new demand for the traditional dish with a long and debated history. You'll find a spectacular version of this fluffy fried omelette in China City's Mill Creek location. More to come: Ng will soon open Fisherman Jack's at the Port of Everett waterfront, the latest family venture to feature regional seafood dishes from China in Dim Sum and noodles.

15402 Main St., #101, Mill Creek |
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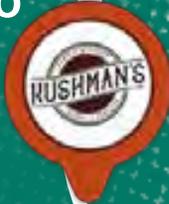
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Mukilteo

Everett

Lynnwood



Creating Collaborative Magic

A Creative professional discovers clients' true gifts

J. Donovan “JD” Smith is a story teller, a friend, and a collaborator. As a branding professional and videographer, he helps uncover the heart of “why” clients do what they do, and not just the “what.”

“I worked for over a decade creating marketing materials for an internationally recognized wine company’s 40 brands. After I left, it took some time for me to realize how conditioned I was to look and act like what I thought my employers wanted me to be and not who I really am. And I realized that my clients deserved the same opportunity to truly be seen,” Smith says.



“That’s really what I do for them. Yes, I create branding elements, and I tell their story through videography and other tools, but through close collaboration, I am able to help them see themselves and their own work in a new light.”

Financial planner Brian Vaughn is impressed with Smith’s ability to listen, and to then “translate what he discovered in me into his own creative work so that others — my potential clients — are able to see me more clearly.”

“JD understood that my motivation to help people with their finances isn’t about making me or them boatloads of money,” says Vaughn. “It’s really about helping people to live their best life. JD and I really connected over that. In making a video for me, he helped me to get that point across in a way that I loved.”

Smith tells a provocative story of the moment he grasped the gift of listening. It came after he started his own business, J. Donovan Smith Creative.



Filming for the Everett Public School's Adventure Together video



An image from Vaughn Financial's promotional video

“When I got out of my own way and was 100 percent in the moment and listening, it clicked! It clicked the way it did for Neo, in the movie “Matrix”, when standing in the hallway, seeing only the ones and zeros before fighting Agent Smith and his associates with simple ease... yeah, it was like that,” he says.

“JD also became a friend through the process. He really cares about his clients’ projects and delivers impressive and impactful end products,” Goodhart says. “We look forward to working with JD more in the future.”

“It’s really about helping people to live their best life.”

“I understood at that moment, how fascinating the person standing in front of me was and how much they offered me just by listening to their story. Today, when I meet with a client to talk about a project, I’m 100 percent present to their story.”

Smith describes his client work as “collaborative magic,” a fitting phrase for both the process and the end result.

Jennifer Goodhart is the communications coordinator for Everett Public Schools and has worked with Smith on several projects. She speaks to Smith’s talents, willingness to learn new skills, and, above all, his ability to listen and closely collaborate.



Find out more about J. Donovan Smith Creative at: www.jds-creative.com





Reach for a delicious glass of Bayernmoor wine to pair with a delightful delicacy.

Woodin Creek Village

New Hot Spot for Sippin' & Nibblin'

BY JEFF "WICK" WICKLUND

Food & Wine. Wine & Food. Anyway you'd like to slice or drink it, it's fruit off the same Bacchus blessed vine. When you have that special gastronomic experience, when the artfully crafted dish melds seamlessly with a well constructed bottle of wine, you can almost hear an audible 'click'. This "chasing the dragon" phenomenon is precisely what turned my passing interest in wine into a hobby, morphing into a passion and then it just got out of hand.

If you share a similar interest in this perpetual palate quest, then it would behoove you to venture to a little gem nestled in the heart of what is already a vibrant and dynamic Washington State wine destination.

Woodin Creek Village is Woodinville's newest addition to offering world-class wine tasting opportunities to ever-expanding and thirsty consumers. The twist on this collection of wine dispensaries is the commitment of some to showcase their hand-crafted wine alongside chef-inspired delicacies.

Alexandria Nicole Cellars' newly opened Woodin Creek location is a testament to elevating the overall customer wine experience. The posh, sexy interior decor is eye-popping and the accordion glass panel doors unveil cozy outdoor patio seating where one can browse a menu of light bites designed to accentuate their elegantly approachable wines. A warm sunny Sunday found this particular cork dork



...little gems nestled in the heart of what is already a vibrant and dynamic Washington State wine destination

reveling in the joy of a crisp, dry rose' accompanied with truffled popcorn.

Just up the block a couple of doors is a truly remarkable winery tasting room. Bayernmoor Cellars has accomplished and excelled at what many have perceived as a journey to folly. Creating stunning, globally-good Pinot Noir from a vineyard outside of Stanwood, Washington?

Yes. Yes they have, and it's a tip o' the hat to the dedication and commitment to the sustainably grown vines that have resulted in the quality in the glass. What's also remarkable is the commitment Bayernmoor Cellars has to the pairing of wonderful food with their delicious wines. The "Tasting Menu" is more than what's just in the glass. A classically trained chef from another slightly recognized wine region (Napa Valley) has created a gastronomic fiesta for your senses. How does "crostini with duck rillette, plum mostarda and fried sage" go with the



(top) Gather with friends and 'Cin Cin' to Bayernmoor wine and Woodin Creek Village

(bottom) Glutinous tasting and noshing opportunity at Rocky Pond Estate



Charcuterie / Fromagerie at Rocky Pond Winery's Woodin Creek Village Tasting Room

Bayernmoor 2017 Estate Vineyard Pinot Noir? One way to find out!

Across the street is yet another tremendous and possibly glutinous tasting and noshing opportunity. Rocky Pond Estate Winery's mission statement is, "It's all about the experiences..." and to that I say, "Touche!" The in-house chef prepares delightfully inspired pairings to accentuate the Rocky Pond tasting tree of glasses. The top of the tree can include a stellar sparkling Chardonnay and spin down to a decadent Cabernet Sauvignon Reserve all the while enjoying a bite of yummm.

Woodin Creek is also home to several other tasting rooms along a "Wine

Alley" that opens to a tree lit center courtyard that feels like Christmas on a nightly basis. My old friend, Tim Blue has located his Adams Bench Winery tasting room along the Wine Alley where you can find Tim and his wonderful family pouring absolutely incredible representations of the best of what Washington State can produce for a red wine.

Also, fittingly representing great Washington wines, there is Ambassador Wines of Washington showing off their 100% Estate Grown, Red Mountain reds created by some of the best talent in the industry. Ancestry Cellars shows us the power of melding passion for wine with

the devotion to family, friendships and memorable experiences. Keeping with that theme, Steven Carmody of Rooted Souls Wine is uniquely devoted to his passion to create a rose' wine that'll inspire the notion of a rose' each day is a great way to keep boredom at bay.

Baer Winery, Brian Carter Cellars, Truth Teller Winery & Tsillan Cellars are also wonderful tasting opportunities with, I'm sure more to follow.

Restaurants currently serving exceptional food to go with the embarrassment of wine riches include: Brix Wine Cafe, Lifted Taco, Rusty Pelican Cafe & Woodin Creek Kitchen & Tap. ♦

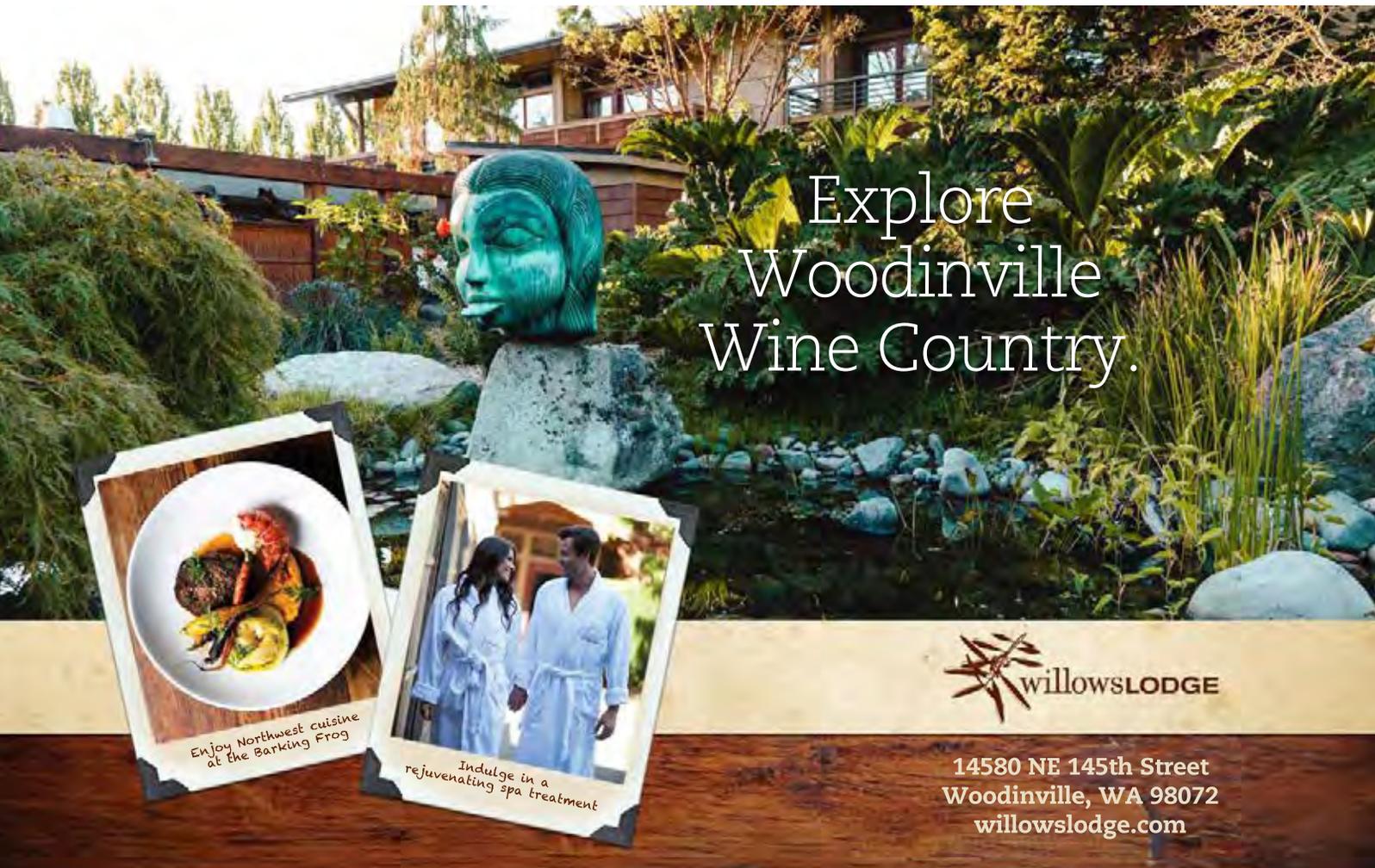


Plan your stay at Willows Lodge, the Northwest getaway you've been seeking, in the heart of Woodinville Wine Country

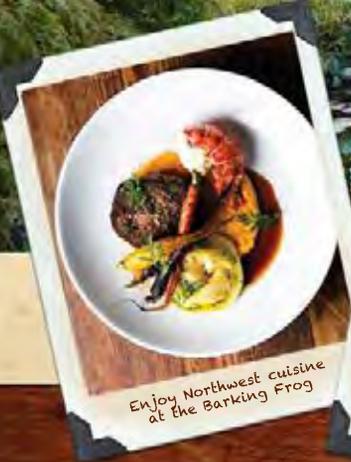
Located on five beautifully landscaped acres bordering the Sammamish River, Willows Lodge is a comfortable, luxurious haven, where you can rejuvenate your body, mind and spirit. Nestle into your personal sanctuary; every guest room and suite has a stone-trimmed gas fireplace and

an oversized soaking tub. Plan a tour of the award-winning Woodinville wineries all around us. Explore our gorgeous gardens and hop on a lodge bicycle for a ride on the Sammamish River Trail. Relax with a massage, facial or body treatment at our full-service spa. Don't miss the award-winning

cuisine and Washington-focused wine list at Barking Frog restaurant, one of the finest restaurants in the Pacific Northwest. Book your wine country getaway today! ♦



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Lynnwood Convention Center Executive Chef Michael Felsenstein shares his recipe for

Butternut Squash Risotto

1/2 lb Arborio rice
 3 oz diced onion (1/4 inch dice)
 1 Tbsp garlic
 1 cup white wine
 1 quart chicken or vegetable stock
 3 oz shredded parmesan
 1/2 lb butternut squash

1 Tbsp thyme leaves
 1 tsp allspice
 1/2 tsp cinnamon
 1/2 cup olive oil
 2 Tbsp chopped parsley
 2 oz heavy cream (optional)
 Salt and pepper to taste

Clean and cube the butternut squash into 1/4 inch pieces. Toss the cubes with half of the olive oil, thyme, allspice, cinnamon and salt and pepper. Spread on a cookie sheet and cook in a 325 degree oven for 7-10 minutes or until the squash is just cooked through and tender. Take half of the squash and puree with a little of the chicken or vegetable stock in a food processor or blender.

For the rice, heat the chicken or vegetable stock. In a separate stainless steel pot over medium heat, add the onions and garlic, and sweat until translucent. Add the rice and stir until thoroughly coated and mixed together. Add the wine and stir frequently, making sure the wine has been completely absorbed by the rice. Now, start adding the stock one cup or so at a time. The level of the liquid should be about an inch over the level of the rice and should be completely absorbed before more stock is added. Repeat this process with the rest of the stock. Make sure to stir frequently during this process. The risotto should be soft and slightly creamy, not crunchy or mushy.

Finish the risotto with the cubed and pureed squash, cheese, parsley and salt and pepper to taste. You may add optional cream at this point.

Yields about ten (10) 4 oz servings.



19231 36th Ave W, Lynnwood. Walking distance from the Convention Center and close to Alderwood Mall.

Lynnwood's Best Kept Secret

Temple Distilling in Lynnwood is a hidden gem, offering an intimate craft cocktail bar and tasting room adjacent to the distillery warehouse. Sit down at the bar and look out at the copper stills as you taste through their portfolio of five gins and a limoncello, or try one of the rotating cocktails that are always complex and delicious.

The tasting room is open on Fridays from 4-7, Saturdays from 12-5, and Sundays from 12-5. They also take appointments throughout the week.

Ask for a tour and you can check out the gin production floor, as well as the whiskey warehouse next door where bourbon and single malt are being made and put to rest — a few more years yet before they are released, though!

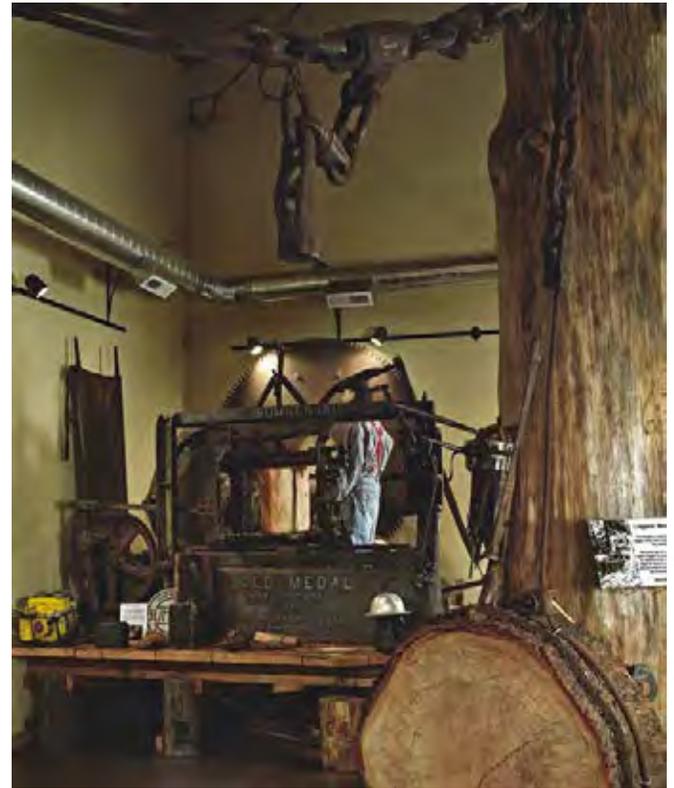
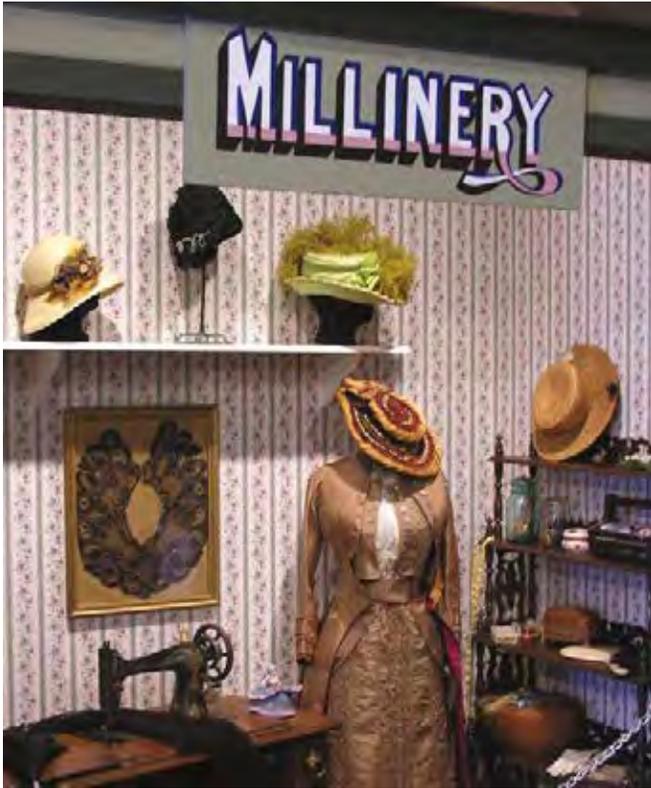
Family owned and operated by husband and wife team AJ and Jamie Temple, Temple Distilling is a realization of a passion for flavor and spirits, one that started when AJ received his first cookbook at the age of five. Their Chapter One London Dry and Navy Strength Gins have won multiple awards including a Gold Medal at the San Francisco International Spirits Competition and several Best in Class top spots in other international blind taste tests. Their Woodcut Barrel Rested Gin was named one of the Top 100 Spirits in the US in 2016 by Wine Enthusiast. Come see what the hype is all about!

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Courtesy of Granite Falls Museum



Courtesy of Granite Falls Museum

(Opposite page and above) The Granite Falls Museum boasts a fully-rigged spar tree, shingle cutting machine, Victorian-period lifestyle displays and more.

Small Museums Connect Us With Pioneer Past

Preserving the stories of loggers and miners, sailors and veterans

BY ELLEN HIATT

We connect to one another by connecting to place, understanding our shared history, the common experience that's part of our DNA if not our memory. How do we look at the land? How do we value its resources? How do we interact with each other? These questions can all be answered by a visit to your local museum.

In the Snohomish County area, there are plenty of communities preserving the memories of the past, collecting and displaying the artifacts, studying and sharing the stories. All of the small regional pioneer museums showcase the history of colonization — settlers' axes that felled the forests, the railroad that

brought people, goods and change, the cooking utensils, tools, clothing and photographs that tell the story of the time. Each has a unique story of place.

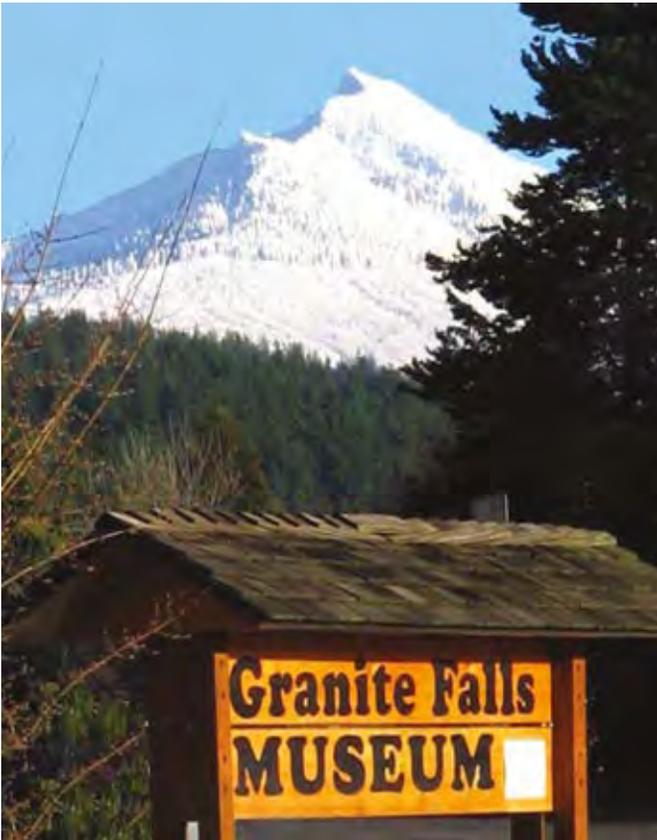
TELEPHONE MUSEUM

In Marysville, the Historical Society tells a powerful story of change through the telephone. In their 10,000 square foot building, they house a most unusual display of telephone history, specifically GTE history. If anything tells the story of culture and how we interact with each other — it's the telephone. Ubiquitous today, with

Courtesy of Granite Falls Museum



Courtesy of Granite Falls Museum



a device in every hand, the early days of telephones involved switchboard operators and party lines, where nosy neighbors and operators might pick up the phone to listen in to a conversation.

The museum's phone collection dates from the late 1880s, with wall mounted examples in wooden boxes and a bell on the outside. Want to know where the old phrase "get 'em on the horn" came from? The old phones had a horn-like megaphone to talk into.

For entertainment for young and old alike, two of the museum's crank phones are connected so visitors can talk through them. The display shows the progression of phone styles and technology all the way to the dial phones. The collection includes teletype machines and switch banks.

It's a story of communication, technology, innovation, and dramatic changes in society. Watch this video (<https://tinyurl.com/yj2wzcxnd>) showcasing the museum's dial phone and the automation innovated to remove the operator from the equation.

TALE OF TWO CITIES

As loggers and farmers settled onto the shores of Port Susan, bets were placed on where economic prosperity would land. Would it be on the shoreline, where the Irvine Slough ferried in rafts of logs for the lumber mill, or along the railroad track which brought prosperity to new towns across the nation? East Stanwood and West Stanwood, incorporated as two separate cities, gave the town the Twin Cities nickname that lasts today. Between the two incorporated towns, the state's first paved road was built on the mile distance. The vitrified brick is still found in West Stanwood's business district.

In the Floyd Norgaard Cultural Center, this tale of two cities is told, along with the story of the Stanwood men who made their riches in the Klondike Gold Rush of 1898 and returned to invest in farms and businesses. The "Trees to Peas Prosperity" exhibit tells the story of the town's shift from logging to farming, and the impact of Twin City Foods, a long-time vegetable processing plant whose building on the slough still bears its name, but who no longer creates the demand for peas that once filled the farm fields here.

Visit for a tour of the cultural center's exhibits, as well as the D.O. Pearson House, the historic home of West Stanwood's first mayor, preserved as a Victorian period home.

RAILROADS AND MINING

True railroad aficionados can become obsessed. In Granite Falls, that obsession is leading to a gift to the local museum. A team of dedicated volunteers has created a computer simulation covering the entire length of the Everett and Monte Cristo Railway, built to transport over 300,000 tons of gold and silver ore in a mere decade.

"Initially, we'll be using [the simulation] to create a



Courtesy of Granite Falls Museum

The Granite Falls Museum’s collection includes tools of all kinds — from logging and blacksmithing tools to digital tools. The regions maps, homesteading documents and more have been digitized for research.

video that can be viewed, but by next year, we will be allowing visitors to actually drive the trains!” museum volunteer Fred Cruger explained. “The creation of the simulation has been a multi-year effort by friends of the museum who happen to be true railroad aficionados.”

Also in the museum is a fully-rigged spar tree, a shingle-cutting machine with a video of it in full operation, antique vehicles, and a 1915 engine that powers the five-gallon ice cream maker.

The crowning glory may be the thousands of artifacts, photographs, and digitized maps of homesteads and plotted land throughout the county, combined with photos and documentation, that are available on site or in a virtual history tour for smartphone users. The project took thousands of hours and dedicated volunteers that came from as close as the local high school and as far away as the Oklahoma State Department of Corrections. The archive lured in a fellow from New Zealand who traced

his family ancestry to Granite Falls, and a man who wanted to confirm his family once homesteaded the property on which Stanwood’s Twin City Foods plant was located.

VETERANS TO MARITIME

For more recent history, visit the Northwest Veterans Museum in Lynnwood, which showcases artifacts and a round table for veterans to swap stories.

For maritime history, visit the Mukilteo Lighthouse, the county’s only lighthouse, built in 1906 and thought to be a plum assignment for a succession of 18 lighthouse keepers. The Port of Everett’s Waterfront Historical Program also honors the lumber, commercial fishing, and boat building history of the region with a website chockablock full of information, and an interpretive program throughout the waterfront.

CONFIRM YOUR DATES

Some museums are free to enter, and some charge a nominal fee. All ask for donations, the steady stream of which helps keep the doors open. Many of these museums hold events: a holiday bazaar in November in Marysville, a holiday performance of the South End String Band and Spirit of Swing Ensemble in Stanwood. Visit their websites for hours and days of opening, and, in some cases, to schedule a visit.

OTHER MUSEUMS

Other museums you will want to visit on a rainy day:

The Blackman House in Snohomish is a Victorian period home of lumbermen brothers.

Edmonds Historical Museum, housed in a restored 1910 Carnegie Library building, greets guests with a “Marsh Life” Panel carved by Tulalip Tribes member and carver Ty Juvinel. Inside, visit the model train room, a Victorian parlor and step inside an original jail cell.



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All of the small regional pioneer museums showcase the history of colonization.

The Stillaguamish Valley Pioneer Museum preserves the artifacts of the North and South Forks of the Stillaguamish River valley, including logging, dairy, and military to keep “alive the heritage of the original homesteaders of the area.”

The Monroe Historical Society and Museum brings Old City Hall to life with pioneer exhibits and a self-guided walking tour through the historic town. ♦



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Courtesy Boeing Future Of Flight

The interactive exhibits inside the 28,000 square foot Future of Flight provide a look into aerospace and Boeing's role in space exploration.

Flying Forward with the Future of Flight

Explore flight, from drones to outerspace, in Everett's World class aviation center

BY ELLEN HIATT

While some attractions provide perspective on today by looking to our past, the Future of Flight Aviation Center looks forward.

Boeing Future of Flight is Snohomish County's most popular attraction. Adjacent to the Boeing Everett Factory, it is a technical, aspirational, and engaging gem. The 28,000 square foot facility provides a look into aerospace and Boeing's role in space exploration.

Begin at the Sky Deck for panoramic view of the North Cascades and the Everett Boeing Factory, the world's largest building by volume. Planes come and go from Paine Field, the state's newest, world-class regional airport. You'll have front row seating to watch private aircraft, commercial flights and test flights of Boeing planes.

The gallery includes the newest exhibit and explores Boeing's legacy of innovation with more than 150 Boeing

products and services, current and future. Where else can you explore space, hypersonic travel, sustainable fuels, and autonomous aerial systems all in one place?

The Above and Beyond exhibition lets you explore flight in a wind tunnel while you experiment with the aerodynamics of supersonic flight, explore the fundamental forces of flight in a group flying game with gesture tracking technology and computer graphics, engage in a virtual high-speed multi-player competition, explore the layers of the atmosphere in a stunning simulated ascent in a space elevator, see the world from outer space and more.

Have you ever wondered what it's like to live and work on the International Space Station? The Destiny Module (aka U.S. Lab) in the Gallery, is a full-scale and explorable mock-up of the "U.S. Lab" that is part of the ISS. It's roughly 29 feet long, 15 feet in diameter and weighs



Courtesy Boeing Future Of Flight

approximately 10 tons. The U.S. Lab was launched and attached to the ISS in 2001, and is the primary research laboratory for U.S. payloads, supporting studies around health, safety and quality of life. The mock-up represents a look at the 24 payload racks in the U.S. Lab that can be reconfigured for various experiments and equipment. You can track the ISS, and can see it orbiting with the naked eye on occasion in the night sky.

Among the payload racks is the Microgravity Science Glovebox. As NASA describes it, “This isn’t your father’s Buick’s glovebox.” The “glovebox” on the ISS has a “large front window and built-in gloves, creating a sealed environment to contain liquids and particles in microgravity for science and technology experiments.” It’s the ideal way to contain fluids, flames and fumes in a near-weightlessness environment of space.

While you’re there, check out the Crew Quarters (astronaut bunks) that help astronauts sleep without floating around in zero gravity. Since the ISS orbits Earth every 90 minutes, the astronauts who would be sleeping in the station would experience 45 minutes of light followed by 45 minutes of darkness while tucked into the little sleeping pod.

The Future of Flight’s daily Drones and Robotics exhibit showcases Boeing drones and allows you to remotely fly the miniature quadcopters. Learn about Boeing’s MQ-25 Stingray drones, remotely-piloted, carrier-capable, aerial refueling aircraft in production for the U.S. Navy.

The robotics portion includes interactive robotic coding, which is perfect for all ages. The exhibit explores the future of robotics in aviation and provides a glimpse of



Courtesy Boeing Future Of Flight

how robots are used in Boeing aircraft assembly.

The Boeing Factory Tour is currently closed, and there isn’t a projected reopening date. Visit the Boeing Future of Flight website for more information and online ticket purchase.

For current Boeing Future of Flight Health and Safety information reference the visit page. Allow plenty of time to explore, especially if you visit in the late afternoon. If you arrive too late you’ll miss out on all the great exhibits, as the doors close at 5 p.m. ♦



Ellen Hiatt | Hiatt Studios

The Power of Words, a History of Tulalip Literacy is a powerful exhibit on the history of language.

United by Land, Language and Culture

Compelling exhibits tell Tribes' story of grace, tragedy and resiliency

BY ELLEN HIATT

The native people of the Salish Sea's coastal waterways and rivers have a deep and rich history that predates by centuries any story you'll find in a pioneer museum. Within the halls of the Hibulb Cultural Center, that story is told, through sound, touch and sight, in a magnificent display, bringing the visitor into the present day native experience.

"It was wonderful to have an opportunity to learn a little about the region's original inhabitants and how their culture lives on among tribal members," visitor Kasia Pierzga said.

Adds Megan Dunn, Snohomish County Councilmember, "Seeing the original treaty of Point Elliott was incredibly moving. The treaty is such an important document in our history."

The exhibit "The Power of Words: A History of Tulalip Literacy," opens with the Treaty of Point Elliott, borrowed from the National Archives seven generations after tribal leaders marked an X by their names, ceding almost all of their land in exchange for rights to fish and hunt on ancestral lands. The sign above the treaty quotes Snoqualmie leader Squsum, who witnessed the signing: "Do not touch the magic stick to the white man's paper! We do not know what the white man has written

on that paper! Let him sign his own paper, not ours." The next display shows those ancestral lands crowded with development.

"Seeing an X as a signature on a long-worded document gave me an in-person understanding of what the tribe knew or didn't know they were signing," Dunn added.

Knowledge and agreements, for the Snohomish, Snoqualmie, Skykomish, Sauk-Suiattle and other tribes who signed the treaty was not in the form of the written language; knowledge was passed through story by the tribal elders "like canoes who transported significant cultural teachings across many generations."

"Storytelling was an important part of educating youth," the next display explains. "Reading a traditional story on a piece of paper is a completely different experience than having someone tell it to you. So much is lost in translation, such as humor, body language, tone and connection to the human spirit."

By 1857, whites were teaching English and helping record native languages. Father Eugene-Casimir Chirouse, a French apprentice to a hat maker turned priest, came to Tulalip Bay where he lived as his native parishioners lived, learning their customs, culture

and language and finding a warm welcome. He taught students in their native language as well as in Chinook Jargon and in English. To accelerate literacy, he created a Snohomish to English dictionary — the first written account of the Snohomish language. Within 25 years, 227 Indians on the Tulalip Reservation were literate in English.

By 1905, native education was conducted by the government in a militaristic environment where children were deprived of their parents and punished for speaking their native language in an attempt to abolish native culture.

The compelling display tells the story of the individual tribal members who both benefited from the delivery of literacy, and who suffered from the cruel delivery. William Shelton, raised isolated from the white settlers, yearned to learn their language as other native boys were doing. He ran away to study at the Tulalip Mission School before it became a place of cultural genocide, depriving children of their traditional ways. Eventually he became a voice for natives, working for the government Indian agency, writing petitions to the government on behalf of the tribes, and keeping a daily diary from 1897 to his death in 1938.

The display continues with the power of literacy, sharing the achievements and books of Dr. Stephanie Fryberg, a Lushootseed Dictionary and artifacts of Lushootseed language lessons. Tulalip Tribes elder Harriette Shelton Dover's story is told: her boarding school punishment for speaking her native language, her commitment to educating the public on the Coast Salish Culture and to keeping their ceremonies alive, and her work as a postmaster, mother, and PTA president.

The stories carry on, both in written word and in the traditional storytelling ways of the tribes. As the display says in "Reading Into the Future," the resiliency of the Tulalip people in documenting and preserving Tulalip history has "enabled them to become socially, economically, culturally, spiritually and politically motivated."

"Words Are Power, Written or Spoken!"

The Power of Words exhibit continues through Dec. 31, 2021. On continual display is the center's longhouse, with a recording of the gifted storytellers of the native tribes, cedar canoes, cedar baskets and tools, and, amidst the chirping of birds and the sounds of flowing water, a salmon and waterways display, extolling the salmon runs and lifecycle, and the traditional fishing hut and tools used by tribes along rivers and beaches during fishing season.

The cultural center weaves together their history with the community by hosting community events open to all, with storytelling, basket weaving, and native crafts for youth.

The Hibulb is "beautifully displayed and carefully curated," said area resident and frequent visitor Alida Booth. "It's especially cool that they have many interactive displays for children to do." ♦



Photos courtesy of Hibulb Cultural Center



Coast Salish leaders explain the inherent connection between honoring Mother Earth and protecting treaty rights.

More than a carving, House of Tears story pole a marvel with a message

BY MICHEAL RIOS

Tulalip tribal members, Native relatives, and community allies united at Hibulb Cultural Center to welcome the Red Road to D.C. journey during its Tulalip visit. A gorgeous Pacific Northwest day radiated beams of sunshine on the guest of honor — a 400-year-old western red cedar. Designed with indigenous precision by Lummi Nation’s House of Tears carvers, the 25-foot story pole lay front and center while symbolizing an unwavering message: Protect the sacred!

“We have come together, like figures in a story pole, to produce a vision — the protection of Native American

sacred sites,” explained head carver and Lummi activist, Jewell “Praying Wolf” James. “Native America has endured hundreds of years of oppression, yet our spiritual practices and beliefs have not been exterminated. We are still connected to Mother Earth spiritually, and our sacred sites are extremely essential to our belief systems.

“Working on story poles opens a path to the spirit,” he continued. “It’s my hope this pole transmits that spirit to D.C. and allows the Biden Administration to fulfill their treaty obligations. By bringing this pole to Washington, D.C., we intend to awaken the sacred commitment the





Tulalip elder Inez Bill offers words of encouragement to the House of Tears carvers on their journey to D.C.



Tribal members and their non-Native allies offer prayers for Missing and Murdered Indigenous Women.

United States has to Native American nations.”

More than a carving, this man-made marvel took over two months and fourteen pairs of hands working in synch to transform the nearly two ton, old-growth cedar log into a symbol of our collective responsibility to protect sacred lands, waterways, and wildlife for generations to come.

At twenty-four feet, eight inches tall and three feet wide, the pole tells a story of connectedness and asks for accountability by the humans who call Earth home. Skillfully etched on the cedar’s surface is a moon, diving eagle, two Chinook salmon, sea bear, sea wolf, a grandmother with her granddaughter, and a number of spiritually protective elements chiseled throughout.

Featured on the pole’s base are seven tears representing the seven generations of trauma passed on from colonialism. Impossible to

overlook are the blood red hands that span from top to bottom symbolizing the silenced voices of missing and murdered indigenous women.

“Many grandmothers are raising their granddaughter as their daughter because the mother is missing in action,” said Jewell. “Either she got abused by a husband and ran and disappeared for her own safety or she got caught up into drugs, or she’s missing and murdered. It’s a nationwide crisis. It’s a reflection of our collective attitude. The way we treat the female in the family is how we treat the Earth. The scars are permanent.”

Mother Earth is covered with scars. Her air polluted by the burning of fossil fuels. Her oceans filled with industrial waste. Her forests replaced by concrete jungles. These scars are caused by a human perspective that sees everything as a resource to be exploited. Unchecked, this

perspective threatens all life across the planet.

“We look at our children and our heart aches because how do we stop the devastation of what’s happening to our mother? What kind of lifestyle are we leaving our children to inherit?” pondered Lummi master carver Douglas James. “We’re reaching out and asking for all to come together with one heart and one mind. We must stand up for the future generations, like how our ancestors stood up for us.”

The House of Tears carvers hope to bring a moment of self-reflection across the United States and an acknowledgement of past and present injustices inflicted on Native peoples and their lands without consent. They’ll be journeying over 16,000 miles to share these powerful messages embodied by their stunning story pole.



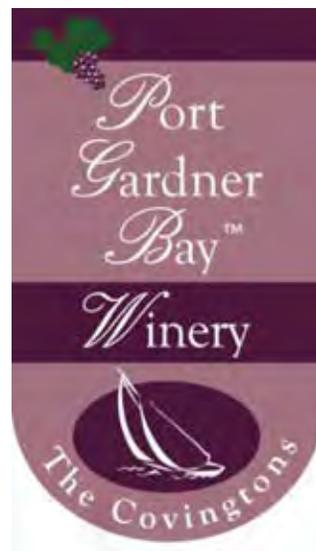
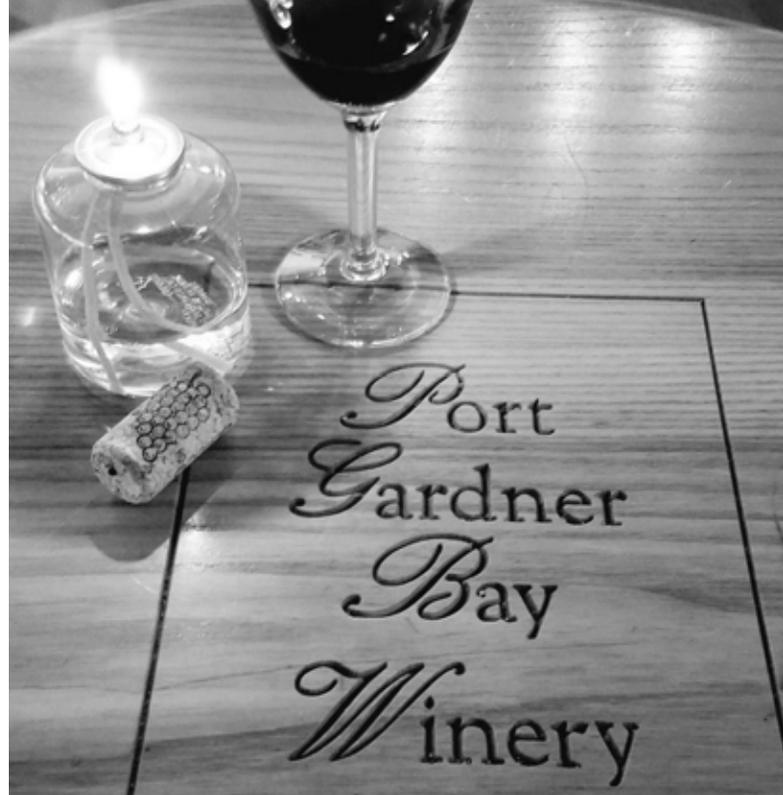
Freddie Lane (Lummi Nation) welcomes all those in attendance.

“This is a spiritual gift being shared with the people, all the tribes throughout the U.S.,” said Tulalip elder Inez Bill. “This pole serves as an example of what we can do when we unite our hearts and minds in appreciation of the blessings we’ve been given. The natural environment is where our spirituality and traditions come from. We need to honor and respect our ancestors by taking care of these areas. It is a blessing to be stewards of this land.”

Stops along the Red Road to D.C. journey included sacred sites such as Bears Ears National Monument in Utah, Chaco Canyon in New Mexico, and the Black Hills in South Dakota. The pole’s final destination is the nation’s capital, delivered to the Biden Administration and first-ever Native cabinet member, Secretary of the Interior Deb Haaland.

As the pole travels, it draws lines of connection honoring, uniting and empowering communities working to protect sacred sites. With each stop, the pole grows more powerful; collecting thoughts and prayers from anyone it comes into contact with. After being touched by the hearts and minds of thousands of Native American citizens across the country, the one-of-a-kind story pole will be memorialized in the Smithsonian Museum.

“I’m thankful we were able to share our welcoming song and bless the pole in our own traditional way,” reflected Tulalip Chairwoman Teri Gobin. “Being able to have our people touch the pole and put their prayers into it, knowing that tribal members from all across Indian Country will do the same, is extremely powerful. It affirms that in this fight to protect our environment and future generations, we are together as one people... the people of the Earth.” ♦



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Crane Electric Aircraft - Seattle jaunt

Roaming Around Mars

Innovative, cutting-edge solutions support the next era of excellence in aerospace

BY BRYAN CORLISS

All of us are ready for a road trip after the long Covid lockdowns, but one Snohomish County company is taking it farther than most:

As in, Mars.

NASA's Perseverance rover is roaming around Mars today because of DC-DC power converters and electro-magnetic interference filters provided by Crane Aerospace & Electronics of Lynnwood.

The 20 converters Crane supplied "provided a very accurate and highly regulated power source" to the highly sensitive systems on board the rover, said Joseph Munding, the vice president and general manager of Crane's Modular Power division.

The converters are finely tuned to provide a precise and

steady flow of power to Perseverance's sensitive systems as it roams across the Martian landscape, seeking signs of ancient microbial life and collecting rocks to be returned to Earth by a future mission. (The electro-magnetic interference filters eliminate low-frequency noise.)

At the same time, the systems have to withstand the harsh extremes the rover experienced during its launch from Cape Canaveral, Florida, its 293 million-mile flight through open space and the 687 Earth days it will spend exploring Mars' Jezero Crater.

Perseverance is the fourth Mars rover to use Crane components. "We are proud to be a trusted supplier to NASA ... and to contribute to the Mars Perseverance platform," Munding said.



Eviation's electric airplane Alice

Closer to home, Crane also has been selected to provide power converters for the all-electric Alice nine-seat aircraft, which is being assembled in Arlington by Eviation.



NASA Photo: Perseverance took this selfie with the Ingenuity helicopter on April 7, 2021, while the two robots were exploring the Jezero Crater on Mars. The picture is stitched together from 62 images taken separately by Perseverance using a robotic arm, then sent back to Earth. Lynnwood-based Crane Aerospace & Electronics built the power converters that feed precise amounts of energy to Perseverance's systems, along with filters that cancel out low-level noise.

Crane has been at its current Lynnwood site since 1967, back when the company was called ELDEC. Crane bought it in 1994.

The Lynnwood campus underwent a major expansion in 2019, when the company moved the modular power division from Redmond, a move that consolidated the headquarters and two major operating units of its aerospace and electronics division at one location.

Crane has a long history of providing components for space missions, and it boasts that its space products have never failed in the field.

A company that's now part of Crane provided the cooling system for that Eagle lunar lander the Neil Armstrong piloted to the Moon in 1969. Today, Crane power converters and filters are onboard the International Space Station as well as

the New Horizons probe, which flew past Pluto in 2015, then continued on to explore objects in the distant Kuiper Belt, at the far edge of the Solar System.

Closer to home, Crane also has been selected to provide power converters for the all-electric Alice nine-seat aircraft, which is being assembled in Arlington by Eviation.

The Alice is "taking a practical approach to decarbonizing and making regional transportation green in the aviation sector," said Eviation CEO Omer Bar-Yohay. "We appreciate the addition of the Crane power converters to the Alice aircraft."

"We're proud to be supplying Eviation with our product," said Hilary King, who is vice president of Crane's sense and power systems unit. "It blazes a trail into our new world of all-electric aircraft." ♦



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Enjoy a variety of culinary experiences from stone-fired artisan pizza, traditional Tulalip tastes at Blackfish, Asian-inspired dishes at Journeys East and comfort food at Cedars Cafe. Canoes Cabaret is the area's premier weekly

live entertainment venue while the Orca Ballroom features national acts with intimate seating for 1,200.

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With more than \$2.5 million in jackpots paid every month, your winning vibe is close to home at Quil Ceda Creek Casino. Discover a floor full of 1,500 exciting slots including new releases and your favorite titles. Engage in the captivating action and energy of a variety of table games. Experience the best in entertainment including live bands and all the sports you can handle including boxing and MMA pay-per-views in The Stage.

Whether you are looking to take a break from the action or grab some food on the go—we've got you covered. Find exactly what you're craving at The Kitchen, an innovative food

Enjoy a variety of culinary experiences from stone-fired artisan pizza, traditional Tulalip tastes at Blackfish, Asian-inspired dishes



hall featuring seven cooked-to-order food stations. Enjoy appetizers, classic pub fare, flatbread pizzas and your favorite beverages at The Keg Bar. Or enjoy a dining experience at The Landing with an expansive menu ranging from steaks and seafood to burgers, sandwiches, breakfast and desserts. Enjoy a quarter-pound all beef frank and bun with a variety of toppings, pretzels, nachos, ice cream treats and other grab-and-go items at Quick Eats.

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Friday and Saturday late-night "Neon Nights" session for ages 21 and up. Play paper style or use state-of-the-art electronic machines for multiple games at once. Players 18 and older can enjoy the gaming excitement of over 200 of the best slot machines, along with all the new releases. And don't forget to grab a snack at the delicious Quil Ceda Deli, famous for their Indian tacos. ♦



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2. **Start where you are** – and don't apologize for being white, male, etc.
3. **Focus on strengths** – and develop a plan to improve overall inclusion.
4. **Look past the obvious** – for diversity of age, gender, LGBTQ, or geography.
5. **Be curious** – and ready to explore differences that make a difference.

Find more free resources at
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Lee Mozena is founder of Zena Consulting, LLC, a certified woman-owned business with offices in Seattle and Bellingham. Call her to schedule a free consultation.



(left) Vince Roux and Melissa Roth, co-owners of Off Planet Research, attend the Lunar Surface Innovation Consortium. The gathering of US organizations is engaged in helping NASA accelerate US lunar exploration. (right) Off Planet Research produces regolith simulant to meet a client's needs.

Off Planet Research Makes a Landing at Port of Everett

An outerspace-fueled economy is on the horizon for the region

BY ELLEN HIATT

Space: It has filled the imaginations of children and driven the passions of men and women to explore the nether reaches of our universe as far as their mathematical equations, telescopes and rocket ships will take them. It's no secret that we are on the brink of an explosion of research and innovation around space travel and exploration.

In Snohomish County, that big bang of economic development has just been sparked with the introduction of three players, Blue Origin, Systima and Off Planet Research. The local economy could be seeing a shift from aerospace-dependent to outerspace-fueled.

In Everett, Off Planet Research (OPR) is a newcomer to the county. The company, launched in 2015, made the move from its original Lacey headquarters to the Port of Everett's new Maritime, Exploration and Innovation Complex (MEIC) dedicated to the blue economies of ocean and space.

OPR helps companies test their technologies in conditions found on an extra-terrestrial body. They provide consulting as well as testing on equipment with ice and a simulated lunar regolith — ground up rocks and minerals in a composition similar to a lunar body's sedimentary rocks above

the planet's bedrock.

OPR is working with the Economic Alliance of Snohomish County (EASC) to identify companies interested in transitioning their wares into space.

"New technology will be needed for agriculture, health care, human health systems, architecture, construction, roads and buildings," Melissa Roth, OPR engineer and co-owner said. Everything you might envision on a settlement in Antarctica, she said, would be needed in other planetary settlements.

"There are a lot of space companies that don't yet know they're space companies," Roth said.

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The company moved into the former Ameron pole facility, the Port's new Center of Excellence and a blue economies catalyst. The site, expected to support five mid-sized businesses and add about 300 new on-site jobs, will support the Port's aim to provide an accessible accelerator for startups.

"The MEIC presents a perfect opportunity to build on the efforts we have underway at our working waterfront in support of regional economic recovery and industry diversification," Port of Everett CEO Lisa Lefebber explained. "Essentially, we are placing industries that are organically and authentically Snohomish County within a hub that is surrounded by a skilled and ready workforce to bring Everett into the next century of industry and innovation, leveraging new research and technologies."

Terrie Battuello, EASC Vice President of Economic Development agrees that

space has the potential to revitalize existing industries in the region.

"For me, personally, it's exciting because both the maritime and aerospace industries have been around for a long time. They are being revitalized and re-energized by space and it's a big opportunity for us in Snohomish County," enthused Battuello.

THE FUTURE OF SPACE

The global space industry, valued today at nearly \$428 billion, has set a feverish pace, uninterrupted for the past five years. By 2030, it's expected to generate revenue of \$1.4 trillion or more — more than triple the growth in a decade.

This skyrocketing growth is driven by science exploration, resource utilization and tourism, and fueled by wealthy private investors who see space as their next economic frontier. The

entrance of digital technologies such as 3D printing, augmented reality and big data analytics, as well as the reduced costs to launch are spurring the growth of what was once a purely bureaucratic effort. It's no small potatoes — revenue from satellites and hypersonic flight alone is expected to exceed \$370 billion annually.

Washington State, with a lion's share of aerospace talent and infrastructure at its core, is set to benefit. The Boeing Co. is integrating artificial intelligence and robotic systems to perform autonomous precision assembly and drones to conduct autonomous inspections, and partnering with Lockheed Martin for the United Launch Alliance, to produce the Vulcan Centaur rocket system, recently added to NASA's line-up of launch vehicles.

Blue Origin's maiden flight sent its founder, Jeff Bezos, and others into space, launching what some say is the



Lunar regolith simulant provided by Off Planet Research comes in multiple compositions. It's invariably angular, sharp and abrasive, causing equipment failure if not accounted for in product design.



(left) Lunar regolith (the layer of loose rock and minerals above bedrock), includes Mare regions, which is mostly composed of basaltic regolith.



Photo courtesy of Brad Stedenfeld

dawn of an era of private spaceflight. Widely criticized as an ego-fueled venture, Bezos holds high hopes of moving heavy industry from the surface of earth and into space. There are also opportunities for the creation of clean energy by harnessing the power of the sun.

Snohomish County is benefitting: A Blue Origin affiliated company is set to build a 78,000 square foot building near Arlington Airport. What they're creating in it is a closely guarded secret.

"We're really excited that Blue Origin is opening facilities in Snohomish County. They will help grow the area as a space hub," Melissa Roth, OPR co-owner said. "Most people don't think of Washington as a space hub. But we really have all the makings of one."

BECOMING A SPACE COMPANY

Roth and company founder Vince Roux became interested in regolith simulant when they had their eye on the

Google Lunar XPRIZE. But their initial research showed that the available simulants were older and degraded from repeated use.

"We decided that building the foundation would be a better idea before staring on the first or second floor," Roth explained. "We started with understanding the natural formation processes of how regolith is made on the Moon and created a range of simulants that can be used for different types of testing."

This regolith is very different from the earth's — more angular, sharp and abrasive. That abrasive nature can cause equipment failure if it's not accounted for in a product design. Dozens of simulants are produced worldwide, every one with a different characteristic.

They use their simulant both to test products of their own and to help others.

"Early on we wanted to tailor our products to meet the needs of our clients. Bring us your needs and we can work with those researchers and

organizations to make a product, or we will produce it. There is a lot at stake," Roux said. "We work with national and well known organizations and government agencies. Most of our clients are international" and include NASA.

Roth and Roux are optimistic that the rush to space will benefit humanity in the end. "There will be technological advances for sure: reducing waste, reutilizing waste, alternative power sources, environmental technologies that benefit some of the harsh environments on earth. You can see the business of space." Those looking to capitalize on it, said Roth, will also benefit the rest of us.

"The technology for getting us into space is developed far enough where an argument can be made that we are doing it to benefit humanity, as well as to profit," Roux said.

"My personal vision of space," he added, "is it will provide an opportunity to make life better for every single person on earth." ♦

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Minutes from Paine Field Airport (PAE), Mukilteo has a lot to offer. Stroll the 14-acre waterfront park and see the historic 1906 Mukilteo Light Station. A paved walking path weaves by fire pits along the beach, playground equipment, picnic shelters, and BBQs. From the boat launch ramp and parking area there is easy access to nearby restaurants that include fine dining, take out, and a micro-brewery.

Sail to Whidbey Island on the Mukilteo-Clinton ferry, or simply stroll the new terminal designed to resemble a traditional long house with vibrant Native American art. Interpretive signs explain the rich history of the area and the relationship between land and sea.

From the waterfront enter Japanese Gulch which has a dog park and miles of trails ideal for hiking, mountain biking, and dog walking. Different terrain provides a fun time in the woods for everyone including some trails for children. A fish ladder in the lower gulch showcases native salmon.

Stay for a few days and enjoy activities like an 18-hole golf course with Sound views, an indoor go cart racetrack, miniature golf, an agility course with zip lines and more. Some Mukilteo hotels have in room hot tubs, fireplaces, kitchenettes and more, Special rates at DiscoverMukilteo.org / Hotel Discounts ♦

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