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Spring / Summer 2025

COMPLIMENTARY

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restaurant's secrets



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Volume 8 Number 10 – Spring / Summer 2025

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Letter from the Publisher

Fertile Ground. It describes our region so well. It's the farms and farmers who fill our summer markets. It's the business owners and creators who start new businesses here. And it's the leadership that provides the resources to make it all happen!

Over the years we have covered so many of those risk takers and creators, from Ground Up, a performance sock company to the electric airplane Alice. Not to mention features on travel guru Rick Steves and his empire or Brett Smith with his vision for Paine Field Airport, voted best regional airport in the world!

Then there are myriads of micro brews, spirits, wine makers and so many wonderful restaurateurs.

It's fitting that in this issue we continue to share the spirit of Snohomish County and its entrepreneurs who are the backbone of our economy, and who provide the richness of the fertile soil for growth in our towns and cities.

Savor the summer and discover the best of our region on full display at our market and festivals. World class food trucks, ice cold IPAs, original art, fashion and wares. Catch the wave and feel the beat as music fills the summer air in our ports, cities and towns.

When you've had your fill of the riches of our region, reconnect with the truly fertile earth and Salish Sea, and explores its estuaries, and walk its beaches and forests.

Spring and summer are the season of growth, and we've got so much to offer here.

Enjoy!

Fawn Clark, Publisher

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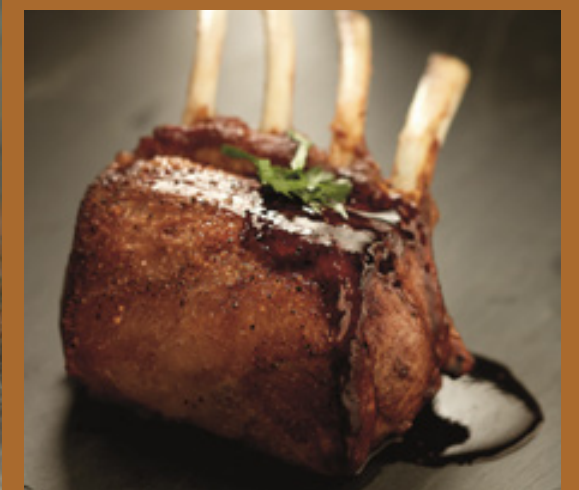
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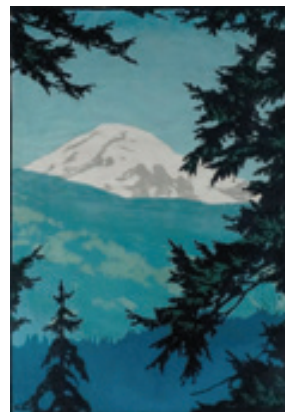


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Elizabeth Colborne (1885-1948), *Mt. Baker, Washington*, circa 1928. Color woodblock. Private collection.



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Hospitality partners (left to right) Ivo Schillbach, Brian Radford and Sean Drought are opening a new Tapped location at the Port of Everett Marina, as well as a new year-round Fish Market, The Net Sheds.

Excellence Un-Tapped!

Taphouse founder shares restaurant's secrets

BY ELLEN HIATT

All photos by Marcus Badgley

If I told you that Sean Drought, restaurateur, was charismatic, I wouldn't be wrong. But I might be misleading. His energy is, indeed, charismatic. He attracts people who want to connect with him in meaningful ways. He brings an energy into a room that makes you wonder what he's got to say. But don't think it's a shallow charm at work. His intensity is only matched by his genuine vulnerability. And it's a winning combination for a man in a leadership role.

"He is the most genuine person you'd ever want to meet and he really wants what's best and he settles for nothing less than excellence. Because that's what our people deserve," said Cynthia Kelly, Executive Director of the Mukilteo YMCA, "partner in crime," mentor and mentee.

"He thinks I'm a mentor?" she asked, sounding a little incredulous. Kelly is among a handful of people Drought says he is inspired by and seeks advice from. "If anything, he's been my mentor," she said.

Drought acknowledges relationships are a two-way street, and we “get as much as we give.” But he’s unusual in that he’s in the business of building relationships over and over again, and creating environments where people’s best selves have a chance to thrive. He hopes he’s provided that for his three children, as well: Aidan, a Seattle Pacific University student, Connor, a Cornell graduate, and Hannah, who is studying to be a therapist at Pepperdine University. Aidan has his father’s entrepreneurial spirit and started his own business, Cascade, a clothing retailer.

The three have created their own support system, he said, and are each other’s best friends, weathering their own family’s challenges.

REWARDING ATTITUDE OVER ABILITY

“Restaurants aren’t hard. Life is hard.” Chris Szymanski may not have known it, but he was echoing an idea that his boss has based his life’s work on: It’s not about what you do; It’s about who you do it with.

Drought’s leadership style focuses on the middle 60% of people who show up everyday for themselves, the guest, and for their teammates. Perhaps, he explained, they need a little more encouragement, attention, support and appreciation.

“We reward attitude and effort over ability,” he said. “In the long run it is simply not even a question.”

In most cases, the top 20% of your team will be high achievers and only a few may even stay with you, Drought shares. “This is a compliment and we are excited to see what opportunities life presents them.” Another 20% may not stay because they’re

“We have a group of humans who care about each other and the communities they serve.”

— Sean Drought



The business model at Tapped is to focus on high quality craft brews and a limited menu done right. This, says proprietor Sean Drought, keeps it simple and high quality.



not cut out for it, or they just don’t see themselves working there. But 60% of your hires, if you’re careful, can be motivated to deliver, he said. And it’s not the salary that keeps them around. It’s the tight knit relationships they create with each other and the support they get from their leadership teams and the guests and communities they serve.

This attitude permeates the establishment, and it keeps the guests coming back. Trivia Wednesday at Tapped is packed, as is just about any other day. About 70% of their customer base is regulars, Szymanski said. It’s where people come to engage and connect with each other after work.

“Tribal transcends teams,” Drought explained. It’s building a community of people who commit to each other and to the work. The culture of the place is what drives the delivery.

“We have a group of humans who care about each other and the communities they serve. No one can replicate our team and that is the most special and unique advantage we have,” he said.

Ivo Schillbach said that’s a hard thing to put into a business plan – the human factor. Yet it’s the most important one.

“That’s something that’s new to me,” added Schillbach, who has spent his life in finance, and jokingly calls his partnership with Drought a “midlife crisis career.”

“I’m along for the ride,” he said, adding he’s always learning from Drought.

On Drought’s office wall is a quote from Alice Waters: “Dream more than others think practical. Expect more than others think is possible. Care more than others think wise.”

Those are words Drought lives by, manifested in a hospitality career, bolstered by a master’s degree in organizational development.

“I think it’s more important to start with the right group of people, not the idea,” said Drought.

With his partners in The Way Group Hospitality (“great friend” and fellow restaurateur Brian Radford, and mentor Schillbach) there are three Tapped Public House locations (Mukilteo, Camano Island and Mill Creek) and the group

is opening a fourth in this summer’s expansion at the Port of Everett marina, along with a brand new venture in a year-round fish market as well as a blossoming catering business.

You won’t hear Drought take credit for these achievements, though. He’ll tell you about what he’s learned from others, how his partners or friends have seen him at his worst, or given him support to be his best.

“I am without a doubt not the most effective or talented restaurateur. My goal is simply to gather amazing humans who all have hearts for serving others,” he said, with characteristic humility.

Tapped also cultivates community by giving back. Tapped partnered with the YMCA of Snohomish County to deliver 2,500 fully-prepared Thanksgiving meals to families in need.

“The communities we have the privilege of serving support our mission of giving back. For example, this year alone 150 volunteers supported the Thanksgiving initiative. We simply facilitated our team’s and the community’s desire to support their neighbors.”

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Drought says building a winning team is "...about how our broken pieces fit together..."

It's that cultivation of relationships and of people that strengthens his own capacity and has opened the door for this newest venture at the marina.

Drought acknowledges everyone's humanity, and his own, as well as the idea that everyone is "broken in some way." But it's not about that, he said. "That's a given." In fact, he references a leadership book that summed up what it is to be a flawed human in a leadership role, and that he "leads with a limp."

"It's about how our broken pieces fit together to make ourselves, each other, and the communities we serve stronger." ♦



The Net Sheds at the Port of Everett Marina will feature a full, year-round fish market, as well as a restaurant serving up fish and chips.

Photo by Marcus Badgley

The Port of Everett's new Tapped restaurant and bar will be modeled on the same principles as the Way Group Hospitality's successful locations sprinkled from Camano Island to Mill Creek — a family friendly gathering space with a straight forward Pacific Northwest menu of top flight beer and good eats.

The taphouse delivers a rotating menu of micro brews, and the menu is minimalist, "special, but approachable."

"Do simple things well," co-owner Sean Drought said. "Do one chicken sandwich. One burger. And do them well. Be authentic and stay true to your purpose."

In Everett, Tapped will be on the second floor with indoor and outdoor dining with water and mountain views — the first rooftop deck dining experience to open at the Port. Additionally, there will be a walk-up retail store and take-out window at ground level, with outdoor patio space.

The Net Sheds, the new year-round fish market, will be a combination restaurant and retail space, serving up fish and chips in the restaurant and bar, alongside a fish market. The name was chosen to honor the commercial fishing industry's home base in the Everett Marina. The fishing community remembers the rows of net sheds where, in the off season, the men would gather to repair their nets.

"The market and fish bar's offerings will change daily, just like the tides," Drought said in a press release. "Our goal is to be able to put a quality taste and flavor on the plate that is locally grown, harvested and caught products of our culinarily abundant region of the Puget Sound."

You'll find the Net Sheds market and outdoor patio along Seiner Wharf overlooking the commercial fishing dock. ♦



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IHG ONE REWARDS

Tapped Everett & The Net Sheds Restaurant & Fish Market

New restaurant location taps a winning formula

BY ELLEN HIATT



Everett residents, (left to right) Cierra Felder, Aaron Sheckler and Scott Hulme recently opened Petrikor, a “general store for the urban dweller.”

Photo courtesy Petrikor



Jaxen McInnis, left, owner of the Snackin Shack, takes a whimsical moment with actor Samuel Johnson, visiting the region from South Carolina.

Ride the Wave of Entrepreneurial Spirit

Everywhere you look, dreams are being fulfilled

BY ELLEN HIATT

Obsessive Creators. Adventure Seekers. Sweet Tooth Dreamers. World Travelers.

There’s so much going on in Snohomish County you’d think Willy Wonka’s whacky energy has infected everyone here! It’s not just technology Goliaths who start in garage bays and warehouses. In this corner of the Pacific Northwest, it’s a one-of-a-kind snack museum, a world-renowned, award-winning Whisky brand and a billion dollar-grossing collectible toy maker.

Pop into Petrikor downtown Everett, where Aaron Sheckler and Scott Hulme just opened a “general store for the modern dweller,” and where the dreams of other locals live on in their product lines.

The creative drive and industriousness in the region has been building big brands, up-and-comers, and those who shoot for the moon — literally! — for over a century.

It started on Everett’s waterfront in 1918 with shingle mills and casket makers, and even a first-of-a-kind radio station, KRKO, just four years later. All have rode the waves (no apologies for the multi-faceted and very-intended pun

here), into the 21st Century, transforming the region and preparing for the next big deal, Paine Field as a Works Progress project in 1936 and Boeing Everett in 1943.

The businesses with the biggest economic impact provide a prosperous environment that puts a little extra cha-ching in pockets, supporting entrepreneurs pouring hearts and coffee into paper cups at roadside stands, and creating thriving businesses out of a single idea.

If you haven’t stopped at the Snackin Shack, the world’s only snack museum in a quiet alley near the Schack Art Museum, then you don’t know what you’re missing when it comes to entrepreneurial spirit. Jaxen McInnis started the museum (which subsists on snack sales, of course) in his garage. Any summer day you’ll find him strapped in skates, spinning around the neighborhood and staking out the yard signs that will draw his customers and the curious in like flies to honey (or, in this case, to high fructose corn syrup and impossibly colorful packaging.) The snacks are all first editions, and, he admits, an unhealthy obsession that he plans to take to the next level.



High Trek Ventures in Everett found a welcoming environment to create a public private partnership with Snohomish County.

Check out the public private partnership between Snohomish County and High Trek Ventures. Brad Hallbach couldn't convince King County but he received open arms in Snohomish County, which helped activate a little-used park at the foot of a runway at Paine Field. The county now receives rent and revenue from it, and High Trek Adventures provides ropes course, zipline, miniature golf, axe throwing, and laser tag. Hallback added Game On NW near the Everett Mall so he could provide an indoor recreation space and keep his best employees year round.

PAINE FIELD'S BEECHER'S MARKET

At Seattle Paine Field Air Terminal, an award-winning boutique airport with approachable prestige, the café is brimming with enterprise. Beecher's Cheese, the dream of a Seattle cheesemaker whose ambition was to make great cheese free of unnatural additives, runs the café, as they do in airports from California to New York, Utah to Illinois.

Cozy up at Upper Case Bar, the swank airport lounge where the eats include Beecher's "World's Best" Mac & Cheese (that's no exaggeration), and a Kimchi Melt with Firefly Kitchen's Kimchi, a Seattle, mom-made passion project and probiotic-packed tasty addition. (Good to keep that gut happy on your travels!)

Brent Swearingen-Johnson runs the café and cocktail bar for Beecher's and will tell you that the focus is always on high quality and local products. Delivering an Old Fashioned cocktail with James Bay Whisky during a terminal-side conversation with the distillery founders, he points out the café's offerings of elevated grab-and-go include Café Vita coffee, Pacific Popcorn, Girl Meets Dirt's pepper jam, and so many more delectable items all made in the Pacific Northwest, from Orcas Island to Seattle. Want beer with that popcorn? How about a choice from Metier Brewing Company, one of the few Black-owned brewing companies in the nation with its start in Woodinville.

It's Swearingen-Johnson's job to curate local products. "It can be challenging to find pure ingredients," he said. But he found James Bay's products right next door.

The distillery owners Ernie and Leigh Troth began distilling in a 1400-square-foot warehouse space in Paine Field and have been selling from there since 2019. The space has grown and so have their offerings, which are often white labeled and sold for a premium in Hong Kong and around the world. Wholesale is half their business.

"We do have a Scotch Whiskey, but we're the only American distillery with a permit to release a Scotch Canadian Whisky and a bourbon," Ernie said. Their Galloping Goose Canadian Whisky has six gold medals and was named Canadian Whisky of the Year at the Asia International Spirits competition in Hong Kong in 2020.



Photo by Ellen Hiett

Ernie and Leigh Troth opened James Bay Distillers at Paine Field. Their whiskeys are featured in cocktails at the airport terminal.

Locally, they build community and enjoy it when Harley-riding Veterans show up... "It's like the Navy flying over," said Leigh about the welcome thunder.

"You don't realize how small and connected the community is," Swearingen-Johnson added to the conversation, diverting to the espresso martini for a moment.

"That Galloping Goose Whisky is so smooth you guys," he told Ernie and Leigh as they sipped cocktails, watching the sunset shine its orange hues over the runway and Alaska Airlines' Boeing 737, its iconic Eskimo tail art smiling through the plate glass windows of the Terminal.

Getting to that level of spirits production took a lot of resources. Ernie said that navigating the heavily regulated spirits industry required the support of Washington State Agriculture Department, the Western US Agriculture Trade Association, the Department of Commerce (DOC) in Olympia.

For a small business, you may inquire at the Economic Alliance of Snohomish County about scaling up your retail business and find yourself with one-on-one support from the Washington APEX Accelerator, in a Start Up Washington course with the DOC.

Truly, the ecosystem of entrepreneurs is inclusive, providing space, efficiency and expertise for budding business owners.

"Any door is the right door to come in," Ernie said. "It's a group that all know each other." And any would direct you to the right resource. ♦



JAMES BAY OLD FASHIONED

If travels out of Paine Field aren't in your plans, you can still enjoy that taste of exclusiveness. The airport's Upper Case Bar shared their recipe for an Old Fashioned with James Bay Whisky.

- 2 oz James Bay Galloping Goose Canadian Whisky
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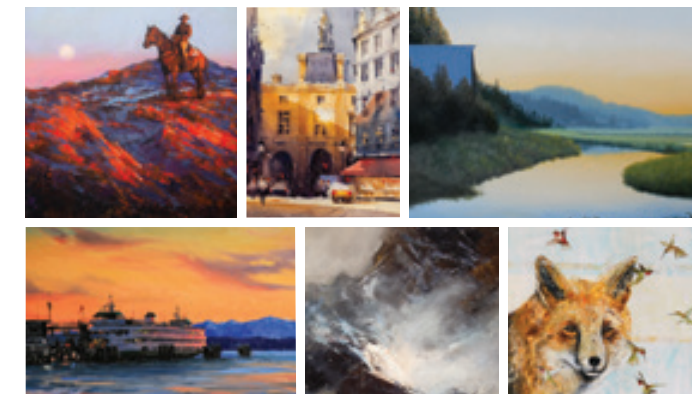


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Photo by Jake Campbell

The sandy shoreline of Jetty Island makes an ideal landing spot for many varieties of migratory birds.

Beyond the Backyard

In appreciation of local ecosystems

BY RICHARD PORTER FOR SEATTLE NORTHCOUNTRY

Are you ever amazed by nature... in your own backyard?

If you've ever lived in the Pacific Northwest, you likely know what I'm talking about. Even when I'm doing laundry, I can see Mount Pilchuck peeking over the fence, transforming my mundane domestic task into a mini moment of rapture. A little Zen snack for the senses.

It's no secret that we live in an incredible place. What's perhaps most remarkable is how biodiverse our region is. Snohomish County comprises several ecosystems; if you travel westward on Highway 2 you

will encounter mountains, forests, river valleys, and an estuary before arriving at the Salish Sea.

Let's foray into nature right in our own backyard and let's do it from the perspective of creatures living within nature, sharing it with the other plant and animal species who call this planet home.

If you have a curious mind, you can take it to the next level with a citizen science app like iNaturalist to help document local plant and animal populations you encounter.

Friendly reminder: please be responsible in these environments and always tread lightly.

SECRETIVE SPECIES OF THE SNOHOMISH RIVER

Drop a kayak into the Snohomish River and you'll likely drift close to a variety of aquatic friends. I've encountered harbor seals in the river east of Lowell, cavorting river otters on the banks, and pterodactyl-like great blue herons striking austere poses in the shallows.

Walk the ADA-compliant Bay Wood Nature Trail in Everett and you'll find the tangled forms of osprey nests perched atop pilings. This is a beautiful example of local raptors rewilding a former industrial site where a sawmill once stood.

TIDAL TREASURE TROVES

Are estuaries underrated?

From darting swifts to incredible views of Mount Pilchuck framed by horsetails and reedy grasses, the estuaries of the Snohomish River are a muddy adventure. Walk the interpretive path at Langus Park to Spencer Island and you'll encounter a variety of ducks as well as bald eagles brooding on old snags. The slow-filling tidal pools here offer strange mirror-worlds that reflect the sky. No wonder some early peoples revered bogs as portals into spirit realms.

I value Spencer Island, a county park, for its amazing (and, yes, invasive) summertime blackberries. Langus, a city park, is home to a colony of harbor seals; they favor the floating logs next to the boat launch.

Keep your eyes peeled for sandpipers scuttling along the muddy banks of the Snohomish.

MARITIME MAGIC

The estuary empties into the sea at the mouth of the Snohomish River. Ghost shrimp burrow in the sand at this confluence of salt and fresh waters. These spectral crustaceans are a favorite treat for the grey whales that travel from Mexico en route to Alaska. If you have a keen eye, you may be able to glimpse a grey whale from the shores of Everett during their migratory season.

Jetty Island is a manmade creation, a two-mile isle comprised of dredged sand. It's home to another colony of harbor seals and occasionally you can catch a lone California sea lion bellowing while balanced on a buoy. Peruse the shores of Jetty Island to witness dozens of varieties of migratory birds. Or harvest rosehips in season. Take care to process these little red fruits; they make a fine jam but have to be properly processed to avoid a sickened gut.

WONDERLAND OF WOODSY WILDS

Once upon a time, not so long ago, Everett was mostly covered in forest. A healthy number of trees remain on the peninsula today, despite the timber-hungry mills that used to ring the city.



Photo by Richard Porter/Seattle NorthCountry



Photo by Richard Porter/Seattle NorthCountry

(top) A colony of harbor seals (*Phoca vitulina*) basks on the shores of Jetty Island, Everett.

(bottom) Mycology abounds in the forested terrain of the Pacific Northwest.



Photo by Richard Porter / Seattle NorthCountry

Forest Park and Japanese Gulch offer fine examples of unspoiled woodlands in the Everett area, filled as they are with towering cedar, spruce, and hemlocks. Few people today, I gather, know that there are forested walking trails in Forest Park. You can find the trailheads near the playground.

Japanese Gulch also offers a network of trails in a forested gulch. The local history of the gulch is fascinating and has been well documented elsewhere (try a Google search). To walk in these woods at dusk is to feel like you're among the ghosts of Japanese American workers from yesteryear.

MONTANE NOMENCLATURE

Take in the panorama of peaks seen from the vantage point of Everett. It's a lot to behold. One of my favorite experiences is driving east on 41st Street and being struck by a view of the mountains that line the eastern horizon. A freeway onramp shouldn't be so breathtaking, you know?

Most prominent on the skyline is Mount Pilchuck, front and center. "Pilchuck" is from the indigenous language Lushootseed. It means "red water," a reference to the rusty color of local rivers and streams.

Pilchuck is a rare example of a mountain that retains its indigenous name. To the south, you can glimpse Tahoma (today commonly known as Rainier) and behold to the north

the ever-white snowy dome of Koma Kulshan (Mount Baker).

Mount Index is so named because it resembles a finger pointing to the sky.

Our county's tallest mountain is well hidden unless you venture into the backcountry or catch it from the right vantage point. Glacier Peak, a volcano, is a rare mountain in that it's named for its geological attributes.

My two favorite mountain names belong to peaks to the north: Mount Terror and Forbidden Peak. But then again, I'd be remiss if I didn't throw in Desolation Peak as a finalist, too.

When it comes to montane nomenclature, we have an embarrassment of riches to work with. ♦

Did you like the tour? And you didn't even have to leave the couch!

Enjoy the world around you by bringing your curiosity with you as you travel through our city and surrounding environs. Document what you see with a camera, notebook, or smartphone app.

Enjoy your ecosystems as an act of stewardship. To love something is often the first step in advocating for its wellbeing and preservation. In a world of environmental degradation, perhaps the most human thing we can do right now is remember that we're animals after all.



Photo by Richard Porter / Seattle NorthCountry

(left) Wraithlike, the imposing figure of a great grey owl (*Strix nebulosa*) perches in a snag at Lord Hill in Snohomish, peeping for prey. (above) Purple heather paints the shoulders of Mount Dickerman in shrubby brilliance. The white cone of Glacier Peak looms on the horizon.

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Dining options abound, including Thai, Italian,
Hispanic, Asian, Greek, or American. Island Blends
Açaí and Poke delights with never-frozen fish
 flown in from Hawaii. Insider tip – come early as
the fresh fish sells out fast! Or try locals' favorite
Kadhai Indian Cuisine in historic Downtown
Monroe. And don't miss the local brew pubs,
including Best in the PNW Bugu Brewing.

Ready for outdoor adventure? The options are
endless. In town, kayak the scenic confluence of
the Skykomish and Snohomish Rivers. Paddle or
fish for trout in peaceful Lake Tye. Further up the
Sky Valley, hiking is supreme. Try Bridal Veil Falls
or Heybrook Lookout. Or traverse one of the PNW's
best "historic hikes" – the Iron Goat Trail, with
the first few miles ADA accessible.

Want more of an adrenaline rush? From March
through July head east to experience the best
whitewater rafting in Washington State on the
Skykomish River. If you are a climber, ascend the
Index Town Wall or try bouldering in Gold Bar, a
local favorite.



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These vendors know that local food just can't be "beet."

Photos by Christine Mitchell/Seattle NorthCountry



Fleetwood Mac tribute band "Little Lies" rock Music at the Marina. You can go your own way, but don't sleep on this summer concert series.

Music and Markets

Savor the summer in Snohomish County

BY RICHARD PORTER

Summer in the Pacific Northwest isn't just a season—it's a sensory adventure.

Breathe in the fresh sea air filled with amplified music. Lose the 9-to-5 mindset in the milling crowds and feel the pulsing beat that defines summer in the PNW.

But wait! There's so much more to experience: ice-cold IPAs, world-class food trucks, savory tacos, fresh produce, open-air shopping, oven-hot pizza, and fragrant bouquets of flowers.



Photo by Christine Mitchell/Seattle North Country

Ready to put the “sound” in Puget Sound? Set sail for boats and beer at sundown.

Consider this your guide to all the music and markets that you don’t want to miss out on.

MUSIC FESTIVALS & INDIE RECORD STORES

Everett is a different type of city, a unique place where PNW grunge meets maritime culture. When the locals do music, they listen in from boats and crowd onto piers as the waterfront fills with a tidal wave of music.

Rock the Boat and Music at the Marina (an annual festival and weekly concert series, respectively) allow you to “sea” big name artists on the shores of Puget Sound and the Everett Marina. The lineup is eclectic; you never know if you’ll catch a rap artist, an experimental jazz fusion trio, or a tribute act that takes you back to the days of hairspray and Walkman cassettes. Make a day of it by visiting any of

the delightful restaurants and bars along the Everett Waterfront.

Fisherman’s Village Music Festival draws music fans into downtown Everett for a unique blend of indie rock, hip hop food trucks, and a night market selling quality goods. Mark your calendar.

If you’re going for a more acoustic vibe, there’s no need to fret (pun intended). The Darrington Bluegrass Festival has a decades-long legacy as a convening spot for top-tier pickers, pluckers, and strummers. Fun fact: the local bluegrass tradition was brought to Darrington by the so-called “tar heel” migrant lumberjacks from North Carolina in the logging days of yore.

The outdoor music experience rolls on, resounding through the foothills and shorelines of the Cascade Mountains. Both Lake Stevens and Monroe host an annual Music in the Park series. A quick internet search will pull up the current event dates.

The Edmonds Arts Commission hosts Summer Concerts in the Parks (July-August) where you can catch an eclectic mix of musical artists at City Park, Hazel Miller Plaza, and Hickman Park.

For those about to rock, visit Apollo Exos (1717 Hewitt Avenue, Everett). This music venue doubles as a record store. Or maybe it’s the other way around. In any case, feel free to peruse vinyl while sipping on your beverage of choice, including the shop’s exclusive house lager brewed by Structures Brewing of Bellingham.

Speaking of independent record stores, also be sure to discover what’s spinning at Stargazer Records in downtown Snohomish (127 Avenue). This family-owned shop stocks the classics – think Rolling Stones, Beatles – perfect for stocking your catalog with the essentials.

And, finally, there are many vinyl treasures to be unearthed in the many crates and shelves that fill Bargain CDs

Records and Tapes in Everett (2100 25th St). This old stucco corner building with the flashing marquee is celebrating its 30th anniversary this year. It’s an institution! The name says it all, folks – come get your physical media in a super-chill environment.

FARMERS MARKETS

Snohomish County flexes its farming roots when it comes to farmers markets; we have over a dozen. That means you can access fresh, organic produce any day of the week. No matter your schedule you should be able to find one that works for you.

We salute the tasty, juicy, crunchy work of local farmers, some of whom sell their produce a mere mile from where it’s grown. That’s fresh.

The farmers market experience is a multisensory event. For example, the Snohomish Farmers Market takes place on a giant civic lawn in front of a Carnegie

Library. Musicians fill the air with song, tables are laden with prismatic produce, and the smell of fresh-baked bread pulls you into buying a rustic loaf to go.

Do good for our local food systems by visiting a Snohomish County farmers market. You can find a comprehensive list of farmers markets on the Snohomish County Tourism website (www.seattlenorthcountry.com).

SUMMER MARKETS

The Schack Art Center brings painting, sewing, beadwork, glass, and more to the streets of Everett during its annual Artists’ Garage Sale (May 31). Local artists sell their wares for discounted prices, which is perfect for buyers trying to start a collection or score the perfect bohemian accessory.

Fresh Paint (August 16-17) and Sorticulture (June 6-8) are summertime institutions in Everett. Fresh Paint is an open-air market where you can buy

original artwork directly from the artists. With no “middleman” to account for, artists get paid directly and you can score original art for a reduced price. It’s a win-win. Sorticulture brings all variety of gardening vendors, nurseries, and artists into downtown Everett, making the city a great place to get everything you need to optimize your seasonal landscaping or gardening game.

Edmonds Arts Festival (June 13-15) is exactly what it sounds like. Which is perfect, because Edmonds in the summer means craft breweries, seaside strolls, and more adorable boutique eateries than you can fit into your day trip (better book an extra night). Art plus food will always be a winning combo in our book.

Finally, if you don’t know MOAGS you’re missing out (pronounced phonetically: “mo-AHGS”). This acronym stands for the Mother of All Garage Sales. And, boy, is that an understatement. Every first Saturday of August the sidewalks of the affluent Northwest Neighborhood fill with



Photo courtesy Schack Art Center

Fresh Paint features over 100 booths, live entertainment, interactive art activities, glassblowing, and more.



The Best FINE DINING

Experience 16Eleven, Everett's upscale steak and seafood restaurant nestled in historic downtown Everett. From aged steaks and classic seafood dishes, to shareable appetizers and craft cocktails, 16Eleven is the perfect place to meet friends, celebrate milestones, or enjoy date night in an unparalleled setting. Reserve your seat for live music on Tuesdays and our popular monthly Supper Club.



Tuesday Night Supper Club is the talk of the town. Enjoy a specially-crafted, four-course dinner while the region's top tribute bands play the 16Eleven stage. Seating is limited. Watch Instagram for show announcements.

Lunch weekdays 11 a.m.-2:30 p.m.
Happy Hour Mon-Fri 4-6 p.m.
Dinner Mon-Thurs 4-9 p.m. and Sat-Sun 'til 10:30 p.m.
Walk-ins welcomed



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Shopping al fresco at the Snohomish Market.

We salute the tasty, juicy, crunchy work of local farmers, some of whom sell their produce a mere mile from where it's grown. That's fresh.

bargain hunters galore as neighborhood residents offer deals on antique furniture, glassware from yesteryear, and, well, really anything that can be sold will be sold. You just have to experience it to understand. Get ready to haggle.

Looking for more things to do this summer? Visit www.seattlenorthcountry.com or follow [@seattlenorthcountry](https://twitter.com/seattlenorthcountry) on social media. ♦



Women's Work Productions Bringing untold stories from history to the stage

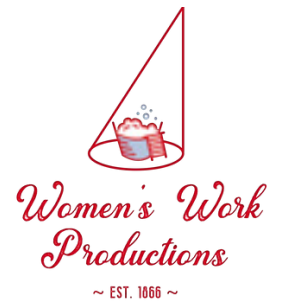
It started with some women from Texas. Women who weren't willing to accept the harsher aspects of married life in 1866. They began to make their own living, when women did not work outside the home. They sold eggs, butter and cheese but they couldn't pay their bills on such meager amounts, so they formed a common fund. Pooled their resources. And began to get ahead. As their common fund grew, so did their enterprises: chopping and selling firewood, doing the town's laundry. Then the harsher aspects of married life intensified. So they moved in together, forming the first safe house for women. In 1870. In Texas. And went on to become so successful in business, they amalgamated a fortune. \$200,000 in 1898. Seven million in today's money.

Sound inspiring? That's what a group of actors from Skagit and Snohomish counties thought. They learned this story when they performed in the original play, *Carried by the Current*, by Nicola Pearson, about the Women's Commonwealth of Belton, Texas, and they wanted others to learn the

story, too. So they founded the nonprofit theater company, Women's Work Productions, and began acting a few scenes from the play in bookstores and board rooms, auto dealerships and art centers. They grew their common fund to a place where they could do two productions of the play in Everett.

If you'd like the play brought to a theater near you, please put into WWP's modern day equivalent of the common fund by scanning the donate now QR code on this page.

Because sometimes we need to look back to see the way forward. ♦





For companies looking to expand or stand-up satellite campuses closer to their workforce, now is the time to get in on the ground floor in the fastest growing county in the state. With back-to-office mandates on the rise and quality employees tired of long commutes, Everett offers an alternative downtown experience between the Seattle and Vancouver, B.C. markets, with everything a big city has to offer.

Lisa Lefeber
Port of Everett CEO/Executive Director

OFFICE WITH A VIEW

The Port of Everett and private development partner, Lincoln Property Company (Lincoln), have launched pre-leasing for up to 120,000 sq. ft. of commercial office space in the new Millwright District at Waterfront Place.

Located at the heart of the Port of Everett's \$1-billion Waterfront Place mixed-use development in the City of Everett, the 10-acre Millwright District offers a unique waterfront setting at the largest public marina on the West Coast.

Companies can now secure their spot for custom Class-A suites ranging from 5,000 to 120,000 sq. ft. in up to three interconnected buildings. The office complex offers on-site structured parking, rooftop terraces, community conference rooms, a fitness center, and a wide array of surrounding employee amenities,

including dining, retail, entertainment, recreation, and housing.

Everett is the largest city in Snohomish County, with a skilled workforce, diverse economy, and vibrant culture. It is regarded as one of the key cities in the greater Seattle metro area, with continued expansion expected over the next 20+ years and a growing population to help attract quality new employers to Waterfront Place.

Office development is targeting a 24-month construction period with openings anticipated as early as 2028.

The new campus development at the Port offers companies a rare opportunity for Class-A, waterfront office space in business-friendly Everett, with its robust economy fueled by aerospace, maritime, military, advanced manufacturing, energy and green tech. said. The Project offers a truly unique experience in the Puget Sound Region, with flexible space for companies of all sizes, a prime location along the shoreline, complete with stunning views of Port Gardner Bay and direct access to popular retail, restaurants, and outdoor recreation.

Alex Aigner
Lincoln's Pacific Northwest division Executive Vice President



Learn more & get on the Millwright District Office Pre-leasing List at portofeverett.com/office



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Attention Travelers!

Frontier Airlines announces service from Seattle Paine Field, offering ultra-low cost travel to Denver Las Vegas and Phoenix. Fares start at \$29.00.

(left) The warm and inviting guest waiting area at Paine Field-Snohomish County Airport in Everett.

Ultra-low fare carrier Frontier Airlines will launch new service from Seattle Paine Field International Airport (PAE) in June, offering flights to Denver International Airport (DEN), Harry Reid International Airport in Las Vegas (LAS) and Phoenix Sky Harbor International Airport (PHX). The new service will begin June 2 and provide convenient and affordable flight options to consumers throughout Puget Sound.

"This is a great day for Frontier and for Western Washington consumers as we add PAE to our growing route map, unlocking more affordable options for travelers in the greater Seattle area," said Stephen Shaw, Director of Network Planning, Frontier Airlines. "We extend our thanks to the team at PAE for their collaboration and support as we look forward to the launch of Frontier's signature low-cost, friendly service to Denver, Las Vegas and Phoenix this spring."

"This new service further validates Seattle Paine Field as the region's "second" airport, said Brett Smith, CEO Propeller Airports, owner/operator of the passenger terminal at PAE. "Frontier enhances our nationwide connectivity and provides customers throughout the region with additional options, while reducing congestion at our sister airport Seattle-Tacoma International. I know this is welcome news for our customers."

Frontier plans to utilize both its Airbus A320 and A321 aircraft at PAE, holding between 159 and 240 passengers when service begins. Frontier expressed optimism regarding the new routes at Paine Field, suggesting additional capacity is likely, should the new routes perform as expected.

"This is another great day for Snohomish County as we welcome Frontier Airlines to Paine Field," said Snohomish County Executive Dave Somers. "Paine Field is a crown jewel of our region,

having the greatest economic impact of any airport in Washington, and Frontier Airlines will be another strong partner in our growth. Our residents appreciate being able to fly from their own community, saving the long trek to Sea-Tac and the added congestion to the freeways. Our public-private partnership with Propeller continues to deliver."

Paine Field is a critical transportation and manufacturing hub for the region, contributing nearly \$60 billion in annual economic impact and supporting the employment of more than 150,000 workers. The arrival of a new airline partner brings more opportunities for job creation and economic development.

"The Port of Seattle welcomes the news that Propeller Airports is continuing to add service at Seattle Paine Field with today's announcement of Frontier Airlines," said Chris Guizlo, Communications Director with the Port of Seattle. "As the demand for travel continues to grow across the region, we know travelers are looking for ways to access destinations regionally and across the world.

Both Seattle-Tacoma International Airport and Paine Field are important assets to our region's economic strength and future growth. It's great to see new options open up for travelers and we congratulate our partners at Paine Field." Learn more at www.flyfrontier.com.

New service from Seattle Paine Field Airport (PAE):

Denver (DEN) Starting June 2, 2025
3x/week - Intro fare: \$39*

Las Vegas (LAS) Starting June 2, 2025
3x/week - Intro fare: \$29*

Phoenix (PHX) Starting June 2, 2025
3x/week - Intro fare: \$29*

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(left) Chef David Buchanan of Blackfish Wild Salmon Grill & Bar shares the Blackfish Seafood Bowl with wild salmon, Chilean sea bass, prawns, mussels and clams in an orange beurre blanc. The prime center-cut strip loin steak is smothered in mushroom-Jack Daniel's demi. (above) The Heritage Salmon is roasted over alder wood coals on a hand carved ironwood skewer.

Paying Homage at Blackfish Grill

Blackfish Grill pays respect through cuisine

BY ELLEN HIATT

All photos by Brent Garner

Past the playful and bright slot machines, and nestled near a series of tempting restaurants with pizza, sushi...and pasta, steaks and burgers, is a hidden gem of culture and cuisine.

Past them all and in a category of its own, Blackfish Wild Salmon Grill & Bar is serving seafood cooked traditionally, as Native Americans have done in the region for centuries.

There, in the Tulalip Resort Casino, the siren song of the slot machines fades into a distant din, and the gentle clink of wine glasses and dinner music come to the fore. Soon, though, with a meal of Heritage Salmon in front of you, every sense except your taste buds will fade away.

The melody of the meal will mesmerize...the lemon and dill, the sweetness of the corn in the fritter, and the

story of the salmon staked over open coals behind the restaurant's kitchen glass take over. The corn fritter brings it home like comfort food, a fitting way to remind the diner that the best things in life are really the simplest.

With the heritage method, Chef David Buchanan pays homage to the Tulalip Tribes, who traditionally prepare and roast wild salmon over the coals of alder, staked on hand-carved ironwood sticks.

Buchanan, who has been a chef for 30 years and with the Tulalip Resort Casino for 18 of those, said when he first learned the method, an occasional salmon fillet would crumble off its stake, threaded through like a hair pin. He was going to throw it away till he learned the tradition required it to be fed into the fire.

“The ancestors are asking for their portion,” he said. “Feed it to the fire.”

The stakes he uses today are still of ironwood, also called Oceanspray, a native shrub with strong, hard wood. A member of the Tulalip Tribes hand carves them for the restaurant.

“They can last 100 uses,” Buchanan said.

Manning the fire might be Lucas Wilson, who learned the Heritage method of the salmon bake as a tradition handed down from his ancestors. It’s slow and steady, the staked salmon leaning toward the coals, expertly tended for radiant heat. Ask for it cooked to medium, like you might a steak. Delicious.

Maria Novakis might be waiting on you. She, like most of the staff there, has been on the team for years.

“We have a very good team,” she said. “We’ve all been here a long time.” As a former restaurant owner herself, she knows how

to recommend the perfect pairing of wine with your meal.

The restaurant also provides steaks cooked to perfection. Though you can’t get more perfect than the heritage salmon. The Chilean Sea Bass is in the running for best meal, too, with its orange beurre blanc sauce and creamy Havarti polenta. Order it any way you want, with any number of sauces, generous portions of asparagus or golden beets.

Try the Smoked Pork Belly for an appetizer. It’s dry cured for nine days and slow smoked and served with a butternut squash puree and a fresh kimchi laced with Granny Smith apples. There, Buchanan pays homage to his wife of Korean descent.

Consider Blackfish the next time you have a celebration. The longhouse table in the middle is meant for gatherings. And the food alone is worth celebrating. ♦



The Blackfish Seafood Bowl, the prime center-cut New York Strip, and mussels are made to please.

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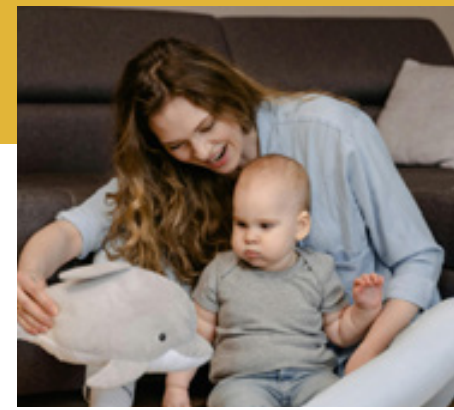
At Zen Kids Care, we offer a range of enriching programs designed to foster the growth and development in children. Each program is thoughtfully crafted to inspire creativity, promote mindfulness, and nourish young minds and bodies.

Infants (0 to 1 year old)

In our infant program, we provide a nurturing and safe environment for babies aged 0 to 1 year old. Through gentle interactions, sensory experiences, and responsive care, we ensure that each baby feels loved, secure, and supported as they begin their journey of growth and development.

Toddlers (1 to 2.5 years old)

For toddlers aged 1 to 2.5 years old, our program offers a stimulating environment where they can explore, learn, and play. Our curriculum focuses on developing language, social, and cognitive skills through age-appropriate activities and hands-on experiences.



Preschool (2.5 to 4 years old)

In our Preschool program, we provide a comprehensive educational experience for children aged 2.5 to 4 years old. Our curriculum emphasizes early literacy, numeracy, and social-emotional development, providing a strong foundation for academic success.

Pre-Kindergarten (4 to 5 years old)

Our Pre-Kindergarten program offers a supportive and engaging environment for children aged 4 to 5 years old. With a focus on kindergarten readiness, our curriculum covers key academic areas such as language arts, mathematics, science, and social studies. Through hands-on exploration, creative expression, and collaborative learning, we prepare preschoolers for academic success while nurturing their curiosity, creativity, and critical thinking skills.

School Age (5 to 11 years old)

For school-age children, our program provides enriching activities and support outside of school hours. We offer homework assistance, project-based learning opportunities, and a variety of enrichment activities to engage students in meaningful learning experiences. With experienced educators who create a supportive and inclusive environment, we help children explore their interests, build friendships, and develop essential skills for success in school and life.

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Drop In's/Flexible Option Available

We understand that parents sometimes need flexible childcare options to accommodate their busy schedules. That's why we offer drop-in care for families who may require occasional childcare on an as-needed basis. Our drop-in care option provides parents with the flexibility to utilize our childcare services on days when they need extra support or have unexpected commitments. Whether you have a last-minute meeting, appointments, or just need a few hours to run errands, we're here to help.

Meditation and Mindfulness Sessions

Our gentle introduction to meditation helps children cultivate emotional resilience, focus, and self-awareness.

Creative Exploration and Play

We believe in the power of imagination to ignite curiosity and fuel learning.

Nutrition and Healthy Living

Good food is essential for growing bodies and minds. Our daily cooked meals are made with fresh, nutritious ingredients to fuel children throughout the day.

Social and Emotional Learning

Building strong relationships and developing social skills are crucial aspects of childhood development.

Outdoor Exploration and Physical Activity

We believe in the benefits of spending time in nature and staying active.



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6 Books to Ignite Your Curiosity

Explore the unknown, one page at a time

BY KERRY SPAULDING

Discovery begins with curiosity — about ourselves, each other, and how we're all connected.

Ready to discover more? Check out these books featuring protagonists, real and imagined, who ask big questions and are forever changed by the answers. Take a bike ride around Seattle, journey to fantastical realms, or track the world's largest trees. Each story is a portal to new adventures while inviting you to look inward.



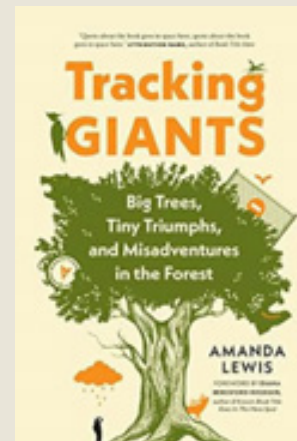
COCOON
by Sarri Gilman

As a counselor at an alternative high school in Everett, Washington, Sarri Gilman realized that the first step toward stability for at-risk teens was to provide a roof over their heads. Gilman founded Cocoon House by asking questions, receiving help in unexpected ways, and putting her own experiences to use in her community. The result is an inspiring blueprint for connection, advocacy, and growth.



JEWEL BOX: STORIES
by E. Lily Yu

Washington State Book Award winner E. Lily Yu's intriguing collection of short stories asks questions about power and courage, magic and reality, justice and infallibility. We learn from looking outside of ourselves, but also by looking inward. Yu's warm and dynamic storytelling leads us beyond the familiar, testing our boundaries and arriving at fresh perspectives.



TRACKING GIANTS
by Amanda Lewis

When she made plans to visit the Champion trees listed on the Big Tree Registry of British Columbia, Amanda Lewis hoped to feel a sense of accomplishment. What started as an impulsive blog idea quickly deepened into a far-reaching (and hilarious) exploration of the creative process, relationships, and the natural world. Told with warmth, humor, and passion, this book is a delightful voyage of self-discovery and renewal.



BIKING UPHILL IN THE RAIN: THE STORY OF SEATTLE FROM BEHIND THE HANDLEBARS
by Tom Fucoloro

It may surprise you to learn that the story of bicycles in Seattle is as old as the city itself. Tom Fucoloro's engaging and thorough reporting reveals fascinating connections between bicycles and city planning, infrastructure, community action, entrepreneurship, and more. Find out how a cyclist's perspective can redefine what it means to build a thriving community for all.



Mark Ryan McNeilly sampling his first vintage with his Grandfather in 1999. (right) Mark working the fruits of his labor.

A Textbook Tale of Washington State Winery Success

BY JEFF “WICK” WICKLUND

Photos courtesy Mark Ryan

If there's one thing that everyone in the global wine industry can agree upon is that expanding the consumer base is always welcome. Historically, the best avenue to that outcome has been with the youth, but reaching that demographic has been somewhat of a challenge.

I've crossed paths with scores of folks who possess that certain “tinker gene” that has propelled them to seek joy and fulfillment through the magical alchemy of winemaking. But, to advance that passion for the fermented grape into a viable business model requires an additional skill set. So many times I've heard from upstart winemakers, “It's one thing to make it and something entirely else to sell it.” Another quip about launching into the wine industry that doesn't seem to lose traction is, “If you want to get a million dollars out of the wine biz, start with two.”

Here's a personal tale of a true gentleman who defied so many odds, and dodged so many bullets to create a phenomenally successful contribution to the Washington State Wine Industry.





(top) Release party at Mark Ryan's new Tasting Room in Woodinville. (bottom) A giant in the Washington State Wine Industry needs some BIG bottles.

Mark's passion for the band Pearl Jam prompted the production of "The Dissident."

I first met Mark Ryan McNeilly in 1997 when he walked into our first wine shop which we opened a year prior, Wick-Ed Cellars. Mark was replacing a sales rep from Unique Distributing, with whom I had a great relationship and was instrumental in getting us over the first few hurdles of the retail wine business. My first thoughts were, "Ok, who's this big guy and how can he fill the shoes of my friend and pseudo-mentor?"

Well, filling the shoes wasn't an issue, as Mark was about double his size and he turned out to be, and continues to be a true inspiration. Mark possesses a special gift of infectious, gleeful enthusiasm for life that left me little doubt that whatever contribution he made by being our sales rep, success would follow. It was also obvious his tenure would not be sustainable as his boundless energy was sure to propel him skyward. We stayed in touch as he moved on to be the National Sales Manager for Matthews Cellars and with the help of many friends in the industry, launched Mark Ryan Winery.



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“If you want to get a million dollars out of the wine biz, start with two.”

— Mark Ryan

I recall Mark bringing in a “shinner” (unlabeled bottle of wine) that he wanted feedback on saying, “I think it’s good but I’m taking it around to my friends in the business to see what they think it’s worth and what should I sell it for?” I remember saying, “I agree, it’s delicious juice so, as for pricing, what playground do you want to start in, DeLille or Facelli?” (I was referring to two Woodinville Wineries price points at the time). It was no surprise that Mark chose wisely and immediately sold out of his first vintage, produced in a friend’s garage in 1999.

As it turned out, Mark had (and has) the exceptional, enviable dual qualities of the successful production of wine—making it, and selling it. His first wines produced under the Mark Ryan label were catchy and creative appealing to a broad demographic including younger buyers. “Dead Horse” a play on the vineyard source on Red Mountain, Ciel du Cheval translates to “horse’s heaven” or in Mark’s marketing, “Dead Horse,” a Cabernet Sauvignon dominant blend. “Long Haul,” a nod to the distance between the vineyards and winery in Woodinville, which is a Merlot dominant blend also using Ciel du Cheval fruit as well as Klipsun Vineyard and Red Willow which are some of the oldest and most respected vineyards in the state. Mark’s passion for the band Pearl Jam prompted the production of “The Dissident,” a more approachable wine, further widening the appeal of Mark Ryan Wines to a youthful audience.

The Mark Ryan Brands have exploded over the years to include Board Track Racer, Lu & Oly, Megan Anne, Numbskull, and the Underground Wine Project labels of Idle Hands, Devil’s Playground, and the cult favorite rosé, “And why am I Mr. Pink?”. As with Mark Ryan Winery, the vast majority of the unparalleled expansion over the past few decades, Washington State wineries didn’t have the luxury of millions of dollars to invest and risk chasing their passion but, very few can rival Mark Ryan McNeilly’s massively creative capacity to draw in a broad swath of support led by the elusive youth. ♦



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(left) Fisherman's Village Music Festival and fans Digable Planets' rock on. (above) An evening stroll with family at the Port of Everett.

Everett, WA

The sophisticgritty underdog
that's crushing your assumptions

BY WENDY POISCHBEG

Let's just get this straight: Everett, Washington, doesn't pretend to be perfect—and that's exactly why you'll love it. Behind its blue-collar roots and industrial grit, you'll find a city of doers, dreamers, and makers, where hard work morphs into big ideas, and those ideas become household names (yes, Funko, we're looking at you).

Everett isn't here to impress you. It's here to prove that greatness doesn't need a suit and tie—it clocks in wearing flannel, dirt under its nails, and ready to grind.

THE WATERFRONT'S NEW SHIFT

Step onto Everett's waterfront, and you'll feel it immediately—this isn't just development, it's a changing of the current. At South Fork Baking Co., the morning shift is pure Everett—stroller brigades swap parenting tips with laptop warriors over artisanal pastries, while old friends heading to the shipyards stop by to give each other grief and grab their usual. No pretense, just people being people, working the morning shift of real life.



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MUSIC CULTURE NEWS AND PUBLIC AFFAIRS



Photo courtesy Snohomish County Sports Commission

FIFA World Cup arrives in the Puget Sound region and Everett takes its place as an official Fan Zone.

Want a sign that Everett plays by its own rules? While other cities build generic office parks, one Everett business bought a Washington State ferry to house its headquarters. Why settle for cubicles when you can have cabins? And soon, Tapped will debut its rooftop deck, offering diners a front-row seat to the working waterfront below—where tugs still guide ships and harbor seals pop up like curious foremen checking on the day’s progress.

THE MAKERS’ CITY

Everett is a city of makers, where the entrepreneurial spirit thrives. This is the kind of place where a home-based business turns into Little Bipsy, a 17-million-dollar lifestyle brand. Or where a team of mushroom “rangers” at Black Forest Mushrooms grows culinary treasures that land on fine dining plates across the region. If you’ve ever dreamed of rolling up your sleeves and building something from nothing, Everett is the city that leans in and whispers, “You can make it here.”

SPORTS, PARKS, AND 1,600 ACRES OF PLAY

Everett assembles more than just planes—it manufactures good times. When the whistle blows at Angel of the Winds Arena,

the Silvertips deliver electric energy (and a few punches) that rival the big leagues. It’s not just a game; it’s an initiation into a community that lives and breathes hockey. And let’s not forget the Everett AquaSox—those warm summer nights at the ballpark, beer in hand, are as American as it gets.

When it’s time to unplug, Everett’s parks call your name. With over 1,600 acres of green space, there’s no shortage of trails to bike, rivers to explore, and picnic spots to claim.

THE LATE SHIFT: EVERETT AFTER DARK

Here’s the thing about Everett: When the workday ends, the city shifts gears. You kick off your work boots and trade them for dancing boots—or just sneakers and a flannel. Either way, the night shift here is all about live music, good drinks, and authenticity.

Apollo Exo Records brings the tunes, spinning vinyl for crowds who know good music when they hear it. Bars hum with that perfect sense of belonging—places where strangers feel like old friends, and everyone has a story to tell. And the vibe? It’s not polished or pretentious. It’s real, raw, and welcoming.

This is a city where you can clock out of work and show up for life.



If you've ever dreamed of rolling up your sleeves and building something from nothing, Everett is the city that leans in and whispers, "You can make it here."

SOPHISTIGRITTY AT ITS FINEST

Everett doesn't just have a vibe; it has a heartbeat. It's in the creators who turn their passions into global brands. It's in the hockey fans who scream themselves hoarse in the stands. It's in the entrepreneurs hustling to build something lasting, the chefs plating perfection at local restaurants, and the musicians filling downtown with sound.

This city isn't just a stop on I-5. It's a testament to what happens when grit meets innovation, when hard work fuels creativity, and when community means everything. Everett is proof that you don't need to be flashy to be great—you just need to show up, day after day, ready to make it happen.

Look, Everett's not perfect. The conversation about homelessness and crime is loud here, partly because this city actually does something about it. Everett is a hub for services and resources, meaning people come here because they can actually find help. So, yeah, you might see more of what some cities sweep under the rug, but that doesn't mean Everett's losing—it means it's fighting.

So next time you're flying past on I-5, do yourself a favor: stop, pull over, grab a beer, catch a game, and let Everett show you what it's really made of. Because Everett, Washington, doesn't just deserve a second look—it's working overtime to prove it. ♦



(top right) Funko started in a garage in Snohomish County and is now a multimillion dollar company with stores and collectors for across the globe. See Funko's 17,000 sq ft flagship store downtown Everett for a truly magical experience. (lower left) Brittani Little (shown here with her family) started Little Bipsy in 2017 and is now a 17-million-dollar lifestyle brand.



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Oh!...the Fun of it!

Porsche Taycan makes road trip to Duvall a dream

BY ELLEN HIATT

One of the family road trip photos I value the most has my children giggling uncontrollably, lined up in a Redwoods campground behind the family SUV, piled high with luggage and camping gear. We joked then that we looked like the Clampetts, making their way to Beverly Hills. There hasn't been a road trip in their growing years that didn't involve a stop at the auto parts store, a sack lunch out of the car trunk while waiting in a ferry line, or a malfunctioning air conditioner on one of summer's muggiest days.

"It's an adventure!" I'd shout out from the front seat. And they would groan. But to this day, every one of those adventures has been the source of family lore and fond memories.

Life is an adventure, with all its ups and downs. And a road trip, no matter how spare or how luxurious is an adventure of its own. What will we discover next — about the world or about ourselves?

I thought about every one of those trips, the laughter, and the bevy of unknowns that travel with a family brings, when I took a more recent road trip of my own that tilted decidedly more toward the luxurious.



The Porsche Taycan is a breathtaking ride wherever you travel.



And I had to bring some of my family along.

“Grace!” I called my 22-year-old daughter on the phone to meet me. “I’m driving a Porsche, and you will want to drive it, too!”

This child of mine loves to drive. And she loves a road trip. But she’s never driven a Porsche. Neither had I. We didn’t know what we were in for.

Treated to a day-long escape with my very own-for-the-day, “frozen berry metallic” colored, rear wheel drive, 2025 Taycan Sedan, I felt a thrill behind the wheel, and knew my daughter would as well.

So would my husband. At least he kept telling me he would, as I hit the gas for another out-of-body experience around each corner. It felt impossible to give up the driver’s seat.

We picked up the sweet ride at Porsche Seattle North in Lynnwood, a dealership that was bought out a few years back from its long-time owners who ran Porsche of Bellingham from the late 1980s to 2020. Jeff Swickard bought the dealership and moved it to Lynnwood, taking along with him at least four of their die-hard sales and service team, whose loyalty to the brand is rock solid. General Manager Travis Graddon has been part of the group for more than 30 years.

His team set me up with a gorgeous Taycan of my choosing. I opted for the subtle shimmer of the lightly lavender-hued beauty, having already heard about its stats: zero-to-60 in 4.5 seconds; battery electric vehicle powertrain with 274-plus mile range; and top track speed of 143 mph with summer tires.

I swung north to pick up my daughter, who could not contain her giddy enthusiasm when she had her chance to take it for a spin. But I was destined for a road trip, my husband beside me, and our dear friend of many years along for the ride in the back seat.

The interior is engineered to make the most of every inch, and the back seat was really not made for a passenger on a long trip. Our friend’s feet couldn’t slide under the seat in front of him, but it was otherwise roomy. Up front, though, from my vantage, it was seamless. The hood seemed to just slip out of view and I melded with the road. My fingers gripped the leather steering wheel, the clock on the dash ticked away in seconds — the only measure of time that matters when you’re in a Porsche.

We headed out from Monroe down to Duvall, then Carnation, taking a few curvy side roads because there’s nothing like the feel of a Porsche holding sway around a sharp corner.

It’s a particularly enjoyable road trip route anytime of year, with plenty of quality restaurants to provide sustenance along the way. We landed at Duvall Grill and Taproom, hoping only for enough variety to meet our trio’s varied tastes, but were blown away by the menu, where



(above) Duvall Grill and Taproom chef and owner Eric Roberts pauses cooking for a full house long enough to pose with artwork of James Dean and a Porsche.

(upper left) Author Ellen Hiatt grinned pretty broadly for the entire road trip from Arlington to Carnation.

(lower left) The Porsche Taycan interior makes the driver one with the road.

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the spinach salad includes a croquette minimally noted as a "goat cheese crouton," and the brisket is bourbon braised and served with chipotle creme on grits. Whatever you're driving, jalopy or high performance sports car, I highly recommend this stop in Duvall.

By the time we finished the meal, chatted with the chef/owner of 18 years, Eric Roberts and his patrons,

locals who know what a good thing they've got going on in Duvall, it was time to reluctantly return to Lynnwood and relinquish our ride.

Finally, I abandoned the thrill of being behind the wheel, and my husband drove us back, but by then the traffic and the hour left him little room to open her up and feel the power of the Taycan. I'll not likely live that down!

I came away fully understanding why Porsche owners are so loyal, and often have one for the family road trip, one for the commute, and a third for the fun of it. Oh!...the fun of it!

I did, in fact, discover something new in our region in the Duvall Grill. And I learned something about myself: I can't wait to drive a Porsche again. ♦



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Nina sews every stitch of her spectacular ribbons skirts with a good heart and good mind.



(upper left) Spool of ribbon used for inspiration. (upper right) This skirt represents fire. The vibrant yellow to orange to red transition is like how an ember glows before igniting to a flame. (lower left) A customer was vacationing to Hawaii and ordered a skirt to wear while traveling. Nina created one that captured an essence of the Salish sea with its majestic flowing waters and tidal waves. (lower right) Using fellow Tulalip tribal member Marysa Sylvester's hummingbird panel, Nina crafted a skirt that flows with grace and elegance like the movements of a hummingbird in Spring.

Morning Star Creations

Your go-to resource for a fabulous ribbon skirt

BY MICHEAL RIOS

Over the past decade, there's been a shimmering surge in the popularity of Native American ribbon skirt making. These skirts, which are decorated with vibrant colored ribbons and patterns that hold spiritual and cultural significance, have become an eye-catching expression of Native American identity and resilience.

For Native American women, ribbon skirts are not only a bold fashion statement but also a powerful tool for cultural reawakening, community building, political activism, and economic empowerment. At the heart of the ribbon skirt movement is a deep connection to tradition and culture. Ribbon skirts

have been worn by Native women for generations. They were often worn for important occasions such as powwows, potlatches, weddings, and other cultural ceremonies.

Today, a new generation of modern matriarchs are literally sewing together past teachings with a shared identity of Native culture that isn't afraid to create new traditions. Such is the case with owner and operator of Morning Star Creations, Toneena (Nina) Gobin.

"There's a lot of Natives reconnecting to the culture nowadays because being an Indigenous person in 2025 is much more welcoming than it was for past

generations,” explained Nina. “Many of our ancestors feared the consequences if they didn’t hide their culture, but now we’re in an era of empowering diversity. Native people can wear something like a ribbon skirt or ribbon shirt and be told, “Oh wow. That’s badass!”

Nina, an inspiring 25-year-old Tulalip tribal member, learned the fundamentals of ribbon skirt making from her regalia-making teacher Lisa Powers while attending Northwest Indian College seven years ago. Afterwards, she received additional guidance from locally renowned ribbon skirt maker Winona Shopbell. Nina used the teachings of Lisa, Winona, and countless YouTube sewing tutorials to create a ribbon skirt style all her own.

With each hand-made skirt she makes and sells comes an immediate boost in her confidence and self-belief to create something that is equal parts culture, art, and fashion.

The rise of ribbon skirt making has led to economic empowerment for Native women, such is the case with Nina, who can circumvent typical manufacturing methods by creating these ribbon wonders in the comfortable environment of home. By creating and selling their skirts online or at local vendor markets, they are able to support themselves and their families while sharing their culture with others.

Surrounded by fabric galore, ribbon spools that span the color spectrum, and all the sewing essentials she needs,

Nina designs and handcrafts her skirts from her home overlooking Tulalip Bay. Her scenic backdrop of ocean currents, towering Cedar trees, and natural wildlife supports her artistic process and fuels her imagination to create one-of-a-kind skirts. Unless that is, a client requests a specific skirt pattern and ribbon colors. In that case, Nina is more than happy to oblige.

Expanding her client base, Nina has begun making ribbon shirts for couples seeking matching flair for their night out on the town. Mothers with young daughters, Nina’s got you as well. She can make mini ribbon skirts for even the youngest matriarch in training.

“For me, ribbon skirts represent the ability to adapt and evolve with changing

At the heart of the ribbon skirt movement is a deep connection to tradition and culture.

times,” reflected Nina while taking a break from her devout sewing machine. “A good way to view them is through the same artistic lens we use to view painters, beaders, weavers, and carvers. All Native artists have their own unique style that continues to adapt to new technologies and changing buyer markets. The styles and colors and textures may vary, but at the end of the day we all are trying to represent our people and culture in a good way.”

Interested parties desiring to support a local, woman-owned business and Tulalip entrepreneur are encouraged to contact Nina via her Facebook page Morning Star Creations (<https://www.facebook.com/groups/1335921433983462>) or on Instagram through her handle @MorningStarCreationsTG (<https://www.instagram.com/morningstarcreationstg/>)

She can’t wait to work with you! ♦



Nina Gobin (center) and two participants of her ribbon making workshop display their hand-crafted creations.



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Entrepreneurs at the 2024 Business Builder Expo attend a workshop on startup finances and taxes from the Small Business Development Center, one of several workshops and keynotes during the expo.

Money to Mentors

The region's resources launch entrepreneurs

BY PABLO COLINDRES MORENO FOR ECONOMIC ALLIANCE OF SNOHOMISH COUNTY

Entrepreneurs looking for a fertile economic landscape will find opportunity grows here in Snohomish County. Always a powerhouse in the regional economy, it's about to receive a big boost of energy with the 2026 FIFA World Cup expected to bring 5 million visitors to the region, generating more than \$929 million in economic impact.

For established businesses and those looking to get started, Economic Alliance Snohomish County coalesces a wide web of resources, from local to state, in manufacturing, and technology, giving our region's businesses a competitive edge.

The Northwest Innovation Resource Center (NWIRC) accelerates entrepreneurship through cleantech, maritime and agricultural technology incubators, offering tailored resources and expert guidance. One-on-one advising refines business strategies, while Project ReInvent helps companies pivot in evolving markets.

TheLab Network fosters collaborative workspaces where entrepreneurs connect with peers and industry leaders. Just-In-Time Mentorship links startups with subject matter experts

for timely insights. By integrating mentorship, funding and innovation hubs, NWIRC strengthens Northwest Washington's startup ecosystem.

Resources like the Small Business Development Center help entrepreneurs turn ideas into profitable ventures, while the Washington APEX Accelerator guides businesses through government contracting. Securing these contracts provides stable revenue, expands market influence and creates lasting economic impact.

The Snohomish STEM Network connects education and business, working with K-12 schools and higher education institutions to promote career pathways in STEM fields. Entrepreneurs engaging with Snohomish STEM help build a skilled workforce ready to drive innovation.

Snohomish County offers the perfect blend of location, industry leadership and business resources. Whether launching a startup or scaling a company, entrepreneurs will find the support they need to grow and thrive.

For small and mid-size businesses, this incredible array of

resources can be overwhelming. Many mom-and-pop sized businesses don't even know these resources exist. Yet, a great idea can become a burden if it's scaled up too quickly, or doesn't have the proper foundation under it from the beginning.

If you are looking to kick-start or expand your business, consider the EASC your one-stop shop for everything you need.

SNOHOMISH COUNTY - AN ENTREPRENEUR'S DREAM LOCATION

Located between Seattle and British Columbia, Snohomish County boasts unmatched access to local and global markets via road, rail, the deep-water Port of Everett, and airports like Paine Field. This strategic location gives businesses a competitive edge internationally while maintaining strong regional connections.

Our region's leadership in sustainable technology and aerospace presents unique opportunities. Entrepreneurs in these fields gain access to a supportive ecosystem prioritizing collaboration, research and cutting-edge advancements.

The community fosters business success, with world-leading organizations thriving alongside startups in aerospace, technology, green energy, manufacturing, agriculture and maritime. A strong labor pipeline ensures industries have access to top talent, reinforced by higher education institutions preparing tomorrow's workforce.

At the state level, the lack of a personal income tax gives businesses a financial edge, while state and county grants provide funding for technology, cleantech and manufacturing ventures. A strong network of venture capitalists and angel investors fuels high-growth startups, providing critical financial backing.

With living and business costs lower than Seattle, Snohomish County allows entrepreneurs to maximize capital while accessing the same markets. The region's cultural and outdoor offerings attract talent and enhance quality of life, making it an ideal place to launch and grow.

Economic Alliance Snohomish County provides advocacy with policy makers, and serves as the efficient connector of resources for businesses large and small. ♦



Leadership and employees of Lafarge & Egge join with EASC, city and county representatives to cut the ribbon on their new facility last December.



IMMERSE YOURSELF IN AUTHENTIC MILITARY HISTORY

FHCAM is a truly unique experience. With 26 aircraft and over 25 vehicles to inspire guests, there is plenty to see within the nearly 75,000 sq. ft. of expansive exhibit space. If interested, docents are available to walk you through the hangars and explain each artifact and its role in history.

Visitors will find military artifacts from the United States, Britain, Germany, the Soviet Union, and Japan on rotation in our working hangars. Each item on display has been restored with

unparalleled authenticity in an effort to replicate the original state of each machine when it was first utilized, including the mechanical systems, paint schemes, and markings. The aircraft, vehicles, and artifacts on display at FHCAM are a testament to the engineering skill and enduring human spirit exhibited during the world conflicts of the 20th century

We invite you to join us in learning more about the stories of these remarkable machines and the brave individuals who flew and operated them. Come and be a part of this living history at the Flying Heritage and Combat Armor Museum—exploration awaits you!



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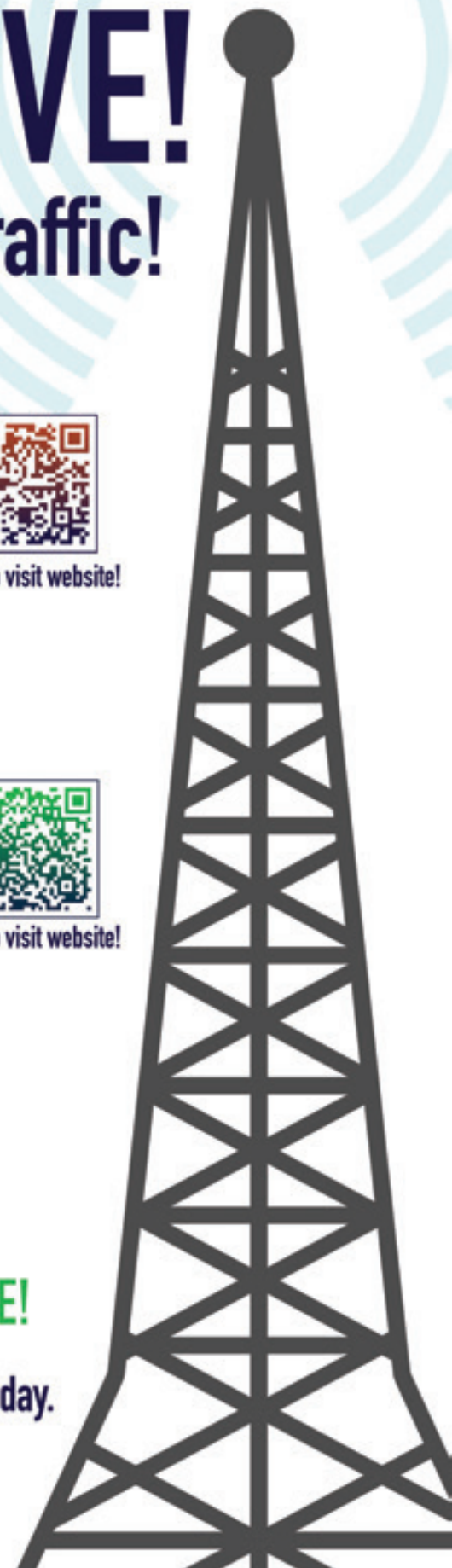
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