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Spring/Summer 2022

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Volume 4 Number 6 – Spring/Summer 2022

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Letter from the Publisher

First, I would like to express my enormous gratitude to everyone in our community who has contributed to and supported Welcome Magazine! Our region is thriving in many areas despite the pandemic, and that is a testament to our resilience and resourcefulness.

After a long and isolated winter, we seek inspiration, discovery, connection and new adventures.

In this issue we share stories that are sure to inspire you to experience the remarkable Salish Sea. From exquisite waterfront dining and shopping in its inspired century old coastal towns to its expansive beaches, waiting to be explored. Play all day and stay all night.

Taste the award-winning wines of Walla Walla, picnic on one of our expansive beaches, enjoy summer reading by local authors. Watch the sunset and find the best spots for stargazing.

Learn about the traditional teachings of Coast Salish peoples and the healing act of the annual huckleberry harvest.

Be inspired by our leaders from agriculture and housing to aerospace. Our region leads the world in our commitment to sustainability and new technologies.

It's time to jump in, experience something new, immerse yourself in the beauty and joy that surround us.

Enjoy!

Fawn Clark, Publisher

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Photo: Courtesy Fireside Grill

Fireside Restaurant - Dishes created by Executive Chef Dan Ratigan showcase the best of Northwest fare.



Photo: MaryRose Denton

Sailing the Salish Sea to our next port of call.

Day Trip Cruising Leads to Fine Dining in these Port Towns

BY MARYROSE DENTON

Boat travel is slow travel. By its very essence it requests the traveler to breathe deep and languidly let life sink down a few paces with each bobbing wave. And what better way to experience the Pacific Northwest than through its waterways?

Before car travel, train travel, or travel by plane, the mode of transportation, for pleasure or for industry, happened by boat. Arriving at any of the ports in the Salish Sea was historically an arrival at these towns' front door. These port

towns were the heart of cultural, trade, and business centers. Today some of them have grown into large urban meccas while others have retained their quaint seaside port vibe. The good news is all of them possess amazing restaurants to spice up any fine dining experience, and just a day trip away.

Connect with nature as well as this beautiful region we all call home while embracing slow travel by water. Then stop over for dinner, these ports of call are waiting and the table is set.

Photo: MaryRose Denton



Two Main Ports to Begin A Day Trip Adventure

PORT OF EVERETT MARINA

Located on Port Gardner Bay, this port is heralded as the largest public marina on the West Coast. The Port of Everett Marina houses 2,300 permanent boat slips with additional 5,000 lineal feet of guest moorage. "Moor where there is more," is the saying around the marina. And more means a full-service boatyard, a fuel dock, upland boat services, laundry, shower facilities, and a 13-lane boat launch making a day on the water easy from the start.

Cast off from Everett's docks for simple access into the Saratoga Passage and head northward for the day, enjoying the marine life and scenery of the eastern shore of Whidbey Island. Cruising these waters offers breathtaking views of the San Juan Islands and Mount Baker in the distance. On a clear day, even the Northshore Mountains of British Columbia are visible on the horizon, appearing as dark blue silhouettes rising into the sky.

PORT OF EDMONDS MARINA

Created in 1962, the Port of Edmonds sits between the shores of North Seattle and the Port of Everett. Extending 500 feet westward into Puget Sound, this marina keeps boaters in mind. After being reconstructed due to damage during a gale force storm in 1996, the marina now includes over 600 wet moorage slips with ample guest moorage for overnight and short-term stays. Other standard amenities include shower facilities, fuel dock, and boat launch with straight forward access into the waters of Port Gardner bay and beyond.

Heading to Coupeville

COUPEVILLE WHARF MARINA

Located on the Strait of Juan de Fuca, the Coupeville Marina welcomes boaters into the quiet waters of Penn Cove. The iconic red grain wharf, originally built in 1905 and used for exporting Whidbey Island grain, draws one in like a siren.

Coupeville, the second oldest town in Washington, was founded in 1852. This charming slice of an older time offers the perfect taste of that slower island life. Much of the downtown area retains its century-old charm.

Popular for locals and tourists, the burnt sienna-colored, wooden building standing sentry at the end of the pier becomes a prominent spot for capturing stunning photography shots during a beautiful evening.

Pulling up at the Coupeville dock provides a postcard-worthy view looking back at the town and its rustic yet charming seaside buildings lining Main Street in the central, and very quaint, hub of this tiny town. The wharf is an active

Photo: MaryRose Denton



(top) View from in the harbor.

(bottom) Find historic and unique shops in Coupeville.

marina for boaters, and guests mooring here can expect a fuel dock, guest moorage, pump out station, showers, cafe, kayak rentals, and an easy walking distance to coffee houses, shops, and restaurants.

One restaurant not to miss sits up the hill from the marina, overlooking Penn Cove. In the evenings, it provides a great spot to watch the lights flickering over the water as if they are stars meeting the earth. The couple blocks jaunt is worth it to find the best Italian food along the shores of the Salish Sea.

CIAO!

The greeting is heard as you enter, with the aroma of roasting garlic and fresh spices hitting your olfactory senses. It's as if you walked into your Italian grandma's kitchen (or someone's grandmother) full of vibrancy, warmth, and many mouth watering smells.

Big, spacious, and relaxed outdoor covered dining area with heaters for a chillier PNW evening. From the moment you step into Ciao!, you step into a slice of Italy in this classically styled pizzeria.

If you ever appreciated Stanley Tucci's "Searching for Italy," then Ciao! Owner and Maestro Pizzaiolo, Mark Laska, has the meal for you, straight from Naples.

Laska apprenticed under Enzo Coccia in Naples, who was prominently featured in the television series. It is under Coccia's tutorial where Laska learned the artistry to the

perfect Neopolitan pizza. In fact, it is their most requested menu item, according to Laska. It all starts with handmade dough, made daily at Ciao!, along with the doughs, and fresh cheeses like burrata. Everything from the Italian flour to the dinner wine are hand picked by Laska and staff. They are partial to supporting small craft vintners and farmers both locally as well as in Italy.

Ciao! may be tucked up on the hill of this magical town but the walk to stretch your legs is well worth it! The view alone from the upstairs windows looking out over Penn Cove with the Cascade Mountain range behind is absolutely stunning. (Plus the walk back to the boat is a great way to walk off some of Ciao!'s delicious dinner. Try the creamy pesto gnocchi for a treat followed by a slice of Tiramisu for complete and utter decadence.)

Beginning in March, Ciao! will be offering a 4-course indoor dining experience in their upstairs lounge with panoramic views of the Strait of Juan de Fuca. These meals will be offered at two evening intervals of 5 p.m. and 7:30 p.m. A perfect wine pairing may be added to the dinner.

For a more casual dining experience, sit outside under the elegance of their canopy and watch the daylight fade away into a spectacular sunset. Or to go even more casual, once you pull into port, and have your dinner delivered directly to your boat deck. Pour some wine and toast la dolce vita.



Photo: Richard Schmitz

Elegant outdoor dining at Ciao! Italian Trattoria in Coupeville, WA

Photo: Richard Schmitz



For any foodie, this is a town to explore by savoring every morsel.

OYSTERCATCHER

Sometimes doing as the locals do is what is on the menu. And the locals of Penn Cove head to the Oystercatcher for a belly full of what else but Penn Cove mussels! Find the freshest seafood in the area served here, including the oysters — on the half shell, broiled, or fried. Add a specialty salad and it is a full meal washed down with a Washington brew or hard cider. The Oystercatcher is located on Grace Street, just one block up from the entry to the Coupeville Wharf. They are open Thurs - Sun 4:30 - 8 p.m. It is wise to make a reservation.

Heading to Langley

For another great and easy day trip from the Everett Marina, head across the bay to Langley, directly east of the Port of Everett. Langley is approximately nine nautical miles and only 90 minutes away. A great sail, cruise, and time on the water. More than likely there may be a westerly wind, even on a clear day, so be prepared to beat the currents and tack your sails a few times.

From the Port of Edmonds, the trip to Langley will take you in a northerly direction about 15.2 nautical miles. Begin this trip early in the day and if the weather is fair, a southerly wind will fill your sails.

LANGLEY, WA

An artist's mecca and small town located on the southern tip of Whidbey Island, Langley is roughly 30 miles north of downtown Seattle and a very accessible, easy jaunt over the pond from the Edmonds Marina.

Langley proves to be a fabulous destination for a fun and quirky evening spent leisurely perusing all the locally owned businesses, oohing and aahing over the hand-crafted items. There is a small grocery cooperative carrying organic foods as well as local produce, and fine restaurants to be found up and down First Street as well as all over town. For any foodie, this is a town to explore by savoring every morsel.

Photo: Richard Schmitz



(top) A little French cuisine is in order at the Prima Bistro in Langley, WA

(bottom) A seafood palace is found at the Saltwater Cafe in Langley, WA



Photo: Richard Schmitz

Dinner is steaming and ready for serving inside Savory, located in the heart of Langley, WA

SAVORY, A RESTAURANT

Self-described as “Eclectic Comfort Food” by owners Stefen Bosworth and Ron Rois, the dishes created by this duo reflect the many nuances and adventures in their lives. With handed-down family recipes inspiring many entrees like the red tomato sauce base from Bosworth’s grandmother, these distinctive flavors hail from experiences traveling abroad, through Mexico, as well as throughout the United States. Combine that with a Northwesterner’s understanding of Pacific Northwest cuisine and it is true synergy happening just beyond that kitchen window.

Savory is situated on First Street in downtown Langley yet is tucked away a bit off the sidewalk. This “hidden” feature only adds to its personality and charm. Walking into Savory is as if you are invited into Bosworth’s and Roi’s home for a dinner party. The dining space intimately allows seating for 16 with an additional 14 dining seats arranged on the deck overlooking the marina at Langley.

The restaurant, which opened in March of 2021, has quickly become a favored spot by many of the locals as well as returning visitors. “Recognizing our guests and getting to know their preferences is one of the greatest compliments,” says Bosworth. When asked for one of the more favored dishes, he replied “The good ol’ fashioned cake. We taste check the chocolate cake quite frequently.” Chalk that up to quality control so every diner receives the perfect, most mouth watering piece of chocolate cake they ever had.

The word “savory” means “full of flavor, delicious, and tasty.” Bosworth and Rois deliver on this promise.

Reservations are recommended for dining. Check out their website for dining in, take-out, and covid protocols.

For a French flare inspired by the Northwest, try Prima Bistro, also found along First Street.

Prima Bistro specializes in seasonal cooking, using the freshest local produce, seafood, and fare to bring out the flavors and joys of this Pacific Northwest town. The menu changes accordingly, giving that extra personalized touch to each dish they serve. There is an extensive wine and spirits bar to add that perfect pairing to a meal, be it the bistro burger, seasonal vegetable risotto, or the local and fresh Penn Cove mussels. Gaze out at the panoramic view from their rooftop patio while languidly sipping on one of the bar’s libations. Add in a few friends to this magical spot and there is a dinner party about to happen.

SALTWATER

If seafood is the catch of the day, by all means head up First Street to the Saltwater, a sister seafood cafe brought to you by the folks over at Prima Bistro. After a day of cruising, fish and chips may just be the ticket or try their clam chowder, lobster rolls, crab cakes, clams, mussels, mussels, and more mussels for this is the town specialty, local and fresh. Add in a full cocktail bar, 10 beers on tap, and some good ol’ funky music to create a very fun time.

Open Fri - Tue 12 - 8 p.m. with a happy hour beginning at 3 - 5 p.m.

Open Mon - Thur 3 - 8 p.m., Fri - Sun 12 - 8 p.m. with indoor dining so come as you are for it is first come, first serve.

If you are really making a day of cruising or perhaps an overnight stay is the plan, then try heading a little further west to tuck in at Port Ludlow for a Fireside meal. Situated along the Olympic peninsula coastline, this port is 16.4 nautical miles around the northern tip of Bainbridge Island. Leaving from the Port of Edmonds, this a couple hours of good water time through Admiralty Inlet.



Photo: Courtesy Fireside Grill

Dining with a harbor view at the Fireside in Port Ludlow.

On the Move to Port Ludlow

This port houses a 300-slip marina and is uniquely set up for boaters. After tying up at the dock, explore the beachfront for an evening stroll before dinner, making sure to take in the artistry of the native totem pole welcoming all into the waters of this marina.

This section of the journey crosses from Whidbey Island to the Olympic Peninsula, and like many towns here, Port Ludlow began as a logging and sawmill community. It was post-1960 and the completion of the Hood Canal Bridge, connecting the peninsula to the mainland, that Port Ludlow became the site of vacation resorts and get-away weekends. Let the Fireside at Port Ludlow immerse you in luxury and fine dining while enjoying the coastal beauty of this port.

THE FIRESIDE

The Fireside at Port Ludlow has become known for its farm-to-fork locally sourced menu. Changing daily and dictated by what is freshest in the moment, the dishes created by Chef Dan Ratigan showcase the best of Northwest fare.

Cozy up by the fireplace for an intimate dinner or relax on the deck with one of the Fireside's award winning wines from their own extensive and private collection. Take life down a notch and dine near the sea. ♦



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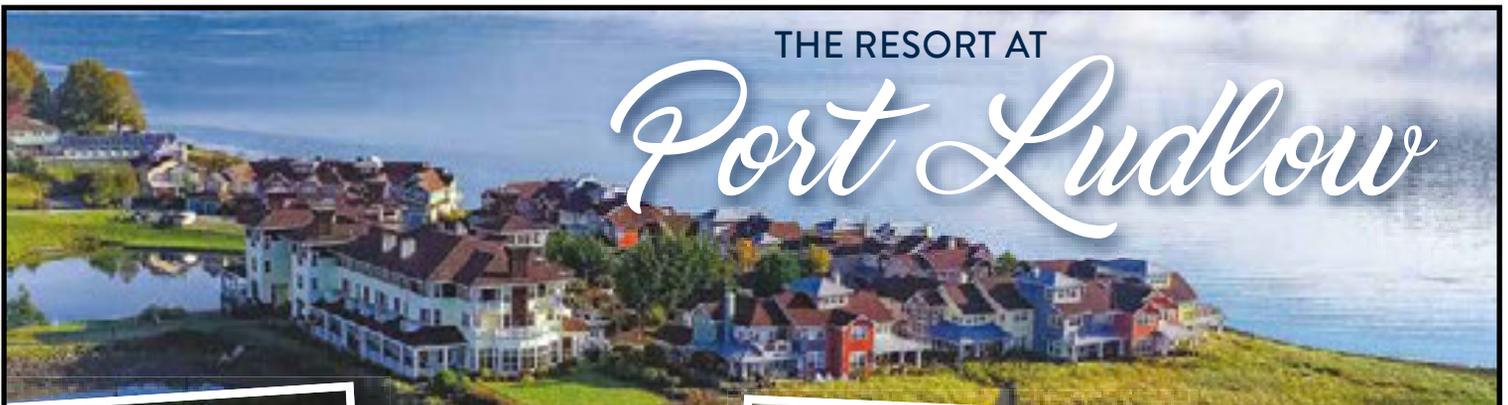
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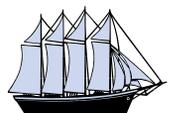
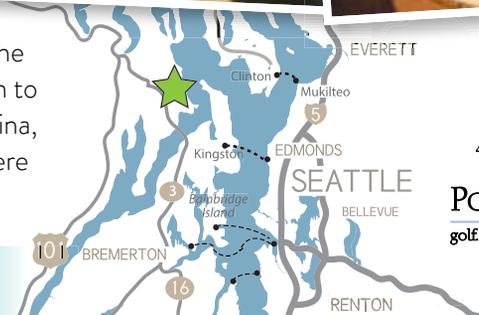
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Jetty Island

Breathe in the smell of the fresh, salty breeze of the Puget Sound as you explore Jetty Island. This man-made island spans just over two miles of warm, sandy beaches for you to enjoy and all of it is just a short ferry ride away. Paddle, ride a wave, relax in the sand, and catch some breathtaking sunsets.



VISITEVERETT.COM



Trails with views

Pack a picnic and bring your family, friends or dogs to enjoy the trails ahead. Make the short trip to southwest Everett and visit the winding trails of the Japanese Gulch. Discover the natural beauty of the Pacific Northwest along these wooded paths that offer an almost Narnia-like experience. Then wander to Everett's waterfront for breathtaking views and gorgeous sunsets.



Bites & brews

Great food and craft beverages taste that much better with the sparkling Puget Sound as your backdrop. Head to the waterfront to enjoy the beautiful outdoors with a refreshing drink and a delicious meal. Or check out the restaurants and tap rooms in Everett's downtown to enjoy outdoor dining with a view of Everett's history and vibrant arts scene.

Art around every corner

Nowhere is Everett represented better than through its lively, energetic art scene. With an abundance of talented local artists, downtown Everett is painted bright with art on display around every corner. Explore on your own, or join the monthly Everett Art Walk, to appreciate everything Everett artists have to offer.



Bring your pooch!

Everett is welcoming of all visitors even the furry, four-legged kind. From dog-friendly bars, breweries and restaurants to winding trails and expansive parks with off-leash areas, there is a lot to do in Everett to keep their tails waggin'.



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The Seaside Loop

A 3 Day Itinerary

**BY RICHARD PORTER FOR
SEATTLE NORTHCOUNTRY**

There's something magical, mesmerizing, and transformative about life in, on, and around the salt water, and the Salish Sea is no exception. An integral element of the Coastal Communities of Seattle NorthCountry, it's responsible for giving us delicious seafood, enriching downtowns, and inspiring arts and craftsmanship. The saltwater offers a sparkling view, a respite, and a place to play.

If you're not familiar with our neck of the Salish Sea (sometimes called Puget Sound, though Puget Sound is just one part of the larger Salish Sea), it's a remarkable inland body of salt water that's home to many thousands of diverse species. Snohomish County offers more than 90 miles of coastline as well as estuaries and offshore islands waiting to be explored.

The Coastal Communities of the Salish Sea offer a briny taste of the True PNW.

HOW TO GET THERE

Seattle NorthCountry is comprised of more than 2,000 square miles of land tucked between the Salish Sea and the Cascade Mountains, just 15 minutes north of Seattle proper.

Your best bet for getting here is to fly into Paine Field (PAE) in Everett. Paine Field is a boutique, three-terminal airport that's easy to navigate and offers easy, simple access to the Greater Seattle Area and the Pacific Northwest.

You can also drive here easily enough via Interstate 5 or U.S. Route 2 – two interstate roadways that converge in the middle of the county.

Here's your three-day plan for exploring the Coastal Communities of the Salish Sea.



Edmonds waterfront





Jake Campbell, Seattle NorthCountry

Fresh oysters at Salt + Iron, Edmonds



Jake Campbell, Seattle NorthCountry

Craft cocktails at Bluewater Organic Distilling, Everett Waterfront

DAY 1 - SEASIDE EDMONDS, MUKILTEO & HOTEL INDIGO

Start your day at the beach in Edmonds. Tour the small art galleries that the seaside city is known for. Cole Art Gallery & Art Studio is a fine choice for art lovers, both for viewing paintings and sculptures and for taking one of their many art classes. Grab some happy hour appetizers at the Salish Sea Brewing Co., then make your way north along the coastline to Mukilteo.

Catch the sunset at the Mukilteo Waterfront. Walk the driftwood-strewn beach and explore the historic lighthouse. You'd be cheating yourself if you didn't stop by the iconic Ivar's walk-up fish and chips window at the Mukilteo wharf (the batter on the fish is oh so crispy!).

Lodge at the Hotel Indigo on the Everett Waterfront. This luxe hotel has front-row views of the Everett Marina, with balconies that overlook Gedney, Camano, and Whidbey Islands. The hotel's motif is a modern nod to the maritime and aviation industries that have long defined the region.

Don't forget a quick nightcap at the hotel's Jetty Bar and Grille and a restorative dip in the heated saline pool.



DAY 2 - EVERETT, JETTY ISLAND, TULALIP RESORT CASINO

Wake up at Hotel Indigo and get ready to explore the very best of Everett. An old mill city with charming downtown architecture – Everett’s historic brick buildings are filled with startup businesses and restaurants that line walkable streets.

Start your day downtown at Funko, where fans come from far and wide to visit the headquarters of this pop culture toymaker. An appealing combination of amusement park, retail toy store, and popular culture archive, Funko is an attraction you’ll just have to witness firsthand in order to get the full experience.

Book a custom pottery-making session at the Salish Ceramic Studio for the perfect romantic afternoon date. You can throw your own creation and have it fired in the kiln on-site. While your pottery is firing, check out J Ramen and Sushi a few doors down.

Then, head back down to the waterfront and rent kayaks to paddle out to Jetty Island. There’s a kayak rental kiosk at the 10th Street Boat Launch on the marina. Jetty Island is a remarkable two-mile-long man-made island with a sandy beach that faces the Olympic Mountains at sundown. Dozens of species of birds migrate to Jetty Island, and the sandy driftwood and beach grass are atypical of your average PNW beach.



(top) Salish Sea Ceramic Studio, Everett (bottom) Kayaking to Jetty Island

You hit many of the highlights along the way, but there's still plenty more waiting to be discovered.



Elise Giordano/Seattle NorthCountry

Sunset at Jetty Island

From the Everett waterfront, drive five miles north to Tulalip for dining at the casino and lodging at the Tulalip Resort Casino. Enjoy a couples' massage, an evening at the blackjack table, or a world-class show in this luxury AAA Four-Diamond resort. There are plenty of late-night dining options at one of the four restaurants on the property.

DAY 3 - STANWOOD & CAMANO ISLAND

Adjacent to Tulalip Resort Casino, you'll find the Seattle Premium Outlets. Perfect for a morning of shopping before you set out to explore further, this international destination offers more than 100 stores in a covered, open-air setting.

Finish your day (and your Coastal trip) exploring the Scandinavian heritage of nearby downtown Stanwood. SAAL Brewing Co. is a brewpub built in a cool old adobe firehouse. Besides having delicious craft beer on tap, they also make savory vegan appetizers, which you can take to go as you explore the coastal beaches nearby.

End your day at the Matzke Fine Art Gallery and Sculpture Park on Camano Island. One of the few Salish Sea islands that are accessible by a bridge (as opposed to ferry), the views from Camano are truly stunning, with panoramic beaches that face Snohomish County, the Cascade foothills beyond, and the white muscular mountains that we're known for.

As the sun sets on day three of your Salish Sea journey, you've seen a lot of the saltwater splendor that Seattle NorthCountry has to offer. You hit many of the highlights along the way, but there's still plenty more waiting to be discovered. So much in fact, that a return visit just might be necessary. And while you've covered a lot of ground in a short amount of time, from the terminus of Camano Island you're only 45 minutes from where the journey began at Paine Field.

See the coastal communities right! Visit Seattle NorthCountry this spring to dip your toes in the salt water and experience the best of the maritime in the Pacific Northwest. ♦



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-  Single-story buildings to feature expansive outdoor patio/courtyard space with rooftop deck options on location 8
-  Options to expand service offerings to include retail + events
-  'Instagramable' customer experience with stunning views of the Marina and Port Gardner Bay
-  High foot traffic area in proximity to waterfront attractions and events
-  Shared use parking onsite; first two hours free

Learn more @ portofeverett.com/winewalk



Site Key

- | | | | |
|---|--|--|---|
|  1 Anthony's HomePort Everet |  6 Lombardis Italian Everett |  10 Fisherman Jack's South Fork Bakery Opening 2022 |  14 Bluewater Distilling |
|  2 Anthony's Woodfire Grill |  7 Lazy Boy Brewing Year-round Fish Market Opening 2023 |  11 Hotel Indigo Jetty Bar & Grille |   15 Weyerhaeuser Muse Whiskey Bar & Coffee Shop Opening 2023 |
|  3 DESTINATION RETAIL TASTING ROOMS ONLY FOUR SPACES LEFT! |  8 Dual Restaurant Opening 2023/24 |  12 Scuttlebutt Family Pub |  16 Jetty Island |
|  4 Inn at Port Gardner |  9 Rustic Cork Wine Bar New Destination Retail Opening 2023 |  13 Seas the Day Café | |
|   5 Sound2Summit Brewing Woods Coffee Opening 2023 | | | |



The Jet Set

BY BRYAN CORLISS

Propeller Airports – the private company that operates the passenger terminal at Everett’s Paine Field – has expanded its presence at Snohomish County Airport.

Last fall, Propeller acquired the Everett operations of Castle & Cooke Aviation, the airport’s fixed base operator, or FBO to use industry lingo. It created a new subsidiary – Propeller Aero Services – to operate the business.

Later this year, it will start work on a new terminal and hangar complex at the airport, which will serve business and general aviation. The new FBO terminal will be separate from the commercial airline terminal that Propeller opened in March 2019, except that it will

bring its award winning customer service practices and attention to detail that have made the passenger terminal the airport of choice for metro Seattle.

“As the region continues to grow, there is demand for additional infrastructure to serve the general aviation and corporate communities,” Propeller CEO Brett Smith said. “Our goal is to bring the same award-winning, world-class service and operational excellence to our private aviation clients that our airline passengers have come to expect.”

Propeller plans to build a state-of-the-art terminal for business jet flyers, and hangar facilities that are desperately needed. When combined with an existing hangar, Propeller expects to have over 60,000 square





feet of hangar space at the airport, with enough room to shelter Bombardier Global 7500s, a business jet capable of carrying 19 passengers.

And after that's finished, Propeller plans to renovate Paine Field's existing general aviation terminal, to create space dedicated for pilots and passengers of light aircraft.

The acquisition of Castle & Cooke's operations and the new construction plan will "generate economic development for Snohomish County and benefit the airport and its users," Smith said. "We're very excited."

FIXED BASE OPERATIONS

Fixed base operators are key to successful airport operations. They are typically private businesses that contract with airport operators to provide a range of essential functions for aircraft that fly in and out of an airfield.

Castle & Cooke, for example, provided fueling and related aircraft support services such as catering, aircraft cleaning, maintenance and de-icing. It also provided ground services for air cargo and car rental services for aircrew and passengers arriving on private planes.

Propeller Aero Services has announced plans to offer all those functions, plus provide additional ones. When the FBO terminal is finished, it will have a large conference room — allowing business travelers to fly in for meetings at the airport

— plus a theater room, a catering kitchen and a pilot lounge with a sleeping area.

RECOVERING FROM COVID

Propeller Airport's new Paine Field airline terminal opened in February 2019, and in its first year of operations, it saw 1.1 million passengers pass through on 24 daily flights operated by Alaska and United airlines. Paine Field also landed on two different lists of the top small airports in the United States.

In all, it was a great start.

But weeks after the airport celebrated its one millionth passenger, the pandemic hit, causing a bit of turbulence. Air travel plunged 60 percent in the United States in 2020, while the total global market fell by nearly 66 percent. The International Air Transport Association called it "a catastrophe."

Last year, 2021, was marginally better, but surges from the Delta and Omicron Covid variants made for an uneven recovery.

Paine Field was not immune.

But as global air travel has recovered, so has traffic at Paine Field and Propeller has remained as committed as ever to the long term success of the airport

Last year, Alaska announced it would resume its full schedule of 18 daily flights by the spring of this year. Then in

...it will have a large conference room — allowing business travelers to fly in for meetings at the airport — plus a theater room, a catering kitchen and a pilot lounge with a sleeping area.

January, it announced plans to add larger Boeing-built 737s on routes serving Phoenix and Las Vegas from Paine Field.

The bigger planes will serve second daily flights in the afternoon to both locations, said Alaska Airlines spokesman Ray Lane.

“We’re seeing stronger demand for leisure destinations such as Phoenix and Las Vegas,” he said. “These are two of the most-popular routes from Everett. Up-gauging to 737 aircraft allows us to better meet the demand we’re seeing for sunny destinations.”

This marks the first time that mainline passenger jets have flown from the Paine Field terminal. Previously, both Alaska and United had operated Embraer 175 regional jets, which carry about half as many passengers.

If market conditions are right, Lane said, Alaska will consider putting 737s on additional Paine Field routes in the future.

PROPELLER TURNING

Smith founded Propeller Airports in 2008, and the company continues to look for what he calls “P-3” opportunities (public-private partnerships) in the airport sector, similar to the one Propeller has with Snohomish County, which owns Paine Field.

In January, the company brought on a new chief counsel, Jack Rossi, and a vice president of business development, Matt Shelby.

“We regularly hear from passengers that they love the terminal experience at Paine Field,” Shelby said. “Our goal is to bring that exceptional level of service to more communities across the country.” ♦

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Project HyFlyer II - ZeroAvia's powertrain repowers existing airframe models.

ZeroAvia

The Future of Flight and Renewable Hydrogen Coming to Paine Field

BY BRYAN CORLISS

A company that's trying to create hydrogen-electric motors to power regional passenger aircraft is moving to open a Paine Field research and development center that could become the precursor to an eventual factory.

ZeroAvia - which also has R&D centers in England and California - announced its R&D center plans in January.

"Paine Field was an obvious choice for us," ZeroAvia founder and CEO Val Miftakhov told The Herald. "Working from this location, ZeroAvia is well positioned among one of the most-talented and clean-energy communities worldwide."

Having the R&D center here also makes Everett a leading candidate for when the company is ready to start assembling the motors, which could start as soon as 2024, Miftakhov said.

"We're looking at the area as one of - if not the primary - manufacturing hub for us in North America," he said.

The company has ambitious plans and an aggressive timeline for meeting them.

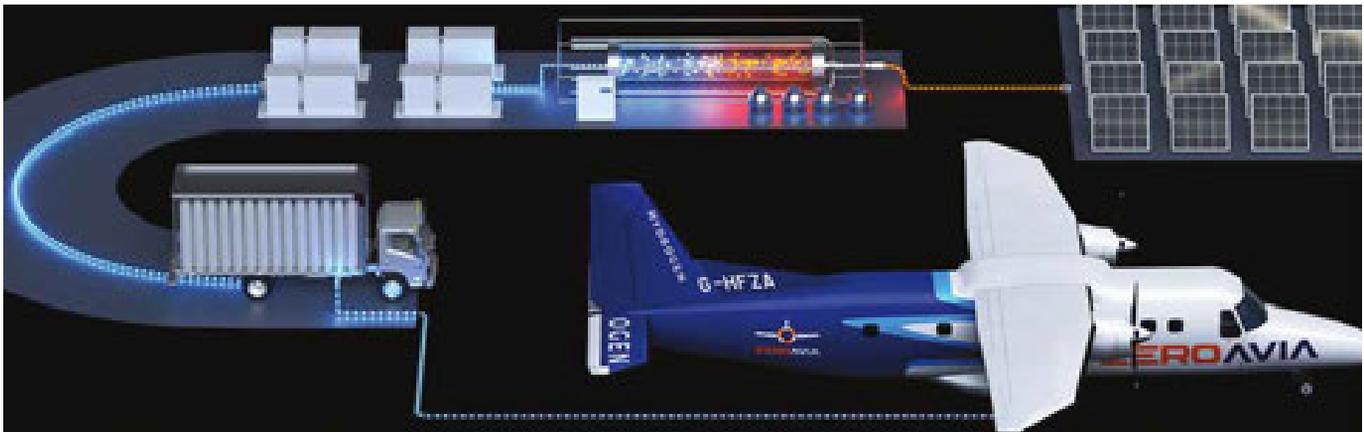
MOVING FAST TO GET OFF THE GROUND

For starters, ZeroAvia will need to get regulatory approval before its motors can be used to power passenger-carrying aircraft.

The company plans to start delivering its first powertrains in 2024, which is a short timeframe in the aerospace world, particularly since it doesn't have a manufacturing facility and hasn't determined whether it will install the motors on board aircraft at a ZeroAvia facility or elsewhere.

Miftakhov told Seattle tech news website GeekWire that the company's goal is to produce powertrains for 10- to 20-seat aircraft first, then move into larger motors that can power planes with up to 90 passengers in 2026.

It's a "bold" timeline, Kristi Morgansen, who chairs the University of Washington's Department of Aeronautics and Astronautics, told GeekWire. A lot will depend on ZeroAvia's ability to hire people with the right kind of experience to bring the prototype motors into full production, she said.



Zero-emission aviation starts with green hydrogen. Renewable hydrogen stored in tanks is converted to electricity in flight using a fuel cell, which then powers the electric motors.

The company is making strides, however. When the R&D center was announced in January, officials said they already had office space in the area and were about to start work on renovating an existing Paine Field warehouse, using a \$350,000 grant from the Washington Department of Commerce. The company also is investing \$5.5 million of its own money into the project.

ZeroAvia has raised \$115 million and has backing from big-name investors including the Bill Gates-led Breakthrough Energy Ventures and Amazon's Climate Pledge Fund. Alaska Air Group has contributed money, along with a de Havilland Q400 aircraft that ZeroAvia plans to use in flight testing.

The company also is working with Mitsubishi Heavy Industries, which has proposed retrofitting its Mitsubishi Spacejet regional jets with ZeroAvia powertrains, and has offered to help ZeroAvia get its engines through the certification process.

In late February, ZeroAvia was seeking a "head of product" to lead its Everett operations, along with a number of different software, electric motor and testing engineers and data scientists. The initial goal is to hire between 20 and 30 people for the Everett R&D site, officials said.

SOLD ON FUEL CELLS

ZeroAvia is looking to use hydrogen fuel cells to generate electricity that would power electric motors.

Without getting too deep into the chemistry of it, hydrogen fuel cells generate electricity by bringing hydrogen and oxygen together. The process generates electricity – in the form of a stream of electrons – and water vapor (you know, H₂O), making it about as green as it gets, in terms of greenhouse gas emissions.

Hydrogen also is the most-abundant substance in the universe, fuel-cell advocates like to say, so we'll never run out of it. And fuel cells weigh less than standard electric batteries that generate the same amount of energy, and lower weight is a big plus when you're moving a vehicle through the air. The major limiting factor to battery-powered electric flight is in fact the weight of the batteries themselves.

Hydrogen fuel cells have been around since the 1930s. The first flight of a hydrogen-powered propeller plane was in 2003, and Boeing and some European partners conducted tests with a fuel cell/lithium-ion battery-powered propeller craft that could carry a pilot in 2009.

Today, there's a lot of fuel cell development going on in the automotive industry. Hyundai sells hydrogen powered vehicles in California, and Seattle-based engineering company First Mode is working on two high-profile demonstration projects: One a massive hydrogen power plant to drive massive earth movers used for mining, the other a hydrogen-powered pickup that will race in next year's Baja 1000 off-road race.

However, there are drawbacks to using it.

For starters, it's highly flammable. Remember the newsreels of the Hindenburg disaster? Seven million cubic feet of hydrogen burned in about 90 seconds when that airship caught fire and crashed in 1937. That underscores the need to carefully store and handle liquefied hydrogen.

In addition, while hydrogen is a clean, powerful energy source, it takes a lot of energy to separate it from other elements in order to create a usable fuel.

Right now, the primary method for creating pure hydrogen is electrolysis, using electricity to separate water into hydrogen and oxygen. And the main source for the electricity to power the electrolysis comes from burning coal or natural gas, which



ZeroAvia is looking to use hydrogen fuel cells to generate electricity that would power electric motors.

more or less negates any carbon-reducing advantage of using hydrogen to power transports.

Hydrogen fuel cell power advocates point out, however, that as more solar and wind-power generating plants come online, there will be more green energy available to create the necessary hydrogen.

If humanity is serious about reducing carbon emissions produced by air transport, then “it is evident that hydrogen-electric, using fuel cell technology, was the only practical, scalable solution,” Miftakov said in an interview with CleanTechies.com.

Battery-powered flight isn’t practical because of how heavy the batteries are, he continued. “Hydrogen has 100 times more energy density than the best lithium-ion batteries and provides the lowest operating costs.”

ZeroAvia already has conducted test flights with a six-seat aircraft and is moving ahead with tests on 19-seat Dornier Do-228s next year. However, one of its first test aircraft crashed in England in 2021.

ZEROAVIA JOINS COUNTY’S GREEN-AERO CLUSTER

ZeroAvia is not the only Snohomish County company trying to develop hydrogen-fuel aircraft.

Everett-based electric aircraft motor builder MagniX is working in partnership with Universal Hydrogen, on a plan to convert existing regional turboprops to hydrogen power. Universal Hydrogen is based in California and was founded by former Airbus executives.

The goal of the project is to convert, by 2025, a de Havilland Dash 8 into a 40-seat regional turboprop. After that, Universal Hydrogen plans to convert an Italian-built ATR 72 turboprop into a 58-seat passenger plane.

Along with MagniX, Universal Hydrogen is working with Seattle-based aerospace engineering firm AeroTEC. The work is being done at AeroTEC’s facility in Moses Lake, where early testing on battery-powered MagniX motors was done. MagniX executives have said their motors will work with either batteries or hydrogen fuel-cell power.

MagniX and its sister company, Eviation, last year won a \$74.3 million grant from NASA to demonstrate their technologies. As *Welcome Magazine* went to press, the two companies said they were just “weeks away” from the first flight of their nine-seater Alice commuter plane. Eviation assembles the Alice at a plant in Arlington, while MagniX assembles the engines in Everett.

However, both MagniX and Eviation have gone through management shake-ups this year. First, Roei Ganzarski announced that with “a heavy heart,” he was leaving his dual roles as CEO of MagniX and chairman of Eviation to become president and CEO of Bellevue-based Alitheon, which makes product identification and authentication technology.

Then in February, Eviation co-founder and CEO Omer Bar-Yohay announced he was leaving after what he described as “a long-standing disagreement with the company’s main shareholder.”

“This endeavor is bigger and has more momentum than the person who started it and will endure the influence of even the most misguided investor,” Bar-Yohay said in a post on his LinkedIn account.

Singapore-based investment fund Clermont Group has majority stakes in both MagniX and Eviation. It has named Eviation President Gary Davis as interim CEO while a search for permanent chief executive goes on. Dominique Spragg, who is Clermont Group’s chief of aerospace strategy, was named chairman for both MagniX and Eviation. ♦

Bringing “Another Breath of Life” to Agriculture:

Farmland Advocate Linda Neunzig Connects People to Place

BY ELLEN HIATT

Food systems, our environment, housing, equity — so much in our lives depends on our land. Linda Neunzig deftly navigates the ecosystem of competing interests to connect people to place and forge opportunity where others declared defeat for agriculture in Snohomish County.

“I cry every time a piece of farmland goes away. You can never bring it back.” The loss isn’t inevitable, she said. “I refuse to go there. It’s problem solving, right?”

Snohomish County’s exponential population growth and land use decisions have resulted in the extreme fragmentation of farmland and Neunzig, Snohomish County’s Agriculture Coordinator, aims to protect as much as she can.

“It’s all connected... The big picture is really about the little picture,” she

said. “It’s every individual person and how do you make a difference in that person’s life.”

“She’s a connector,” said Michelle Connor, President and CEO at Forterra, the Pacific Northwest’s largest land conservation non-profit. “If you think about the landscape and communities, it’s all about relationships: people to each other and people to place. And when those relationships fray you have unhappy outcomes.”

“Linda has spent her life knitting them back together,” adds Connor.

Name anything food or natural resource related in the county and Linda has had a hand in it, if not been instrumental in its success.

During the pandemic, she created Nourishing Neighborhoods, working through the county’s human resources and emergency management





Photo by Audra Mulhern - The Female Farmer



Photo by Audra Mulkern - The Female Farmer

departments to redirect food from local farmers, hard-hit by restaurant closures, to provide food security for children now learning from home. The program was a lifeline for farmers, said County Executive Dave Somers.

“The thing about Linda, she knows everybody in Ag,” he said. “What they do. Where they live. Strong points. Weaknesses. If you need to reach out to somebody, to pull off something like the Nourishing Neighborhoods program — that was only possible with someone like Linda. She has an incredible grasp of the whole ecosystem.”

Neunzig was also critical to the implementation of the 5g Food Resiliency project — cutting edge monitoring technology for weather and irrigation, reducing usage by up to 75 percent in one installation. Its potential to help keep farming viable is enormous. For 15 years Neunzig worked to grant farmers needed resources with

the creation of the new Food and Farm Center in McCollum park. With \$2.55 million in funding gathered in 2021, the county will create a new facility for processing, storing, refrigerating and distributing their fruits and vegetables. A commercial kitchen and offices will also come in a following phase of development.

The Darrington Wood Innovation Center is “another ‘pinch me’ thing,” Neunzig said. She and Darrington Mayor Dan Rankin galvanized to bring economic opportunity to the more isolated northeastern part of the county after the tragic Oso landslide highlighted the region’s economic challenges.

In 2021, a 94-acre campus, soon to provide 150 jobs, was fully funded for advanced wood manufacturing and a cross-laminated timber manufacturer (CLT) facility.

Rankin, a logger himself, wanted jobs the logging community could embrace,

jobs that kept people in the community to watch family baseball games and serve on committees.

“I think that we made a really good team,” Rankin said, delivering an understatement of the year. “We figured out how to bring a suitcase full of successes as we navigated the roadblocks. It was pretty phenomenal. She’s an inspiration to work with. She’s going to find a way if there is a way. It’s been really amazing to have the opportunity to not only work with her, but become close and dear friends over the years.”

Tenacious. Passionate. Clear Thinker. Credible. Independent. Decisive. A friend.

If there is a word to describe the passion and compassion that Neunzig brings to her mission, her colleagues have used it.

“Ten to 15 years ago we kept hearing ‘Ag is dead. Nobody cares about Ag,’”

said Somers. “That whole attitude has turned 180 degrees and she’s right at the center of it... She’s clear spoken. There’s no bologna.”

From a \$16.7 million grant to bring broadband along the SR 530 corridor between Arlington and Darrington, to the Food and Farming Center, there continues to be bright lights on the county’s agricultural horizon.

“Each one of these little pieces comes together... and Linda has her hand in a lot of it. It’s transformative for Snohomish County and Washington State. And in appropriate ways,” he said.

Neunzig carries credibility with policy makers, said Somers, and engenders loyalty in everyone from farmers to chefs.

Russell Lowell of Russell’s restaurant in Woodinville, credits her with helping him create a bond with animals, even meeting him at the fair every year to look at chickens. He recalled Neunzig soliciting his eleventh-hour help for a Focus on Farming dinner.

“One year, she had this chef pull out at the last minute. Four hundred people,” said Lowell. “And he pulled out the day before! She called me. I said ‘I got you.’ Only for Linda. She has a way.”

Neunzig was responsible for the inclusion of the consideration of food security in land use decisions in the Sustainable Lands Strategy’s recommendation for the county’s Comprehensive Plan update, said David Roberts, consultant with Peak Sustainability Group.

“Those are things that are deeply important to her,” he said. “She is really trying to think about quality of life and food security, and the viability of the agricultural industry.”

Roberts recalled pitching a study in his first conversation with Neunzig.

“She blew it off,” he said. But soon the two were working together on the Sustainable Lands Strategy. “She said ‘Look, ask me anything — I can keep you out of trouble.’ I always felt like that door was always open, and whatever

brusksness was in that initial sales call rapidly disappeared. She’s been an incredible ally ever since.”

While first-generation farms focused on sustainability, practicing permaculture, regenerative and organic farming, are important, Neunzig said, the system won’t work without the large-scale farmer. As a sheep farmer, she needs the veterinarian that the larger rancher helps keep in business. And she needs farmers like Andrew Albert to help till when her grazing field needs a crop rotation. The relationship between small and large farmer is symbiotic.

Neunzig is owner of Ninety Farms, a 50-acre sheep farm in Arlington where the North and South Forks of the Stillaguamish River meet. Her hair sheep provide grass-fed Katahdin lamb for Seattle restaurants, and she exports breeding stock to the Philippines.

When the 104-acre Riverbend dairy farm in Arlington was divided for development, bankruptcy left its fallow



Photo by Audra Mulhern - The Female Farmer



"Linda would do what she does: make phone calls, talk to people, generate funds, generate interest, get political backing, start the fire and stoke the embers and we would have another breath of life."

fields in limbo. Neunzig sprang into action.

"Up the road was the Alberts family. Andrew had made a business for himself with encouragement from a lot of people, including Linda," said Connor. Neunzig knew that for Albert to grow his hay farming business, he needed a larger place of operation.

"She cajoled and poked at us (Forterra) long enough," said Connor. "She figured out how to get it out of foreclosure and cross a series of critical hurdles. She would not let go so I couldn't let go. She certainly understood what it meant to community and also to the next generation of farmers. Each hurdle, she was there with us trying to solve the problem and connect us with people.

She kept saying it was very important to do.

"Because she had such a commitment to that place, to that person and to that idea of connecting that young person to a place," Connor continued. "It didn't matter what the hurdles were. She does weave people together. There were things that we needed from the city, administrators, ecology, the county, farm families. Each step she would make the calls and make the connections and encourage people to be their best self."

The feat is not lost on Albert.

"I am forever grateful for her. That was a game changer for me," he said. Since he moved operations into the Riverbend barn, his business has expanded from selling hay to USDA beef. "I see the

growth coming more and more. We haven't reached the potential created by getting that farm. Not even close."

He credits Neunzig. "She never gave up, even when Michelle and I were like 'God, I don't know if this might be the one obstacle we can't overcome. Linda would do what she does: make phone calls, talk to people, generate funds, generate interest, get political backing, start the fire and stoke the embers and we would have another breath of life.

"All the farmers that work for Linda say 'Whatever Linda asks, you just do it. You don't ask why. It's going to be in your best interest. Just do it.' I can't say enough nice things about her," Albert said. "She's a loud voice for Ag." ♦



Sip in the Arts and a Little Wine this Summer in Edmonds

Every day is a chance to celebrate the arts in the waterfront town of Edmonds. But summer is especially glorious, with the Edmonds Arts Festival in full swing and the Art Walk organizers popping corks for wine walks.

The prestigious Edmonds Arts Festival, held Father's Day weekend, June 17-19 at the Frances Anderson Center, is a beloved festival of the town. Nearly 200 artists were juried into the event and will set up their booths to sell their works in an outdoor festival just east of the center. Inside the center, more award-winning art works will be available for sale.

"There's been a lot of excitement among artists, who are hoping they pass jury screening and get to share their work with Festival visitors," said Festival President Barbara Norgaard-Reid.

The festival includes a new addition this year: "Edmonds Plaza," a refocused venue showcasing a variety of artists and artisans who reside or show in Edmonds. While you're shopping for

local art for sale, meet the artists, watch them in demonstrations and discover art-focused groups and educational opportunities in Edmonds. Literary arts, jewelry, painting, pottery, performing arts and other genres will be represented.

Also new this year, award-winning jazz artists will be performing for the Edmonds Plaza Jazz Festival, and emerging young artists from Edmonds College will deliver a hands-on children's art experience.

The following weekend is yet another opportunity to support and enjoy the arts in Edmonds. On June 25, and again August 6, both Saturdays, Art Walk Edmonds is hosting Summer Edmonds Wine Walks.

In partnership with Seattle Uncorked, a variety of local, Pacific Northwest wineries are coming to downtown Edmonds. It's a chance to meet the winemakers who will be pouring tastings of their artisan-crafted wines in various shops. The award-winning

boutique wineries will each have a few options to enjoy. Find a new favorite bottle and bring one home. A percentage of every purchase goes back to Art Walk Edmonds to fund the arts in Edmonds. ♦

Edmonds Arts Festival

Admission: Free

10 a.m.-7 p.m., June 17, 18

10 a.m.-5 p.m., June 19

Frances Anderson Center

700 Main Street, Edmonds

Art Walk Edmonds Summer Wine Walk

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ArtWalkEdmonds.com/wine-walks

Participants must be 21 years old with ID required

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Everett



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Eritage Resort is the perfect respite from the rigors of a day of tasting wine.

Escape to Walla Walla Wine on Either Side of the State

BY JEFF “WICK” WICKLUND

Have you been considering a viniferous expedition to the far southeastern part of our state? If so, great idea! Once known only for The Whitman Mission & College, wheat fields, sweet onions, and a penitentiary, Walla Walla has gleefully evolved into a global destination to visit and revel in all that Washington State has contributed to the world's wine stage.

I have been visiting Walla Walla for decades and have been witness to this remarkable transformation. One could easily pay a visit to every available winery in an afternoon and sample a glimpse into the fortuitous future of fermented grapes in our state. If it weren't for visionary trailblazers like Rick Small (Woodward Canyon), Gary Figgins (Leonetti), Baker Ferguson (L'Ecole #41), or Myles Anderson (Walla Walla Vintners), it's hard to imagine where our state's wine industry would be today. This brings to mind the old

adage, "Nothing is more plagiarized than success."

On a recent visit, I was amazed (again) at how fast and far this epicurean evolution has brought Walla Walla. You can now find posh, swanky accommodations right out in the middle of the afore-mentioned wheat fields and now burgeoning vineyards. Eritage Resort and Restaurant is a personification of Walla Walla's transformation. Nestled on 300 acres and surrounding a tranquil man-made lake with expansive views of the Blue Mountains, Eritage is the perfect respite from the rigors of a day of tasting wine.

Downtown Walla Walla also now offers a cornucopia of dining opportunities suitable for the world-class wines being dispensed in and around this viticultural Mecca. For those harkening for authentic French cuisine, Brasserie Four will not disappoint and, if classic Italian is what you're seeking,

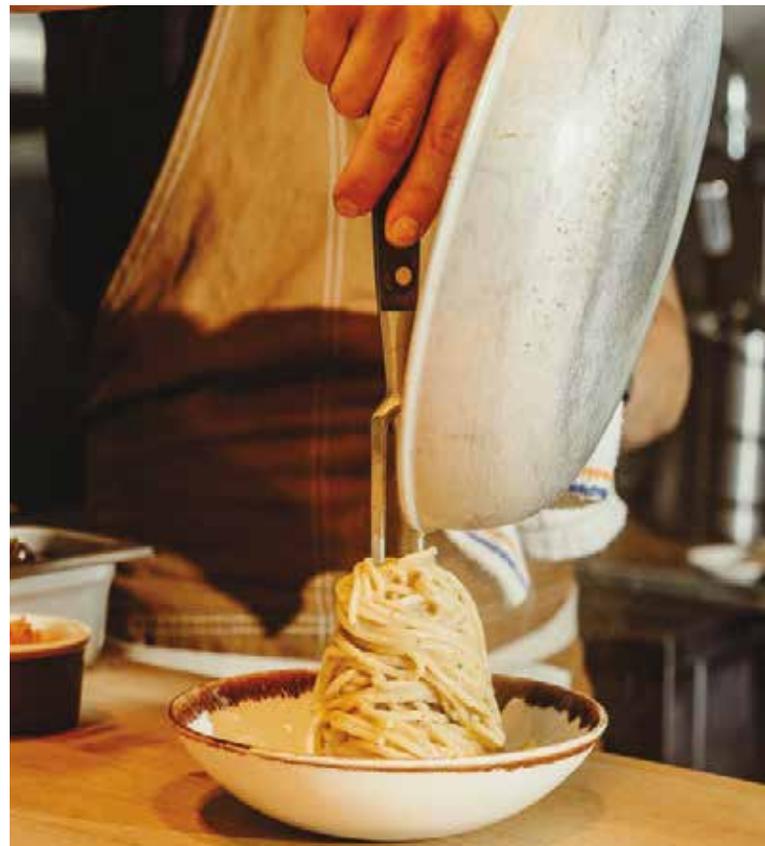
TMACS or Passatempo Taverna is quite certainly your ticket. Hattaway's on Alder and Walla Walla Steak Co are also amazing restaurants serving delectable and creative dishes perfectly paired with the wines of the valley. There is also a unique winery combining great food with wines from the new and old world. Valdemar Estates Winery and Restaurant combines the Valdemar Family's 130-year history of making wine in the Rioja region of Spain with a state-of-the-art winery producing tremendous examples of wines from the "Rocks District" within the Walla Walla AVA paired beautifully with authentic Spanish foods.

If the trek over the hump is too arduous, time-consuming, or inconvenient, fear not! Many of the wineries of Walla Walla have located tasting rooms over on the west side of the state.

Additionally, there are a couple of Walla Walla culinary opportunities making their way to "Green Washington" as well.

While it's not a revelation that over the past couple of decades Walla Walla based wineries have located secondary tasting rooms in Western Washington, it is interesting that the flood gates are still open and pouring into the west side with even one of the original trailblazers joining in as well as a unique newcomer.

In my previous column, I featured "Woodin Creek Village" as a new Woodinville destination for wine and food. That area of Woodinville is expanding further with the addition of "The Schoolhouse District" and their "Curated Wine



(top right) Brasserie Four-Authentic French cuisine. (bottom left) A tasting pour at Valdemar Estates. (bottom right) A pasta tower from Passatempo Taverna



L'Ecole, a new anchor tenant at the School Districts "Wine Walk" in Woodinville.

Walk Row." Fittingly, a new anchor tenant for the Wine Walk is L'Ecole #41 (named for the School District #41 in Walla Walla). This marks the first foray over to the west side for the third winery to open in Walla Walla, established in 1983. Another anchor tenant for the new Schoolhouse District is Valdemar Estates Winery which plans to replicate their Walla Walla old/new world wine & food experience in Woodinville. Walla Walla Steak Co is also setting up shop in this new destination for the "Epicurious."

A plethora of other Walla Walla wineries have staked roots in Woodinville and I imagine more to follow (success=plagiarism). Other west side areas sporting Walla Walla tasting opportunities have popped up over the years such as the SODO Urbanworks and others in South Seattle. A new Walla Walla winery tasting room (Dusted Valley) recently opened in Downtown Edmonds and efforts are underway for more Snohomish County collective "Wine Walks" including Everett's Waterfront and in Downtown Everett, you can always encounter an eclectic curated selection of wines from W2 by the taste, glass or bottle at Wick-Ed Wine Social Club. Whether it's in Walla Walla or satellite tasting rooms on the west side, it's always a good idea to venture out on a viniferous expedition. ♦



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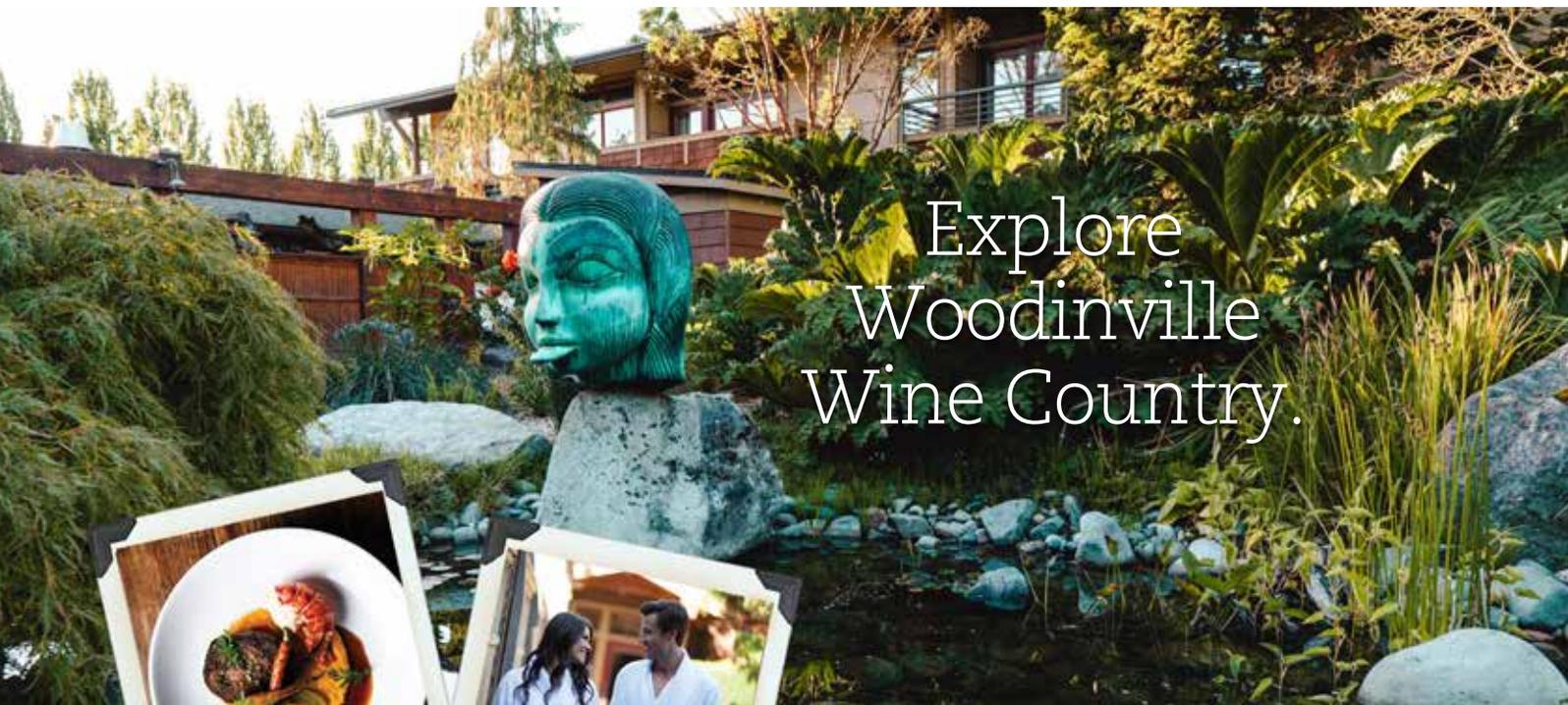


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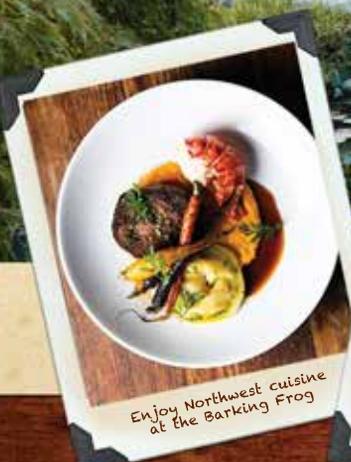
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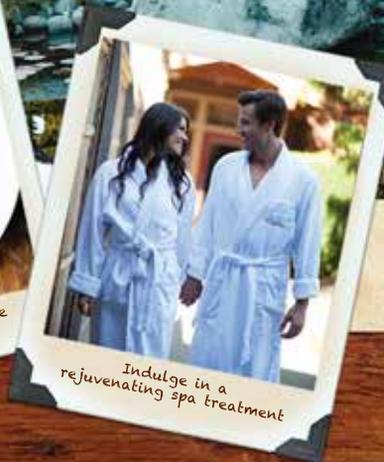
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Photo by Brent Garner, Hiatt Studios

A Picnic on the Beach

Sunshine, relaxation with friends, good food, and a salty breeze to make you feel alive. It may, in fact, be the perfect day.

BY ELLEN HIATT

From one end of Snohomish County to the other, north to south, of course, you will find the sandy beaches with grassy slopes for spreading a blanket, staking a shade umbrella, or claiming a picnic table.

Camano Island, just a bridge away from Stanwood in the north of the county, is replete with parks on Admiralty Inlet on one side and Port Susan on the other. Camano Island State Park, Cama Beach State Park, and the many smaller options (English Boom, Iverson Spit, et. al.), give a waterside view of crabbers, clambers and beachcombers for your sunshine-filled day.

If you find yourself in Everett, you'll be in luck. As the Port of Everett continues to redevelop into an economic powerhouse of a working waterfront for shipping, light industrial, and commercial and housing options, the public access points continue to expand. Head to Boxcar Park, where movies are projected onto a blow-up screen for Sail-in Cinema during the summer months. Kite-style shelters provide respite from the sun. Here you can also see a waterfront concert, a car show, or stroll around the historic Weyerhaeuser Building, once a showcase for the various trim and siding Weyerhaeuser offered in its early heyday.

“Take some time off first, and then bring some good friends.”

Check out the picnic tables and art installations at Jetty Landing Park just south of the 10th Street Boat Launch. Jetty Island is the perfect get-away. Take a City of Everett ferry (get a reservation online) to get to Jetty Island during the summer months. Bring a shade umbrella and a blanket... while there is plenty of sandy beach with views of competitive kite-boarders in action, there are no tables or shady picnic shelters to be found here.

Head south and Mukilteo will treat you to a historic lighthouse. Lighthouse Park sits on the outer bend of land reaching into Possession Sound, the state ferry landing to its northeast, and a driftwood strewn shore to its south. Schedule a tour of the lighthouse or just bring that picnic basket and chill. It's your day — do with it what you want. Park yourself on some driftwood and enjoy the meal.

Fewer than 20 miles south of Mukilteo is Edmonds, your go-to for miles of sandy beaches, a fishing pier, and a walkable, shoppable downtown with boutiques and plenty of restaurants for filling your picnic basket the easy way. Find the Bubble Man at Sunset on Olympic Beach, blowing ginormous bubbles that glow luminescent, lighting up the state ferry like a funhouse mirror. Grab a whale watching cruise from the marina, or drop a crab pot off the fishing pier. Whatever you do with your day, there are miles of sandy beach, plenty of grassy slopes and picnic tables to lay out your spread.

CREATE YOUR PERFECT PICNIC

What you bring for noshing on varies by culture. Finger food comes in the form of sandwiches and Thai fresh wraps with a little peanut sauce. Or how

about a mezze platter, with some baba ghanoush, hummus and olives with pita bread. A little spread of salamis, cheese and fruit is always a hit. After talking to some local chefs and store owners, we have some suggestions.

But one thing that's agreed upon — the one, non-negotiable must-have for your picnic— it's all about the company.

"Take some time off first, and then bring some good friends," says PicNic Table Cafe chef Danilo Amato. "Because the time you spend with friends is love, and when you make your own food, it's made with love."

At the PicNic Table in Woodinville, everything is made in-house and by hand, including the carry-out "picnic baskets." He named his restaurant around the concept of spending good time with good friends over delicious food — like having a picnic in the South of France.



The first ingredient for a perfect picnic is good friends.

Traci Smith had time with friends in mind when she opened The Picnic Pantry and Parlour in Stanwood.

“The Parlour part is the wine bar, and I wanted a comfortable place where people could come where it wasn’t loud, and enjoy a glass of wine. Like an old time tea parlor. I wanted to offer everything you would need to create a picnic or stock a pantry.”

Smith offers all the fixings: sausages, wine, spreads, crackers, and nuts to make your own charcuterie board. You can also buy a board prepared by Smith — why not make it easy on yourself? While you’re there, pick out a bottle of wine and even a game to share with your friends. She carries quite a few, including “Cover Your Kingdom,” part of a series created by a Camano Island game company.

“Be creative and get people together and share food over conversation and the outdoors. Whether it’s friendship or romance, I feel like food brings people together,” Smith said.

If anybody knows what it’s like to picnic on a beach, it’s Russell Lowell, the chef/owner of Russell’s Restaurant and Loft in Woodinville. This California surfer, with time spent in the coral reefs of Cuba, says you could bring a tuna sandwich, but meh! Prep some meat for the grill and show up to the shore.

“Carry a little pan and wherever you happen to go, throw it on a grill and put some meat on it,” Lowell said, adding with true surfer-dude enthusiasm: “All you really need is a hubcap and a flame!” ♦

Recipes for your picnic

CHRISTA’S SANDWICHBOARD

The most straightforward picnic is a sandwich. But it doesn’t have to be boring. Just ask Christa Lorrigan, owner of Christa’s Sandwichboard, where the potato and macaroni salads are made fresh daily, and the sandwiches draw a crowd. Stop in for take-out, a charcuterie board, and a bottle of wine. Or make your own. Here, she provides her potato salad recipe.

CHRISTA’S POTATO SALAD

A truly delicious potato salad is simple in ingredients and big on comfort. A homemade version doesn’t resemble the grocery store deli tub of goo in the slightest. Christa’s Sandwichboard nails it with a tasty blend.

Boil Red B Potatoes till just tender, cool, then chop. Add in diced, raw, red and green peppers, a little whole grain mustard, and a quality mayonnaise, like Best Foods brand. Season it to taste with a little Spike seasoning (Haggen’s grocery carries it).

Experiment with the volume, but start with a bowl of potatoes, add enough mayo to hold it together and keep it from being dry, and add a little of everything else till you get the texture and taste you like.

Cook’s Tip: Bring a nice bottle of prosecco, or a red blend; add some sweet cherry peppers and a wedge pickle, and you have yourself a meal.

RUSSELL’S

Throw a little meat on the grill and you have yourself a picnic on the beach. Russell Lowell provides his lamb kebab recipe, “an easy way to ‘wow’” your friends. Soak wood skewers for 30 minutes to prevent them from burning.

LAMB KEBABS

Cut lamb roast into 1” chunks. Cut 1” cubes out of red onion, yellow bell pepper and red bell peppers. Season the meat with salt and pepper. Blanch the vegetables in salted water for two to three minutes. Skewer the meat and vegetables, drizzle with olive oil and grill over a high heat for three to five minutes. Baste with unsalted butter and serve immediately.

THE PICNIC TABLE CAFE’

Chef Danilo Amato shares a class, rustic terrine, made ahead, sliced and served cold. Enjoy with some almond biscotti to dip into your wine (Italians dip biscotti into their wine, not their coffee, don’t you know?!). Add some marinated olives, roasted nuts and a salad and you have a meal.

COUNTRY STYLE PORK TERRINE

- 10 gr 5 spices mix
- 12 gr salt
- 3 gr curing salt
- 2 eggs
- 1/4 cup cream
- 1/8 cup bread crumbs
- 2 tbsp minced fresh thyme
- 3 lb fine ground pork
- Enough cured pancetta slices to line a terrine mold

Preheat the oven at 350 degrees, mix well all the ingredients, line the terrine mold with plastic wrap and the pancetta, fill the terrine mold with the pork, fold the pancetta over the pork mixture and enclose with the plastic wrap. Seal the terrine dish with the proper lid and place the terrine in an oven dish filled half way with hot water (bain marie) cook for 90 minutes, refrigerate overnight.

For serving, carve a 1.5” slice, serve with fresh baked crostini, cornichons, stone ground mustard and a side of fresh field greens salad.

Chef’s Tip: Enjoy with a good crisp 2021 unoaked chardonnay from my friend Sean, winemaker of Sightglass Cellar in Woodinville.

Writer’s Tip: Look up some YouTube videos for water bathing a terrine! And enjoy whatever deliciousness and good company you bring to your picnic.



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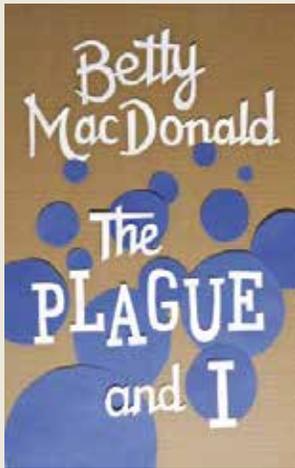


Summer Reading

Your Chance to Book Local Flights (of Fancy) and Trips (Through Time)

BY CHRISTINA OLSON HENDRICKSON

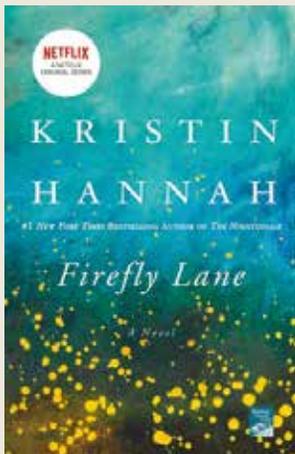
The Pacific Northwest has stirred the imagination for generations, and it continues to inspire writers (and their readers!) across genres. Whether you enjoy exploring history, flying through fantasy, or peeking into the lives of others, summer is the time to dive into a story set nearby. With the help of Michelle Bear, owner of Edmonds Bookshop, and Annie Carl, owner of The Neverending Bookshop, we've rounded up seven books to add to your reading list.



THE PLAGUE AND I

by Betty MacDonald

If the pandemic put a dent in your activities the last few years, you may relate to this memoir from Betty MacDonald. Best known for her Mrs. Piggle-Wiggle series, this book follows MacDonald's diagnosis and treatment of tuberculosis at Firland Sanatorium in Shoreline. Before an effective antibiotic was discovered, the best treatment for tuberculosis was the "Rest Cure" — i.e., isolation and stillness. With a heavy dose of humor (and occasional dash of crankiness), MacDonald describes her daily regimen of doing nothing — and the minor rebellions she and her fellow patients stage to stay sane and connected.



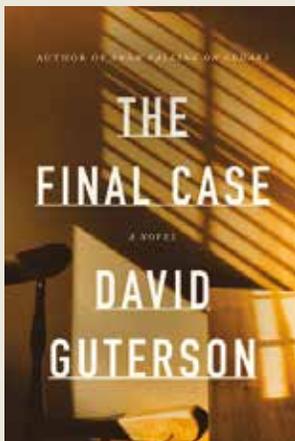
FIREFLY LANE

by Kristin Hannah

In eighth grade, was there anything as important as fitting in?

Kate Mularkey most decidedly does not fit in, at least until Tully Hart moves in across the street. This novel follows the rollercoaster of their friendship, from early days in Snohomish to their increasingly divergent paths, as Kate becomes a mother and Tully launches an ambitious television news career. Their shared history and affection keep them close, until one moment that may destroy their friendship forever.

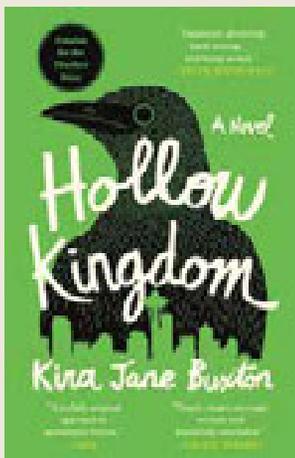
Bonus: If this book gets you hooked, you can follow up with the sequel, Fly Away.



THE FINAL CASE

by David Guterson

Abeba is dead. Adopted from Ethiopia, she was left in the backyard overnight in freezing weather by her abusive adoptive parents. Now, they're on trial for murder. An elderly lawyer named Royal is hired to defend the mother in court, and asks his son to chauffeur him from his Seattle office to the courthouse in Skagit County. Crafted by the author of Snow Falling on Cedars, this story dives into the dynamics of family, religious faith, and the limitations of the law.



HOLLOW KINGDOM

by Kira Jane Buxton

Recent research confirms crows are highly intelligent. But would they know what to do during a zombie apocalypse?

That's the problem faced by S.T., a domesticated crow who notices his human roommate seems to be acting a little... well... odd. As do all the other humans, actually. S.T. stays out of the way of the increasingly erratic homo sapiens, but realizes there are animals who don't have the option — many are trapped in houses with their humans-turned-monsters or even alone. Our hero's journey spans from Seattle up to Bothell and Mill Creek, rounding up allies to help him save animal-kind from the zombie apocalypse.



WE HEREBY REFUSE: JAPANESE AMERICAN RESISTANCE TO WARTIME INCARCERATION

written by Frank Abe & Tamiko Nimura and illustrated by Ross Ishikawa & Matt Sasaki

If you read *Maus* and enjoy the graphic novel format, this book needs to be next on your reading list.

We Hereby Refuse visualizes the stories of three Japanese-Americans who stood against injustice during World War II:

A Seattle-born man who challenged the U.S. Army's draft, arguing his status as an "enemy alien" disqualified him for service; a California man who was pressured to complete a loyalty questionnaire or renounce his American citizenship; and a woman born in San Francisco who was incarcerated, but fought back all the way to the U.S. Supreme Court.

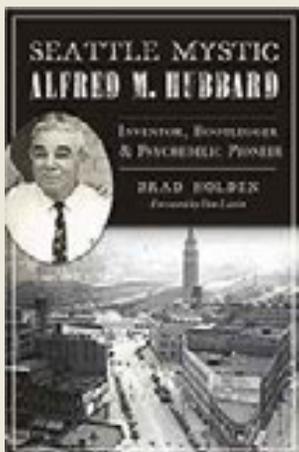


HOLD ME CLOSER, NECROMANCER

by Lish McBride

When you need to just jump in and enjoy a good story, Young Adult novels are often the answer. This one follows Sam, a college drop-out who works at a Seattle fast food joint and seems firmly planted on the path to nowhere. Until, that is, he runs into Douglas, a necromancer who raises the dead (for a fee) and is in search of a business partner.

Douglas makes an offer he expects to be accepted (or else), and Sam has a week to decide if he'll willingly join forces with his worst nightmare.



SEATTLE MYSTIC ALFRED M. HUBBARD: INVENTOR, BOOTLEGGER & PSYCHEDELIC PIONEER

by Brad Holden

Alfred M. Hubbard was many things — among them a rumrunner, a double agent for the U.S. government, and one of the founding fathers of the psychedelic revolution. And he got his start in Everett, swindling tech investors in a way that would put Elizabeth Holmes to shame.

Although a short read, this book is packed with larger-than-life stories that, if not meticulously researched by local historian Brad Holden, would simply be unbelievable. Hubbard's name may be unfamiliar, but his influence stretched past the Pacific Northwest and helped shape American culture and the tech industry through the 20th century and beyond.



"There's nothing like talking in person about books with a bookseller or librarian," Carl said. Bear agrees, saying, "We have kids, parents, grandparents, neighbors and friends every day telling us about a new (to them) book or author they have heard or read about." Because they work around books (and people who love them) all day, booksellers and librarians are good sources for great recommendations.

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South Fork Baking Company faces Port of Everett Marina.

South Fork Baking Company

BY ELLEN HIATT

The talented baker of South Fork Baking Company is witnessing a dream come true this spring with the opening of a full service cafe in the Port of Everett's Waterfront Place. It's the first business to sign a lease for one of six new retail spaces in the Fisherman's Harbor district of the Port's 65-acre, mixed-use development.

The new space faces the marina's yacht slips, with Hotel Indigo to its north, and all-new Waterfront Place apartments to its east. The Port has said it will be open by May, but owner/baker Katherine Hillman says she's confident in an early July opening. Local boaters, new apartment dwellers, hotel visitors, and all the neighbors atop Rucker Hill are South Fork Bakery's potential customers.

Hillman's father is a fisherman, and she plans a hearty menu a hungry fisherman would appreciate on a chilly day, as well as small bites, pastries, and cake by the slice. Expect to find a concise coffee bar, with every one of the syrups made in-house. That's how South Fork Baking Company rolls. Speaking of rolls, have you tried their Cinnamon Rolls and chocolate Babka Buns? Oh my!

Show up in the morning before you board your boat or go for your daily walk around the marina and grab a breakfast sammie on a house made biscuit. Feel free to put down a couple bucks to buy someone a sandwich — a "pay it forward" opportunity for someone in need.

"It's an inclusive space, with hospitality," said Hillman. "Nobody should be hungry."



Katherine Hillman's dream of owning her own bakery comes to life.

Hillman has been baking for many years, beginning first out of her home kitchen while she worked a marketing job. Out her kitchen window she could see the South Fork of the Stillaguamish River, thus the name of her bakery. After four years of seeing demand increase, she went to work in the bakery at Red Twig in Edmonds, quickly becoming their head baker.

For the last few years she's been working in a commercial kitchen space in Everett Station, providing wholesale baked goods to coffee stands and others. Opening a new bakery and cafe in Everett's swankiest new district is a dream come true.

As a youngster, she was captivated by the baker in *Beauty and the Beast* and dreamed of owning her own bakery.

"I always said I would have a bakery by the time I was 30. I signed the lease for this space before I turned 30," she said. "This is brand new territory for me," she said, adding that the

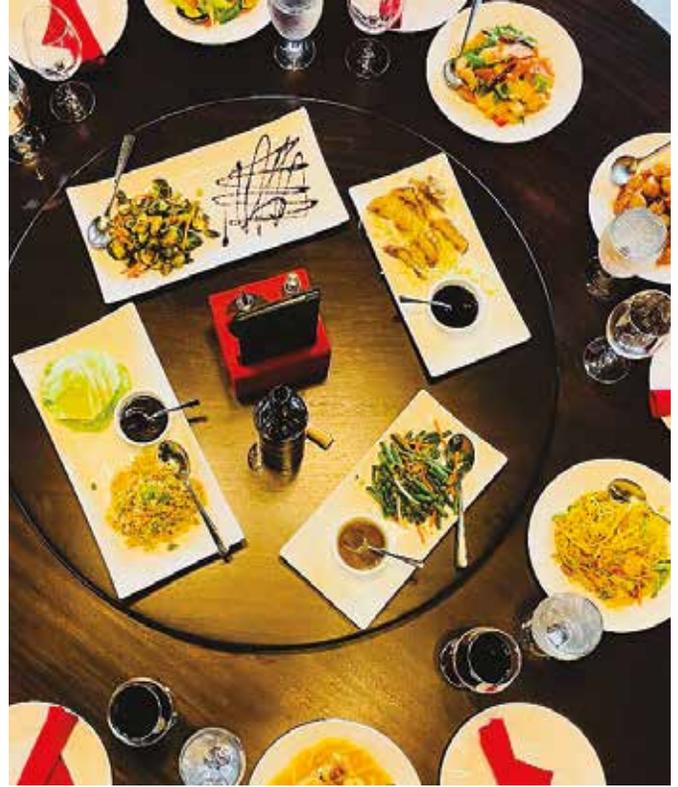
people at Port of Everett "have handled everything with grace and amazing communication."

With a covered patio doubling her dining capacity, big garage doors that lift high on a sunny day (funded in part by the Everett Forward Grant), the airy, light space is open for conversation over coffee and pastries, a glass of wine or a beer.

It's also a place where Hillman hopes to provide the leavening not only to breads, but to people.

"Our core value is to over communicate. Always ask for help when you need it," she said, sharing her style as an employer. She hopes to provide a training ground for up-and-coming bakers, giving them that first critical year of experience. And she will be holding classes for the public.

"Have a glass of wine and learn how to frost a cake," she said. ♦



Asian Inspired Seafood Comes to Everett's Waterfront

Thanks to the diligent work of the Port of Everett, Fisherman Harbor is booming with new activity this year, with plans for retail space, offices and restaurants. The newest addition is Fisherman Jack's, an Asian- Seafood Fusion restaurant.

Fisherman Jack's combines the PNW's natural beauty and love of seafood with the owner's rich Chinese culture. The restaurant will feature a variety of Asian- Seafood Fusion menu items, from Dim Sum to Noodle dishes to traditionally made Chinese dishes. Fisherman Jack's will also serve an excellent cocktail menu and premium wine list. Located on the waterfront setting of Fisherman Harbor, the restaurant will look out onto the marina and include plenty of outdoor seating so guests can enjoy our beautiful PNW summers.

"We are looking forward to this great partnership with the Port of Everett," said Jack Ng, Owner of Fisherman Jack's, in a press release by the Port of Everett.

"We are excited to bring an Asian inspired seafood option to the waterfront - not only to bring diversity and more

enrichment to the community, but, also, to be part of this opportunity for economic growth that the waterfront revitalization is creating for Everett," Ng said.

The fusion between the new waterfront complex and the Chinese inspiration will be showcased in both the menu and the beautiful décor. The restaurant's design has both modern accents and comforts, with vintage Asian- inspired décor artfully intermixed to embrace the vision for Fisherman Jack's. Located on the waterfront setting of Fisherman Harbor, the restaurant looks out onto the marina with outdoor and open air seating in order to allow customers to enjoy Everett's gorgeous summers. The restaurant design prioritizes customers experience with heaters in any open air sections, so that guests can appreciate the marinas natural beauty year round, while still staying comfortable.

Fisherman Jack's will be open to customers in late summer or fall of 2022.

The idea for the name came from the location of the new restaurant in Fisherman Harbor. In combination with

Jack's own experience as a fisherman himself, the name created itself - Fisherman Jack's.

Jack has brought this experience to expand on his love of seafood, his Chinese culture and knowledge of the restaurant industry by creating Fisherman Jack's.

Jack Ng's first job out of school was to work on fishing boats that traveled up the Western North American coast to fish in the seas off Alaska. There, he learned the hard work that is put into the seafood trade and gained an incredible work ethic. Ng and his family worked together to start the successful restaurant business, China City. This restaurant, that started in 1999 in the Whidbey Island town of Oak Harbor, has grown to three locations under the same name.

If you would like more information on Fisherman Jack's, please visit www.fishermanjacks.com or find us on Facebook under the same name. Or visit our sister restaurants, China City, located in Mill Creek or Whidbey Island. More information at www.chinacityrestaurant.com. ♦





The River House is the launching point for adventurers down the Class IV and V rapids of the Skykomish.

River Rafting Adventures

Serving up Epic Adventures and Culinary Magic

BY ELLEN HIATT

No meal is more appreciated than the one earned after a day of hard work and adventure. Maybe that's the reason a grilled steak and asparagus are so highly rated after river rafting with Outdoor Adventure Center in Index.

As one reviewer noted: "A good guide makes the day good. A great guide makes the day epic... We got wet, we laughed, went down needle at boulder drop... The steak dinner after was a great way to end the day!"

On the other hand, any dinner over the grill run by Bill Corson, alongside a locally sourced beer, is just as good if you never picked up a paddle.

"He really is a good cook," raves his daughter-in-law, Kathy Corson. Bill showed off his stack of cast iron Dutch ovens in which he works his culinary magic. While other guides may toss Cliff bars to their weary rafters, Bill knows a good meal spawns good memories the way a river rafting experience can.

"What we serve here — it will be incredibly unique and it always is. It always has been," he said, recalling with satisfaction the world traveler who had spent the summer in Europe before tapping her wine glass at the end of a kayaking tour around the San Juan Islands, and announcing that she came "here to have the best food I have had anywhere."

Bill and his family have dedicated themselves to the River House, their rafting business, Outdoor Adventure Center, and now restoration of the Bush House Inn, since they arrived in town 24 years ago.

"We all got together and looked at this building," Bill said. "It was in really bad shape. My daughter, Jessica, stood in the doorway there and said 'Dad, we can't do this.'" Bill said. Over the next three years they remodeled the historic building, hauling out four, 40-foot containers of junk and rot. The timbers from a section of the old bridge crossing the Skykomish River were turned into beams to replace the outside deck.



**"This is incredible!
I am fifth generation
Seattlite but I have
never ever been to
this beautiful place."**

Inside the River House, the walls are lined on one side with the historic bar and on the other with images of the loggers and miners who founded the town. Just one mile off of Highway 20, it's missed by most travelers focused on making it to Steven's Pass. But it's a destination for those who want to climb the granite face of the Index Town Wall, hike Heybrook Ridge, or climb into a raft for a guided ride over the Class IV and V rapids of the Skykomish.

The River House is a place of imagination. Though it is hard to imagine the state of disrepair it was in after more than a century as the town tavern, at first in an era when loggers tread with their nail-soled boots across the Douglas fir floor, and in the decades that followed when it became more town watering hole than community gathering space.

The darkened holes from the corker boots are still there in the flooring, restored alongside the tavern bar. Everything about the place speaks of time past. But the River House isn't living in the past — it's celebrating it. And the proprietors, the Corson family, are creating a new appreciation for this bend in the Skykomish, the historic tavern, and community created around it.

On the deck fronting the North Fork of the Skykomish, a long-standing put-in

for rafters over the many years the River House has stood, Bill can be found grilling steaks and sliding pizzas out of the wood-fired oven. With the opening of the Bush House Inn, another family project headed by his son, Blair, and Kathy, the events and weddings held in the River House have a new source for catering, as well.

In the summer, said Bill, "It's really a bustling place. I'll be cooking steaks and burgers on the deck overlooking the river, and we have heard folks say "This is incredible! I am fifth generation Seattlite but I have never ever been to this beautiful place."

The emerald waters of the Skykomish gurggle under the 5th Street Bridge, passing the River House, the rock climbing wall to its flank. In between are just two short blocks of homes, and one very connected small community.

"Our community is small," said Kathy. "But all of us are deeply committed to it."

At once community gathering place, cafe, event venue, and weekend neighborhood grill, the River House has always served the town of Index and its visitors by offering up food, a cold beer, and connection — both to the Skykomish River and to each other. ♦



You'll find the River House abuzz with activity any day of spring and summer with rock climbers and hikers relaxing over a cold beer and conversation, river rafters gathering at the shore of the Skykomish River before meeting their guides, and base jumpers folding their chutes in the grassy lawn sloping toward the water.

Whether it's an outdoor adventure you seek, or a leisurely Sunday drive, stop in at the River House, order up a latte, a beer, or a full dinner, and enjoy the view. It's Index. You're welcome here.

Helpful Links:

Outdoor Adventure Center river rafting reservations:
www.outdooradventurecenter.com/

River House cafe information and seasonal hours:
www.outdooradventurecenter.com/river-house-cafe/

River House Outdoor Wedding Venue:
www.outdooradventurecenter.com/wedding-venue/

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EASC Launches New Diversity, Equity and Inclusion Initiative

SnoCODE is a collaboration between regional partners and major employers designed to create opportunities within Snohomish County.

Economic Alliance Snohomish County (EASC) is launching a new diversity, equity, and inclusion initiative (SnoCODE) in collaboration with regional partners and major employers. SnoCODE (Creating Opportunities Diversity Equity) is a partnership between EASC, Leadership Snohomish County, Snohomish County Government, Community Foundation Snohomish County, non-profit and for-profit entities. “EASC has brought together a diverse group of partners with a singular mission of creating opportunities for businesses and residents through diversity, equity, and inclusion (DEI) work. When we embrace true inclusion we embody our core belief that Opportunity lives here for all. Essentially, DEI work helps our businesses, communities, and partnerships to thrive.” said Garry Clark, President & CEO, Economic Alliance Snohomish County.

DEI work is key to sustaining quality of life, workforce and talent retention, and attracting the industries needed to grow Snohomish County. “We all understand the importance of attracting and retaining top talent. Snohomish County benefits from diversity, and we are committed to helping all of our residents succeed,” said Snohomish County Executive Dave Somers. “SnoCODE gives us a collaborative road map to make that possible.”

SnoCODE will help EASC provide a direct line of education, communication, and advancement for businesses seeking to expand their DEI work. Business leaders will be asked to sign a pledge to commit to the items outlined in the program. The SnoCODE committee will meet monthly to engage, educate, and evaluate.

This collaborative effort is working to increase the diversity throughout the region’s workforce at all levels of employment, the number of BIPOC-owned businesses, and community and quality of life satisfaction for underrepresented populations.

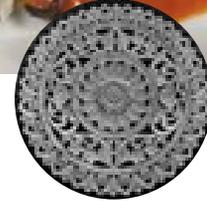
In addition, SnoCode for CEO’s coalition will be a key element in this program. CEO’s will pledge to continue, or start, DEI work in their industry/organizations starting Q1 of 2022. CODE engagement will offer an easy sign-up process and technical assistance, along with anonymous assessments.

EASC sees that diversity, equity, and inclusion are integral to the economic success of Snohomish County. Creating SnoCODE is a bold step to ensure these values become a reality in our business community.

“EASC sees that diversity, equity, and inclusion are integral to the economic success of Snohomish County. Creating SnoCODE is a bold step to ensure these values become a reality in our business community. I am proud to support this collaborative initiative and excited to witness the positive impact this program will have on our workforce,” said Representative April Berg.

To further promote the initiative and to celebrate DEI work in Snohomish County, a mural and pledge plaque is being developed. Local artists are invited to participate to help create a visual representation of inclusion. There will be opportunities for public engagement and a signing ceremony at its dedication, ideally in Q2 of 2022. In the fall of 2022, EASC will host a DEI Forum to enhance regional collaboration, discuss challenges and goals, and to celebrate the DEI work that has taken place. “Collaboration across all sectors is the key to success. The more partners who join in the efforts the greater the impact for driving DEI. We welcome additional partners to join us in advancing this mission,” said Annie Cole, Human Resources Policy Advisor & Office of Social Justice, Snohomish County Government.

Diversity, Equity and Inclusion has been a priority of Snohomish County leaders and SnoCODE is the next step in this work. Leadership Snohomish County (LSC) has been committed to this work in a substantial way since 2016. LSC’s STEP UP for Racial Equity is the largest conference for moving racial equity forward and three cohorts have graduated from their Leadership for Racial Equity program. “We are excited to create this partnership with EASC and the County to continue to create opportunities for impact when it comes to removing barriers and dismantling inequitable systems in our region. Our commitment to accountability with SnoCODE and working with the EASC servers both our mission and vision completely,” said Kathy Coffey Solberg, Executive Director, Leadership Snohomish County. ♦



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Tulalip tribal member Dean Pablo delights in his berry bounty.

Huckleberry Harvest

An Expression of Tulalip Sovereignty

BY MICHEAL RIOS

All photos by Micheal Rios

Mountain huckleberry has served as an important food, medicine, and trade good to the Coast Salish peoples who have called this region home since time immemorial. Prior to European colonization of the Americas, Native peoples managed the land by using controlled burns to create and maintain huckleberry habitat in prime gathering areas located high above sea level. These traditional teachings live on today.

In 2016, the Tulalip Tribes began working cooperatively with the U.S. Forest Service to sustain huckleberries at a 1,280-acre parcel of land, 4,700 feet above elevation in the upper

Skykomish River watershed. This particular location is one of several co-stewardship areas throughout the Mt. Baker-Snoqualmie National Forest where Tulalip collaborates with the Forest Service to preserve and maintain important cultural resources.

Named sw da x ali, Lushootseed for 'Place of Mountain Huckleberries,' this end of summer destination gives Tulalip citizens an opportunity to walk in the shadows of their ancestors and harvest the highly prized mountain huckleberry.

Northwest mountain huckleberries generally ripen in the late summer and can be picked into the early fall.





Wild mountain huckleberries only grow in soils at elevations from 2,000 to 11,000 feet.



Swada?xali is a sustained effort made possible by a Tulalip Tribes and U.S. Forest Service partnership.

Well-known for boosting the immune system and being rich in antioxidants, huckleberry has a strong relationship to the area’s Indigenous cultures. Coast Salish tribes consider the huckleberry to be an important dietary staple because of its medicinal properties and sweet, delicious taste.

“Huckleberry is a food and medicine to our people,” explained Tulalip elder Inez Bill. “Our ancestors visited certain areas for gathering these berries. They knew where the berries were growing, what companion plants were growing there too, and how to use them.

“Through the teachings of how we value, take care of and utilize our environment, we pass down our history and traditions, and what is important to the cultural lifeways of our people. This connection to the land enables us to know who we are as a people,” she added.

Sw da x ali is a prime example of how Tulalip is diligently working to reclaim traditional areas. Stemming directly from the Point Elliot

Treaty of 1855, which secured claims to gather roots and berries in all open and unclaimed land, the ‘Place of the Mountain Huckleberries’ is an expression of Tulalip’s sovereignty.

Embracing that sovereignty is every tribal member who journeys to this ancestral harvesting area and practices their cultural traditions that continue to be passed on from one generation to the next. Tulalip mother-daughter duo, Malory Simpson and Tiyanna Bueno, make the two-hour trek to harvest huckleberry annually. To them it’s even more than a bonding activity, it’s an act of healing.

“We love being outdoors and harvesting. It is spiritually healing,” reflected Malory after collecting her berry bounty last summer, alongside her 11-year-old daughter. “It feels good knowing that my children are learning about our harvesting traditions. I want them to not only have a good understanding of how to harvest, but how to properly process what they’ve harvested, too.

**We love being outdoors
and harvesting. It is
spiritually healing.**

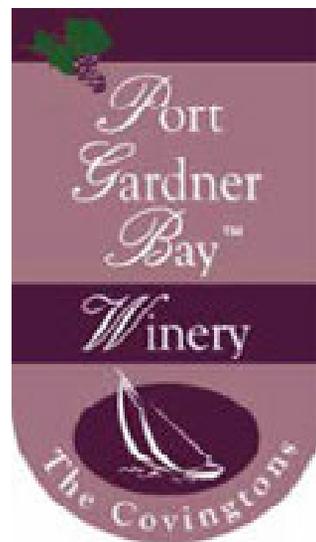
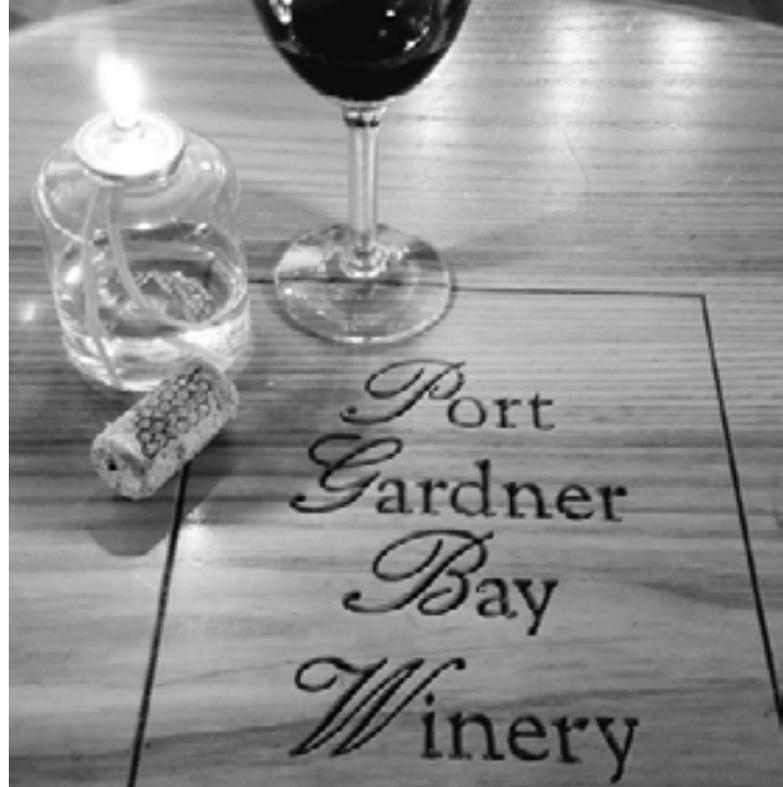
“It’s important for our children to soak up teachings about how to harvest, process, and be self-sustaining in a good way,” the mother of three continued. “My plan for our harvest is to make some jam. We’ll be enjoying huckleberry pancakes and waffles as well. We’ll also be gifting some of our harvest for spiritual work.”

Mountain huckleberry season is short, lasting only a few weeks between August and September. The sought-after super food and medicine ranges in color from red to deep blue to maroon. They are similar to a large blueberry in appearance and much sweeter than a cranberry, with many people rating huckleberries as the tastiest of the berry bunch.

For the Tulalip Tribes, the mountain huckleberry is intimately tied with traditional lifeways and culture. Historically providing an end of summer harvest opportunity, the journey to sw da x ali strengthens a deep connection to the land as well. Nearly 5,000 feet up, in the Mt. Baker-Snoqualmie National Forest, berry pickers are completely immersed in the grand splendor that is the Pacific Northwest. Epic views of luscious, green-filled forestry, towering mountains, and clear waterways are purely mesmerizing.

“It was a beautiful, uplifting experience. Once we hit the forest, where there were no buildings, no cars, no people, just trees...my spirit soared,” said Lushootseed teacher Maria Martin after staining her hands purple from a day of picking. “I’m fortunate to have the opportunity to speak my language, but that is only a piece of my culture. Berry picking feels natural, like I’ve always done it. The smells are intoxicating. The sounds are beautiful, from the buzzing bugs and chirping birds to the gentle breeze rustling the huckleberry leaves. These are the meaningful experiences that we all need to share in.”

An expression of tribal sovereignty. Traditional teachings of sustainable land management. An invaluable cultural medicine. So much meaning packed into the seemingly pint-sized huckleberry, which only reinforces that Mother Nature continues to be our best teacher. ♦



E

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At the heart of Forterra's Forest to Home initiative are healthy forests and the rural production of CLT in Darrington.

Forest to Home

Connecting Nature and People

BY MICHELLE CONNOR

Photos courtesy of Forterra

Through the front door, a sense of warmth pervades the space. The living room is arranged with low-slung modern furniture, a densely woven burnt orange rug connects the space between the sofa, the white cup lounge chair, and the sleek and narrow coffee table. Stainless steel appliances gleam in the adjacent kitchen beneath soothing beige-color cabinets.

It's the walls and the ceiling, however, that steal attention. Wooden and blonde throughout this home, Cross Laminated Timber makes a handsome appearance as well as making a bold debut as the foundation of Seattle-based nonprofit Forterra's new Forest to Home initiative.

This modular home, made from Cross Laminated Timber, is the first of its kind in the United States.

Cross Laminated Timber, or CLT, is a wood panel product manufactured by gluing together layers of lumber stacked in alternating perpendicular directions. The result is a lightweight yet strong structural building material that holds up well against fire, earthquakes and temperature changes. CLT and modular have been used successfully in European construction for more than 20 years.

Forterra's Forest to Home initiative begins with local, responsibly harvested timber, with CLT that is locally produced by local labor, in a soon-to-be state-of-the-art facility in Darrington. It brings attainable homes

to overburdened communities and—under a limited equity co-op ownership financial structure—alleviates the initial financial burden for homebuyers and keeps them affordable over the long haul.

“When we talk about Forest to Home, we talk about how it benefits our communities—from natural to rural and urban,” said Michelle Connor, Forterra president and CEO. “We’re recognizing the many values of healthy working forests, creating meaningful jobs in small towns and helping to reduce displacement of communities whose members would otherwise be priced out of their neighborhoods. It’s a trifecta for the environment, economic development and social equity.”

This initiative brings attainable homes to Washington communities. In short, the new model is an overdue overhaul of the traditional building supply chain, making it local and sustainable to address ongoing challenges communities face here and around the world. It’s the start of something different.

“Along every facet of the Forest to Home initiative, we are wringing cost from and localizing the supply chain to make homes that are affordable, beautiful and sustainable,” said Tobias Levey, Forterra Vice President of Real Estate Transactions. “We’ve seen median home prices soar over the past decade in Washington and people commuting greater distances and at greater personal and environmental cost. We see the Forest to



This modular home, made from Cross Laminated Timber, is the first of its kind in the United States.

Home model as one that can help mitigate this problem and one that is scalable to help meet the increasing demand for affordable housing in Washington.”

At the center of this initiative is the workhorse manufacturing campus, the Darrington Wood Innovation Center, which breaks ground this spring. At the 93.6-acre Darrington Wood Innovation Center, is a mill, a CLT manufacturing facility and vast spaces where electricians, plumbers, finish carpenters and other trades will turn the CLT hulls into homes before being delivered to their destination.

The Darrington facility has required \$120 million in total investment and is expected to spur local and regional growth. Fully implemented, it’s expected that the Forest to Home model will create 1,155 permanent jobs, in sectors such as forest management and manufacturing, and 1,060 indirect and construction jobs throughout the Pacific Northwest.

“As a timber town, we are excited to be the innovation hub for this emerging high-tech wood products industry,” said Dan Rankin, Town of Darrington Mayor. “The Darrington Wood Innovation Center will spread economic diversity throughout our region by creating 122 new jobs that require a wide spectrum of skillsets and will allow folks to carry-on our legacy trades while adapting to modern technologies.”

Though the complete environmental benefits are not yet understood, Modular Cross Laminated



(top) Modular construction soon to begin at its Darrington Wood Innovation Center will help reduce overall construction costs to keep units affordable.

(above) Forterra hopes to bring modular units like these to communities in Washington.



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Timber replaces CO₂-intensive concrete and steel, while sequestering carbon. One goal of the Forest to Home initiative is to sequester millions of tons of CO₂ emissions while simultaneously conserving 100,000 acres of forest and building thousands of units of affordable housing and large industrial buildings out of CLT.

These wheels are already turning. While the Darrington Wood Innovation Center is being built, Forterra is in various stages of planning for four community-driven, Modular CLT projects throughout the region that will create 1,000 homes and 80,000 square feet of commercial space for Black- and immigrant-owned businesses in Washington. These projects are led by the communities in Tacoma, Tukwila and Roslyn, and in Hamilton where frequent flooding has disrupted the lives of its residents.

In Hilltop, a traditionally Black neighborhood in Tacoma, Forterra began working with the community in 2019, when Hilltop residents sought new ideas for a long-shuttered Rite Aid at the center of the business district near public transportation, including the newly opened light rail line. Following conversations with Hilltop stakeholders, Forterra bought the property and, with local community partner, Fab-5, and a citizen's advisory council made up of Black residents of Hilltop, began working with the community to design a development that would meet their needs.

"I believe that Forterra is leading the way in how developers should be coming into a community—by working alongside residents, thinking outside the box of creative and new ways to bring in sustainable housing and by preserving natural resources that will help improve the quality of life in our neighborhoods," said Brendan Nelson, Executive Director of Hilltop Action Coalition. "I think Forterra has set the tone and become an example for other developers looking to come into any community, particularly Hilltop: Do your homework, connect, engage, and grow together."

Over the course of many community conversations, the Hilltop community identified increasing attainable home ownership as one of the community's primary needs, to address the ongoing rapid displacement of its residents. In addition, the community wanted a development that would center Black-owned businesses and the art and culture of the Hilltop community.

The community-led process led to the concept of a mixed-use development that includes more than 25,000 square feet of commercial space with a priority for Black-owned businesses, 250 ownership and rental homes, with half of them targeted for 60% of area median income and a priority for Hilltop's residents. Though this project is in its early stages, Forterra expects a 2024 groundbreaking with units being shipped in from Darrington and completing yet another cycle of the Forest to Home initiative.

"We are connecting nature and people across Washington's landscapes in a process that improves the outlook for everyone," said Forterra CEO Connor. ♦



Courtesy PUD

(left) The PUD's commitment to sustainability includes salmonid population surveys and extensive habitat investments on the Sultan River. (right) The PUD uses its High-Voltage Demonstration Trailer to illustrate the power of electricity at community events.



Snohomish County PUD

Powering Our Community into the Future

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

Like you, we look forward to the pandemic subsiding and getting more opportunities to interact in-person in the coming year. Engaging with you, our customers and owners, is incredibly important to us. Whether you attend our twice monthly Commission meetings, or visit our booth at the Evergreen State Fair, we look forward to every opportunity we have to talk with you and listen to your vision for your public power utility.

As we look ahead to tomorrow, we do it with your needs and dreams, and the needs and dreams of future generations, in mind. Over the past five years, the PUD's fuel mix has included on average more than 98% clean resources. The Bonneville Power Administration (BPA) and the federally owned Columbia River Power System were created with the belief that

significant investments in infrastructure could serve Pacific Northwest families for generations. We are a beneficiary of that vision today as BPA's largest customer. BPA supplies approximately 80 to 85% of our power. And the bulk of that power is clean hydroelectric power.

We know that to reach our goal of providing 100% clean power to our customers, we must be innovative. The PUD has invested in a variety of renewable energy projects ranging from our Jackson Hydro Project in the Sultan River Basin to our partnership with Qualco Energy's biogas project just south of Monroe. Last year our cutting-edge Arlington Microgrid came online, and it is now capable of providing power to the PUD's Arlington Clean Energy Center during an outage that could be caused by a windstorm or major earthquake. When the microgrid isn't acting like a giant solar-powered emergency generator, it helps to pay for itself by providing renewable energy integration and grid support.

As part of the microgrid, the PUD created its Community Solar program at the site. Community Solar programs make it easier for all customers to benefit from solar energy by leasing or

purchasing shares of solar output at a community site without needing a sunny roof or funding for their own solar panels. We look forward to announcing future Community Solar programs this year.

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

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



Join award winning artist Robin Weiss for Plein Air Painting.

Discover the Artist Within You!

BY DENISE COLE

Have you been wanting to awaken your creative side? So many of us are intimidated to take the leap into trying our hand at art with self-doubt creeping in, we hold ourselves back in our creative endeavors. But painting and drawing needn't be just for full-fledged artists! Why not give it a try? Maybe start with something really small. Using the simplest art supplies (colored pencils...a little watercolor set, or colorful markers), try doing a sketch of things on your table, the butter dish, an orange, a glass of juice...whatever strikes your interest. Keep it fun, easy and simple and enjoy

the process! If you want to expand your vistas and get some fresh air, try heading outside. Don't get hung up about getting the drawing part right, just let yourself have fun with color and shapes!

If you're ready to take the next step and connect with some instruction and support, we live in an area rich with opportunities to grow your creative self. With art classes in the studio, online through Zoom or painting "plein air" (outside) check out what is offered by your local art community. During the Covid years artists and students have become incredibly resourceful, sharing videos and



Learn how to capture the spirit and essence of a landscape.

classes online, meeting up outside and going online with artist groups such as Artists Connect of Edmonds. <http://artists-connect.com>

With over 100 classes per year, Cole Art Studio (held in the lower level of Cole Gallery in Edmonds) offers classes for the abject beginner to the seasoned artist. By now, we're all thinking about breathing in some fresh air and fresh vistas, so why not do it with art? Coming up April 23-24, and in then again July 9 - 10, join award winning artist Robin Weiss for Plein Air Painting in Oil or Acrylic workshops. <https://coleartstudio.com/all-classes>

Students meet at Cole Gallery in the lower-level art studio and then head outdoors to paint Edmonds beaches, gardens and downtown. Learn how to capture the spirit and essence of a landscape by incorporating natural light, color and movement into your painting. Robin is a beloved instructor well known for his rich and colorful paintings of outdoor scenes across the Northwest.

Want to try something fun, easy and expressive? How about oil finger painting? Using water soluble oil paints, Kimberly Adams guides even the most inexperienced students in creating beautiful impressionistic paintings full of color, texture and movement. April 30 - May 1, join Kimberly at Cole Art Studio for Finger Painting a Waterfall. <https://coleartstudio.com/all-classes/finger-painting-a-vineyard-w-kimberly-adams-july-18-19-online-rsamr>

If you'd like to try classes in 3D art from clay to glass and many more, check out Schack Art Center in downtown Everett. <https://www.schack.org>

It takes a bit of courage to try new things, especially when you're baring your soul through art, but it is so worth it! Art doesn't need to be about the finished product being perfect. Let it be about expressing yourself, having fun and enjoying the process while you discover the artist within you. ♦



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(left) Looking toward the core of our Milky Way Galaxy on a mid-summer evening during the Perseid meteor shower. Look closely, there are at least 8 meteors in this photo appearing as streaks of light. (above) The Andromeda Galaxy, the nearest galactic neighbor to our Milky Way Galaxy, located 2.5 million light years away and having a radius of 110,000 light years.

Observing the Cosmos

The Dark Side of Snohomish County

BY SCOTT CARNES

Snohomish County is among the fastest growing counties in the nation. While the county still boasts great expanses of pristine wilderness, our suburbs are becoming metropolitan, and many of our semi-rural areas are now epicenters of commercial development. When I first moved to this area in the 1990s, what is now the Mill Creek Town Center was a dense forest, and there were actual buffalo at The Farm.

With our growing population comes an increase in artificial light and an ever-expanding dome of light pollution. It does not take an astrophysicist to know that if one enjoys gazing up at a starry sky, one needs dark skies. But city light is not contained to cities — it reaches and exceeds all locations that

are quickly and easily accessible. There are, however, some remote locations in Snohomish County where an ambitious stargazer can find dark skies.

Obviously, cities are disfavored for observing the cosmos. While the moon, planets, and a handful of very bright stars are visible from downtown Everett, if you really want to observe the night sky you should pack for an overnight adventure and head for the hills. There are a few locations in Snohomish County where your efforts can be rewarded.

Trailhead parking areas and river access areas can make good observing locations. There is a spacious access point on the Skykomish River, just east of Gold Bar. From eastbound Hwy 2, after you leave Gold Bar continue past

Reiter Road, cross the high bridge, then the turn-off will be on your right. The parking area for the trailhead for Mt. Pilchuck is another option, as is the parking area for the Ice Caves trail.

If you are making the effort to get away from artificial light, make sure you do not sabotage your efforts by light-polluting your own outing. Try to eliminate all white lights in your area in favor of red lights. Red light will help preserve your dark-adapted eyesight, and red flashlights are available from many outdoor retailers (even the Apple Watch comes equipped with a red flashlight). Turn off your car's dome / door lights. Don't have a campfire; the light and the smoke will hinder your celestial observing. Let your eyes adapt to the darkness, then try to preserve



Total lunar eclipse as seen from north Snohomish County on January 20, 2019.

your dark-adaptation. It takes 20 – 60 minutes for our eyes to fully adapt to darkness.

If you do not own a telescope, use binoculars. You may be surprised by what you can see through binoculars. The four Galilean moons of Jupiter, the Andromeda Galaxy, the Orion Nebula, and countless star clusters are observable with modest binoculars of 10x magnification. A star atlas will show you how to locate these targets. The wide field of view that binoculars provide allows the observer to enjoy a “space-walk” perspective.

If you are someone who appreciates the night sky in all its splendor, please join the effort to reduce light pollution by making some adjustments at home.

Try to minimize the brightness of your outdoor lighting. There are porchlight shields available that direct the light downward to where you actually need it. Consider using the dimmest bulbs that will do the job. Just because your lamp socket is rated for 100 watts does not mean you must use 100 watt bulbs!

The wondrous majesty and beauty of the night sky is one of the greatest joys life has to offer. I hope reading this has encouraged you to go out and view the cosmos. Clear skies! ♦

Scott Carness resides in the City of Snohomish. A father, husband, astrophotographer, and musician, Scott keeps the lights on by practicing law in Edmonds.

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MORE INFO AT: UPPERLEFTBEERFEST.COM





An Unforgettable Weekend Awaits

Angel Of The Winds Casino Resort puts guests first, with an emphasis on new amenities and new, innovative ways to play. Over the past year, the property has unveiled a sportsbook, The Book, remodeled the Hotel, and created a thrilling High Limit gaming space in the newly built Dragon Room.

At The Book, you can enjoy access to the only sportsbook north of Seattle, with the ability to bet 24 hours a day, seven days a week on all your favorite teams and sports. See up-to-date lines and prop bets, place your wagers, and watch games how they were meant to be seen: on the big screen.

Outside of The Book, be sure to spend some time at the Dragon Room, the newest home for themed High Limit gaming and several popular Slots and Table Games, including Triple Fortune Dragon, Baccarat, and Blackjack. It's your newest space for gaming, day or night.

After a thrilling day on the gaming floor, it's important to have an inviting, refined space to unwind. The Hotel was updated for this purpose, completely revitalizing the space with elegant grace notes and irresistible features like rainfall showerheads. Completed in February, everything from the bed to the bathroom was upgraded with guests' comfort in mind. After a complete renovation, you can wake up refreshed and renewed for your next adventure at Angel Of The Winds Casino Resort. ♦

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