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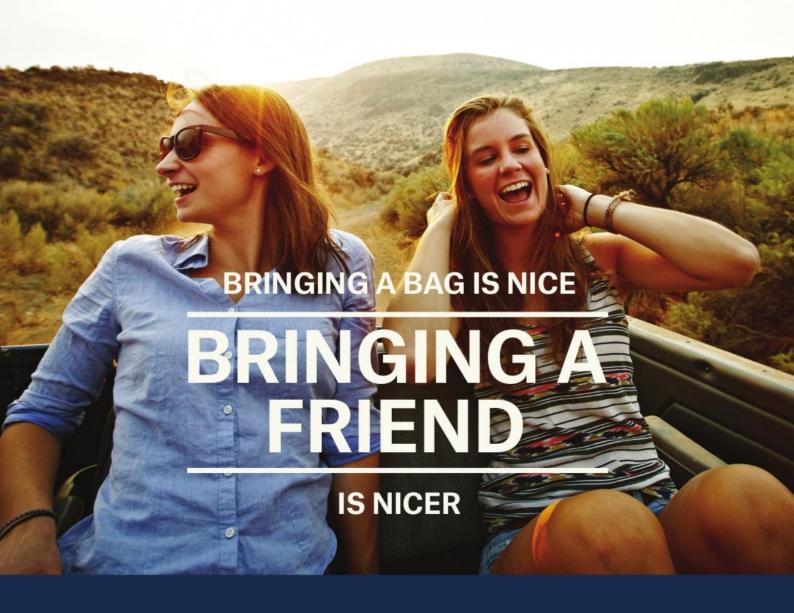
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MAY 2015

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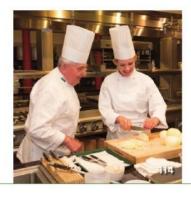
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Spirit of Alaska



Brad Tilden, Chief Executive Officer



EVEN MORE COMMITTED TO YOU

Andrew Harrison has been with Alaska for II years. He recently took on a new role to align the commercial aspects of our airline—the products and services we offer, where we fly, our pricing, our mobile apps and other tools—with a single objective in mind: to make us

the best airline we can possibly be for you, our customers. He shares his perspective below. —Brad Tilden

At Alaska, we have always been focused on our customers. And we're committed to getting even better at serving you. In fact, it's imperative for us. To support this focus, we recently realigned our teams so that we have a clearer line of sight to ensure all our commercial actions are viewed through the lens

of you, our customer.

For many of us, our trip begins, ends or passes through Seattle. As the Seattle region's hometown airline, we are very proud of our ties to this area. With half of our 13,000 employees calling the Puget Sound area home, as well as a majority of our customers, it makes sense that we are investing in the

region. This comes through efforts to enhance the customer experience, by adding more flights to more destinations from Seattle, and by investing in efforts to improve our local community. (You'll find several features on the Emerald City following page 48.)

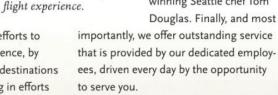
Enjoy our Alaska Beyond

Some of this "local" investment is in the form of hundreds of millions of dollars in new locally made Boeing aircraft. These terrific airplanes burn 26 percent less fuel per passenger, resulting in lower costs for you, lower emissions and fewer mechanical delays. All of Alaska's 737 jets are built in Renton, Washington. We really

mean what we say on the nose of each of our aircraft: "Proudly all Boeing."

We have spent the past two years investing in your onboard comfort with the Alaska Beyond flight experience. This includes comfortable leather seats, each equipped with power outlets; hours of movies and TV, including free offerings,

all beamed to your own device (check out the selections from Puget Sound's own Seattle International Film Festival); and Pacific Northwest—inspired food, beverages and snacks, including Beecher's cheese, Chateau Ste. Michelle wines, and meals created by awardwinning Seattle chef Tom Douglas. Finally, and most



Among the greatest benefits we can provide our customers are nonstop flights, which minimize connections. We commenced more than 70 new nonstop markets in the past five years, and we will grow our Seattle hub's daily departures by 11 percent in 2015. This includes several cities that we'll serve nonstop from Seattle, such as New York's JFK, Milwaukee and Oklahoma City—with more to come!

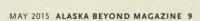
Our service from Seattle is further

enhanced by the relationships we have with 14 other airlines that enable you to earn and redeem miles for award travel. It's a little-known fact, but in conjunction with our domestic-alliance partner networks, we've got 97 percent of the U.S. covered. In addition, our international partners offer more than 800 distinct destinations worldwide, which means you have a lot of great places to fly with your Mileage Plan miles.

A final key area of focus for us-one that is near and dear to many in Seattleis technology. We continue to invest heavily in easy-to-use digital solutions. From our industry-leading mobile platform and our website (alaskaair.com) to our behind-the-scenes infrastructure, we are working on exciting new innovations. This includes faster bag drop-off and pickup at the airport; the ability to do much more on our mobile apps, including preordering meals; and a new watch app; as well as new tools that help our customer service agents and flight attendants better serve you. Keep an eye out for these in the coming months.

Many of you have been loyal fliers for decades, while others are just getting to know us. Whether you're from Seattle or elsewhere in Alaska's growing network, we want to thank you for flying with us today and giving us the opportunity to serve you.

—Andrew Harrison, Executive Vice President, Chief Revenue Officer



El Espíritu de Alaska



Brad Tilden, Jefe Ejecutivo



AUN MÁS COMPROMETIDOS CON USTEDES

Andrew Harrison ha trabajado en Alaska durante II años. Recientemente, asumió un nuevo puesto para alinear los aspectos comerciales de nuestra aerolínea, los productos y servicios que ofrecemos, adónde volamos, nuestras tarifas, las herramientas móviles y otras que pro-

porcionamos a nuestros clientes, con un solo objetivo en mente: convertirnos en la mejor aerolínea que podemos ser para ustedes, nuestros clientes. A continuación, compartimos su perspectiva. — *Brad Tilden*

En Alaska Airlines, siempre nos hemos enfocado en nuestros clientes. Y estamos comprometidos incluso a mejorar el servicio que ya le ofrecemos. De hecho, para nosotros es imperativo. Para respaldar este enfoque, realineamos recientemente nuestros equipos para tener una visión más clara y garantizar que todas nuestras medidas comerciales sean vistas a través de su lente. la de nuestro cliente.

Para muchos de nosotros, nuestro viaje comienza, termina o pasa a través de Seattle. Como la línea aérea natal de la región de Seattle, estamos orgullosos de nuestros lazos con esta área. Con la mitad de nuestros 13,000 empleados viviendo en el área de Puget Sound, así como también la mayoría de nuestros clientes, tiene sentido que invirtamos en el área. Esto se realiza a través de esfuerzos para mejorar la experiencia del cliente, agregando más vuelos a más destinos desde Seattle e invirtiendo en esfuerzos para mejorar nuestra comunidad local. (Encontrará varios artículos en el Emerald City despúes de la página 48.)

Algunas de estas inversiones "locales" se presentan en cientos de millones de dólares en nuevas aeronaves producidas localmente por Boeing.

Hemos pasado los últimos dos años invirtiendo para su experiencia a bordo : de nuestras aeronaves con nuestro programa Alaska Beyond, que incluye asientos de piel cómodos, cada uno equipado con toma de corriente eléctrica, cerca de 100 horas de películas y televisión sin costo, todo transmitido desde su propio dispositivo (echa un vistazo a las selecciones de la Festival Internacional de Cine de Seattle), comida inspirada en el Noroeste del Pacífico, bebidas y bocadillos que incluyen entre otros quesos Beecher's, vino Chateau Ste. Michelle y comida del premiado chef Tom Douglas. Por último, y más importante, ofrecemos un servicio destacado de parte de nuestros empleados dedicados, impulsados cada día por la oportunidad de servirle.

Uno de los mayores beneficios que podemos ofrecer a nuestros clientes son los vuelos sin escala para minimizar las conexiones. Iniciamos más de 70 nuevos mercados sin escala en los últimos cinco años e incrementaremos nuestras salidas diarias desde Seattle en un 11 % en el 2015. Esto incluye varias nuevas ciudades que ofreceremos sin escala desde Seattle, lo que incluye JFK de Nueva York, Milwaukee, Oklahoma City jy muchas más!

Nuestro servicio desde Seattle ha sido mejorado con las relaciones que tenemos con otras 14 aerolíneas que les permiten obtener y canjear millas para viajes de premio. Es un hecho poco conocido, pero tenemos cubierto el 97% de EE.UU., en conjunto con nuestras redes de asociados mediante alianzas nacionales. Además,

nuestros asociados internacionales ofrecen más de 800 diferentes destinos en todo el mundo, lo que significa que tienen una gran cantidad de excelentes lugares para volar con sus millas del Mileage Plan.

Un área final clave de enfoque para nosotros, que es cercana y querida para muchos en Seattle, es la tecnología. Seguimos invirtiendo fuertemente en soluciones digitales fáciles de usar. Desde nuestra plataforma móvil líder en la industria, nuestro sitio web (alaskaair.com/español) y la infraestructura tras bastidores, estamos trabajando en nuevas y emocionantes innovaciones. Esto incluye el rápido despacho y recolección de su equipaje en el aeropuerto, la capacidad de hacer muchas más cosas en nuestras aplicaciones móviles, por ejemplo ordenar previamente su comida, una nueva aplicación de reloj de pulsera, así como nuevas herramientas para los agentes de servicio al cliente y los sobrecargos a fin de servirle mejor. Esté atento a estas novedades en los meses venideros.

Muchos de ustedes han sido fieles viajeros por décadas, mientras que otros recién comienzan a conocernos. Ya sea que provengan de Seattle o de cualquier otro lugar en la creciente red de Alaska, queremos agradecerles por volar con nosotros hoy y darnos la oportunidad de servirlos.

—Andrew Harrison, Vicepresidente Ejecutivo, Director de Ingresos



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Dr. Upton, the Medical Director of the Anti-Aging Center at PRO Sports Club, has been practicing

> medicine for over 17 years, He became inspired by anti-aging through this extensive experience with preventative medicine.







AT AGE 61 I'M JUST BEGINNING

I had been going to a naturopath and started HRT a few years ago. It worked for me, until my naturopath informed me that I'd been on HRT too long and my health risk was increasing with use. She set me up on an unsuccessful regimen to wean me off and I finally gave up.

A year later (after suffering night sweats from fear rather than hot flashes), I was informed that the new information on the medical scene indicated bio-identical hormones (unlike bio-similar) were perfectly safe and may even have many health benefits. She suggested I do some homework and make a decision for myself.

The Anti-Aging program had recently opened at PRO Sports Club. I had already been through the 20/10 weight loss program and respected the club's professional approach to health. I took some friends and went to the Anti-Aging introductory seminar. I wondered what the program might have to offer that my naturopath wasn't already providing. After some more research, I decided to work with Anti-Aging expert Dr. Joe Upton.

I was so glad that I chose the Anti-Aging program. Using a combination of natural herbs and bio-identical hormones tailored to my needs, I was soon on a healthy path. But it didn't stop there. The Anti-Aging program included state-of-the-art testing of my cardiovascular system, bone density, the health of my skin, and much more. The results helped me make improvements in my exercise plan, skincare regimen, and select supplements most beneficial for my health. There is a synergy of good health that explodes with an approach like this.

While some of my friends are talking about winding down their lifestyle, at age 61, I feel like I'm just beginning. With a new career as an author and speaker (Define Your Life – Design Your Home), I have the energy and stamina to keep up with my dreams.

I'm a firm believer that excellent health makes everything in life more enjoyable. The Anti-Aging program at PRO Sports Club has been an excellent partner in my pursuit of healthy living.

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WHAT'S NEW





Mariners third baseman Kyle Seager hit 25 home runs last season—that's 250,000 Wish Miles.

HOME RUNS TURN INTO MILES

As the hometown airline of the Seattle Mariners, Alaska is proud to partner on the Home Runs for Wishes program. Every time a Seattle Mariners player hits a home run at Safeco Field during the 2015 season, Alaska will donate 10,000 air miles to Make-A-Wish® of Alaska and Washington to help make "Wishes" come true for children with life-threatening medical conditions. In the five years since the Home Runs for Wishes program began, Alaska Airlines has donated more than 6 million airline miles for Wish Kids and their families.

FOCUS ON SUSTAINABILITY

Inspiring Environmental Solutions

At the Alaska Airlines Environmental Innovation Challenge, hosted by the University of Washington Foster School of Business, student teams from across the region define an environmental problem, find a solution to the problem, and present the market opportunity and impact potential, along with a working. prototype. Demo Day on April 2 featured 22 ideas selected for presentation.

Students pitched their projects to more than 150 judges, and received valuable feedback on the viability of their ideas, with suggestions on how to improve them. This year's winner was FireBee, a portable thermoelectric generator that works off of the energy of cookstoves to provide power to charge cellphones and other devices in Third World countries.

AROUND TOWN

➤ Join us at the Maritime Festival in Juneau on May 9. Dedicated to celebrating the rich maritime history and culture of the region, the festival offers live concerts, culinary contests and games for the whole family.

> If you're a birdwatcher, come see us at the Copper River
Delta Shorebird Festival in
Cordova, Alaska, May 7–10.
Enjoy world-class birding excursions, educational presentations and sight-seeing thanks to the
Cordova Chamber of Commerce, U.S. Forest Service, Prince
William Sound Science Center,
local businesses and volunteers.

PEOPLE BEHIND THE SPIRIT

Engaging Style

Each year, Alaska Airlines recognizes a handful of its most celebrated employees as Customer Service Legends—the airline's highest honor. We invite you to learn about one of our Legends, Flight Attendant Steve Vincent.



Steve Vincent Alaska Airlines Legend

Safety is the No. 1 concern for every flight attendant, but for Steve Vincent, it's also a matter of pride and inspiration.

Steve is all about the mechanics, technology and procedures of aviation, especially as they apply to flight attendants. He's helped write a number of the codes and procedures followed by Alaska flight attendants and has repeatedly served as a resource for the Federal Aviation Administration and Boeing flight engineers on projects such as emergency-evacuation certification for new models of commercial aircraft.

"Steve is always looking for an even safer way for flight attendants to approach their work—for customers, fellow flight attendants and themselves—and he works tirelessly to find improvements and solutions that can be implemented," says Shelley Parker, director of inflight training.

Steve's fascination with aviation goes back to high school, when he wrote a paper on how to certify airplanes for flight. Through his research, he got involved as an "extra" in an FAA aircraft training exercise. In college, Steve wrote a paper comparing Japanese and U.S. carriers' flight attendant safety training. Steve chose Alaska Airlines as one of his study subjects and says he got incredible access to the people and materials he needed. He liked that the company was small and the corporate culture personal enough that people were willing to answer his questions directly.

In 1981, already versed in Alaska's inflight operations, Steve took a job as a flight attendant. In 1983, he began teaching new flight attendants about aircraft safety and first aid. His interest in aircraft and procedures gave him the technical background, and his easygoing confidence made him an effective trainer. Parker says that flight attendants who went through initial training with Steve many years ago still remember safety tips he gave them when they started.

When Alaska began flying to Mexico in 1988, Steve was an enthusiastic supporter and flew the routes often. In fact,

Steve met his spouse in Puerto Vallarta. While Steve is based out of Seattle, he's lived in a village near Puerto Vallarta since 1997. And because of the commute, he now focuses on the recurrent training that flight attendants receive every year, which he teaches several days a month.

Even when Steve is commuting to Seattle, he's always in uniform and ready to help—whether assisting with boarding a plane in Puerto Vallarta, covering for an ill flight attendant or just answering questions in the terminal.

Onboard, he's a role model that fellow flight attendants see as always willing to step in and do what needs to be done. They note his relaxed style, and his ability to engage with customers and crew members he's just met—as if he has known them for years.

"What I love most about Steve is his kindness, sweet demeanor and drive to help others," says Inflight Supervisor DJ Brooks. "He cares, and you see it in everything he does on and off the airplane." —Paul Frichtl

VOLUNTEER SPIRIT

In Fine Voice

Merrillee Royse has a vibrant voice, filled with laughter. It serves the Alaska Airlines reservations agent well as she helps customers. It's also a voice full of hope and concern. Merrillee works with disadvantaged children as a volunteer Court Appointed Special Advocate for the Pierce County, Washington, court system. Many of the children are foster kids whose parents have issues such as anger management and drug abuse. Merrillee helps to ensure that programs set up to benefit a child are carried through.

"These are often heart-wrenching stories,



Reservations Agent Merrillee Royse.

and these kids need a voice," she says.

Merrillee also volunteers at Catherine Place, a resource center in Tacoma for women dealing with poverty, loss, abuse and other issues. She helps the group coordinate fundraising, as she does with a number of nonprofits in the community, including the Fred Oldfield Western Heritage & Art Center.

In addition to a full-time job and volunteering at multiple nonprofits, Merrillee is also working toward a Master of Social Work degree at the University of Washington Tacoma. Her dream is to one day have her own family-counseling business. —*P.F.*





Dating can be fun and invigorating – from that instant attraction you feel the first time you meet to jumping in the car for an impromptu weekend getaway. Unfortunately, it can take a lot of work to get to that stage of dating.

rom spending hours sorting through online profiles looking for a good match to trying to connect via pokes, winks and email, dating can suddenly feel like a full-time job. Wouldn't it be nice if you could just fast forward to the fun part of dating? That's exactly what newlyweds Desireé and Michael Schlitt say It's Just Lunch, a dating service for busy professionals, did for them. The matchmakers at It's Just Lunch took the time to learn what they were looking for in a partner and then delivered

With so many dating options out there, why did you choose It's Just Lunch?

D: I travel a lot for work, so I'd read about It's Just Lunch in airline magazines, and then I ran into a friend who was attending the wedding of an attorney in town who'd met her husband through IJL — the fact that those two events happened so close together, I thought I should call them. At the end of my work day I didn't want to come home and go look at profiles online. I felt like it was a waste of my time.

What would you tell a friend who was apprehensive about investing the money on IJL?

M: I'd ask, "Are you looking for a relationship or not?" With online dating you never know who's on the other side of the line. IJL had better quality people who were interesting. It truly was an experience that was tailored for me.

Describe your first meeting with an IJL matchmaker?

M: I had a phone interview first and then went in and met with a matchmaker. It really made me think. Online you can say anything, but if you're paying for this I assume you're not going to lie about what you want.

Tell us about your first date with one

D: I never went on lunch dates because I was always busy at work so I met Michael after work at a downtown restaurant. The conversation just flowed. I was attracted to him from the start. I remember it turned into dinner.

What was your favorite part about dating through IJL?

D: I met my husband, so I guess I would say that! It's Just Lunch – it's just a lot of fun. I remember I'd get off a plane and have a voicemail from the matchmaker saying she had a potential date for me. With online dating, you can go back and forth and waste a month with someone and not really get to know them. With IJL, you go meet your match and if you like them, you see them again, and if you don't, you're done.

Find out what an It's Just Lunch matchmaker can do for you by calling 1-800-858-6526 or visit ItsJustLunch.com.



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NEW YORK, NY

Artful Posters

From World War II propaganda placards to film ads from the 1960s and beyond, posters have served numerous purposes, conveyed many memorable stories and recorded crucial historical moments. In the exhibition "How Posters Work" (May 8-November 15), Cooper Hewitt, Smithsonian Design Museum pays tribute to this art form with a presentation of 125 posters from the museum's collections. The exhibition's displays will be organized in sections to illustrate key poster-design principles, such as focusing the eye and using text as imagery. Works by celebrated American and international designers will be represented. For more information, call 212-849-8400 or visit cooperhewitt.org. —Sophia Lizardi

Above: Felix Pfäffli, Weltformat 13 (2013), lithograph, for the Weltformat Poster Festival (Lucerne, Switzerland).

Also in New York ...

• World Science Festival, May 27–31; 50+ events in five days; science luminaries and celebrities; multiple locations; 212-348-1400; worldsciencefestival.com.



Natural Hues

The broad spectrum of colors found in nature tells a correspondingly large number of fascinating stories. Focusing on this theme, the California Academy of Sciences, in Golden Gate Park, will open its new permanent exhibition, "Color of Life," on June 12, with more than 30 interactive attractions exploring how animals use colors to communicate and to interpret their environments.

Visitors will view displays with live animals as well as hands-on activities. Among other stories, guests will learn how the brilliantly hued plumage of **Gouldian finches** (shown above) draws colors from pigments and how giant leaf insects utilize camouflage. The exhibition's main attraction is a "color visualizer" area that allows visitors to pluck different-colored strings to activate screens with multimedia presentations about life's vibrant diversity. To learn more, call 415-379-8000 or visit calacademy.org. —Sophia Lizardi



Adding to the natural colors in Golden Gate Park, the "Wild Flowers" show of exotic blooms will continue through August 31 at San Francisco Botanical Garden. The garden also celebrates its 75th anniversary (May 31) with special events and attractions; 415-661-1316; sfbotanicalgarden.org.



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HONOLULU, HI

Celebrating Pacific Cultures

A block party beside Waikīkī Beach, Japanese traditional dances with colorful costumes, sunset hula shows by the ocean—these events and more will be part of the 36th-annual Pan-Pacific Festival (June 12-14) in Honolulu.

one of the qualifying competitions for the women's 2016 World Surf League Championship Tour. Among

women surfers Tatiana Weston-Webb (shown above,

the expected participants are the highly ranked

The festival will showcase performing arts daily at the Ala Moana Centerstage and at the Waikiki Beach Walk Plaza Stage. Guests can watch Japanese taiko drummers, and performances by members of other ethnic groups from Hawai'i and Japan. Nearby, Kuhio Beach Hula Mound will also host dancers each evening at the Pan-Pacific Hula Festival.

On June 12, festivalgoers can treat themselves to the Pan-Pacific Ho'olaule'a (block party)-with various food and craft vendors, and multiple entertainment stages.

Just before sunset on Sunday, June 14, the festival will culminate in the colorful Pan-Pacific Parade,

Male and female surfers under 20 will compete in the WSL

Live music and food trucks will enhance the

THIS FALL, **ALASKA AIRLINES**

between Orange County, CA, and two Mexico locations: Los Cabos (Oct. 8) and Puerto Vallarta

highlighted by the return of the Noto Kiriko-a towering Shinto-style lantern-float.

To learn more, call 808-799-0002 or visit pan-pacific-festival.com. -Katy Wong



Dancers representing various cultural traditions perform at the Pan-Pacific Festival in Honolulu.

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65,000 former patients can't be wrong.

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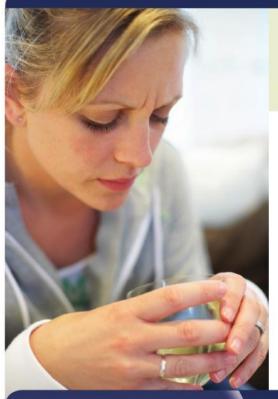
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* Based on results of a verified, independent survey of former patients (success measured as total abstinence for one year and assessed by self-evaluation), against published success rates from verified, comparable studies of other medical institutions.

** Model representations of real patients are shown. Actual patients cannot be divulged due to HIPAA regulations.



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Drugs and alcohol will kill you. If addiction is controlling your life or the life of a loved one, it's time for an immediate change. Just 10 short days at Schick Shadel Hospital can get you back on track and free of cravings. With the #1 success rate in the nation for alcoholism,* Schick Shadel's treatment is provided by physicians, nurses and counselors in an atmosphere of compassion and understanding.

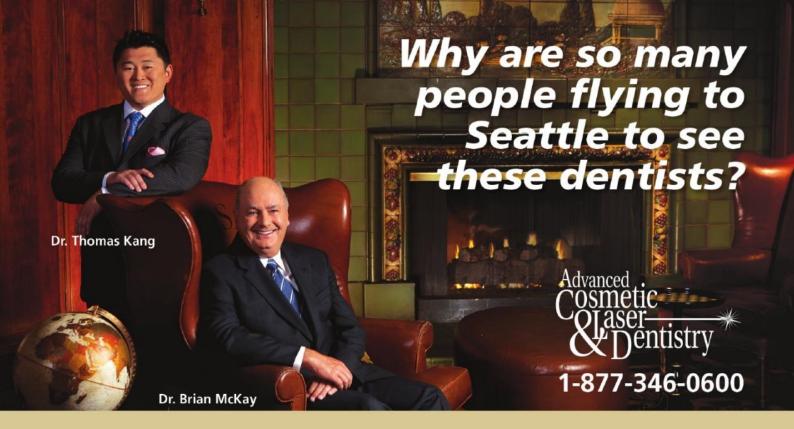
Research-validated counter-conditioning is the cornerstone of our medical model, because it reduces the physical cravings for substances through re-training the memory and associations with the sight, smell and taste of drugs or alcohol. This counter-conditioning is provided in tandem with minimal sedation interviews which are designed to get at the individualized substance use triggers for each patient.

Schick Shadel also provides education, one-on-one counseling and group therapy along with post discharge sober support which creates a solid foundation for people to begin a new, balanced life. 65,000 former patients can't be wrong — Our treatment simply works! Patients are able to leave here poised for a life of hope, happiness and most importantly, sobriety.

Whether it's alcohol, methamphetamines, marijuana, cocaine, opioids or heroin, we can help. 10 short days at Schick Shadel Hospital is a transformational experience that is nothing short of miraculous.

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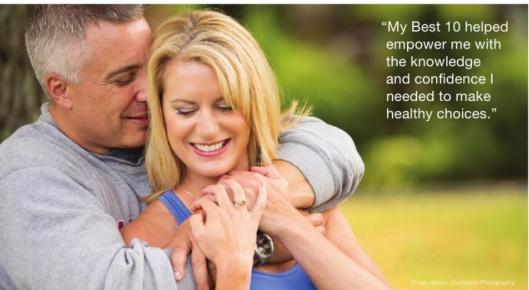








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before

While I've always led an active and healthy life, a few years ago I was diagnosed with multiple sclerosis (MS). This disease is something you live with and manage throughout your life. I decided that MS didn't have to dictate my lifestyle or limit my goals and ambitions. I

could choose to be proactive in managing my wellness, and the My Best 10 program became an important ally in that choice.

As a wife, mother of two teenage girls, and full-time management consultant, I lead a full life. Having put on a few extra pounds over the years, I was motivated to stop this upward trend.

More importantly, I was inspired to prevent the progress of this disease. My Best 10 gave me a whole new set of tools to do so. The nutritional advice I received along with a consistent exercise program became just as important for my wellness as the medical treatment I received. Engaging in physical activity and avoiding a sedentary lifestyle are important for my brain health and central nervous system.

The program was both intense and luxurious. The My Best 10 team supported and helped me with everything, including managing all my appointments on my already busy schedule.

My always-smiling trainer was my sunshine at 5 a.m., making my workouts fun and giving me a positive start to my day. I never missed an appointment with her and have continued training with her even after the program ended.

What makes me happiest is that I remain in remission and symptom-free. The program has helped both what you see on the outside and also what you cannot see inside. Even my brain looks healthier. An updated brain MRI compared to one taken at the start of the program shows stability and no evidence of active disease. In fact, no changes in my therapy were recommended and I didn't even need to meet with my neurologist. This is huge considering that prior to the program, my doctors were adamant that I begin more aggressive medical therapy.

I couldn't be more thrilled! There are many factors that contributed to my success including an on-going commitment to myself, a supportive family, gaining the knowledge of balanced nutrition, regular exercise, and more.

While I cannot control life and my situation, I can control my attitude, my actions, and the choices I make. My Best 10 helped empower me with the knowledge and confidence I needed to make healthy choices. I highly recommend My Best 10 for any woman who wants to manage her health – and feel beautiful while doing so.

TOP



The Alaska Airlines float "Connor's Quest" won top honors at the Rose Festival's Grand Floral Parade in 2014.



PORTLAND, OR

The Rose Festival Returns

Celebrating its 108th anniversary, the Portland Rose Festival (May 22–June 7) will showcase more than 60 lively events.

Starting with a fireworks show on opening day, the **Rose**

Festival CityFair (May 22–25, May 28–31 and June 3–7) will feature rides, live music and other attractions on Portland's Willamette River waterfront.

Fans of floats and marching bands will enjoy the nighttime Starlight Parade (May 30), the family-friendly Junior Parade (June 3) and the festival's flower-filled centerpiece event, the Grand Floral Parade (June 6).

The 127th-annual **Spring Rose Show** (June 4–5) will be held at Lloyd Center and will feature a colorful

garden with more than 4,000 plants.
Other don't-miss events: Fleet
Week (June 3–7), which will show-

case Navy ships, and the **Dragon Boat Race** event (June 6–7) on the Willamette River.

Alaska Airlines is a premier sponsor of the Portland Rose Festival. To learn more, visit rosefestival.org. —Katy Wong

to 6 P.M. and on Sundays from

ANCHORAGE, AK

Local Market, Global Goods

Guests to the Anchorage Market and Festival (open on weekends May 9—September 6) can peruse wood carvings from Thailand and pearls from China while tasting local specialties such as salmon quesadillas, smoked seafood and baked treats. Vendors sell wares from Ecuador and Nepal alongside local artisans offering hand-stitched clothing, metalwork and other crafts.

With more than 300 vendors in all, this outdoor market in downtown Anchorage is billed as the largest in Alaska. Live music provides entertainment as locals and visitors alike find distinctive goods and souvenirs.

Alaska Airlines sponsors the market, which is open on Saturdays from 10 A.M.

10 A.M. to 5 P.M. For more information, call 907-272-5634 or visit anchoragemarkets.com.

—Sophia Lizardi

A vendor holds a jar of cloudberry jam at a past summer's Anchorage Market.

CALENDAR

Through June 14, "Leonardo da Vinci and the Idea of Beauty," drawings by the Italian master; Museum of Fine Arts, Boston; Boston, MA; 617-267-9300; mfa.org

Through August 2, "Richard Avedon: Family Affairs," 70-plus portraits by the famed photographer; National Museum of American Jewish History, Philadelphia, PA; 215-923-3811; nmajh.org

Through September 20, "Romance in Soviet Art," love and marriage as reflected in Soviet-era paintings; The Museum of Russian Art, Minneapolis, MN; 612-821-9045; tmora.org

May 7–17, Seattle Beer Week, 10 days of events to celebrate local, national and international brews; multiple locations, Seattle, WA; seattlebeerweek.com

May 15–17, Mid-City Bayou Boogaloo, concerts, games, food and more, along Bayou St. John, New Orleans, LA; thebayouboogaloo.com

May 28-June 1, San Francisco Silent Film Festival, classic cinema with live musical accompaniment; Castro Theatre, San Francisco, CA; silentfilm.org







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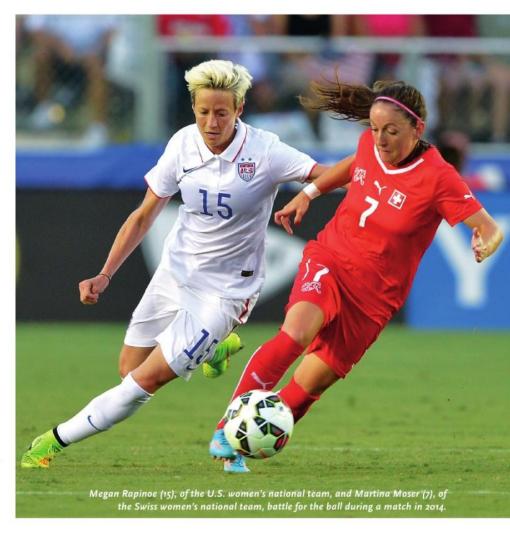




The World Cup in Canada

Excitement is mounting for the 2015 FIFA
Women's World Cup (June 6–July 5), as the top
women soccer players from 24 nations prepare
to compete for their sport's most coveted
trophy. The tournament will kick off in Edmonton and will include five other host cities.
Vancouver, British Columbia, will stage nine
matches at BC Place, including the July 5 final.

Germany and the United States enter the tournament ranked No. 1 and No. 2, respectively. Defender Christie Rampone captains the U.S. team, with the squad's all-time leading scorer, Abby Wambach, on offense. Pacific Northwest pro teams will be well represented by U.S. stars such as Alex Morgan and Tobin Heath (Portland Thorns FC), and Megan Rapinoe and Hope Solo (Seattle Reign FC). Two other Thorns standouts captain their national teams: forward Christine Sinclair (Canada) and goalkeeper Nadine Angerer (Germany). Another player to watch: Brazil's star forward Marta, playing in her fourth World Cup. Learn more at fifa.com/womensworldcup. —Hannah Tyne





START YOUR ENGINES!

Museumgoers with a need for speed can explore auto-racing history at the newly opened **World of Speed** in Wilsonville, Oregon (south of Portland). The venue features interactive exhibits and up to 100 vehicles at a time, including motorcycles and sports cars such as those shown at left. Call 503-563-6444 or visit worldofspeed.org.

—Hannah Tyne

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NEW YORK: Roosevelt Field PHILADELPHIA: The Plaza at King of Prussia PLEASANTON: Stoneridge Mall

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Today there are still many misconceptions about hair transplantation, the results that can be achieved and the process by which the procedure is performed. With Dr. Goertz those misconceptions are gone; people will only know you've had a hair transplant if you tell them.

"It is important for today's patients to understand that the results that can be achieved can look completely natural and amazing when done properly," says Dr. Goertz. But patients should not be fooled with promises of new machines or instruments doing hair transplants. "The instruments are developed to aid the doctor," says Dr. Goertz. "Ultimately, natural results are achieved by the surgeon who has the surgical and aesthetic skill to create results that are completely natural." When a hair transplant can pass the scrutiny of a hair stylist, you know you have a great hair transplant. "Dr. Goertz has an eye for artistry in making it look natural, which is why I refer my clients to him," says David Cheung, master designer and owner of MARGIDAVID SALON in Seattle.

"My goal is to be sure that my work is completely natural and undetectable," says Dr. Goertz. "I recently had a physician come to me because a mutual patient finally revealed to him that he'd had a hair transplant. When that physician realized that he couldn't detect the transplanted hairs, he decided to come in for his hair transplant. It is a great compliment when a physician chooses me as the hair transplant surgeon for themselves and their patients."

Hair transplantation is not just for men. Many women also experience hair loss or are born with a high hairline that can be treated with hair transplantation. As difficult as it is for men to lose their hair, women often suffer in silence experiencing emotional pain. After all, society tells us that women are not supposed to lose their hair. Hair transplantation can make

a dramatic change in a woman's life. In some cases, hair transplantation is even appropriate for children with areas of hair loss caused by trauma, burns or radiation treatment. Hair transplantation can also be performed for eyebrows, sideburns, mustaches and heards.





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Jonathan Goldsmith Reveals His Interesting Thoughts on Travel ... and Life

IT HAS BEEN NINE YEARS since Dos Equis beer launched its "The Most Interesting Man in the World" campaign, with the handsome veteran actor Jonathan Goldsmith playing the role that's launched a thousand memes. The reality is that Goldsmith—who has acted in more than 350 stage, film and TV productions—has led a life nearly as interesting as his famous character's. He once saved a stranger's life while hiking in a Mount Whitney snowstorm; he also saved a swimmer in the ocean in Malibu. Through his charity-work connections, he's destroyed abandoned land mines in Vietnam (with the Mines Advisory Group) and hand-fed a baby tiger.

We caught up with Goldsmith to find out how TMIM rolls ... and how we could become a little more interesting ourselves. —Jim Gullo

On film, it took another highly interesting man to do him in ...

ABM: Is it true you were once gunned down by John Wayne?

J. Goldsmith: Yes. I got shot seven times with

fake-blood pellets. That wasn't pleasant. But the director came by and said, "If it's consolation, everyone the Duke has shot has become a star."

I just had to wait another 30-some years.

His globe-trotting takes in high-security locations ...

ABM: What interesting

places have you traveled to for the role of TMIM? JG: One is Camp David, where I was the guest of the president of the United States. That was for a small group of 10 of Obama's oldest and best friends. I was that year's surprise guest. It was great.

And then I went to the place where they train the Special Forces. That was truly exciting.

While on the move, he's a model of efficiency ...

ABM: How does TMIM travel? What's in your carry-on?

JG: I try to travel light, because that leaves room in my bag. I rinse out my own laundry.

I've brought back a comb and chopsticks from Vietnam, a barong shirt from the Philippines and jade boxes—
I like little boxes.

And of course I didn't smuggle any boxes of cigars from Cuba. Of course not.

Even a brief conversation with him adds intrigue to an interviewer ...

ABM: Any tips on how ordinary folks can be more interesting?

JG: Read. People don't read anymore.

And ... if you're going

to be interesting, you have to be interested.

Most people are so busy pursuing their careers in one way, one direction, that they don't stop and experience the trip along the way. That's the most important thing.

Also, surround yourself with people who are brighter than you. That's always inspirational.

His words speak volumes.
His silence speaks more ...
ABM: So ... could
TMIM kick George
Clooney's butt?
JG: Silence. Goldsmith
may or may not be
arching an eyebrow, as if
to say, "What do you
think, my friend?"

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SPECIAL EVENTS:

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June 6

June 6

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RedmondTownCenter.com











Fresh Flavors

As the weather warms, new cookbooks spice up the shelves By Sophia Lizardi

This spring and summer, food lovers can choose from a variety of new cookbooks from acclaimed chefs, restaurateurs and food writers—many with fans devoted to their ingenious recipes and award-winning restaurants. Whether these authors started out as food bloggers or as classically trained cooks, they have all gained followings for their exquisite, varied tastes.

The following recently released and forthcoming books present a cornucopia of recipes and tips, which are accompanied by photos as sumptuous and colorful as a summer farmers market.



Summer tomato and green bean salad with preserved lemon vinaigrette (from *The Lemon Cookbook* by Ellen Jackson).

BEVERAGE BOOKS

Recent and upcoming drink-centric titles:

The Cocktail Chronicles By Paul Clarke; Spring House Press; July

Cocktails on Tap By Jacob Grier; Stewart, Tabori, and Chang; March

The Field Guide to Drinking in America By Niki Ganong; Overcup Press; April

Imbibe! By David Wondrich; Penguin; April

Summer Cocktails By María del Mar Sacasa; Quirk Books; April



SPRING RELEASES

CHARLIE PALMER'S AMERICAN FARE

By Charlie Palmer; Grand Central Life & Style; April Award-winning chef, writer and restaurateur Palmer presents the most-revered American dishes that he has cooked at home and in his restaurants.



By Aaron Franklin and Jordan Mackay; Ten Speed Press; April In time for the summer cookout season, the winners of the Best Barbecue Joint in Texas have released this guide with recipes and tips on fine points of barbecuing, such as selecting woods and meats.



By Kristen Miglore; Ten Speed Press; April Miglore, the executive editor at Food52.com, earned a 2014 James Beard Award nomination for her column "Genius Recipes," which explores legendary dishes of food-world icons. This collection celebrates 100 recipes deemed brilliant by Miglore. Nearly half of the entries have not appeared in her column.

A GIRL AND HER GREENS

By April Bloomfield and JJ Goode; HarperCollins; April This set of recipes from celebrated chef Bloomfield focuses on simple ingredients fresh and seasonal vegetables, in particular.

ном

By Bryan Voltaggio;
Little, Brown and
Company; April
Voltaggio—a finalist
on the popular television
competition Top Chef and
chef-owner of Aggio in
Baltimore (among other
restaurants)—chooses
for this book bold flavors
and comforting dishes to

make at home with family and friends.

THE LEMON COOKBOOK

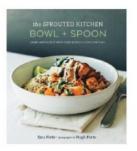
By Ellen Jackson; Sasquatch Books; April Portland chef and author Jackson has developed recipes focused on using the tartness of lemons to accentuate other flavors.

ROSE WATER & ORANGE BLOSSOMS

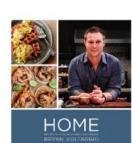
By Maureen Abood; Running Press; May This book's recipes are as fresh as its title. They center on distinctive ingredients in aromatic Lebanese dishes.

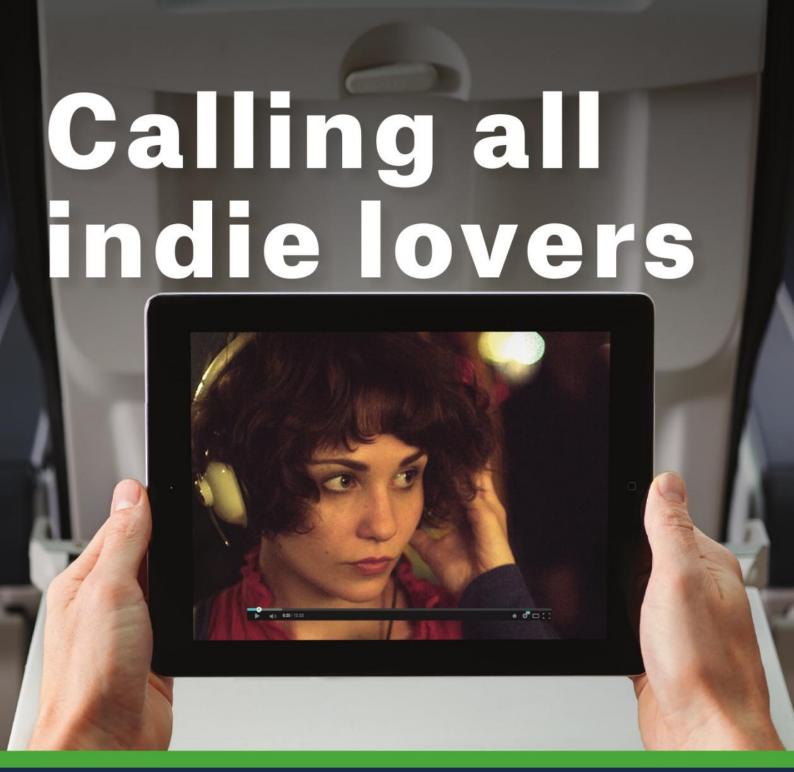
THE SPROUTED KITCHEN BOWL + SPOON

By Sara Forte; Ten Speed Press; March Beloved food blogger and James Beard Award– nominated author Forte's affinity for produce inspired this book, which emphasizes nuanced and healthful meals.









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Seed Saving

We belong, seeds and I, to the ground in which we prosper By Eric Lucas



The red flowers of Veronicos beans, in August.

IT'S 2,300 MILES FROM MY HOME

in Seattle to the Mexico City neighborhood of restaurateur Gerardo Lugo. I'm admiring the heirloom beans, from the mountain town of Puebla, with which he resurrected an ancient dish, a simple sopa de frijoles of nixtamalized beans (treated with lime). These particular beans are deep purple; they shine like buckeyes; they taste like raw cacao. Beautiful to behold.

Their name is Veronicos. I heft a few of these gems of Mesoamerica in my hand, and I ask if I may have them. At first Lugo is puzzled. Then recognition flashes in his eyes. We both know the value of a good seed. He waves his hand merrily. I roll the five beans through my fingers as I did the warm, polished agates I coveted as a boy.

For years I have practiced, at my home in Seattle's Ballard neighborhood, a human dance—known as seed saving—with the plant world. Ten thousand years ago our ancestors took under their wings the wild grasses, roots and fruits they had been foraging and turned them into our annual companions. Each spring they layered seeds in the soil and tended the plants they made. Each fall they gathered new seeds, dried and stored them, set aside the best for next year and turned the rest to the essentials of food preparation. This continued for generations until it was largely supplanted by industrial seed production in the mid-20th century, but seed saving is coming back.

There are seed-saver societies; seed-saving catalogs; seed-saving guidebooks. I'm an avid adherent.

I grow, and save the seeds of, my own winter squash.

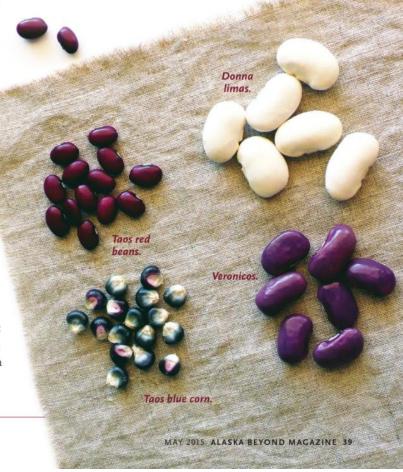
It's a red, rich Kabocha type that just came up in my corn patch one summer. I have a thousand-year-old blue corn given me at Taos Pueblo by chanter-poet-farmer Robert Sandoval, and a Taos red bean I use for the staple Friday dish of the Louisiana Delta from which I came: red beans and rice.

I have dill, cilantro, tomatoes, potatoes and sunflowers that I need not even plant—the birds, squirrels and winds do it for me. These seeds are residents of "my" land as much as I. Each spring I watch for their return. I move a few sunflowers to advantageous locations, where they tower past 10 feet.

I don't do this because it's cool—though it is. Nor because it's environmentally friendly—and it's definitely that. I do this because all these seeds produce foods that taste better. And in doing so I join the heritage of our continent: For 20 generations people have been shepherding these beans, squash and corn through the years. They all thrive, having chosen to share with me the Ballard hillside of which I am the guardian.

The purple Mexican beans, the Veronicos, weren't sure at first. It was a wet spring, and only three of the five sprouted. Snails felled two more, and I capped the survivor with a plastic bottle and greeted it daily. Eventually, a 12-foot vine with eight branches yielded enough beans for me to cook one tureen of sopa de frijoles and save 30 seeds. Last summer, those 30 plants yielded a half-gallon of dried beans.

Each spring, as the sun wheels high over the cherry tree beside my yard, I return autumn seeds to their birthplace to start anew. Made of light and air, rain and care, these are not just "my" seeds. We belong, seeds and I, to the ground in which we prosper, full and hale and bright.



Congratulations to the prizewinners and finalists in our 23rd-annual Alaska Beyond and Horizon Edition Magazines Photo Contest. Our art directors, editors and staff reviewed more than 2,500 entries to reach our selection of 10 finalists, which range from the remote rivers and bays of Alaska to the shores of Hawai'i and our national parks. This year's entrants explore the Alaska Airlines route system in ways that inspire travel and celebrate the joys of discovery.

Carey Case
Petersburg, Alaska

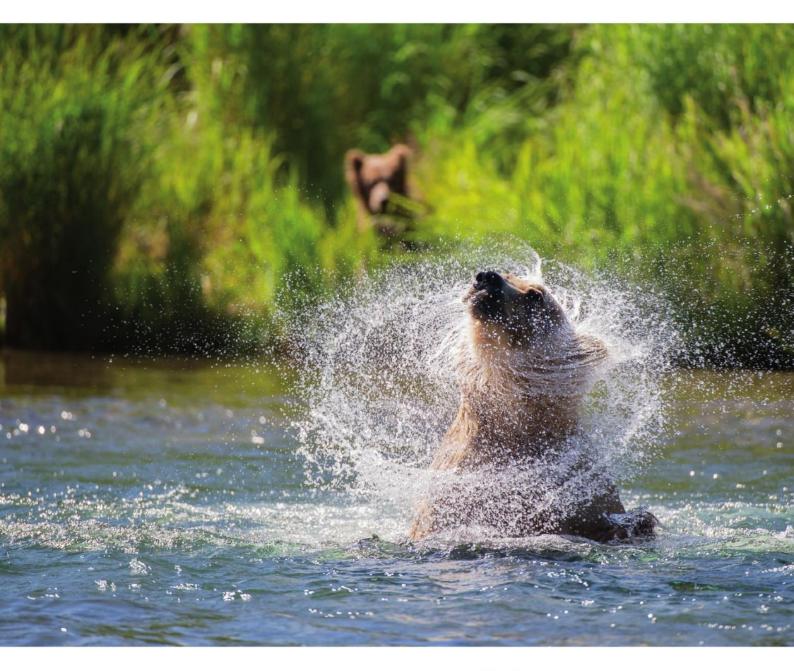
A young girl puddle jumps between icebergs at LeConte Bay, near Petersburg.

PRIZE: Two first-class tickets to any destination served by Alaska Airlines, including Alaska, the Lower 48 states, Canada, Mexico and Hawai'i.



SHOWCASE 2015





2nd Randy Harris Medina, Washington

A brown bear fishing for salmon spins a whorl of spray in the Brooks River, in Alaska's Katmai National Park & Preserve.

PRIZE: Two coach-class tickets to any destination served by Alaska Airlines, including Alaska, the Lower 48 states, Canada, Mexico and Hawai'i.

SHOWCASE 2015



3rd Kate Ampersand Portland, Oregon

A gazing ball reflects a rocky beach near Victoria, B.C., on Vancouver Island.

PRIZE: Two coach-class tickets to any destination served by Alaska Airlines in the continental United States or Canada.











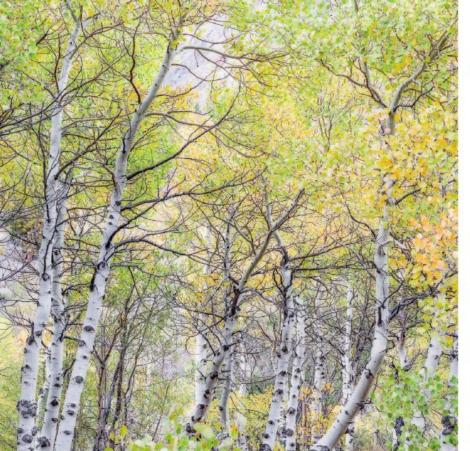
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SHOWCASE 2015 FINALISTS



Jeffrey Conley Corvallis, Oregon

Aspen trees glow in the soft light of autumn near Mammoth Lakes, California.



A Bohemian waxwing blends in with the lichen growing on a branch in Chesaw, Washington.



Mark Warner Roseville, California

A humpback whale breaches off the coast of Lahaina, Maui.



Leon Werdinger Joseph, Oregon

A pair of sea lions share a dock for a nap in Newport, Oregon.



A leader in **sustainable farming** practices with a laser focus on quality.

There's a science to producing a highquality steak. Start with a strong genetic Angus cattle profile, and add stringent record-keeping, specific nutritional inputs, exacting cleanliness standards, and many more detailed protocols. There's also an art to producing a high quality steak. That's what sets a great steak apart from the sublime.

At Niman Ranch, John Tarpoff, VP of Beef Operations, employs both art and science to create all-natural, impeccably pedigreed beef that El Gaucho proudly serves its customers. It's this attention to detail and unstinting search for perfection that makes Niman Ranch a trusted El Gaucho partner.

"There is no other program like this," says Chad Mackay, President and COO at

El Gaucho. "They have a laser focus on quality."

Tarpoff has labored to finetune the operations at Niman Ranch, where he oversees 115 family ranches that raise cattle for Niman Ranch. He and his staff watch, advise and work closely with ranchers who adhere to an 18-page animal care protocol that helps yield the country's tastiest steaks.

Niman Ranch began in the
early 70s on a humble 11-acre tract of land
north of San Francisco, with a commitment
to raising cattle using traditional humane
husbandry methods and feeding them
wholesome, all-natural feeds. More than
40 years later, Niman Ranch is the leader in
sustainable farming practices. Niman Ranch
now encompasses a network of 700 family
farms that produce an array of all-natural,
high quality beef, lamb, and pork products.

When Tarpoff arrived at Niman Ranch nearly a decade ago, he was given carte blanche to make changes to the beef program in order to perfect the end product. "I had the genetics and nutrition down," he says. "But there was still something missing." A closer look at animal husbandry was called for, and this is where the art entered the equation. Tarpoff was convinced that a peaceful and low-stress lifestyle for cattle was the key to better tasting beef.

TEMPLE GRANDIN WEIGHS IN

As Tarpoff began digging deeper into husbandry practices and determining what would best serve the animals, the world-renowned Temple Grandin, a doctor of animal science at Colorado State University, approached him and offered her expertise. Together, they refined his already high-quality care by working to create a

healthy, low-stress and clean environment for the cattle.

It turns out that making the animals comfortable and their daily life relatively peaceful, translates to more tender meat. His collaboration with Grandin inspired Tarpoff to rewrite the Niman Ranch protocols, which now consist of detailed instructions on how to feed, house, and care for their cattle.

Broad care requirements for

Niman Ranch cattle include more open space for roaming outdoors, dining on seasonal grasses and all-vegetarian feed, and having access to fresh, clean water. No antibiotics, steroids or hormones are ever used on the animals. Protocols drill down further to encompass providing safe haven from bad weather and closely accounting

Tarpoff's ability to pick the right cattle and

for nutritional requirements for a calving cow. Niman Ranch's years of hard work and care for them the right way has resulted in the highest quality meat. Carefully selected feed rounds out the flavor to produce beef that is consistently rich, buttery and well-marbled. The holistic approach of addressing qualitative and quantitative properties means that each steak that El Gaucho serves up to its loyal customers, is as superlative as the steak before it.

For Mackay, this means his number one goal is met: source and serve the best products in the world and prepare them using methods that make them shine. For example, El Gaucho dry-ages all Niman Ranch steaks and chops for 28 days to bring out the best flavor. "Our mission is simply to source the very best products for our guests to enjoy," says Mackay. "If we can get them locally, we will. If they are natural or organic, we will source them. Our family of restaurants constantly works to source the best that the world has to offer."

"The Niman farms animal husbandry, as well as strict adherence to ethical and humane practices really gives me the confidence that Niman products are the best and highest quality products on the market. The work they do to keep more than 700 sustainable U.S. farming families on their land further shows me their commitment to reversing corporate farming practices and creating more of a sustainable environment for the future."



~ Steve Cain Executive Chef El Gaucho Portland





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John Tarpoff,

VP Beef Operations

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SHOWCAS 20



Sheryl Loesch Winter Garden, Florida Driftwood shines under twilight skies on Maui.



Jim Peña Rathdrum, Idaho A mountain bluebird sings a summer song in Yellowstone National Park.

Garrett Crispell Anchorage, Alaska A totem in Ketchikan,





A natural beauty never goes out of style.

FINE FURNITURE FROM SALVAGED TREES







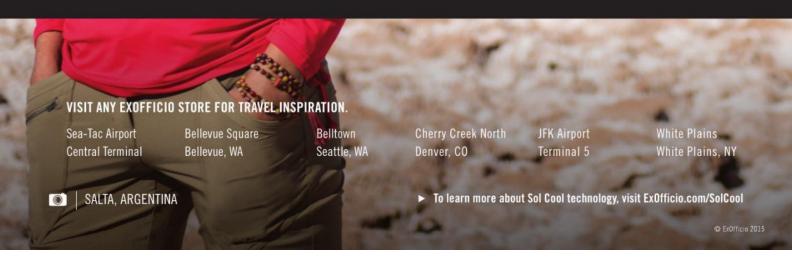


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SEATTLE

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Exceptional activities and attractions. By Jeff Layton

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Quirky Seattle. Fun on the water. Sports teams.

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Cover: A Washington State Ferry boat is an enjoyable way to sightsee. Photo by Iriana Shiyan / Shutterstock.

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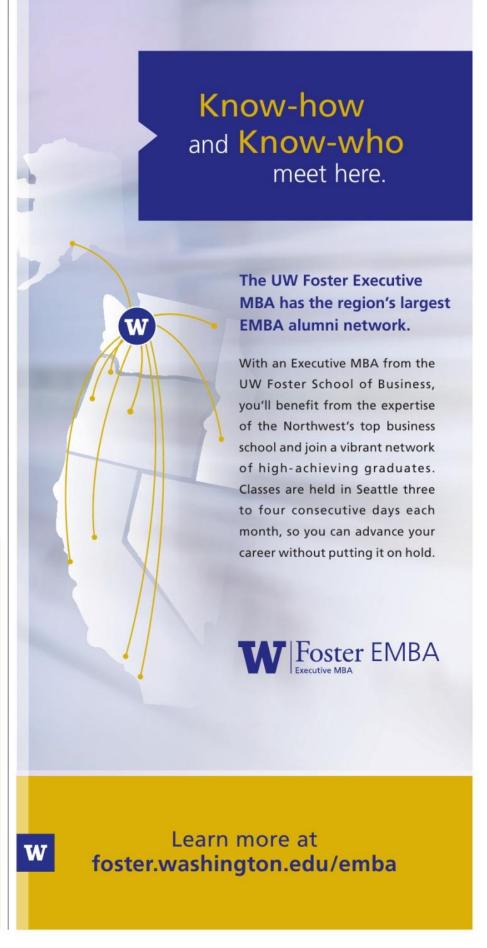
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Seattle · Tacoma

he aroma of briny seafood mixed with thousands of fresh-cut flowers is the first thing I notice when I enter Pike Place Market's Main Arcade. I heft a 2-pound vermilion Dungeness crab, considering my options for dinner, and scoop a few tender, sweet, Pacific Northwest Penn Cove mussels from their bed of ice. A few feet away, fellow visitors cheer and applaud as a huge wild salmon sails through the air, tossed between Pike Place Fish's famous fishmongers.

The **9-acre market** has five fish purveyors, ranging from City Fish, established in 1917 and the longest-running fish vendor, to Totem Smokehouse, which uses a secret recipe to smoke its fish.

Founded in 1907 to connect Washington state farmers directly with consumers, Pike Place Market

(pikeplacemarket.org) is now one of the state's most popular attractions. It boasts more than 80 farm stalls and more than 400 other businesses, from artisan jewelry makers to Beecher's Handmade Cheese, to the original Starbucks that opened in 1971. Spirited buskers—including a musician who simultaneously works a hula hoop, plays a harmonica and strums a guitar—add to the vibrant vibe. The market is easy to visit on your own, and guided explorations are available from numerous tour companies.

As my wife and I stroll past rows of permanent "highstalls"—named for rainbows of produce sometimes stacked taller than a person—we're invited to try fresh plums from a local farm. The stone fruit's smooth, tart, ruby exterior complements its sweet golden interior.

Pike Place Market is also where visitors and locals



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find the unusual. When my wife needed a dragon egg for a *Game of Thrones* party, she knew Pike Place Creamery would have a huge green emu eggshell.

The market extends several floors, each beautiful and eclectic, filled with dappled light, creaky hardwood ramps and a maze of stairs, where you'll discover everything from light-saber replicas and Pillsbury Doughboy cookie jars to magic kits and sleight-of-hand demonstrations. And an **expansion project**, scheduled for construction from May 2015 to late 2016, will include more artisan-food companies, farm tables and craft

tables, along with added parking, open space and improved pedestrian access to the waterfront.

The fun, bustling market is one of the Puget Sound area's many unique and exceptional attractions. Here are a few more of my favorites.

Seattle Great Wheel

In just three years, this revolving wheel of light has become a beloved icon, adding a permanent festive flavor to the Seattle Waterfront and the downtown area. On weekends and special occa-

ATTRACTIONS

Alki Beach Park (seattle.gov/ parks) is a 2.5-mile stretch of sandy beach in West Seattle, and the landing site of the first white settlers in what came to be called Seattle. Seattle Parks and Recreation also oversees parks such as Jimi Hendrix Park near the Northwest African
American Museum in the
Central District and Hing Hay
Park in the Chinatown—
International District, and
co-maintains The Burke-Gilman
Trail walking and cycling route.

Brewery Tours (seattlebrewerytour.com) showcase three Seattle breweries in three hours, led by Road Dog Tours, which also offers a **Seattle Distillery Tour** and a **Seattle Coffee Tour**.

The Children's Museum of

Tacoma (playtacoma.org), celebrating its 30th anniversary, has five playscapes—Woods, Water, Voyager, Invention and Becka's Studio—all

Stay & Eat

Below are a few of the Seattle area's many outstanding options.

Cedarbrook Lodge

Lodging

(cedarbrooklodge. com): A significant expansion at this peaceful Coastal Hotels property near Seattle-Tacoma International Airport added a new guestroom building and a 3,350-square-foot spa offering botanical treatments. The 18-acre property's lovely grounds include restored wetlands.

Inn at the Market

(innatthemarket.com):
An extensive remodel, including all of the guestrooms, has further enhanced this modern, gracious boutique hotel, which is known for its roof-



top deck, spectacular views of Elliott Bay and serenity in the heart of bustling Pike Place Market.

Stay&Eat

▶ The Maxwell Hotel
(themaxwellhotel.
com): A fabulous
lobby mural evoking
Seattle Center reflects
the desirable location
and colorful, inviting
ambiance of this
Pineapple Hospitality
property, which is near
some of the city's top
attractions and
performing-arts
venues. A family-



friendly indoor pool is decorated with art tiles based on children's drawings.

Motif Seattle, A

Destination Hotel (motifseattle.com): Located in downtown Seattle and inspired by the region's fashion, music and arts scenes, this new cosmopolitan hotel has a vast upstairs deck adjoining a spacious lounge with Xbox games. The hotel's welcoming street-level patio will showcase a Seattle Busker program this summer



THE GREAT GALLERY

at The Museum of Flight showcases many vintage aircraft. The exhibit "How Birds Fly," developed by The Museum of Flight in partnership with the Burke Museum, is on view in the Great Gallery through early September.

sions, LED light shows range from colorful spinning footballs to candy canes to other flowing designs that never seem to repeat.

Step into one of the 175-foot-tall Great Wheel's 42 climate-controlled gondolas and you're gently lifted skyward—on the West Coast's tallest observation wheel—to enjoy a vista that includes the waterfront, Elliott Bay, barges, tugboats, ferryboats, the Olympic Mountains and the Space Needle. It's a unique, tranquil way to experience the Emerald City.

The Great Wheel (seattlegreatwheel.com) and

the nearby carousel, shops and restaurants of historic **Pier 57/Miners Landing**—next to the site where the steamship *Portland* arrived in 1897 bearing "a ton of gold" that launched the Klondike Gold Rush—remain open during construction of a new fish-friendly seawall.

Just to the north of Miners Landing, the **Seat**tle **Aquarium** (seattleaquarium.org) also is still open. The aquarium harbors about 350 total species, ranging from sea otter to giant Pacific octopus, with touch tanks hosting creatures such as sea stars, and the Underwater Dome providing

ATTRACTIONS

▶▶ designed to spark imagination and playful inquiry.



The 1917 Hiram M. Chittenden Locks (seattle.gov/tour/ locks.htm) allow boat passage between freshwater and saltwater. Watch boats year-round, and July to September, see salmon swim up the fish ladder.

The 7.5-acre Dunn Gardens

(dunngardens.org), in northwest Seattle's Broadview neighborhood, was designed by the Olmsted Brothers and is celebrating its centennial. The shade-dappled woodland gardens are open for guided tours, by reservation, select days and times, April–July and September–October.

Foss Waterway Seaport museum (fosswaterwayseaport. >>>













Stay&Eat

▶ Palladian (palladianhotel.com):
The new, hip yet warm Kimpton
hotel—in a fully renovated 1910
Italian Renaissance Revival—style
building in the dynamic Belltown
neighborhood—pairs Old World
charm with a luxe but playful design, including decorative "sleep
with a celebrity" pillows that feature
images of luminaries such as David
Bowie. Also check out the fun
famous-Seattleites lobby art.

Pan Pacific Seattle Hotel (panpacific. com/seattle): This stylish hotel, with an on-site Vida Spa, in the heart of the South Lake Union neighborhood recently completed a \$1.7 million renovation of guestrooms, meeting space and public areas.

Dining

Cantina Leña (cantinalena.com): The latest in the numerous establishments owned by famed local chef



Tom Douglas (who also has created dishes for Alaska Airlines flights), Cantina Leña in downtown Seattle offers a lively menu inspired by Yucatán cuisine and featuring Northwest ingredients from Douglas' Prosser, Washington, farm and other regional suppliers. ▶

Seattle · Tacoma

a close-up look at salmon, skates and sturgeon.

The overall plan for the waterfront includes adding new attractions, such as parks, paths and works of art. Already commissioned, for instance, is a large-scale piece for Piers 62/63 by internationally recognized artist Ann Hamilton (waterfrontseattle.org).

The Museum of Flight

Commercial aircraft have been built in the Puget Sound region since the early 1900s, and the city has one of the nation's finest air-and-space museums.

The Museum of Flight (museumofflight.org), celebrating its 50th anniversary this year, is located between downtown Seattle and Seattle-Tacoma International Airport, and exhibits 160-plus historic planes and space vehicles. Dozens of aircraft seem to soar inside the museum's massive glass-enclosed Great Gallery, while at the adjacent Airpark, visitors can view—and sometimes climb inside—vintage aircraft.

Some of the biggest attractions: The first Air Force One jet, which carried Eisenhower, Kennedy, John-

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CHIHULY DRAWINGS

March 1 - June 30, 2015

Dale Chihuly (American, born 1941) Venetian Drawing, 1988 22 x 30"

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ELOQUENT OBJECTS

Georgia O'Keeffe & Still-Life Art in New Mexico

March 1-June 7, 2015

Georgia O'Keeffe (1887–1985), Yellow Cactus, 1929. Oil on canvas, 30 × 42 inches. Dallas Museum of Art, Texas. Patsy Lucy Griffith Collection, Bequest of Patsy Lucy Griffith, 1998.217. (O'Keeffe 675) © 2015 Georgia O'Keeffe Museum / Artists Rights Society (ARS), New York. Courtesy International Arts*

Organized by Joseph S. Czestochowski. Produced by International Arts[®]. Curated by Charles C. Eldredge.

TACOMA ART MUSEUM son and Nixon. • A supersonic Concorde—only 20 total were manufactured. • An M-21 Blackbird—at Mach 3-plus, Blackbirds are the fastest piloted jets ever built. • The Space Shuttle Full Fuselage Trainer—this life-size replica was used to train all of the shuttle astronauts; you can climb aboard to get a sense of the cargo space and living quarters. • The Air Traffic Control Tower exhibit—which overlooks Boeing Field and lets you see and hear a real working runway.

Equally delightful are smaller attractions such as



IEEE LAYTON

ATTRACTIONS

▶ org) and Thea's Park (metroparkstacoma.org) showcase the history of the Tacoma waterfront and pioneer Thea Foss. The Tacoma Maritime Fest (maritimefest.org) at the seaport will be July 18–19.

The Frye Art Museum

(fryemuseum.org) has an impressive collection of 19th and 20th century American, German and French paintings. "Frye Salon," a restaging of the Founding Collection as it was installed in the home gallery of Charles and Emma Frye, will be on view May 21–Sept. 6.

The Future of Flight Aviation Center & Boeing

Tour (futureofflight.org) provides tours of the jet-assembly plant, plus interactive activities.

The Bill & Melinda Gates Foundation Visitor Center

(gatesvc.org), by Seattle Center, features exhibits that tell the stories of work being done to improve people's lives. The visitor center's interactive activities show how each person can make a difference. Special events take place throughout the year.

Harbor WildWatch (harbor-wildwatch.org), in Gig Har-▶▶



Seattle · Tacoma

the Aerocar (a car with foldable wings), the humanpowered *Gossamer Albatross II*, a collection of WWI and WWII fighter aircraft, and the "Bush Pilots of Alaska" exhibit.

In March, the Alaska Airlines Aerospace Education Center opened at the museum, providing state-of-theart technology resources to help students create pathways to science, technology, engineering and math (STEM) careers. FLINTMOBILE
Engine cylinders: Yabba.
Engine size: Dabba.
Engine hp: Do.
Transmission:
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LeMay— America's Car Museum

Located in Tacoma, about 30 miles south of downtown Seattle, this 165,000-square-foot museum is all about America's love affair with the automobile. Under curved wood beams, in an airy space with a wall of windows, rotating displays with themes such as "Alternative Propulsion" and "Route 66" showcase restored beauties.

ACM (americascarmuseum.org) draws significantly from the collection of Harold LeMay (1919–2000), a Tacoma resident who was once a Guinness World Record holder for the largest private collection of vehicles and related memorabilia.

The museum is both a galleria of expensive high-end collectibles (ranging from an 1899 Baldwin Steamer to a 1986 Owosso Pulse) and a cross-sample of more-common vehicles (such as the 1931 Plymouth PA Business Roadster, introduced for \$595; the 1950 Oldsmobile Futuramic 88 station wagon; and the 1969 "Hugger Orange" Chevrolet Camaro SS).

Visitors who enter the lower "garage levels" embark on a trip down memory lane. They amble along the sweeping ramps, recalling cars they fixed as teenagers, their first kiss, changing the oil with Grandpa and family road trips. Also fun is the 1994 Flintmobile George Barris Kus-

tom, built for The Flintstones movie.

The museum displays around 300 cars, trucks and motorcycles at any given time, with special events such as car shows and drive-in movies each summer in the adjacent 3.5-acre Haub Family Field.

On July 9, ACM will open a new display on American muscle cars. The Vintage Motorcycle Festival will be August 22. And in mid-September, the museum will host the annual Pacific Northwest Concours d'Elegance. S

Jeff Layton is a Seattle-based writer and photographer who also writes a Married to Adventure blog.

Alaska Airlines (800-ALASKAAIR; alaskaair.com) offers the most flights from Seattle-Tacoma International Airport. Earn Double Miles between Seattle and many other cities when you travel by May 15; please go to the website for details. For more information on visiting the Seattle-Tacoma corridor, see websites such as visitseattle.org and traveltacoma.com.

Stay & Eat

▶ Daniel's Broiler—Leschi

(schwartzbros.com/daniels-broiler/daniels-leschi): Celebrating its 35th anniversary, the romantic steakhouse in a converted 1919 boathouse is on the shore of Lake Washington, with breathtaking views of Mount Rainier and the Cascade Range.

La Rustica (larusticarestaurant.com): Located about a mile south of Alki Point in West Seattle, La Rustica serves authentic, from-scratch Southern Italian food in a cozy yet elegant trattoria.

Marrow (marrowtacoma.com): This trendy Tacoma restaurant emphasizes seasonal Northwest food and drink, including a "Vegetables & Grains" menu as well as meat and seafood.

Tray Kitchen (traykitchen.com): At this new dining spot in Seattle's Fremont neighborhood, chef/owner Heong soon Park pairs dishes from his Korean heritage with fresh Northwest ingredients, including produce from his Woodinville farm.

Vespolina (vespolinaseattle.com): At this new downtown Seattle restaurant, talented chef Katie Gallego



provides refined Northern Italian cuisine, including handcrafted pasta.

The Walrus and the Carpenter (thewalrusbar.com): Celebrating its fifth anniversary, this Ballard-neighborhood oyster-lovers' haven is overseen by award-winning chef/

co-owner Renee Erickson. -M.D.

ATTRACTIONS

▶ bor, southwest of Seattle, provides environmental education and seeks to inspire stewardship of Puget Sound via interpretive programs such as Beach Walks, Get Your Feet Wet and Pier Into the Night.

The Museum of History & Industry (mohai.org), located at Lake Union Park, highlights the history of the Northwest, with more than 4 million intriguing objects in its permanent collection. The traveling show "American"

Spirits: The Rise and Fall of Prohibition" is on view through Aug. 23.

Point Defiance Park

(metroparkstacoma.org/ point-defiance-park): The 760-acre Tacoma park boasts sweeping water and mountain views, and popular **Point Defiance Zoo & Aquarium**.

The Seattle Art Museum

(seattleartmuseum.org)
includes the main downtown
Seattle location and the Asian
Art Museum in Volunteer Park,
east of downtown, in addition
to the outdoor waterfront



Olympic Sculpture Park.

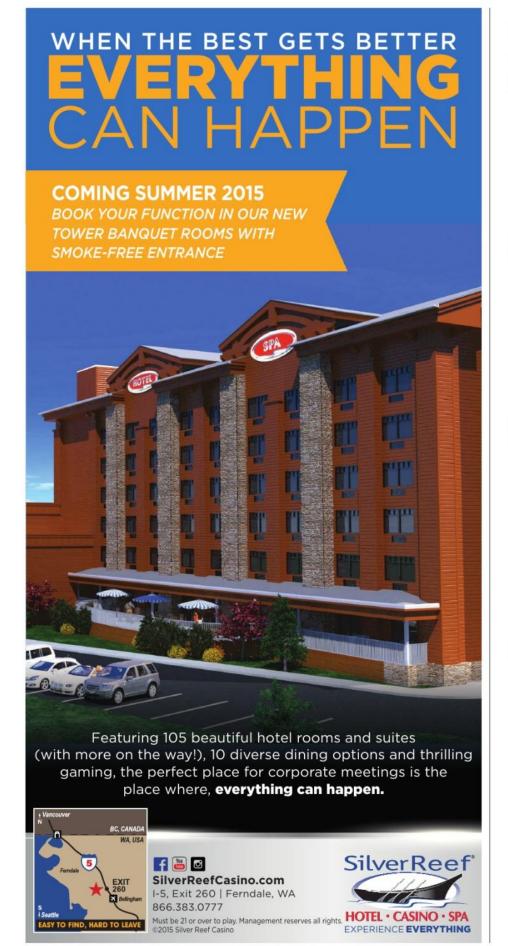
"Disguise: Masks and Global African Art" will be on display at the downtown location June 18–Sept. 7, with "Samuel F.B. Morse's Gallery of the Louvre" and "Intimate Impressionism from the National Gallery of Art" scheduled to open this fall. At the Asian Art Museum, "Chiho Aoshima: Rebirth of the World" will be on display May

2-Oct. 4. At the Olympic Sculpture Park, a new sculpture, Sam Vernon: How Ghosts Sleep (Seattle), will be on view through March 6, 2016.

Smith Tower (smithtower. com), completed in 1914, is one of Seattle's most famous buildings. The Observation Deck (expected to reopen to the public this fall) on the 35th floor of the structure provides a view of many landmarks.

The University of Washington (washington.edu/

discover/visit), north of downtown, has performing-



ATTRACTIONS

▶▶ arts events and attractions such as the Burke Museum of Natural History & Culture (burkemuseum.org), whose collection includes more than 16 million specimens and artifacts. "Here & Now: Native Artists Inspired" is on view through July 27. "Titanoboa: Monster Snake" opens Aug. 22.

The Washington State History

Museum (washingtonhistory.org) in Tacoma, with roots going back to 1891, has excellent living-history exhibits that bring the past to life. The permanent "Great Hall of Washington History" features many interactive displays, such as a video journey down the Columbia River and a computer station where you can learn Native words.

The Wing Luke Museum of the Asian Pacific American Experience

(wingluke.org), a Smithsonian affiliate, gives visitors the opportunity to view spaces such as the kitchen and Mahjong room in the historic 1910 hotel where many immigrants first found shelter in America. The museum, in the Chinatown–International District, also offers guided walking tours, such as the Touch of Chinatown Tour and Bruce Lee's Chinatown Tour.

Woodland Park Zoo (zoo.org), in Seattle's Green Lake neighborhood, presents about 1,000 individual animals representing more than 300 species from around the world. Two South American maned wolves joined the zoo this spring, and a new Banyan Wilds exhibit, with three Malayan tiger

brothers and a trio of sloth bears, is opening May 2. ZooTunes concerts take place June through August each year.

-M.D



Area VIPs share their Seattle favorites

Seattle Storm guard Sue Bird is a two-time WNBA champion, eight-time WNBA All-Star and three-time Olympic gold medalist.

What are your three favorite things to do in the Puget Sound area? 1. The Nightlife: Seattle has some of the best bars and nightclubs around. 2. The Nature: Seattle has thousands of hiking trails and parks. 3. The Sports: Not only is everyone buzzing about the Seahawks ... but sports like roller derby, paddleboarding, bike polo and collegiate athletics are really popular.

What's a great little-known or off-the-beaten-path Puget Sound-area activity you like? Taking the ferry to Friday Harbor on San Juan Island: amazing scenery and views.

How would you describe Seattle in three words?
Picturesque. Foodie-friendly. Easygoing but eclectic.



Singer and multi-instrumentalist Chris Ballew is part of the group The Presidents of the United States of America, and is also Caspar Babypants, writing and performing songs to delight kids and parents.

What makes Seattle unique? Seattle ... promotes doit-yourself ingenuity that produces daring personal art and music that can also swim in the mainstream.

What's your idea of a perfect day and night of recreation in the Puget Sound area? Start out with breakfast at Easy Street Records in West Seattle. Get the James Browns with tofu and corn tortillas. Then go to Pacific Galleries Antique Mall and spend hours poking around looking at bits of history. Then Pike Place Market for fresh shrimp with cocktail sauce. Then head to the beach for a layout in the sand with a book. Next, Sun Liquor Distillery on Capitol Hill for an icy perfect martini. End with dinner at a Pike Place Market restaurant.

How would you describe Seattle in three words?

Logs. Mud. Fire. WAIT! That was 1889. :) Water. Trees.

Mountains. What else is there?



Best-selling author J.A. Jance writes mysteries and thrillers (and also poetry). Her latest hardback book, *Cold Betrayal*, was published in March.

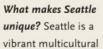
What makes Seattle unique? Seattle is green. And the weather is just right—mostly not too cold and not too hot,

and it seldom rains hard enough to get wet.

What are your three favorite things to do in the Puget Sound area? Attend live theater performances. Explore local restaurants. Watch the water—any water! For a perfect day and a night of recreation, I would visit Pike Place Market, walk along the waterfront, ride the Great Wheel, enjoy a gourmet dinner and watch a play.

How would you describe Seattle in three words? Green. Vibrant. Alive.

Seattle Mayor Ed Murray is in his second year of leading the city.

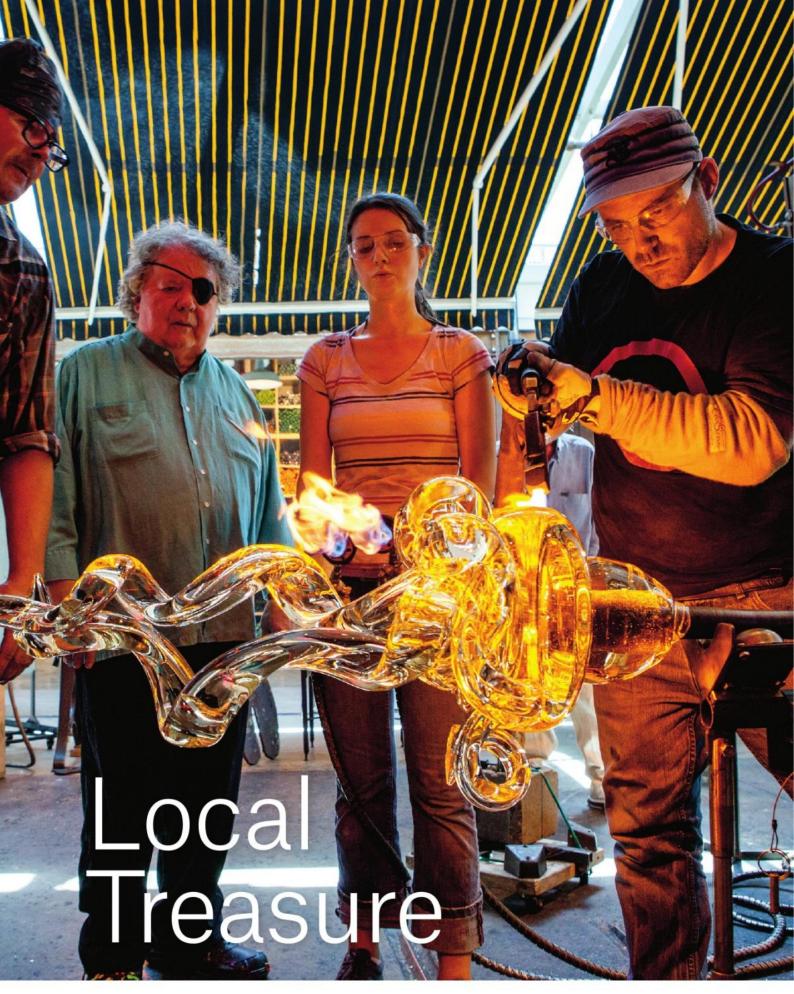




community with great flavors from around the world and a cultural fabric that celebrates incredible diversity. There is an adventure around every corner.

What's a great little-known or off-the-beaten-path Puget Sound-area attraction or activity you like? I grew up in West Seattle. While the locals know it well, visitors to Seattle don't often visit Alki Beach. It's worth the trip on the water taxi.

How would you describe Seattle in three words?Diverse, progressive and exciting.





It's an exacting art, glass-blowing: With a large glob of 1,800-degree molten glass at the end of his pipe, the artist blows in careful puffs

BY ERIC LUCAS

of air to inflate the glass, adding material and shaping it as he goes. The laws of physics constrain the bubble's ultimate size to a few feet, after which it will burst.

But metaphorically, one such blown-glass bubble has grown to encompass the art world. From his birthplace in Tacoma, to the fine-art glass studios of Europe, and back to the Northwest, over the past half-century Dale Chihuly has led both studio glass and Northwest art to a global prominence that is often taken for granted by West Coast residents. We are so accustomed to the omnipresence of his work that a Chihuly bowl here, a chandelier there, a glass sculpture in a garden—they are all as intrinsic to the local landscape as sparkling water and shining peaks.

"He sometimes seems so much a part of the backdrop that it can be hard to remember he's a major international figure," observes Seattle Art Museum Curatorial Assistant Carrie Dedon, who helps oversee the museum's current ongoing exhibit devoted to Northwest glass art. "But when he founded the Pilchuck School in 1971, that was a watershed

moment in our cultural history. We're very lucky he did."

Now the world's largest glass art-education facility, the Pilchuck Glass School in the Skagit Valley, 45 miles north of Seattle, was the culmination of a journey that led Chihuly from Tacoma to the University of Washington; then east to the University of Wisconsin at Madison, and Rhode Island School of Design; on to Europe to learn glass-blowing from the masters, chiefly in Italy; then back to RISD; and ultimately home to the Pilchuck school and a studio on Lake Union. Today, his works are in the collections of hundreds of museums and thousands of fine art aficionados. His installations have ranged from Jerusalem to Venice to Phoenix to, of course, Seattle. He is one of the most famous living American artistshe's been designated a National Living Treasure—and his work is clearly among the most popular cultural elements that Seattle visitors seek out. The local institutions that focus on glass art-Tacoma's Museum of Glass and Chihuly Garden and Glass at Seattle Center-draw hundreds of thousands of visitors a year, and local museums feature his work prominently (see page S21).

And it is often reckoned there are more glass-blowers in the Seattle area today than there are in Venice, the erstwhile centuries-

Glass artists James Mongrain, Dale Chihuly, Andrea Strong and Jason Christian (opposite) work an elaborate creation at Chihuly's Boathouse studio in Seattle. Chihuly stands (left) before the *Monarch Window* he created for Tacoma's Union Station Federal Courthouse. Chihuly's *Silvered Clear Soft Cylinder with Rubiate Lip Wrap*, 2012 (top).





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> Miller's Guild Mistral Kitchen Nollie's Café

Palisade Ponti Seafood Grill Poquito's **Quality Athletics Radiator Whiskey**

Seastar Restaurant and Raw Bar Serious Pie & Biscuit - Westlake Sip Restaurant and Wine Bar SkyCity at The Needle Spazzo Italian Grill & Wine Bar

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The mission of the American Lung Association of the Mountain Pacific is to save lives by improving lung health and preventing lung disease



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Chihuly

long world capital of art glass.

"It's wonderful and gratifyingsomething I never could have imagined," says Chihuly. "I followed my dream of being an artist and I am fortunate people enjoy my artwork."

Born into a Tacoma meat packer's family in 1941, Chihuly dates his fascination with the beauties of nature to his mother's garden. Glass caught his attention as an interior design and architecture student, and in 1965 he blew his first glass bubble in his basement using melted stained glass and a simple metal pipe.

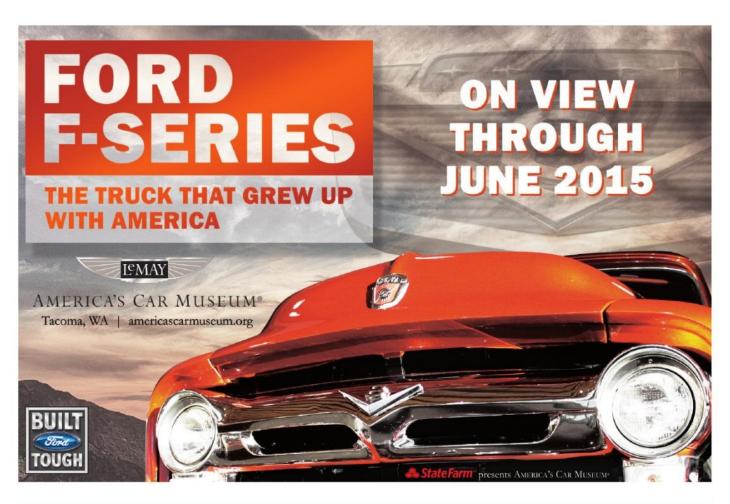
Likening glass to water in its ability to capture, transmit and reflect light, he studied in Rhode Island and Wisconsin before receiving a Fulbright scholarship to study glass-blowing in Europe, which led him first to Venice, then to Germany and Czechoslovakia in succeeding years. A car accident in England cost him sight in one eyethus the famous patch—and in 1979 he dislocated his shoulder, which was the end of his career as the gaffer (pipeholder). Ironically, the shoulder injury took place while bodysurfing, in an element he loves.

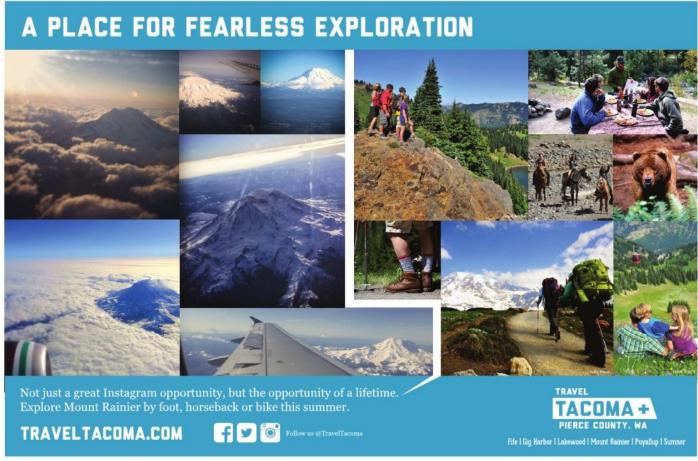
"Glass itself is so much like water. If you let it go on its own, it ends up looking like something that came from the sea," he explains. That free-form serendipity has long been one of the Chihuly hallmarks, in bowls that seem to lean toward the light, sculpture shapes twining upward, chandeliers that look like water-drop explosions.

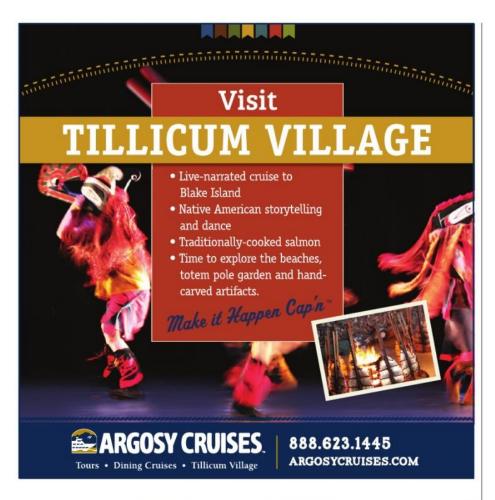
Chihuly often expressly sets out to mimic nature.

"I love to juxtapose the man-made and the natural to make people wonder, are they man-made or did they come from nature?"

It may seem unlikely anyone would confuse glass art with a flower-until you've seen one of Chihuly's famous garden installations, in which it can indeed be very difficult to be sure if you are looking at glasswork or botanical work. While his garden installa-









Chihuly

tions have ranged from London's Kew Gardens to Denver, St. Louis, Miami and beyond, one of the most popular took place at the Desert Botanical Garden in Phoenix two years ago.

"We had more visitors during the 2014 installation's six months— 580,000—than we usually have in a whole year," says DBG Director of Marketing John Sallot. "It was a block-buster for us. Chihuly installations have truly changed things financially for the garden world."

Although Chihuly's work spans the globe, its foundation is clearly here in Puget Sound. Tacoma features Chihuly glass prominently in three locations: the restored Union Station courthouse; the Museum of Glass nearby (and the Bridge of Glass that connects the two); and the Tacoma Art Museum.

"Chihuly may work and be known around the world, but we're his testing ground," says Tacoma Art Museum Chief Curator Rock Hushka. "His impact on art in the Northwest is almost incalculable, and all the better for it."

Chihuly is also known for his vast collection of Native American art and artifacts, including huge numbers of Pendleton and Navajo blankets, which he often lends for exhibits. His many philanthropic endeavors are embellished by those of his wife, Leslie Jackson Chihuly: Chairwoman of the Seattle Symphony board, she recently donated \$2.5 million to the symphony.

For all his fame, and for all the attention his work receives, Chihuly continues to savor the scene outside his Lake Union studio: boats cantering past on the lake, weather sweeping in. "It's inspiring to look out the window at the rain and fog and wind blowing across the water," he reflects.

"I'm happy to be recognized, but I didn't become an artist to be famous. I became an artist because it is what I love to do." **S**—*Eric Lucas*

The Puget Sound area is internationally known as a center for studio glass.

"I want people to be overwhelmed with light and color in a way they have never experienced," Dale Chihuly once said. Mission accomplished. The Puget Sound—area artist's sensational glass pieces have captivated and inspired people around the globe, and as Visit Seattle notes: "Thanks in part to [Chihuly's] presence here, many other amazing glass artists are drawn to the region, filling its galleries, museums and public spaces with their innovative creations."

Here are some ideas for your own glass-art experiences in the Puget Sound area.



MUSEUM OF GLASS

Glass art from Northwest, national and international masters is exhibited at this museum located in Chihuly's hometown of Tacoma. The museum has more than 650 objects in its collection and also presents exhibits such as "Chihuly's Venetians: The George R. Stroemple Collection," opening July 19. In the museum's Hot Shop, watch top and emerging artists create masterpieces (museumofglass.org). A 500-footlong pedestrian overpass—the Chihuly Bridge of Glass—showcases an incredible variety of Chihuly pieces while linking the museum to other downtown attractions.

TACOMA ART MUSEUM

The museum is home to an extensive permanent collection of 85 Chihuly works, from his earliest days of creating glass art to the present, including pieces from series such as "Baskets," "Cylinders" and "Persians." In addition, TAM displays gems from Pilchuck Glass School talents and other Northwest artists. The museum is also the only West Coast museum to host

the touring exhibition "Eloquent Objects: Georgia O'Keeffe and Still-Life Art in New Mexico," featuring 22 O'Keeffe paintings and 42 works by her contemporaries, through June 7 (tacomaartmuseum.org).



ART ABOUNDS

Art is also often found in unexpected places. Just a few examples: A **Chihuly Seaform** installation adorns the Seattle Aquarium. Chihuly's regal *Gold Crystal Cascade Chandelier* hangs in Benaroya Hall, home to the Seattle Symphony. And his **Monarch Window** graces the historic Beaux Arts—style Union Station in Tacoma.

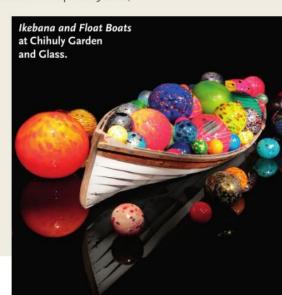
DIY MASTERPIECES

At the **Seattle Glassblowing Studio** (seattleglassblowing.com) and the **Tacoma Glassblowing Studio** (tacomaglassblowing.com), learn from pros as you craft your own beautiful piece of glass art to take home. The Tacoma Glassblowing Studio also organizes a traveling **Northwest Glass Pumpkin Patch** exhibit, Aug. 29—Oct. 24 this year, with a festive display of up to 2,000 hand-blown glass pumpkins visiting a different Puget Sound—area location each Saturday.

CHIHULY GARDEN AND GLASS

This premier attraction at Seattle Center spans 1.5 acres,

with eight stunning galleries showcasing breathtaking Chihuly works; a lush garden with colorful glass forms amid seasonally changing foliage; and a 40-foot-tall Glasshouse atrium, its 100-foot-long suspended sculpture consisting of 1,340 individual yellow, orange and red pieces (chihulygardenandglass. com). —Corinne Whiting



Islands

Shapit River





San Juan

A few ideas for great excursions from Seattle:

Flying Heritage
 Collection (flyingheritage.
 com): More than 20

vintage military
aircraft, four
tanks and other rare artifacts are on
display in two
large hangars
at Everett's Paine

Field. The collection is owned and displayed by Seattle Seahawks owner/ Microsoft co-founder Paul Allen.

• Skagit Tours (skagittours.com): Seattle City Light offers three fascinating tours, including a scenic boat excursion on spectacular

> Diablo Lake in North Cascades National

> > Park; Thursdays-Mondays, July 2-Sept. 14.

Clipper Vacations (clippervacations.com):

Whale-watching and sealife-viewing day trips leave from Seattle and visit the waters around the San Juan Islands, with a stop at Friday Harbor. Seattleto-Victoria day trips and various overnight packages are also available.

Nisqually National
Wildlife Refuge (fws.gov/
refuge/nisqually): The
Nisqually River meets
Puget Sound saltwater in
an estuary that supports
more than 200 species of
migratory birds, ranging
from sandpipers to Caspian terns, along with
mammals such as deer
and otters. Trails provide
good viewing access.

Mount Rainier National Park (nps.gov/mora), Mount St. Helens National Volcanic Monument (fs. usda.gov/mountsthelens) and Olympic National Park (nps.gov/olym): Explore these breathtaking protected lands via a self-drive trip, or book an excursion that leaves from Seattle.

Tour companies include EverGreen Escapes (all three protected sites; evergreenescapes.com) and Tours Northwest (Mount Rainier National Park; toursnorthwest.com). S



Olympic National Park

SEATTLE

Mount

Rainier

Everett

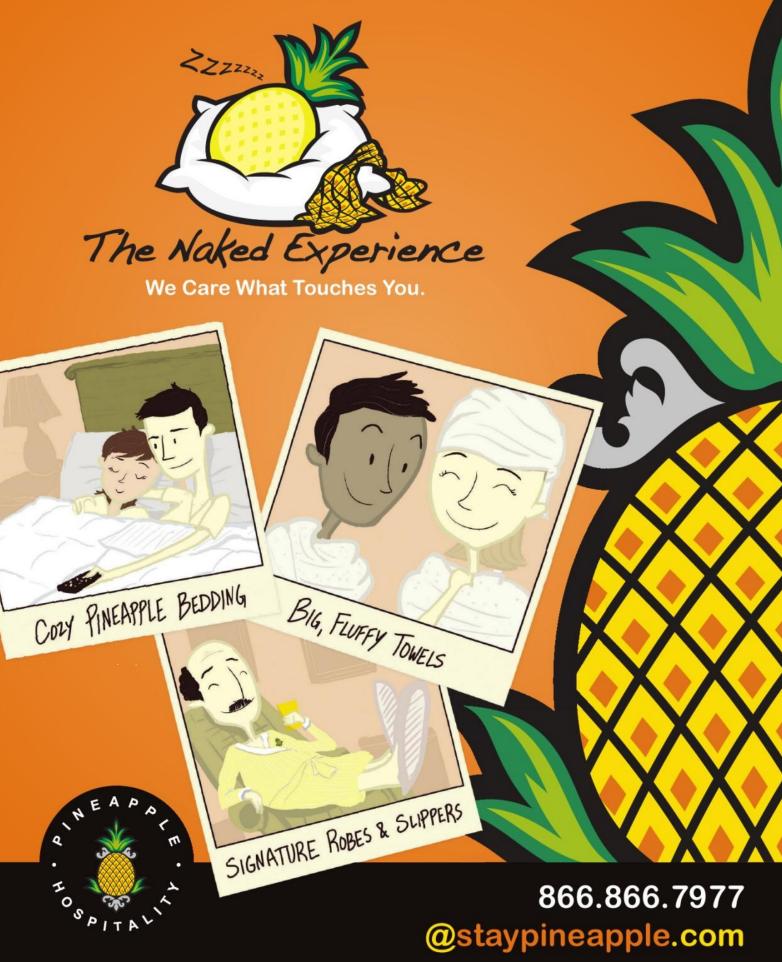
Tacoma

Nisqually National Wildlife Refuge

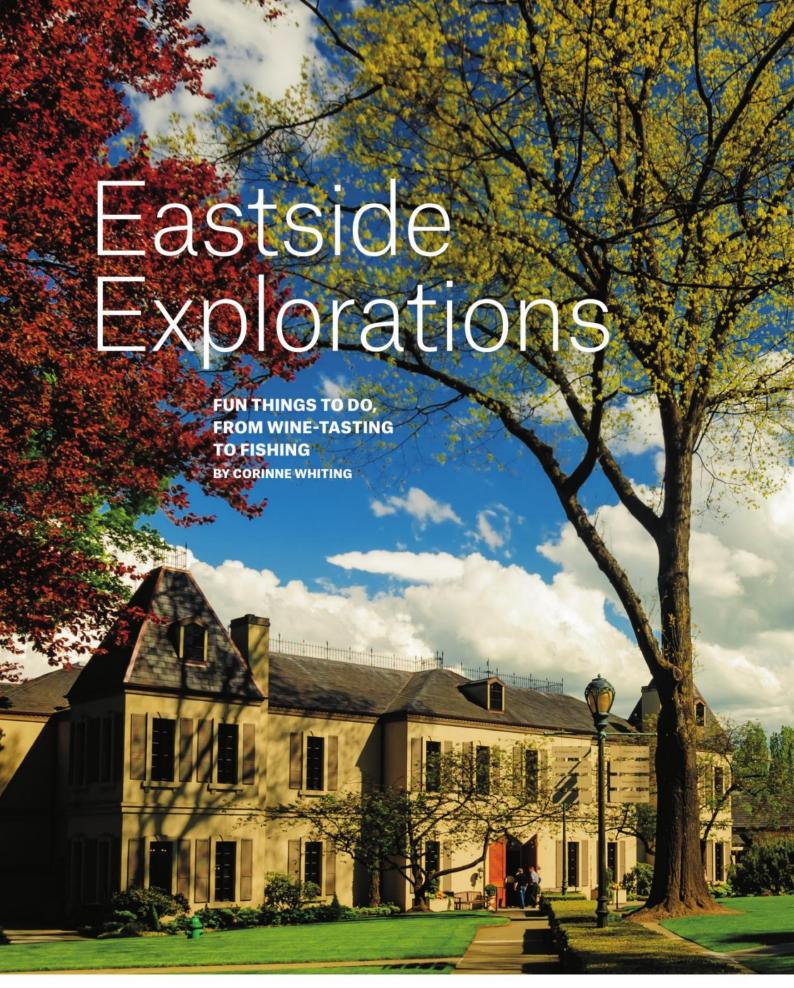


Mount St. Helens





There for you in Seattle, Portland, and San Francisco.



Eastside



We were intrigued by the Eroica's lime and tangerine bouquet, and now we savor the wine's bright fruit flavors and balanced acidity. We learn that the creative blending of grapes from several vineyards in Eastern Washington American Viticultural Areas led to this bold, complex Riesling, while time-honored European techniques helped to protect fruit purity, and added refinement and elegance.

Our 90-minute Ultimate Tour features tastings of five premier wines, paired with artisan cheeses, specialty meats, fresh fruit and sweets, and served in Chateau Ste. Michelle's charming library. (In addition to paid tours such as the one

we're doing, the winery offers a **free 30-minute tour with three tastings**.)

Our tour also visits the production room and barrel room at what is the state's oldest operating winery—founded in 1967—and afterward, we stroll some of the winery's 105 wooded and grass-lawn acres, which are anchored by the namesake Frenchstyle chateau. The beautiful grounds host a popular annual Summer Concert Series, with performers this year such as Garrison Keillor, Chicago, Smash Mouth and Chris Isaak.

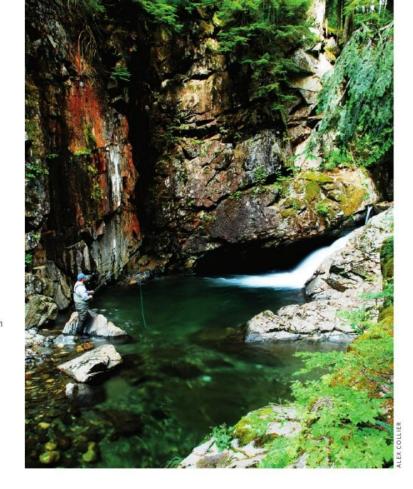


Clockwise from far left:
Wineries open to visitors in
Woodinville wine country
include Chateau Ste. Michelle,
with its lovely grounds;
Patterson Cellars, where
owner/winemaker John
Patterson gives visitors an
up-close look at the production
process; and JM Cellars,
whose owner/winemaker,
John Bigelow, is happy to
explain his craft.



MAY 2015 SEATTLE S25

Eastside



An Emerald Water Anglers fishing excursion is an enjoyable way to experience the Snoqualmie River system.

Most Washington state wine grapes are grown east of the Cascade Range, but many of the state's best winemakers create and/or pour their creations in Woodinville. Check individual winery websites for tasting/touring opportunities.

Our next stop is **Patterson Cellars**, where proprietor/winemaker John Patterson—admired for sharing equipment with new winemakers and producing approachable New World wines—shows off his 4,000-square-foot production area.

Tasting highlights include the 2014 Rosé—bright and clean with a soft, creamy texture, and displaying interesting flavors such as papaya and watermelon Jolly Rancher (pattersoncellars.com).

At John and Peggy Bigelow's JM Cellars, John guides us along winding trails amid 7 acres that are home to gorgeous foliage such as 120 Japanese maples. Then we take seats indoors at a tasting bar to sample the 2013 Chardonnay, a refreshing, smooth white wine with surprising depth and complexity, featuring citrus, apple, vanilla and butter flavors (jmcellars.com).

Wine-tasting is just the beginning of the Eastside's numerous remarkable experiences, which range from shopping at The Bellevue Collection to pondering exhibits at the Bellevue Arts Museum, to viewing Snoqualmie Falls and fishing the Snoqualmie River.

Stay&Eat

Below are a few of the Eastside area's many outstanding options.

Lodging

The Heathman Hotel Kirkland (heathmankirkland.com): An upscale boutique hotel, The Heathman combines classic elegance and modern luxuries in vibrant downtown Kirkland.

Hotel Bellevue (thehotelbellevue. com): Guests not only enjoy the ambiance at this warm, richly furnished luxury urban retreat, but also the spa, fitness classes, three swimming pools and other facilities at the con-

nected Bellevue Club.



Hyatt Regency
Bellevue (bellevue.
hyatt.com): Located at
Bellevue Place—which
is part of The Bellevue
Collection of excellent
shopping, dining and
entertainment options
—the contemporary

ATTRACTIONS

Bellevue Botanical Garden

(bellevuebotanical.org) is a 53-acre jewel with plants ranging from fuchsias to ferns, and specialty gardens such as an award-winning waterwise garden.

Cougar Mountain Zoo

(cougarmountainzoo.org) in Issaquah has animals such as macaws, tigers, cougars and reindeer, plus a wildlife museum.

> KidsQuest Children's Museum (kidsquestmuseum.org) in Bellevue offers seven exploration

areas encouraging learning through play, with an emphasis on science, technology, engineering, art and math (STEAM).

The Kirkland Performance

Center (kpcenter.org) in downtown Kirkland hosts performing arts such as Scottish fiddler Alasdair



Stay&Eat

▶ hotel provides "elegant tranquility."
The property offers access to an indoor lap pool, while the Yuan
Spa is across the street from the hotel.

The Westin Bellevue (westinbellevuehotel.com): Located at Lincoln Square in The Bellevue Collection, the sophisticated and appealing property boasts amenities such as an indoor lap pool and the on-site Truce Spa.

Willows Lodge (willowslodge.com): Calm and comfort are hallmarks of this grand wood-beamed lodge in Woodinville wine country. The property, on 5 acres along the Sammamish River, has a spa, gardens, water features and sculptures.

Dining

El Gaucho Bellevue (elgaucho.com/ el-gaucho-bellevue.html): El Gaucho Bellevue, a premier steakhouse, is part of multi-restaurant El Gaucho Hospitality, led by experienced restaurateur Chad Mackay. It prides itself on providing the ultimate, impeccable dining experience.

Seastar Restaurant and Raw Bar (seastarrestaurant.com): Renowned ▶



Eastside

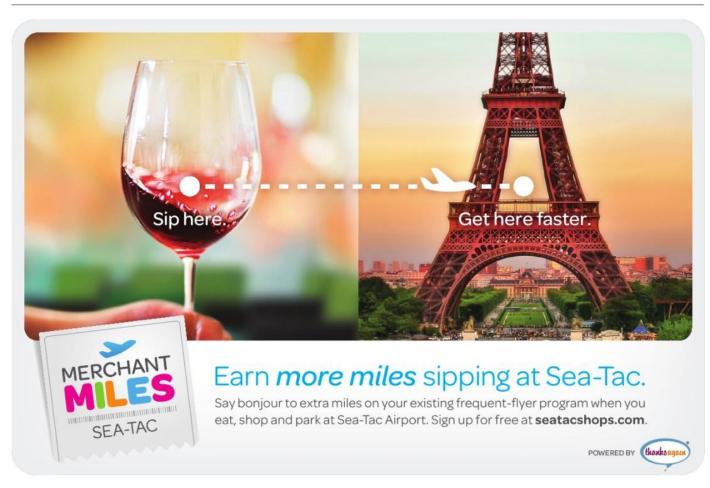
The Bellevue Collection

This upscale shopping-dining-entertainment-night-life complex comprises Bellevue Square, Bellevue Place and Lincoln Square. Choose from 250 shops, 30 sit-down restaurants, a 16-screen cinema, Lucky Strike Lanes bowling, and Parlor Billiards & Ultralounge/Parlor Live Comedy Club. Many visitors plan an entire vacation around exploring this megaattraction (bellevuecollection.com).

Recent store openings include **DVF** by noted designer Diane von Furstenberg (of wrap-dress fame), along with **Zovo Lingerie** and **Leica Store Bellevue**. Japanese apparel giant **Uniqlo** will be arriving this fall.

Bellevue Arts Museum

The Bellevue Arts Museum (bellevuearts.org) displays objects designed for everyday use, along with examples of cutting-edge art, furniture and jewelry



from local and international sources. The exhibit

"Read My Pins: The Madeleine Albright Collection"—
organized by the Museum of Arts and Design in
New York, and on view in Bellevue through June
7—displays 200-plus pins the former U.S. secretary
of state wore to make diplomatic statements or just
for fun. Other current exhibitions include "The
New Frontier: Young Designer-Makers in the Pacific
Northwest" and "Jana Brevick: This Infinity Fits in My
Hand," both on view through August 16. The BAM



ATTRACTIONS

►► Fraser and Juilliard-trained cellist Natalie Haas, who will be on stage May 16.

Marina Park (kirklandwa. gov), on the shore of Lake Washington in Kirkland, has amenities such as a beach, a fishing area and a pavilion where live music is performed.

Marymoor Park (kingcounty. gov/recreation/parks), near the Sammamish River, in Redmond, offers attractions such as birding trails, a velodrome and the early-1900s Clise Mansion. A summer concert series begins June 14.

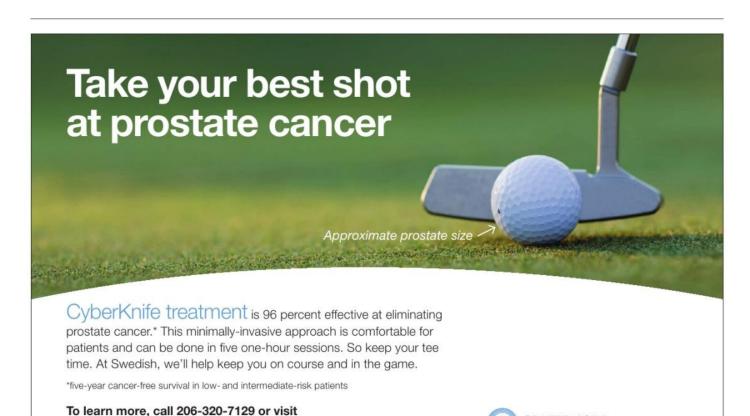
Mercer Slough Nature Park

(ci.bellevue.wa.us/parks_intro. htm), along Lake Washington in Bellevue, has land trails and a water trail, an environmentaleducation center, a blueberry farm and canoe tours.

Redhook Brewery Tours

are offered most days at the Woodinville location (redhook.com/breweries/ woodinville-brewery; fee applies). **Adventura Aerial Adventure Park at Redhook** is open April 1–Oct. 31 (adventuraplay.com).

-MD



www.Swedish.org/prostate/cyberknife

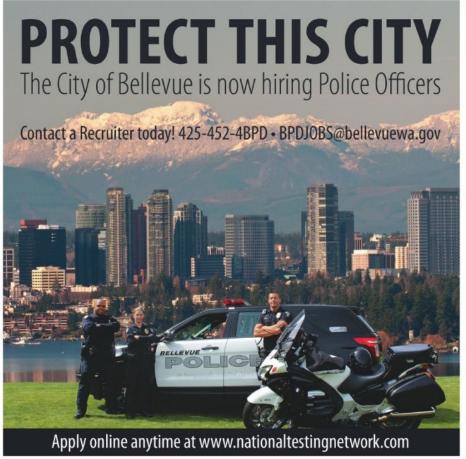
Swedish Radiosurgery Center, Seattle, Washington

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Eastside

ARTSfair, marking its 69th year, will take place at the museum and at Bellevue Square, July 24-26. Also occurring that weekend are the 6th Street Fair (bellevuedowntown.com) and Bellevue Festival of the Arts (bellevuefest.org).

Madeleine Albright's Foxy Lady pin, designed by Lea Stein, is on display in "Read My Pins."

Snoqualmie Falls

Fans of the early-1990s TV show Twin Peaks (which may make a comeback next year) will no doubt recognize Snoqualmie Falls' powerful cascades from the series' opening credits. Thanks to the falls' wow factor and accessibility-about 30 miles from Seattle-more than 1.5 million visitors arrive annually to see the 270-foot wonder, which is about 100 feet taller than Niagara Falls. Viewing decks at

Stay & Eat

▶ chef/owner John Howie serves fresh seafood and raw-bar items in a handsome, bright and airy space in Bellevue. Howie also co-owns Beardslee Public House, scheduled to open this summer in The Village at Beardslee Crossing in Bothell. All five of Howie's restaurants will serve spirits crafted at Howie's new Wildwood Spirits Co. (wildwoodspiritsco. com, adjacent to Beardslee Public House in The Village), which has a "farm-to-distillery" emphasis and will primarily use Washington state produce for distilling spirits.

Snoqualmie Falls Park (pse.com/ aboutpse/toursandrecreation/pages/ snoqualmie-tours.aspx) offer a dazzling perspective, while a o.6-mile descending trail provides access to a new boardwalk and viewing area along the bank of the Snoqualmie River.

Guided fishing adventures are another great way to experience the river and its several forks. Emerald Water Anglers (emeraldwateranglers. com) leads float or walk-and-wade trips, with peak season mid- to late June into October. Anglers appreciate the river's abundant wild and native trout, with the average catch measuring 9 inches. The river is also known for its summer into early-winter steelhead runs. Most fishing is catch-and-release. \$

Writer Corinne Whiting lives in the Puget Sound area.

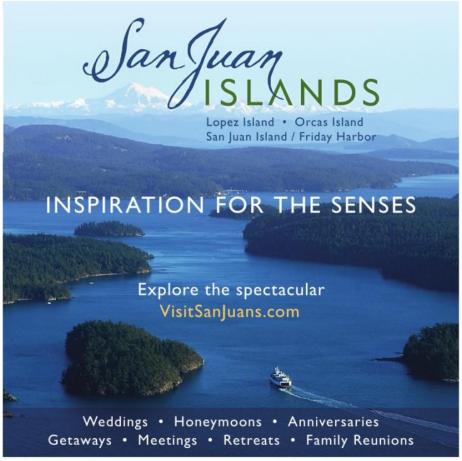
For more information on visiting the Eastside, go to websites such as visitbellevuewashington.com and explorekirkland.com, and to experiencewa.com, which also lists other Eastside visitor bureaus.

Volterra (volterrarestaurant.com): Acclaimed Volterra provides contemporary dining and drinks at its downtown Kirkland (and Ballard)



restaurant named after the Tuscan hilltop town where the restaurants' owners married in 2004. Innovative, bold, Tuscan-inspired dishes feature "the bountiful harvest of the Pacific Northwest." — M.D.





Seattle Quirky

The Seattle area has a penchant for the quirky and imaginative; here are some out-of-the-ordinary attractions.

FREMONT TROLL

It's true—trolls really do live under bridges. Seattle has proof. A gargantuan one-eyed troll lurks under the Aurora Avenue Bridge (below) in the funky Fremont neighborhood (fremont.com/troll), and to prove his menace, he's crushing an actual VW Beetle. The 18-foot-tall troll, which local artists crafted with concrete, wire and steel in 1990, can be seen on your own, or as part of tours such as the **Sno-qualmie Falls and City Tour** (shuttertours.com) or the **Fremont Tour**, a combination of quirky public art and improvisational street theater (starts in late June; thefremonttour.com).



Archie McPhee's Dress-Up Bigfoot.





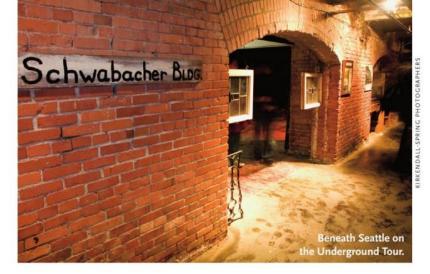
Quirky

ARCHIE MCPHEE

Need an Emergency Self-Esteem Kit, Wind-Up Lederhosen, UV Spy Pen, Great Scientists Finger Puppets, Sigmund Freud Action Figure, Dress-Up Bigfoot Paper Doll or Shakespearean-Insult Bandages? Short on wasabi toothpaste, plastic bacon or TV dinner–flavored gumballs? Look no further than Archie McPhee (archie mcpheeseattle.com) in the Wallingford neighborhood. For 32 years, this offbeat store has been the city's hub for slapstick humor, white-elephant ideas and gag gifts.

UNDERGROUND/SUBSEATTLE/ PARANORMAL TOURS

The Great Fire of 1889 and chronic plumbing problems forced city leaders to consider drastic changes to Pioneer Square. So they built a new street level about a story higher than the existing streets, leaving behind a subterranean ghost city. Over time, gambling halls, flophouses and speakeasies made their way into these abandoned dens. Today, you can navigate these storied passageways on Bill Speidel's Underground Tour (undergroundtour. com). After dark, search for ghosts on the Underground Paranormal Experience tour. And the SubSeattle Tour

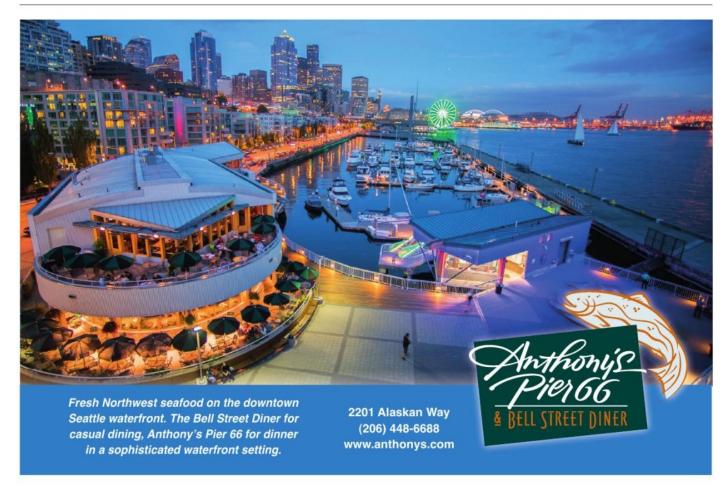


offers an irreverent journey of sights and storytelling through Seattle's quirky neighborhoods.

GUM WALL

Pike Place Market's Post Alley holds a sight sure to both horrify and fascinate. In the early 1990s, patrons of the improv-comedy show Theatresports began placing coins on the brick wall via chewing gum while waiting in line. And what can I say? The idea stuck. Today, gum contributed by visitors plasters many yards of wall in a colorful, evermorphing mosaic (right) of public art.





OFFBEAT ART

Love & Loss at the Olympic Sculpture Park on the Seattle Waterfront: Part sculpture, part furniture, Love & Loss is full of visual and verbal puns. It's

just one intriguing display at the sculpture park, where visitors can ponder the meaning of life and enjoy a terrific sunset.



Hat 'n' Boots: Built in 1954 as a cowboy-themed gas station, the gigantic hat-and-boots sculpture is now at Oxbow Park in Georgetown.

Giant Coffeepot: In case you need more evidence of the Northwest's love affair with coffee, customers at Bob's Java Jive in Tacoma listen to live music within a 25-foot-tall coffeepot.

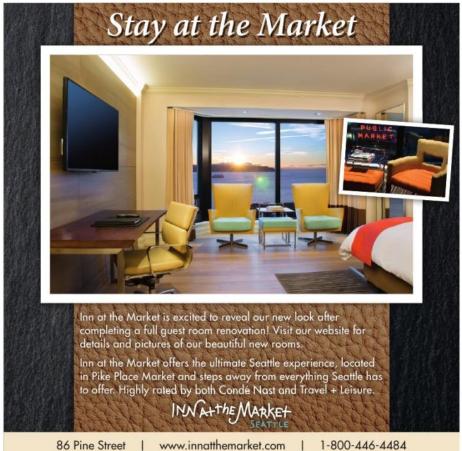
DUCK DODGE

It looks like chaos: dozens of boats racing around buoys on Lake Union, sailed by crews wearing togas, hula skirts or other costumes. A tradition for 41 years, these goofy, volunteerorganized Duck Dodge Sailboat Races (duckdodge.org) are followed by mid-lake socializing as participants raft their boats together. Rules include: Never make a duck change its course. Races are held most Tuesdays in summer, at 7 р.м.

YE OLDE CURIOSITY SHOP

Real mummies in a gift store? Yes: Sylvester, possibly an 1800s cowpoke, and Sylvia, from 19th century Central America, are celebrities at this Seattle Waterfront house of curios, which has been embracing the unusual since 1899. Products range from a Doctor Who watch to a recycled-metal Alien figure. The shop expects to reopen this July as soon as seawall construction allows (yeoldecuriosityshop.com). \$

-Jeff Layton



86 Pine Street





Navigating aquatic passageways is a terrific way to experience the region's thriving watersports culture.

THE MONTLAKE CUT

Just a few miles north of downtown Seattle, the Montlake Cut canal (shown above) connects Lake Washington and the University of Washington campus with Lake Union and Puget Sound. Rowing clubs practice in the protected waters of the cut, and the Windermere Cup competition, featuring a world-class field, takes place here in early May. As you paddle these waters yourself, you can relive scenes from the best-selling book The Boys in the Boat-imagining the UW crew training for what would be their astounding gold-medal win at the 1936 Olympics in Berlin.

Rent a canoe or a rowboat at the UW Waterfront Activities Center (washington.edu/ima/wac) to paddle the Montlake Cut and Lake Union, or explore Lake Washington waters around the 200-acre Wash-

ington Park Arboretum. Kayak rentals and tours can be arranged through Agua Verde (aguaverde.com) and the Northwest Outdoor Center (nwoc.com).

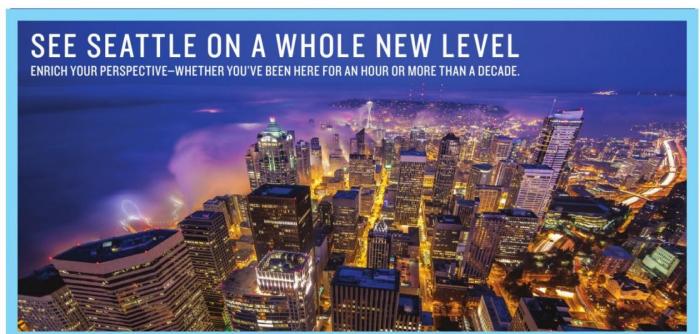
THE CENTER FOR WOODEN BOATS

At this working museum (cwb.org), craftspeople keep alive the tradition of hand-built watercraft (as shown at right). For many visitors, it's enough to run your hands over the gunnels of these marine works of art, but you can also rent a rowboat, a canoe or (for those with experience) a sailboat. On Sundays, volunteers offer free sailing trips around Lake Union.

PADDLEBOARDING

Miles of protected shoreline make the Puget Sound area a natural for this fast-growing sport. Rentals or





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"EXCLUDING SOME HOLIDAYS AND PROVATE EVENTS. SEE WERD TE FOR DETAILS. PHOTO: MIKE REID

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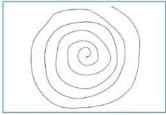
North Cascades National Park - Enjoy summer learning and recreation www.nps.gov/noca or (360) 854-7200. Photo credit David Astudiilo

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Drink a glass of water? Write a note? Dial a phone number?

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DRAWING SAMPLE AFTER TREATMENT

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Water

classes or tours are available from companies such as Urban Surf near Gas Works Park (urbansurf.com), Salmon Bay Paddle (salmonbaypaddle.com), Greenlake Boat Rentals



(greenlakeboatrentals.net) and Olympic Outdoor Center on the Kitsap Peninsula (olympicoutdoorcenter.com).

For a unique experience, try paddleboard yoga with WASUP Yoga (shown above), located at Surf Ballard (surfballard.com).

ARGOSY CRUISES

Argosy's highly regarded sightseeing tours include a leisurely cruise on inland waters to Tillicum Village on Blake Island, where you can enjoy a Coast Salish storytelling-and-dancing show, and a meal featuring items such as steamed clams, and Northwest salmon that has been slowly roasted over an open alderwood fire (argosycruises.com).

FISHING PUGET SOUND

Fish such as salmon and lingcod feed in Puget Sound waters, and during the applicable fishing seasons, you can arrange guided trips. The setting is fantastic—you'll see islands and mountains, and might spot sea lions, harbor seals, eagles and even the occasional whale or submarine (allstarfishing.com, emeraldwateranglers.com, fishingseattle.com, pugetsoundsportfishing.com, seattlesalmoncharters.com).

BLUE ANGELS SHOW OVER THE WATER

A summer tradition, Seattle's Seafair festival features the Blue Angels U.S. Navy jet team as it performs aerial stunts over Lake Washington, July 31–Aug. 2 this year. For an unforgettable vantage point, take a cruise to see the sky show. Good options include **Waterways Cruises**, known for its prime viewing position, with a barbecue buffet included (waterwayscruises.com).

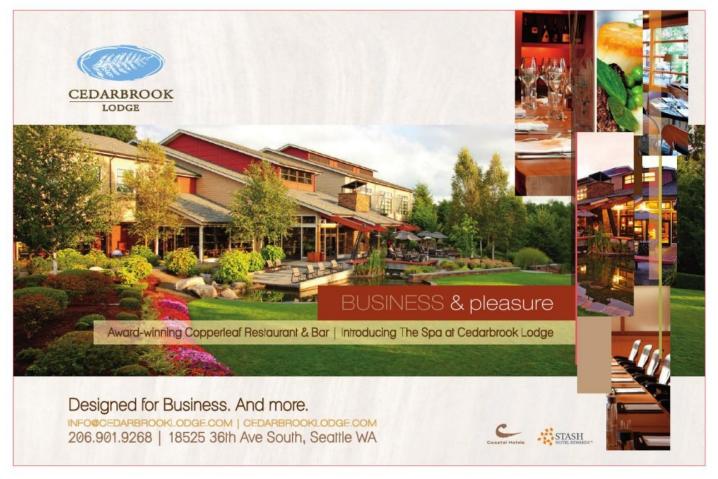
PUGET SOUND FERRIES

One of the most convenient and inexpensive ways to experience Puget Sound waters is to be a walk-on passenger aboard a Washington State Ferry boat (shown above) departing from Colman Dock on the Seattle Waterfront. These vessels make multiple roundtrips a day between Seattle and the Kitsap Peninsula/Kitsap County region (visitkitsap.com), with marvelous views of Elliott Bay, wooded shorelines, upscale waterfront homes and, when the sun is shining, Mount Rainier and the Olympic Mountains (wsdot.wa.gov/ferries).



The **Bainbridge Island** ferry ride is only 35 minutes each way and will convey you to a charming area with museums, shops, restaurants, wine-tasting rooms, bakeries and the **Mora Iced Creamery** artisan ice cream shop (bainbridgedowntown.org).

The Bremerton ferry, an hour each way, disembarks near a park with spouting fountains and wading pools; the water-view Anthony's at Sinclair Inlet restaurant; a waterfront boardwalk; a naval-history museum; and the USS Turner Joy, a Vietnam Warera destroyer maintained as a museum—visitors can explore almost the entire ship (ci.bremerton.wa.us). S—Jeff Layton





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THE BUILDING

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Enthusiastic residents and visitors cheer local pro teams. All-Star Hisashi

One of Seattle's hottest summer attractions will be the **Seattle Mariners** at Safeco Field. After acquiring All-Star **Nelson Cruz** in the off-season to add more power to a lineup that boasts fellow All-Stars second baseman **Robinson Canó** and third baseman **Kyle Seager**, the Mariners are expected to field a more potent offense this season to go along with one of the best pitching staffs in baseball.

Cy Young Award-winning ace Felix Hernandez,

All-Star **Hisashi lwakuma** and bullpen All-Star **Fernando Rodney** lead a pitching roster expected to also include some of baseball's best young arms.

Another reason to attend a Mariners game is to enjoy **Safeco Field**, often ranked among the best baseball venues in the country. It offers excellent seating; a retractable roof; great food, with new items such as a Dungeness crab sandwich at the Way Back Crab Shack and an expanded selection of healthful vegetarian and gluten-free products at The Natural.

Sports

Visitors enjoy expansive views of downtown Seattle, Puget Sound and the Olympic Mountains (mariners.com). Alaska Airlines is the exclusive domestic airline of the Seattle Mariners. Every time a Seattle Mariners player hits a home run at Safeco Field during the 2015 season, Alaska Airlines will donate 10,000 air miles to Make-A-Wish of Alaska and Washington to help make "Wishes" come true for children with life-threatening medical conditions.

SEATTLE SOUNDERS FC

Dynamic forwards **Clint Dempsey** and **Obafemi Martins**—two of Major League Soccer's best scorers—are back to help Seattle Sounders FC repeat as a top team in the Western Conference and reach the MLS playoffs for the seventh consecutive year in 2015 (soundersfc.com).

SEATTLE REIGN FC

The Seattle Reign FC had a phenomenal 2014 season, including leading the league in points and having attacking midfielder Kim Little named the NWSL Most Valuable Player. The Reign hopes to return to this year's NWSL Championship Final and bring home the league trophy (reignfc.com).

SEATTLE STORM

Kim Little, Seattle Reign FC This is a rebuilding year for the Seattle Storm, as the twotime WNBA champions used the first and third overall picks in the draft -and multiple roster moves-to retool for the future. Eight-time All-Star Sue Bird returns for her 13th season, and All-Star forward Crystal Langhorne, who led the team with an average of 12.9 points per game last season, will also be returning. The team is also hoping that three-time WNBA MVP Lauren Jackson will be back following recent knee surgery (stormbasketball.com).

S42 SEATTLE MAY 2015

SEATTLE SEAHAWKS

The Seahawks hope to become only the third team in NFL history to appear in three consecutive Super Bowls. Along with



one of the league's best defensive squads, the Hawks bolstered their offense during the off-season by trading for star tight end Jimmy Graham and re-signing running back Marshawn Lynch. Quarterback Russell Wilson (Alaska Airlines' Chief Football Officer) continues to provide strong leadership (seahawks.com).

IN THE STADIUM AREA

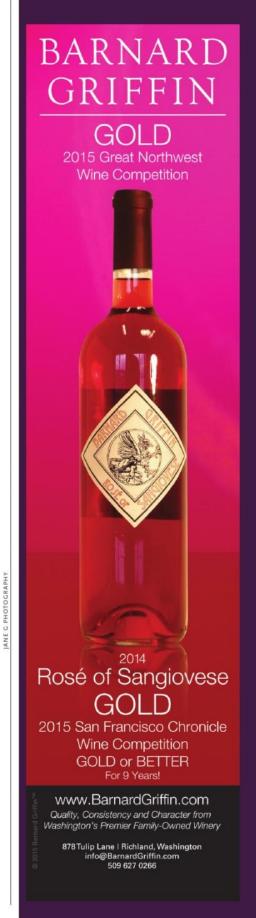
Tours of Safeco Field, home of the Seattle Mariners, include the field, press box, dugouts and visiting team's clubhouse (seattle.mariners.mlb.

com). Tours of CenturyLink Field, home to the Seahawks and Sounders FC, include the field, the Suite and Club levels, the

> press box and various other behind-the-scenes locations, such as the locker rooms (centurylinkfield.com). Nearby

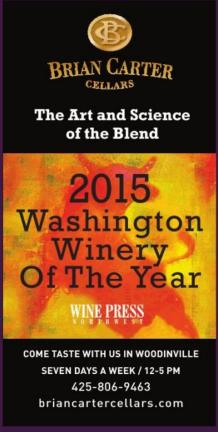
Pioneer Square is Seattle's original 1850s downtown. A National Historic District, the neighborhood

(pioneersquare.org) is becoming one of the hippest parts of the city. It's known for shops, galleries, restaurants and a lively nightlife scene, with more than a dozen sports bars. Restaurants include Jimmy's on First (jimmysonfirst.com), serving fresh Northwest cuisine and premium artisan beers at the Silver Cloud Hotel Seattle—Stadium; The London Plane, with themed dinners (thelondonplaneseattle.com); and Pizzeria Gabbiano (pizzeriagabbiano.com), a gourmet standout. S—Jeff Bond



PACIFIC NORTHWEST WINES

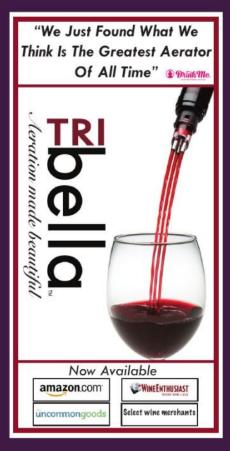
















Chambers Bay

Top PGA Tour players such as Rory McIlroy and Jordan Spieth will be competing in the 2015 U.S. Open at Chambers Bay Golf Course, June 18–21. The links-style course, in the Tacoma-area community of University Place, is expected to play tough and long, at about 7,800 yards, for the event. For more information about the U.S. Open—and about playing the course yourself (closures will occur both before and after the tournament)—visit chambersbaygolf.com.

Seattle Center

The gathering place created for the 1962
World's Fair continues to be one of the Puget
Sound area's top recreation sites, with attractions ranging from
Chihuly Garden and Glass to the Seattle Children's
Museum to the International Fountain. Here are some of the excellent options:

- ► Take the glass-walled elevator to the Space

 Needle Observation Deck at 520 feet for an amazing view of the Seattle area and a meal in the revolving restaurant (spaceneedle.com).
- ► Explore "Infinite Worlds of Science Fiction," a new exhibit at the EMP Museum that features more than 150 artifacts from iconic sci-fi films and

TV shows. In addition, "Rebel, Jedi, Princess, Queen: Star Wars and the Power of Costume" is on view until Oct. 4, while permanent interactive installations provide opportunities to make your own music (empmuseum.org).

▶ Have fun learning about science and history at **Pacific Science Center** (pacificsciencecenter.org), whose permanent exhibits feature everything from robotic dinosaurs to live butterflies. IMAX movies include Living in the Age of Airplanes, opening May 29. Living in the Age of Airplanes, filmed on all seven continents, tells the story of how aviation has transformed our lives. On May 4, Pacific Science Center will

begin showing *Humpback Whales 3D* on a new stateof-the-art IMAX screen.

► Cultural opportunities: Enjoy the Festál culturalfestivals series. Attend a concert (Shania Twain is performing June 5). Experience superlative productions by the numerous performing-arts compa-



nies at Seattle Center. Alaska Airlines is an official sponsor of Seattle Center. For information, visit seattlecenter.com.



Reasons to Celebrate

Pirates will land at Alki Beach. Watercraft made with milk cartons will race on Green Lake. Drill teams will march amid floats and balloons in the Seafair Torchlight Parade through downtown Seattle.

Those are just a few of the dozens of fun events taking place during Seattle's multiweek summer Seafair celebration. The festival will culminate with Seafair Weekend, July 31–Aug. 2, when the U.S. Navy Blue Angels roar over Lake Washington in an air show and hydroplanes zoom around the lake to vie for the Seafair Cup. And new this year: Standup paddleboarders will compete Aug. 1 on the hydroplane course (after hydroplane racing has ended for the day) in the 4-mile championship of the inaugural Northwest Paddling Series. Alaska Airlines is the official airline of Seafair. For a complete schedule of events, visit seafair.com.

S44 SEATTLE MAY 2015

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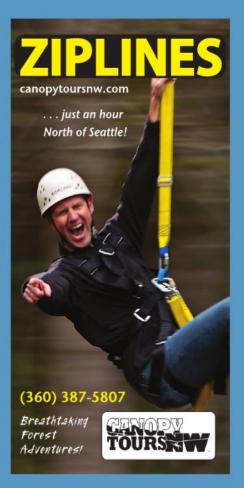
CHIHULY GARDENAND GLASS. COM



VISIT SEATTLE



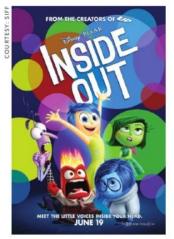








Itinerary



Inside Out will be part of the Films4Families series.

Show Time

Many of the world's most extraordinary films, from more than 80 countries, will be screened at the **Seattle International Film Festival**, taking place May 14–June 7 this year. Approximately 400 films—features and shorts, from varying genres—will be shown, with special series such as African Pictures, Asian Crossroads and Films4Families.

Alaska Airlines is the official airline of SIFF, which also shows films and organizes special events throughout the year at various Seattle venues (siff.net).



Bird's-Eye View

Enjoy a panoramic vista—including city, sea and mountains—from the **Sky View Observatory** on the 73rd floor of the Columbia Center in downtown Seattle. The observatory is one of the tallest public viewing areas west of the Mississippi River.

Lunch or dinner at the new Sky View Cafe—which serves gourmet salads, sandwiches, bites and desserts, plus select Washington beers and wines—enhances the viewing experience (skyviewobservatory.com).



Seattle on Two Wheels

Seattle is ranked among the most bicycle-friendly cities in the nation, and since last year's launch of Pronto Cycle Share, presented by Alaska Airlines, residents and visitors age 16 and up have another easy and affordable option for exploring on two wheels (parent/guardian consent required for riders

Pronto boasts a fleet of 500 bikes in 50 locations, making it easy to find a station near you. Simply rent by credit card or debit card at any Pronto station; check out a helmet; and get pedaling.

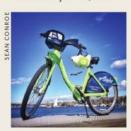
under 18).

Passes provide rental for 24 hours (\$8) or three days (\$16); full-year memberships are also available. When finished, return your bike and helmet to any open station.

You can use a bike

for 30 minutes before you need to either dock it at a station or pay an additional fee, but for the original cost of your pass, you can enjoy as many 30-minute segments as you want within the duration of your pass.

It is easy to go from station to station to see various city sites, and



by docking between the sites you don't have to worry about what to do with a bike as you explore each place.
For instance:

▶ For a ride along the water, begin at the Pronto station across the street from the Seattle Aquarium near Pier 59, and pedal north along the Elliott Bay Trail through Myrtle

Edwards Park before turning back at the Centennial Park viewpoint near the landmark grain elevators. On clear days, Puget Sound, the city skyline and Mount Rainier are visible along the route. On the return ride, dock your bike at the Pier 69 station and stroll the nearby

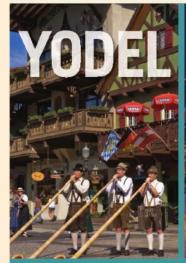
Olympic Sculpture
Park to enjoy its public
art. Re-rent a bike at
the Pier 69 station to
return downtown.

From a downtown station, find the protected lane on Second Avenue, and follow this south to the historic Pioneer Square neighborhood. Dock at the Occidental Park station to enjoy neighborhood restaurants and attractions.

To learn more, visit prontocycleshare.com. Download the Spotcycle app to track real-time bike availability.

—Hannah Tyne

Around the Sound...







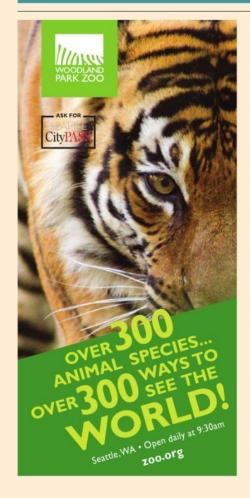


Everyday I'm Yodelin'

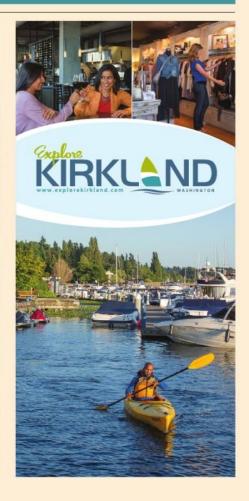
You'll come for the adventure and charm. You'll leave with so much more. With four spectacular seasons, each boasting unique events and activities, it's the perfect place to escape from the everyday.



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SEATTLE CALENDAR

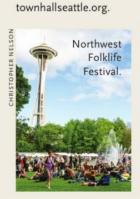
Teatro ZinZanni:

Year-round circus/ comedy/cabaret dinner theater. The theater presents *The Hot Spot* party of a lifetime—with entertainer Lady Rizo, and a host who juggles more than reservations —through June 7. 206-802-0015; zinzanni. com/seattle.

Northwest Trek Wildlife

Park, Eatonville: This 725-acre, 200-plusanimal park, home to species ranging from bison to elk, is open year-round and offers popular tram tours. 360-832-6117; nwtrek.org.

Nordic Heritage Museum, Ballard neighborhood: The exhibit "Finland: Designed Environments" features Finnish design over the last 15 years, including furnishings, fashions and crafts, through July 26. 206-789-5707; nordicmuseum.org. Town Hall Seattle:
Upcoming events
include Golden Dragon
Water Puppet Theatre
from Vietnam, May
15–17; and John Adams'
Shaker Loops, being
performed by alumni
and members of the
Seattle Youth Symphony
Orchestras, June 27. The
concert also features an
original work that Town
Hall commissioned
from composer Timo



Andres. 206-652-4255;

Northwest Folklife Festival, Seattle Center, May 22–25: Enjoy cultural events, music, dance, film and lectures. This year's cultural focus is Beats, Rhymes and Rhythms: Traditional Roots of Today's

Branches. 206-684-7300; nwfolklife.org/ festival.

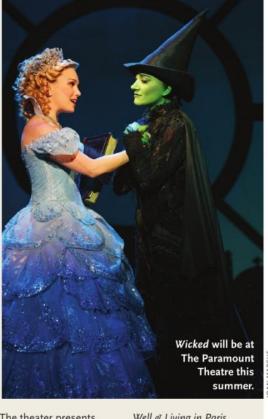
Bite of Seattle, Seattle Center, July 17–19: The event, whose sponsors include Alaska Airlines, offers gourmet delights from Puget Sound—area restaurants, accompanied by live entertainment. 425-295-3262; biteofseattle.com.

Pacific Northwest Scottish Highland Games and Clan Gathering, Enumclaw, July 25–26. This event features Celtic arts, athletic competitions, combat exhibitions and traditional music. 206-522-2541; sshga.org.

Bumbershoot: Arts in the Great Northwest, Seattle Center, Sept. 5–7. Billed as North America's largest urban cultural-arts festival, with music, theater, visual arts, film and comedy; 206-673-5060; bumbershoot.com.

Washington State Fair, Puyallup, Sept. 11–27: The fair features rides, food, livestock exhibits, concerts and a professional rodeo. 253-845-1771; thefair.com.

Seattle Children's
Theatre, Seattle Center:



The theater presents Robin Hood through May 17. The six plays in the upcoming season include Elephant & Piggie's "We Are in a Play!," Oct. 8–Nov. 29; Chitty Chitty Bang Bang, Nov. 5–Dec. 27; and



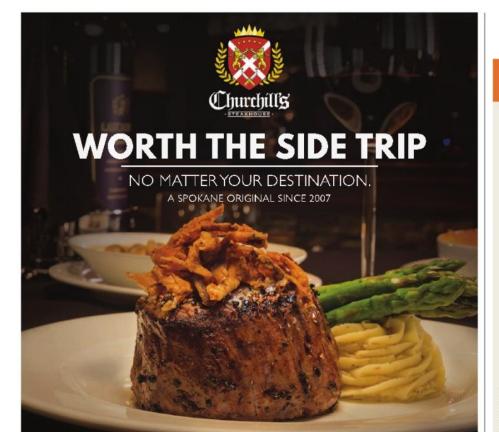
Where the Wild Things Are, Jan. 7-Feb. 21. 206-441-3322; sct.org.

General Theater: ACT, Jacques Brel Is Alive and

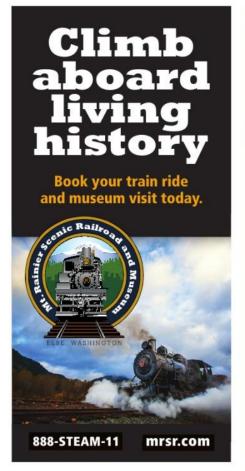
Well & Living in Paris, a co-production with The 5th Avenue Theatre, through May 17 (acttheatre.org). Book-It Repertory Theatre, silver jubilee season, Slaughterhouse-Five, June 9-July 3 (book-it.org). The 5th Avenue Theatre, The Illusionists, June 16-21 (5thavenue.org). Theatre at Meydenbauer Center, Coppélia, May 15-17 (meydenbauer. com/theatre-meydenbauer). The Paramount Theatre, Wicked, July 8-Aug. 2 (Alaska Airlines is the official airline sponsor of the Broadway at The Paramount series; stgpresents.org). Seattle Gilbert & Sullivan Society, The Pirates of

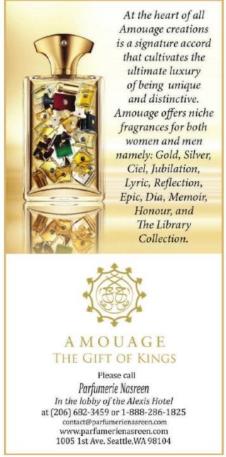


Itinerary



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SEATTLE CALENDAR

Penzance, July 10–25 (pattersong. org). Seattle Repertory Theatre,
Outside Mullingar, through May 17 (seattlerep.org). Seattle Shakespeare
Company, Othello, through May 17 (seattleshakespeare.org). Taproot
Theatre Company, Jeeves Intervenes,
May 13–June 20 (taproottheatre.org).
Village Theatre, Issaquah, Cabaret,
May 14–July 3 (villagetheatre.org).

Additional Performing Arts: Pacific Northwest Ballet, Carmina Burana, May 29-June 7 (pnb.org). Seattle Opera, Ariadne auf Naxos, May 2-16



Comic opera meets serious music in the Seattle Opera production of Richard Strauss' Ariadne auf Naxos.

(seattleopera.org). **Seattle Symphony**, "A Tribute to Ray

Charles with Ellis Hall," June 5–7

(seattlesymphony.org).

For more information about Puget Sound-area recreation, including hiking, biking, golfing, indoor skydiving, rafting, fishing, sailing, kayaking, canoeing, swimming, skiing and ziplining, please consult comprehensive visitor-information websites such as visitseattle.org,

visitbellevuewashington.com, explorekirkland.com, traveltacoma. com and experiencewa. com. \$





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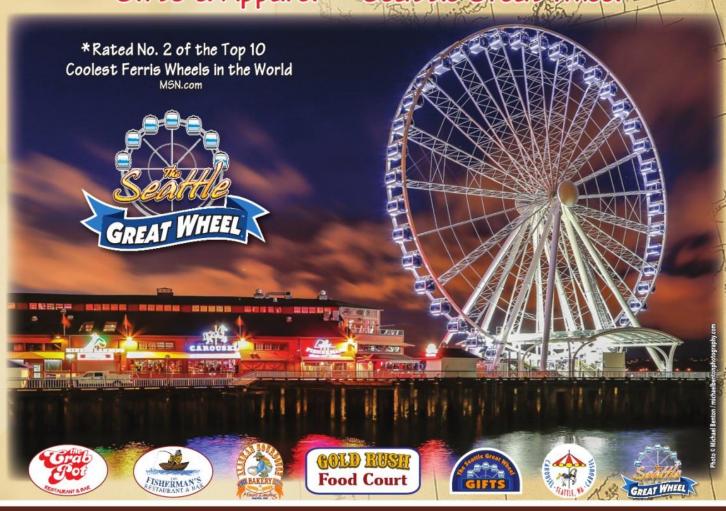


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TASTY CELEBRATIONS

A FOODIE'S GUIDE TO FESTIVALS AROUND THE COUNTRY • BY LORA SHINN

Facing page, clockwise from top left: One of the many dazzling dishes served at the Kapalua Wine & Food Festival; Great Alaska Craft Beer and Home Brew Festival attendees raise their sampling glasses; the Washington Artisan Cheesemakers Festival will feature an array of unique cheeses; an attendee enjoys a raw oyster during the New Orleans Oyster Festival.

very spring, Southeast Alaska's air warms with the spicy, sweet smell of fresh evergreen growth. That's about when brewer Paul Wheeler heads out into the local woods to pluck Sitka spruce tips for use in his copper-colored Captain Cook Spruce Tip Ale. The name comes from the seafaring explorer Captain Cook's legendary use of the boughs to make beer back in the 18th century.

"Captain Cook is famous for never losing a crew member due to scurvy, partly because he brewed spruce-tip ale, which is full of vitamin C," Wheeler maintains.

While the importance of Cook's evergreen brew in fending off scurvy is debated, Wheeler's version of spruce beer has developed a strong following. To try this unique dosing of vitamin C, you'll need to travel to the small town of Haines, Alaska, located about 90 miles northwest of Juneau on a peninsula between the Chilkoot and Chilkat inlets. That's where Wheeler shares his Spruce Tip Ale with some of the more than 1,500 attendees to the Great Alaska Craft Beer and Home Brew Festival, being held May 22-23 this year. The event features craft brewers from Alaska, the Yukon, Seattle and other parts of the Northwest. Along a wooden boardwalk in front of Gold Rush-inspired false-front buildings, locals and visitors enjoy beer samples from select brewers, some of whose monikers read like a geographical index of Alaska place names. You'll find Denali Brewing, Baranof Island Brewing and Skagway Brewing, to name a few.

"This festival attracts big names such as Alaskan Brewing Company, but also tiny breweries that are a corner stop in rural towns," says Jessica Edwards, who helps to direct the festival. "Brewers are a passionate and eccentric bunch—this is a group of real Alaskan characters."

Alaskan brewers have to think outside the tank, as it were. "Paul Wheeler, like many of his peers, started brewing beer in used dairy tanks, upgrading



Jenn Louis, the chef and co-owner of Portland's Lincoln Restaurant, and a former Bravo Channel Top Chef contestant, will be one of the leading Oregon chefs featured at this year's Feast Portland.

his equipment as his business grew," Edwards says.

The Great Alaska Craft Beer and Home Brew Festival is one of hundreds of entertaining food festivals held across the country each year. To make sure you don't miss any of the fun, we've compiled a smorgasbord of great spring, summer and fall food festivals that offer an array of fascinating cuisine options in exciting locations.

FESTIVALS

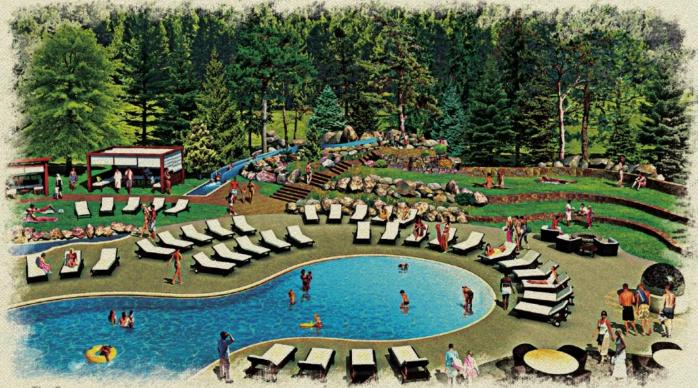
THE GREAT BIG BACON PICNIC BROOKLYN, NY

May 16-17, 2015

Admission: Tickets \$99–249. Ages 21 and up. **greatbigbacon.com**

For those who love bacon in all its many forms, The Great Big Bacon Picnic is a must-visit. About 100 top chefs, restaurants, food trucks, brew masters, mixologists and culinary experts are gathering for the first time this year to celebrate the proud pork product. You can pig out during three different sessions that will feature bite-size bacon dishes, along with the best in craft beers and specialty cocktails. The High & Mighty Brass Band will bring a mix of New Orleans and New York City party vibe to the event, and 10 percent of net proceeds will be donated to various charities, including City Harvest.

New memories, coming soon.



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This summer, come see the newly transformed Sunriver Resort. We're excited to reveal an all-new aquatic facility and reinvented dining experiences. The Cove will feature a giant zero-entry pool and hot tub, waterslide, cabanas and nature discovery area. Carson's American Kitchen and Twisted River Tavern will offer seasonal Pacific Northwest-inspired fare set against spectacular views of Sunriver meadow, Deschutes National Forest and Mount Bachelor. Find the perfect place to meet up between your adventures at the marina, spa, four award-winning golf courses and 40+ miles of paved pathways connecting you to all of it.



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GREAT ALASKA CRAFT BEER AND HOME BREW FESTIVAL HAINES. AK

May 22-23, 2015

Admission: Beer Tasting: \$40, Gourmet Brewers'

Dinner: \$80. Ages 21 and up. seakfair.org/beer-fest/

Chef Travis Kukull of Epic Ales' Gastropod Restaurant in Seattle will prepare this year's Gourmet Brewers' Dinner—a five-course meal with beer pairings on Friday, May 22. Saturday's festival tasting centers around sampling beers, and in-person chats with brewers and brewery reps about their craft. Three bands on two stages entertain the crowds with bluegrass and folk jazz. For \$3, you get three tries in a popular carnival-style game called "Smashed," where contestants lob rocks at glass bottles. Three consecutive successful smashes wins you clothing bearing the logo of event brewers.

TASTE OF TACOMA TACOMA WA

June 26–28, 2015 Admission: Free. All ages. tasteoftacoma.com

Hungry attendees will fill Point Defiance Park to nibble and nosh their way among nearly 50 food and restaurant booths at the Alaska Airlines—sponsored 30th anniversary of the Taste of Tacoma.

Swirl reds and whites at the Rose Garden winetasting area while strolling among the flowers and listening to jazz being played at the Wine and Rose Garden Stage. Tap your toes to the music at one of the other three music and performance stages; and enjoy the Taste Cooks! events, including the popular Taste Cook Off!, where local chefs create an entree using three mystery ingredients.

The crowd will judge the event, with the winner

being crowned the Taste Cooks Master!

Taste of Tacoma's
Rose Garden winetasting area will offer
an array of wines, live
music and a chance
to enjoy the garden's
floral setting.





The Kapalua Wine & Food Festival is known for creative dishes prepared by many of Hawai'i's top chefs.

KAPALUA WINE & FOOD FESTIVAL KAPALUA. HI

lune 11-14, 2015

Admission: Prices start at \$90 for seminars/\$170 for evening functions. Ages 21 and up.

kapaluawineandfoodfestival.com

Amid gentle ocean breezes and tropical beach settings, food lovers mingle with top chefs, winemakers and artisanal food producers at this annual festival, which has events taking place at the Montage Kapalua Bay and the Ritz-Carlton, Kapalua on the island of Maui. The festival includes great food and wine, and even a golf tournament. This year's event will feature multiple panels, including an interactive wine-tasting seminar with top women winemakers; cooking demonstrations with celebrity chefs Michael Mina and Charlie Palmer; and a Grand Tasting featuring Kapalua's luxurious restaurants. The finale will be The Alaska Airlines Visa Signature Seafood Festival at the Ritz-Carlton, Kapalua.



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GROUPON BITE OF SEATTLESEATTLE, WA

July 17–19, 2015

Admission: Free. All ages.

biteofseattle.com

From deep-fried Twinkies to high-end sushi, there is just about every kind of food you could want at Seattle's premier food festival. Located at Seattle Center, the event will offer food from more than 50 local restaurants and dozens of food vendors. You can also sample more than 70 local beers and ciders, and 40 wines. Celebrity chefs take part in cooking demon-

strations and cook-offs featuring mystery ingredients, and nearly 100 musical acts will perform on the various stages located throughout the Center grounds. Food lovers will want to visit The Alley, which is sponsored by Alaska Airlines and hosted by Jason Wilson, the chef at Crush and Miller's Guild restaurants. Located in the Alki Courtyard, northeast of KeyArena, The Alley offers savory multicourse selections from many of Seattle's best restaurants.



The Groupon Bite of Seattle is one of the country's largest summer festivals, with more than 400,000 people attending.

Festivals for Every Interest

EAT! VANCOUVER

Vancouver, BC
April 26-May 3, 2015
Admission: Varies from \$15
to \$225, depending on event.
All ages.

eat-vancouver.com

A multiday, multivenue food and cooking festival offering a Canadian Flavors Gala, a dinner series, pastry tastings and hands-on workshops on everything from French terrines to British Columbia spot prawns.

BEVERLY HILLS PICKLEFEST

Beverly Hills, CA August 2, 2015 Admission: Free. All ages. beverlyhills.org/farmersmarket/picklefest

Sponsored by the legendary deli Nate 'n Al of Beverly Hills, the event focuses on a curated pickle contest with California-grown produce. Awards are given to the

Best Dill Pickle in Beverly
Hills and the winner of the "I
Can Pickle That!" contest, in
which contestants enter any
pickled fruit or veggie. Past
entrants have included
spaghetti squash, peaches
and watermelon rind. The

winning entries receive gift cards to the deli.

Bouquet Veprin placed second in the 2014 "I Can Pickle That!" contest with her pickled bean sprouts.



The 2013 Legendary Lentil Cook-Off winner Patricia Franks receives her prize.

NATIONAL LENTIL FESTIVAL

Pullman, WA
August 21–22, 2015
Admission: Free. All ages.
lentilfest.com

Eastern Washington's Palouse region, the self-declared lentil capital of the world, is home to this festival dedicated to the humble legume. Visitors can enjoy a lentil pancake breakfast; free samples from the World's Largest Bowl of Lentil Chili (350 gallons last year); a microbrew, cider and wine garden; cooking demonstrations; and the Legendary Lentil Cook-Off. Make sure to try the unique foods available at the event, such as lentil crunch ice cream and lentil nachos.

NEW ORLEANS OYSTER FESTIVAL

New Orleans, LA May 30-31, 2015 Admission: Free. All ages. neworleansoysterfestival.org

The bivalve beauty takes center stage for this two-day festival in the Big Easy, with plenty of music and oyster dishes, shucking and eating contests. The festival also features a Largest Oyster

New Orleans Oyster Festival attendees enjoy the event's live music. contest, with Louisiana oyster farms bringing in their mightiest specimens. A beverage booth, daiquiris and a beer trailer will make sure no one gets dehydrated in the Louisiana spring heat.



BITE OF OREGON

Portland, OR
August 7–9, 2015
Admission: \$6. All ages,
12 and under are free.
biteoforegon.com

This year's theme is Celebrating Oregon's Bounty, with restaurateurs, food carts, dessert purveyors, brewers and vintners gathering to toast Oregon's great food scene at Governor Tom McCall Waterfront Park. Try local delicacies while enjoying live music.



TROUT CREEK HUCKLEBERRY FESTIVAL TROUT CREEK MT

August 14–16, 2015 Admission: Free. All ages. huckleberryfestival.com

Celebrate the huckleberry that bursts forth on Montana mountainsides each August with an all-you-caneat huckleberry-pancake breakfast and a pie-eating contest. Be sure to try the fresh-picked huckleberries or sample the huckleberry-topped ice cream. To burn calories, join The Huckleberry Homesteader Pentathlon, a fun way to test participants' Montana survival skills, including sawing wood or casting fishing line. The annual Huckleberry Dessert Contest gives bakers the chance to show off their sweets skills. After the winners are announced, line up with \$1 bills in hand to receive a sampler plate of the competing desserts.

Mark Bronner of Thompson Falls, Montana, delights in a slice of huckleberry pie during the Trout Creek Huckleberry Festival.





Saint Martin's 2015 Gala November 7, 2015

Lacey, Washington

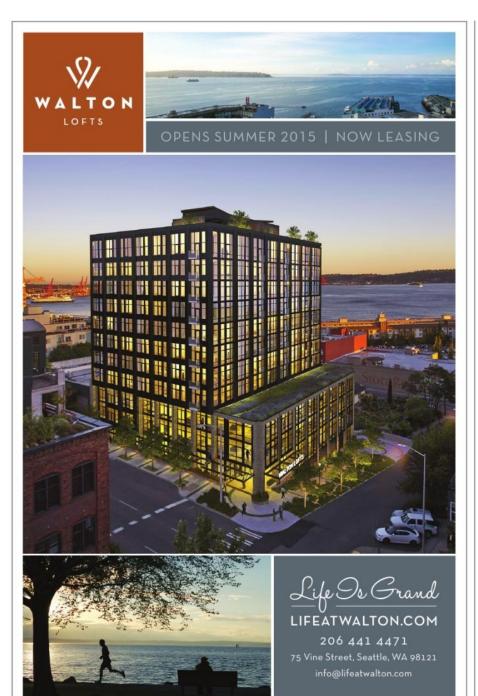
Saint Martin's University presents a black-tie gourmet affair featuring Mario Batali, Michael Symon, Clinton Kelly, Carla Hall and Daphne Oz of *ABC's The CHEW!*Join us for an evening of sparkling banter, culinary demonstrations, a five-course dinner, and a live auction benefiting Saint Martin's student scholarships.



#SMUGala

Tickets and tables now available! For additional details, including sponsorship opportunities, visit www.stmartin.edu/5foodiesgala.









Taste of WGBH Food and Wine Festival features top chefs creating meals that are paired with beer and wine.

TASTE OF WGBH FOOD AND WINE FESTIVAL BOSTON. MA

September 17–20, 2015
Admission: Varies, ranging from \$50 to \$150. Ages 21 and up.
wgbh.org/festival

This four-day food extravaganza brings together PBS personalities, New England's best chefs, craft breweries, distilleries, and winemakers.

Events include the Chef's Gala, featuring 24 food stations with each showcasing the cuisine of top restaurants paired with 24 wines and craft beers.

The Wine and Craft Beer Paired Dinners have some of New England's top chefs preparing multicourse meals. The Artisan Taste and Brunch Bar will include live demonstrations, special food dishes, artisanal cheeses and various types of charcuterie.

The weekend closes with the popular Food Fight, in which 10 celebrity chefs compete for best taco interpretation—and the crowd will judge.

Past chefs participating in the festival have included Ming Tsai, host of the PBS program Simply Ming; Lydia Shire, a James Beard Award winner who is considered one of the nation's top chefs; and Cara Stadler, voted one of the country's Top 10 Best New Chefs by Food & Wine Magazine and a James Beard Award semi-finalist two years in a row.

FEAST PORTLAND PORTLAND, OR

September 17-20, 2015

Admission: Ranges from \$45 for some tasting panels to \$150 for a dinner-series event. Ages 21 and up.

feastportland.com

This expansive festival consists of more than 30 events that will be held at various locations around downtown Portland and feature inventive, locally sourced and globally minded food and drink creations. The oven mitts come off at the raucous kickoff event—the Widmer Brothers Brewing Sandwich Invitational, presented by Dave's Killer Bread. More than a dozen top chefs will compete for bragging rights of creating Feast Portland's best sandwich.

The Friday and Saturday Oregon Bounty Grand Tasting Presented by Alaska Airlines will allow attendees to try local artisan beers, breads, cheeses, salts and wines at daytime browsing events.

There will be tasting panels led by local and national industry experts, and hands-on classes. A highlight will be a series of dinners at Portland's top restaurants, including one prepared by Jenn Louis, an alum of Bravo Channel's *Top Chef* and the co-owner of Lincoln Restaurant. She will be joined by fellow *Top Chef* alum Edward Lee, the chef at 610 Magnolia restaurant in Louisville, Kentucky.



Kimchi fried rice is only one of a variety of meals that will be available at Feast Portland's Brunch Village.

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WASHINGTON ARTISAN CHEESEMAKERS FESTIVAL

SEATTLE WA

September 26, 2015

Admission: \$40 at the door, includes cheese samples and three drink tickets. Ages 21 and up.

washingtonartisancheese.com

Showcasing a dizzying array of artisan and farmstead cheeses, the festival is expected to include nearly 20 artisan cheesemakers from across the state. Attendees will be able to sample many of the finest cheddars, bries and goat cheeses made in Washington from long-time producers and new cheesemakers debuting their brands.

The event also features other artisan foods and beverages from local producers to pair with cheese, and dairy products such as butter, cream cheese, kefir and yogurt. True cheese aficionados will want to attend the special cheese dinner presented at a local restaurant a few days before the event. For information about the special dinner, visit the festival's website.

ARTISANAL LA FALL SHOW 2015 LOS ANGELES. CA

October 10-11, 2015

Admission: \$12 in advance, \$15 at the door. All ages.

artisanalla.com

Artisanal LA celebrates local, sustainable home goods and handmade foods with spring, fall and holiday-season shows.

At the fall show, you can browse the booths to pick up samples or buy directly from more than 100 of the nation's best home goods and artisanal-food vendors, including butchers, bakers and gourmet chocolate-truffle makers. There will also be hot sauce, ice cream, honey, pasta and pickle producers.

Attendees can take part in workshops, watch chef-led demonstrations



Early attendees to Artisanal LA shows receive a limited-edition event bag.

and hear expert artisan food makers discuss their craft. Past speakers have offered tips on everything from making your own jerky and preserving apples to setting the perfect table.

TMBBQ FEST Austin. TX

November 1, 2015

Admission: \$80 (subject to change); the fee includes samples, a festival map and tasting notes. All ages.

tmbbq.com

Celebrate some of the best barbecue Texas has to offer at this one-day event, held at the Long Center in Austin.

The festival features many of the state's top barbecue restaurants, which gather to celebrate the smoky-sweet delicacy.

Attendees can sample brisket, ribs, sausage and more while enjoying a day of great music, cold beer and fascinating barbecue shoptalk. Stop by the BBQ Genius Counter, where Texas A&M University's College of Agriculture & Life Sciences students and faculty offer BBQ advice and secrets of the trade.

The 2015 entertainment lineup is expected to include a variety of musical acts to enjoy while trying a perfectly barbecued brisket.

Lora Shinn is a freelance writer living in the Los Angeles area.



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COOKING ON LOCATION

CULINARY-CLASS DESTINATIONS THAT ENHANCE THE TRAVEL EXPERIENCE • BY CYNTHIA NIMS





Brandi Henderson (left) created The Pantry, in Seattle, as a gathering place to celebrate food and cooking. The Pantry's culinary classes and dining events (such as the one shown above) have been well-attended.

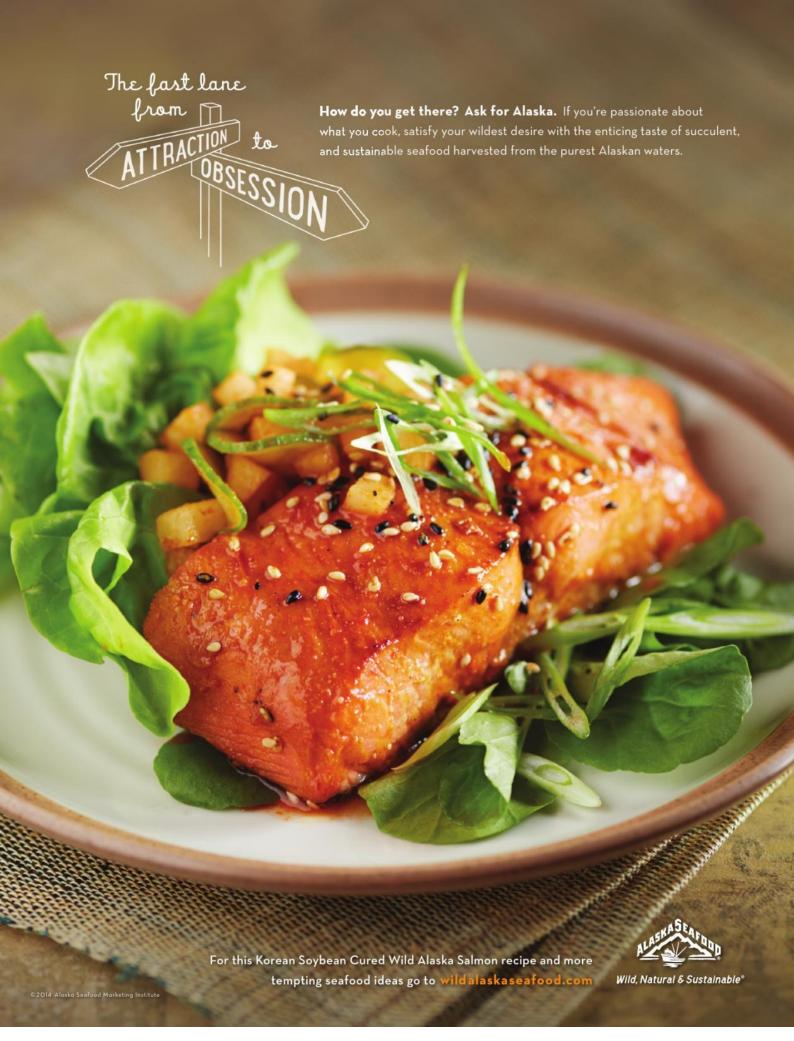
classic culinary craft to seasonal ingredients to locally based food artisans to the city's contemporary dining scene. The table—made of Oregon black walnut and large enough to seat up to 24 people—has come to serve as a gorgeous centerpiece for an inviting, relaxed, let's-get-together-and-make-something-delicious Seattle vibe.

WITHIN FOOD-LOVING PLACES such as Seattle there are a range of venues where people gather to cook together, take classes, talk about food, share favorite cookbooks, explore new ingredients, meet local authors and discover interesting beverages. And a sense of instant community is built around such gatherings. Take food-loving travelers from Dallas or Boston, for example, and place them in a kitchen with like-minded folks in San Francisco or Atlanta, and the visitors feel right at home. They get to experience the city more like a local while in that kitchen. Our travel experiences can be all the richer and more memorable when not just eating but *cooking* is on the itinerary.

Celebrating its fourth year this summer, The Pantry was born from a class project. Henderson created her business plan after completing pastry school in the Bay Area. The vision remained through her first few years in Seattle, while she worked as executive pastry chef at Delancey, one of Seattle's favorite pizzerias. The Pantry is located behind Delancey, and the two businesses share some space and services today.

nce her dream of creating a cooking school and food destination became a reality, the first thing Brandi Henderson turned her attention to was designing a 16-foot-long table for the space.

Around this table, students learn about cooking with locally grown heirloom grains or try their hands at using a seasonal bounty of rhubarb—just two examples from a calendar of classes at The Pantry, Henderson's popular cooking school in Seattle's Ballard neighborhood. Here, subjects range from





Chef Dieter Doppelfeld (left) helps a "Boot Camp" student improve her knife skills at the Culinary Institute of America at Greystone, in Napa Valley, California.

"I wanted so many different things to happen here," says Henderson about her plans. The phrase cooking school isn't quite the right descriptor for The Pantry, because classes are just the backbone of what the venue offers. People also gather around the table for family-style dinners, cookbook-club potlucks, suppers, food swaps and more.

In the end, says Henderson, "people didn't care what we called ourselves." (And the popularity of the classes bears this out.) The concept bridges various business models and artfully draws in people who love food so they can enjoy it together.

Today the place is buzzing seven days a week, sometimes with two different programs per day. Classes are all hands-on, and might be led by one of five in-house teachers, or by cookbook authors, chefs or other food specialists. Recent offerings have ranged from regional to global, and have included shucking and cooking fresh oysters from the Hama Hama Seafood Company, making fresh cheese with a teacher from Pike Place Market's Beecher's Handmade Cheese, learning about butchery and charcuterie using locally sourced pasture-raised meat, and cooking the street foods of Iran. Given the intimate sizes of 12 to 15 students for most classes, they fill up quickly.

THE CULINARY CULTURE in New Orleans is so strong that even those who don't usually care much about food are drawn in by the enchantment of muffulettas, beignets, po'boys and more. This is, after all, a town that supports a whole culinary museum: the Southern Food and Beverage Museum, within which is the Museum of the American Cocktail. It's worth checking the museum's calendar for culinary classes and special events.



The Dirty Apron Cooking School, in Vancouver, B.C., offers classes for beginners and experienced cooks. The following recipe, created at the school, is excerpted from The Dirty Apron Cookbook (Figure 1 Publishing, 2014). In it, a salty miso glaze balances sablefish, a quintessential West Coast catch.

Miso-Sake Roasted Sablefish

WITH SOY-GINGER VEGETABLES
Serves 4

Miso-sake sablefish

1/3 cup sake

1/3 cup mirin (see Chef's Notes)

1 cup white miso (see Chef's Notes)

2/3 cup sugar

4 sablefish fillets, each 4 ounces, skin on (sablefish is also known as butterfish or black cod; halibut or salmon are alternatives)

Poached vegetables

2 cups dashi

2 tablespoons thinly sliced fresh ginger

2 tablespoons soy sauce

1/2 cup julienned carrots

1/4 cup soba noodles, cooked

24 shelled edamame beans

1/2 cup julienned green onions

1/2 cup shimeji mushrooms

Miso-sake sablefish: In a medium saucepan, bring the sake and mirin to a boil over high heat. Cook for 20 seconds to burn off the alcohol (be careful, as the alcohol may flame). Turn off the heat and whisk in the miso until smooth, then add the sugar. Place the pot back on high heat and bring the mixture to a boil, stirring constantly to be sure the marinade doesn't burn to the bottom of the pot. Remove from the heat and allow to cool.

Arrange the sablefish in a single layer in a large glass casserole dish, cover with the marinade, and cover and refrigerate for a minimum of 2 hours or up to 2 days.

Preheat the oven to broil. Line a baking sheet with aluminum foil. Transfer the sablefish to the baking sheet, skin side down, and discard the marinade. Broil the fish on one side for 4 minutes, checking it regularly to be sure it is not burning. (If the sablefish is fully caramelized but not yet cooked, reduce the heat to 375°F and bake for about 3 minutes more.) The total cooking time is 4 to 7 minutes, depending on the thickness of the sablefish fillets. The fish is cooked when it flakes easily with a fork. Remove from the oven and transfer to a plate.

Poached vegetables: Combine the dashi, ginger and soy sauce in a medium saucepan over medium heat. Allow the broth to simmer for 3 to 4 minutes to steep the ginger (the longer you steep the ginger, the stronger the flavor). Using a slotted spoon or a tea strainer, remove and discard the ginger. Add the carrots, soba noodles and edamame and heat over medium heat until warmed through, about 2 minutes. Do not allow this mixture to reduce, or it will become salty.

To serve: Saving the broth, use a slotted spoon to lift out and arrange the poached vegetables, green onions, mushrooms and noodles in the center of individual bowls. Carefully pour the broth over the top, then balance the sablefish on the noodles so it is not submerged in the broth. Serve immediately.

Chef's Notes: The glaze on the sablefish remains very hot after it comes out of the oven. This will allow you a little time to set up the remainder of the dish.

Mirin is a rice wine similar to sake but with less alcohol and more sugar. Miso is a fermented soybean paste. Both are available from Japanese food stores.



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For more regular opportunities to get into the kitchen, visitors to New Orleans can turn to Langlois Culinary Crossroads. Langlois is a cooking destination that showcases traditional Cajun and Creole recipes, as well as more-contemporary takes on the city's food culture. Just a few blocks outside the French Quarter, Langlois occupies a 165-year-old building in the city's residential Marigny Triangle neighborhood. Langlois, like The Pantry, eschews the traditional "cooking school" label, and offers experiences that are meant to feel as much like going to a dinner party as attending a class. Owner-chef Amy Sins noticed early on that some people found the cooking-school description intimidating. Sins now calls Langlois' approach "interactive dining" and says that "there's no pressure" on visitors to cook more than they wish. Guests who want to cook can join chefs and work alongside them in the kitchen; those who don't want to do this can watch the action and listen to the sizzle of things from a distance. Either way, all attendees eventually slip into dinner-



party mode and sit down together to enjoy what's been cooked.

"When I travel, this is the kind of thing I want to do," explains Sins, who says that students learn about not only the dishes being made, but also the area's cuisine and history. Guests also pick up ideas for where to eat, "as though they were in a local home, learning about New Orleans from the locals."

Drawing on the inherent knowledge of the area's residents is an approach that Sins says harks back to the namesake of the school, who is widely considered the mother of Creole cuisine. Madame Langlois was the French-Canadian housekeeper for Jean-Baptiste Le Moyne de Bienville, founder of New Orleans and colonial governor of Louisiana in the early 1700s. Madame Langlois learned cooking traditions from the region's natives, and in turn taught recently transplanted French women to cook with the ingredients and traditions of their new home. Lunchtime gatherings at Langlois focus on



regional classics such as jambalaya, gumbo and pralines, while dinners may be Louisiana seafood classics, with menus decided the day of the meal based on what's caught by local fishermen.

Another source of fresh, local ingredients is the Langlois Garden, located a mile and a half from the school, at Crossroads Farm. The garden, which is celebrating its second year, was created as part of ongoing efforts to revitalize lots in the Upper Ninth



Visitors to Langlois
Culinary Crossroads, in
New Orleans, enjoy
making French foods
such as crêpes (left) and
dishes with local flair,
such as Pan Seared
Catfish Served over
Creole Maque Choux
Topped with Shrimp
(above). At Portland's
Culinary Workshop
(below left) students are
coached through each
step of a recipe.

Cooking-Destination Details

The following food and cooking-class venues are mentioned in this article.

The Pantry

1417 NW 70th St., Seattle, WA 206-436-1064; thepantryseattle.com

Langlois Culinary Crossroads

1710 Pauger St., New Orleans, LA 504-934-1010; langloisnola.com

The Dirty Apron Cooking School

540 Beatty St., Vancouver, BC 604-879-8588; dirtyapron.com

Culinary Institute of America at Greystone

2555 Main St., St. Helena, CA 800-888-7850; enthusiasts.ciachef.edu

Portland's Culinary Workshop

807 N. Russell St., Portland, OR 503-512-0447; portlandsculinaryworkshop.com

The Southern Food and Beverage Museum and Museum of the American Cocktail

1504 Oretha C. Haley Blvd., New Orleans, LA 504-569-0405; southernfood.org/visit and cocktailmuseum.org

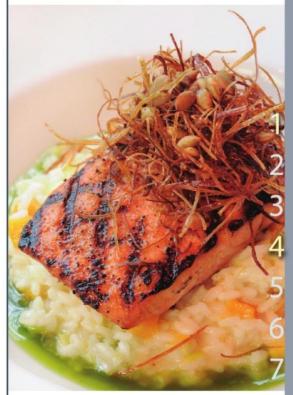
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Bourbon House New Orleans, LA bourbonhouse.com

Z's Oyster Bar & Steakhouse Louisville, KY oysterbar.com

RingSide Fish House Portland, OR ringsidefishhouse.com

The Sea Fire Grill
New York, NY theseafiregrill.com

Osetra

San Diego, CA osetrafishhouse.com

Tony Mandola's Houston, TX tonymandolas.com

Eddie V's Prime Seafood Scottsdale, AZ eddiev.com

Lynnhaven Fish House
Virginia Beach, VA lynnhavenfishhouse.net

Capt. Anderson's Restaurant
Panama City Beach, FL captanderson.com

America's Top Ten Club 12 Greenway Plaza, Suite 1100 Houston TX 77046 Ward that were devastated by Hurricane Katrina. The site features a citrus grove, a chicken coop (where the Langlois mascot, Roxy, rules the roost), and raised beds that grow vegetables and herbs. Sins hopes to incorporate visits to the garden into some of the school's programs, though students already enjoy produce from the garden's harvest—as on a recent salad that included pickled garden-grown cauliflower and mustard—caraway seed brittle.

AT VANCOUVER, B.C.'S popular culinary meeting place, The Dirty Apron Cooking School, classes draw a wide range of food fans, from locals to travelers who relish a hands-on experience with the city's

EVENTS RANGE FROM "SEA
TO SKY" CLASSES (FEATURING
FOODS FROM LOCAL SEAS, FIELDS
AND FORESTS) TO SESSIONS
THAT SHOWCASE A POPULAR
JAPANESE SMALL-PLATES
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vibrant food scene. The school's customers might include families in town visiting students at the University of British Columbia, or a film crew working on one of the city's many movie productions and looking for a change of pace from a standard restaurant meal.

Chef and owner David Robertson moved from the restaurant world (he was a chef at nearby Chambar) to open this school, along with a delicatessen and catering business, and he brings some of his restaurant flair to the classroom.

Asked whether running a school kitchen is easier than running a restaurant kitchen, he points out that "with over 30 classes to put on each month, I have to be more creative and on my toes," particularly to limit duplication in class recipes to satisfy repeat customers.



Additional U.S. Culinary-Class Destinations

Central Market Cooking School

Multiple locations, Texas Popular courses are taught by staff and celebrated visitors from around the country. centralmarket.com

The Cook's Warehouse

Multiple locations in the Atlanta, Georgia, area Visitors can brush up on essential techniques, dive into contemporary Southern cuisine or learn new dishes from cookbook authors at these cooking schools located within bustling cookware stores. 800-499-0996; classes.cookswarehouse.com

Cooks of Crocus Hill

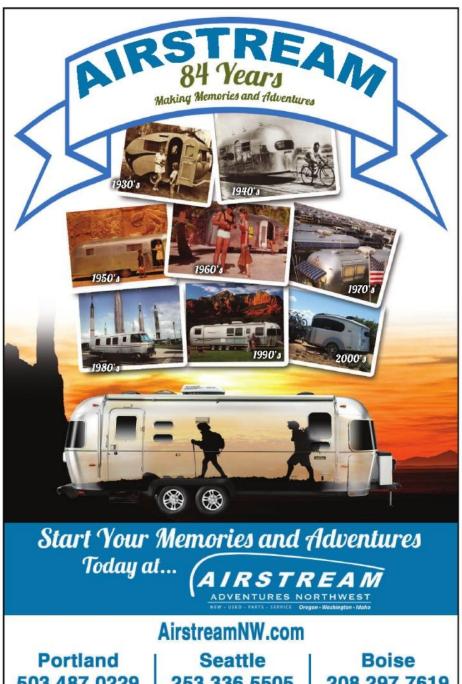
Multiple locations, Minnesota Food lovers flock to these cooking stores that each house a state-of-theart cooking school. 651-228-1333; cooksofcrocushill.com/school



Tom Douglas, who brings his distinctive dishes to Alaska Airlines fliers, also founded the popular Hot Stove Society cooking school in Seattle.

Hot Stove Society

Seattle, Washington Beloved chef and restaurateur Tom Douglas has a hit venture with this dynamic urban cooking school inside the Hotel Ändra. 206-436-0383; hotstovesociety.com



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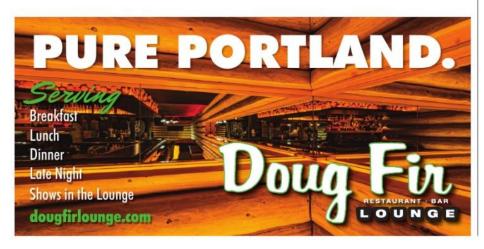
Chef Mauro Golmarvi 206.441.1399 / Downtown Seattle assaggioseattle.com



Pearl Bar & Dining

Chef/Owner Bradley Dickinson Owner Mikel Rogers 425.455.0181 / Bellevue pearlbellevue.com

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The Dirty Apron's events range from "Sea to Sky" classes (featuring foods from local seas, fields and forests) to "Izakaya Fever" sessions (showcasing the popular Japanese small-plates recipe style). Robertson's venue also offers monthly food-and-wine-pairing classes, at which one of the teaching chefs is joined by a sommelier to help demystify the art and science of finding great wine matches to serve with food.



Chef David Robertson founded The Dirty Apron Cooking School, in Vancouver, British Columbia, after working in restaurants for many years.

Come summer, the school features highly popular cooking camps for kids (ages 7 to 11) and teens (ages 12 to 17), that teach young chefs hands-on, fromscratch cooking of anything from bread to miso-roasted sablefish. Five years after the camps began, Robertson has seen some of the then-teens he taught returning to the school as young adults.

The Dirty Apron Cookbook was released last fall, providing many of the tips and tricks Robertson and crew have shared in their teaching kitchen, and incorporating answers to many of the most commonly asked questions from students. Among the frequent questions is how to perfectly poach an egg, which prompted a full page in the book devoted to that technique. Still, with all of the convenience the book allows, it can't quite capture the camaraderie that comes from gathering around the kitchen's long communal table as students do after a class's recipes are finished-visiting and enjoying the fruits of their work.

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IF YOU'VE EVER HARBORED DREAMS of being a chef, you won't want to miss the chance to roam the Culinary Institute of America at Greystone on a visit to picturesque St. Helena, California. This Napa Valley campus opened in 1995 in the historic Greystone Cellars winery building as a second location for the CIA, which has its flagship location in Hyde Park in New York's Hudson Valley. The school offers two-year degree programs for culinary students, but it has also offered "enthusiast classes" since the school opened, with

International **Culinary-Class Destinations**

Ballymaloe Cookery School

Shanagarry, Ireland Founded by renowned chef and cookbook author Darina Allen, this school teaches culinary techniques and fine details of Irish cuisine. +353-21-464-6785; cookingisfun.ie

La Cuisine Paris

Paris, France

At this centrally located school on the Seine, travelers gain an appreciation for French cuisine in classes ranging in topics from cheese to croissants. +33-(0)1-40-51-78-18; lacuisineparis.com

Seasons of My Heart

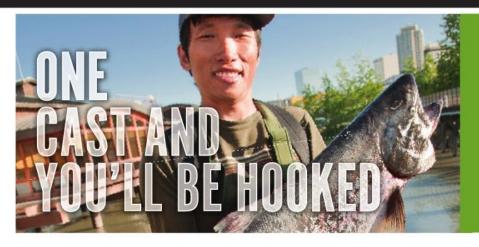
Rancho Aurora, Oaxaca, Mexico Rich with the flavors and colors of Oaxaca, classes here may include a visit to a nearby food market. +52-1-951-508-0469; seasonsofmyheart.com

Siam Rice Thai Cookery School

Chiang Mai, Thailand Relaxed and friendly, this school's classes highlight classic Thai dishes. Many classes include a market tour. +66-53-329091; siamricethaicookery.com —C.N.

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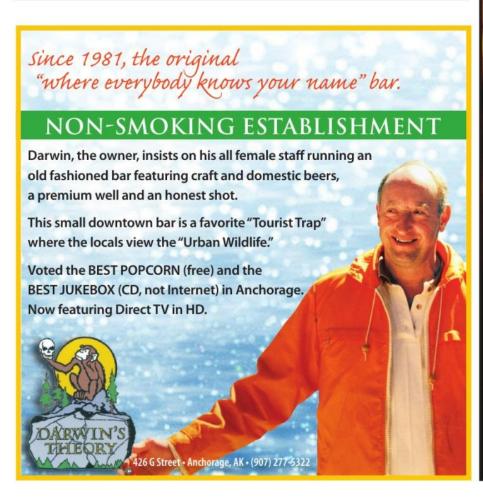
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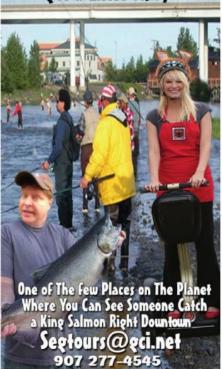




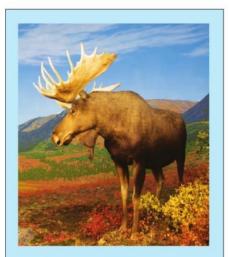


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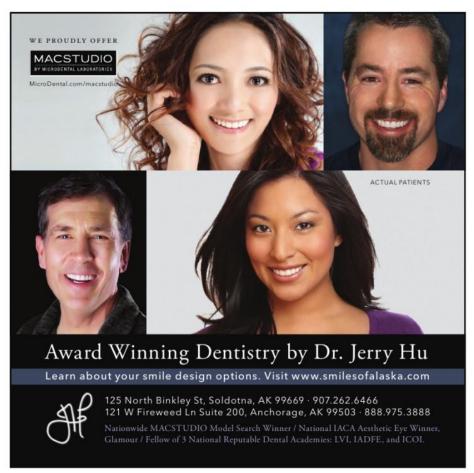








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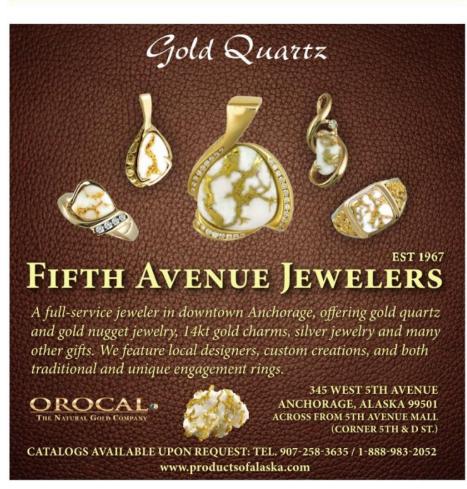
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these offerings increasing over the years to the 15 to 20 courses now available each month. Most enthusiast classes are taught by the same chefs who teach the professional courses. Occasionally, visitors also enjoy lessons from guest experts, such as local wine-country chef and cookbook author John Ash, who leads the monthly class "Marriage of Food and Wine."

Classes at Greystone can suit visitors with a wide range of available time and level of interest—from a one-hour basic demonstration class (which includes a sample of the recipe prepared in class and a glass of Greystone Cellars wine) to

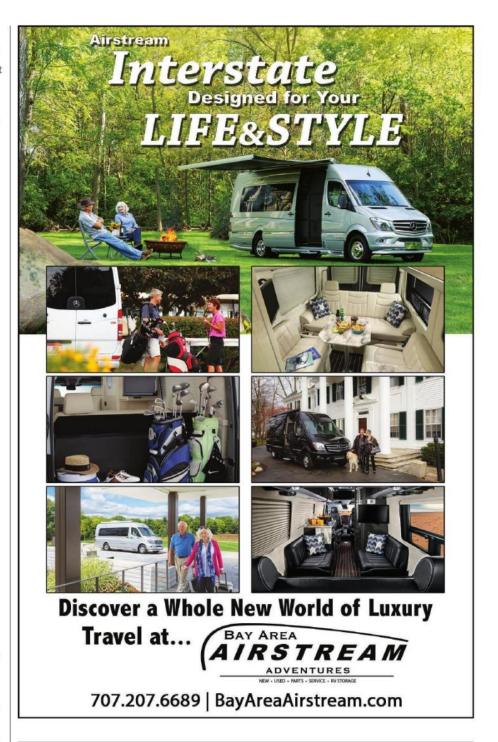
WHATEVER THE SUBJECT MATTER, THE VARIOUS VENUES OFFERING CLASSES IN FOOD DESTINATIONS ACROSS THE COUNTRY PROVIDE FOOD ENTHUSIASTS WITH DELIGHTFUL OPTIONS FOR ENHANCING THEIR TRAVEL ITINERARIES.

multiday "Boot Camps" with practical, hands-on cooking and themes such as bistro cuisine or grilling and barbecue.

Midway between those extremes are the "Saturday Kitchen" classes held each week—each of these is a five-hour class in which you'll join up to 15 other students to dive into subjects from Spanish tapas to wine-country desserts. Given the school's location, it's little surprise that wine features prominently.

The other two campuses of the famed culinary institution—in Hyde Park and in San Antonio, Texas—also offer classes for travelers with a yen for getting into the kitchen.

MANY COOKING SCHOOLS offer kids' classes, but Portland's Culinary Workshop, in Oregon, rolls out the red carpet for them, making this school a great option for traveling families. With few exceptions, classes are open to children as well as adults, and children pay a discounted price. Each weekend there's also a class tailored to kids. During school breaks



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At every age and skill level, the school is geared toward hands-on experiences. Classes involve limited lecture and demonstration time in order to maximize the time each student spends working with the ingredients and cooking the food. All students in classes prepare the recipes from start to finish, rather than in teams that make different elements separately.

"[Students] do all the preparation from the base, raw ingredients," says co-owner Melinda Casady, "and we teach them tips and how to be more efficient along the way."

Given the school's focus on core cooking skills, it's little surprise that classes on principles of cooking and knife technique are extra popular at Portland's Culinary Workshop. The three primaries in the business (called "The Knife Wielders" on the website) are veterans of some of Oregon's top kitchens and cooking schools—and they add their own distinctive flair. Courses on ethnic cuisines and other topics have avid followings, as well.

WHATEVER THE SUBJECT matter, the various venues offering classes in food destinations across the country provide food enthusiasts with delightful options for enhancing their travel itineraries.

The universal experience of being in a kitchen with a knife or wooden spoon in hand, joining others who love food, cooking together, exploring regional and seasonal ingredients, learning from experts and enjoying the dishes you create not only feeds you in the moment, but provides new skills and recipes that will preserve your travel memories long after you return home.

Cynthia Nims is a Seattle-based author and culinary consultant. She is currently at work on Oysters: A Taste of the Sea from the Pacific Coast, due for release in early 2016.





HAWAIIAN

FROM PLANTATION TO CONFECTIONERY, ISLAND CHOCOLATE IS SWEET SUCCESS • BY ERIC LUCAS

DELIGHT

ne must look closely to detect differences between the two handcrafted chocolate bars on the counter in Derek Lanter's O'ahu North Shore test kitchen. Is one a slightly darker shade of plum? Does the other have a modest gossamer blush, like hoarfrost at dawn? Aside from such distinctions, both pieces of chocolate seem identical, rich ingots the size of a toddler's hand, bearing the distinctive deep glint of high-percentage cacao, a gleam like that in old rubies.

"Hard to tell the difference by looking," says Lanter, manager of Waialua Estate Coffee and Chocolate. "Let's get into tasting and see what we find out."

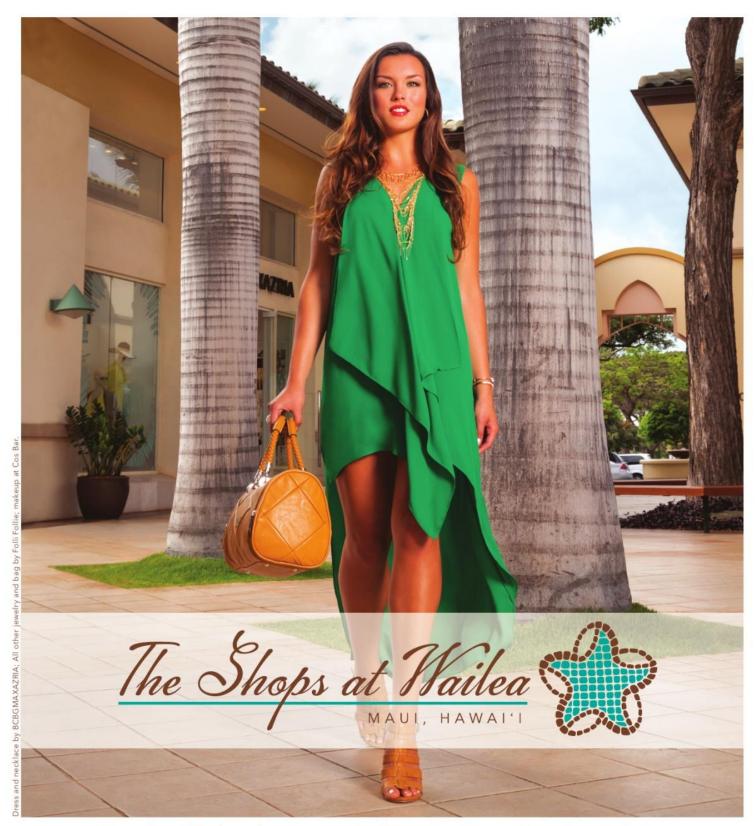
Tasting chocolate, it turns out, is a process almost as exacting and elaborate as tasting wine or coffee. First we each break off a small bit and hold it in our hands a minute, warming it. Then we carefully rub our thumbs over the surface, releasing the aroma. Then we each pop our chunk into our mouth, letting it melt. "You don't just chew and swallow, you experi-

ence the chocolate and savor it," Lanter says, smiling at the self-evident absurdity of this notion.

For me, at least, this demands more monkish restraint than I have on hand, and down goes the chocolate. Same for the next piece. Aside from the wondrous, hearty taste of high-quality dark chocolate, what stands out most is the profound difference between the two bars. Processed exactly the same, the cacao for each comes from two orchards just 20 miles apart. One chocolate piece, from Oʻahu's windward shore, smells of sour cherries and tastes of pecans; the other, from the Waialua Estate orchard, just outside the window, that Lanter manages for the Dole Food Company Hawai'i, has just a light aroma, like petunias, but a powerful taste, as of dried plums.

"Astounding, isn't it?" Lanter takes huge delight in our discovery, which is an apt metaphor for the Hawaiian Islands' nascent homegrown chocolate industry. Here, along the shores of Earth's most remote major island chain, a tropical delight grown Opposite: Cacao seed pods, hanging from cacao tree trunks, ripen year-round.
Top: Derek Lanter, of Waialua Estate, checks the bean-drying process. Below: Plump beans in the pod, before they are husked and placed on drying racks.





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around the world is enjoying a 21st century renaissance that fans believe will make it the next big thing in the Islands, a worthy addition to the coffee, pine-

apple and macadamias for which Hawai'i is now

known.

To say the idea is nascent is putting it mildly. Hawai'i, 21 degrees north of the equator, is at the most northerly edge of cacao production, which typically takes place within 10 degrees north or south latitude. Though cacao originated in South and Central America, it is one of the most widely traded agricultural commodities across the planet, with annual global production of around 5 million tons from 360 million acres of orchard, the vast majority of which is in West Africa.

By comparison, Hawai'i currently produces approximately 38,600 pounds of cacao on 43 acres at about two dozen farms. And almost half of those acres are at Lanter's 20-acre O'ahu orchard—which makes it the largest cacao farm in the United States, inasmuch as Hawai'i is the only state in which cacao is grown commercially.

Although the Islands seem blessedly balmy to the 8.3 million visitors who travel here each year, they are challengingly cool for cacao producers. The trees grow fine, but the cacao bean–fermentation process that follows the harvest can be impeded by nighttime chill in many Hawai'i locales. Yes, "chill." The beans ferment best at steady temperatures around 85 degrees; temps in the 6os are common throughout the Islands after dark, and most producers must insulate and heat their fermentation bins.

"Hawai'i is the North Pole of the cacao world," says University of Hawai'i horticulturist H.C. "Skip" Bittenbender, a cacao advocate at the College of Tropical Agriculture and Human Resources who has been working for years to establish an artisanchocolate industry in the Islands. Yet the state's

Sweet Paradise chocolates are as artful as they are flavorful.

latitude also can be seen as an advantage, he says.

Quite simply, the advantage consists of those two magical qualities that have so much heft in the wine industry—terroir and cachet. The first is more concrete than the second: Cacao, like grapes and

coffee, tastes different depending on the soil and climate where it is grown. Witness the two chocolates Derek Lanter made. One came from a wetter site with more rugged, volcanic ground; his Waialua orchard is in a drier location, on bottomland soil in a small valley about a half mile from the ocean.

As for cachet, American travelers and gourmets are heartily embracing the wonders of locally produced foods, whether reindeer meat in Alaska or chiles in New Mexico. Adding to that mix one of the

From Tree to Truffle

The process that turns cacao pods into a universally beloved treat is as complex as wine making. Although the exact procedure varies from one maker to another, these are the key usual steps:

- Once planted, cacao trees take 3 to 5 years before they begin bearing.
- The bean-bearing pods, roughly a foot long, are harvested as they become ready, which is a continuous, year-round process for most varieties.
- Workers break open the pods and strip out the seed-bearing pulp.
- The pulp and seeds are fermented in closed boxes or bins for 3 to 5 days.
- The pulp is removed, and the seeds are sun-dried for up to two weeks.
- The resulting "beans" are roasted, much like coffee.
- The beans are separated from their light shells in a winnowing machine.
- The bean pieces, called nibs, may be treated with alkali for flavor development.
- · Nibs are emulsified in a "conching" machine.
- Larger manufacturers separate out the fat, called cocoa butter; this is what white chocolate is made from.
- Cocoa liquor and butter are blended with other ingredients, such as sugar, vanilla, nuts and fruits, then solidified into bars, truffles or candies. —E.L.





Ripe cacao pods are harvested at Steelgrass Farm on Kaua'i. Inside the pods (right), seeds are encased in pulp. world's most treasured treats is a natural for Hawai'i. What could be more appropriate than

a food that's delicious, healthful, beloved and valuable? The Aztecs used cacao beans as currency and were amused when Spanish conquistadors came seeking gold and snubbed cacao. So far there are just

a handful of chocolate makers relying on Islandgrown cacao, and all of them fervently believe in a successful future.

"The same unique growing conditions—the lava landscape, the climate, the salt air—that work so well for coffee in the Islands are equally beneficial for cacao," says Robert Dye, whose Waimea Chocolate Company on Maui has already won a few prizes for its candies and truffles. Dye uses exclusively Islandgrown cacao (and macadamia nuts), and says he welcomes new entrants in the field who will help

raise the visibility of Hawai'i chocolate.

"I just got back from Belgium, visiting producers there, and our Island chocolate is as good as any in the world," he says.

While Dye's confectionery uses cacao grown for it on O'ahu (at Waialua Estate), other Hawaiian Islands producers are planting or utilizing their own trees so they may

enjoy what Bittenbender calls one of the key distinctions of Hawai'i chocolate: the chance to taste what you grow. In all of Africa's vast cacao lands, for example, there is just one company that processes cacao





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and makes fine chocolate for the retail market. Most of the world's cacao growers simply harvest the pods and ship them off to processors, most of them in Europe. Most processors then ship raw cocoa liquor to chocolate makers large and small in almost every country. Condensing this massive global industry to a neighborhood enterprise is a worthy task, but not so simple.

In Hawai'i Island's Kona district, long known for coffee production, Bob and Pam Cooper bought a 6-acre farm with cacao, macadamia and coffee trees, but no ready means for using the cacao. So they established their own small process-

NEITHER OF THE COOPERS
INTENDED TO BECOME A
CHOCOLATE PRODUCER. ...
"WE FEEL LIKE THE CHOCOLATE HAD
A PLAN FOR US," PAM EXPLAINS.

ing plant, creating fermentation boxes for the pods they harvest year-round, building sheltered sun-drying racks, and enlisting engineers to design small-batch machines for roasting the beans, separating the shells from the beans, and refining the resulting cocoa nibs into liquor and cocoa butter—the process is called "conching." The Coopers' first chocolate came on the market in 2000, making their Original Hawaiian Chocolate Factory a true pioneer in the Islands.

Neither intended to become a chocolate producer—they just bought a nice property overlooking the Kona Coast that happened to have coffee, cacao and macadamia trees.

"We feel like the chocolate had a plan for us," Pam explains.

Their orchard, now almost two decades old, rests on a rising slope northeast of the processing facility they have built. Cacao, like coffee, prefers to grow in partial shade. On the Kona slopes, that shade is provided not by overstory trees



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but by the reliable arrival of midday clouds that form on the slopes of Hualālai, the extinct 8,271-foot volcano that adjoins Mauna Kea and Mauna Loa. Like many fruit trees, the 20-foot-tall cacao trees seem to gather sunshine and refract it into an apricot light that transforms the orchard into a van Gogh-like canvas, even though the trees themselves are planted rather close to each other, on 10-foot centers, with their branches brushing each other.

"Cacao are social trees," explains Pam Cooper. "They like to hold hands."

While the Coopers grow and process their own cacao, and make it into finished chocolate, other members of the Islands' burgeoning industry simply prefer to be orchardists. Tony Lydgate, on Kaua'i's east shore, tried several different crops on his family's 8.5-acre farm before settling on cacao. Today he has 150 mature trees, and is growing or planting thousands more on his own

By the Numbers

- Global retail chocolate sales, 2012: \$107 billion.
- In the U.S., 400 chocolate makers produce 1.6 billion pounds of chocolate worth \$12 billion a year.
- The U.S. is the world's largest single chocolate market—but
 Switzerland leads in per capita consumption, at about 20 pounds a year.
- About 70 percent of the world's cacao is produced in Africa; leading countries are Ivory Coast, Ghana, Nigeria and Cameroon.
- Cacao contains many alkaloids, such as caffeine and theobromine, the substance usually credited with producing the euphoric effect of chocolate. —E.L.



ground and a property next door. The tours he conducts of his orchards are designed not only to entertain and educate visitors, but also to encourage other islanders to plant their own trees. In addition to the two dozen or so already-producing farms, another roughly equal number of farms plan to begin harvesting over the next few years.

Bittenbender believes the industry will one day mature into a larger set of growers, many of those with just a few acres, and a lot of bean-to-bar chocolate makers. There's no shortage of candidates to perform both functions. Aside from simple horticulture, cacao-pod

"THIS IS A HAPPY BUSINESS," SAYS MAUI CONFECTIONER MELANIE BOUDAR. "EVER MET ANYONE WHO DISLIKES CHOCOLATE? ME NEITHER."

production is relatively simple: the trees mature pods year-round, and the crop can be picked regularly (once a week, say), thus obviating high labor needs. The Coopers, for instance, still largely handle harvest themselves—walk out in the orchard, look for the deep-yellow or bright-red ripe pods, pluck them off the tree.

And, as both producers and growers, they are among the many cacao adherents who have come into the industry from one end or the other, and decided to broaden their scope.

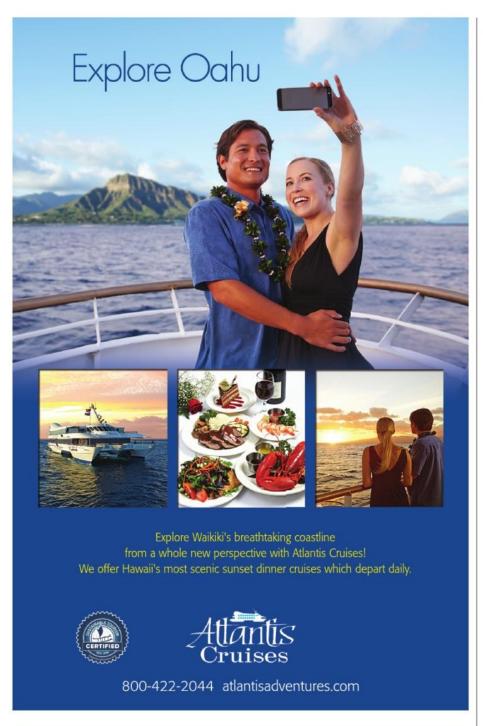
"When you share something you're passionate about, people respond," says Melanie Boudar, a Maui confectioner who has planted 200 cacao trees on a slope along the Hāna Highway and hopes to open a roadside tasting room in the next few years for her Sweet Paradise chocolate brand.

"This is a happy business. Ever met anyone who dislikes chocolate? Me neither," Boudar points out.













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Though she is currently using imported chocolate for her high-style, beautifully decorated confections (Boudar's background is in high-fashon jewelry design), her trees will soon begin bearing, and she eagerly anticipates the time visitors can pull to the side of the

Homegrown Chocolate in Hawai'i

Hawai'i's young chocolate industry has only a few retail locations where visitors can taste—and buy—bars and confections made with Island cacao:

 Waialua Estate Coffee and Chocolate: About an hour's drive north of Honolulu.

in the small town of Waialua, is the



retail shop Island X Hawai'i, housed in a colorful former warehouse. Visitors can sample many Island products, including chocolate, coffee, fruit preserves and cigars; waialuaestate.com.

- Madre Chocolate Company: With outlets in Honolulu and Kailua on O'ahu, this company offers a wide range of gourmet chocolate bars featuring Hawaiian cacao, some with other ingredients, such as ginger, macadamias and *liliko'i* (passion fruit); madrechocolate.com.
- Mānoa Chocolate: Also in Kailua, this company offers bean-to-bar chocolate using Island-grown cacao and ingredients such as lavender, goat milk and chiles; manoachocolate.com.
- Original Hawaiian Chocolate
 Factory: Poised on the lower slopes
 of Hawai'i Island's Kona district,
 this small farm and processing
 facility is open for tours by appointment; the on-site shop offers a
 wide selection of chocolate bars
 and candies; ohcf.us. —E.L.

road and sample chocolate from an orchard just a few feet away.

The Hāna Highway exemplifies another advantage Skip Bittenbender identifies for Hawai'i chocolate. Unlike the Third World locales in which most of the planet's cacao is grown—the globe's leading producer is West Africa's Ivory Coast—the Islands enjoy an established infrastructure of roads, domestic services such as water and electricity, and business services such as banks and telecommunications. If Hawai'i is 20 degrees cooler than some West African locales

"WE QUICKLY SELL EVERY BAR
MADE FROM ISLAND CACAO, AND WE
COULD EASILY SELL 50 PERCENT
MORE," EXPLAINS CARLEY MILLER,
CHOCOLATIER AT MADRE.

where cacao is grown, processors can easily solve the problem by heating their fermentation bins. If a fuse blows on the heating system, the processor can hop in a car, drive to a local hardware store and buy a replacement.

These ready advantages lead some Hawai'i chocolate entrepreneurs to deflect remarks about any supposed courage they are exercising. After all, the end product is one of the world's most-sought gourmet treats. The Seattle metro area, for example, boasts at least two dozen artisan chocolatiers (none of which use Hawai'i cacao, yet), with like numbers in other West Coast cities. So the cultural window for artisan chocolate is already well established.

"I don't know if I'd call myself a pioneer. Let's just say I saw this wagon train heading out and decided to hop on board," says Robert Dye, who also operates a confectionery, Ladybug Chocolates in Oregon (using Belgian chocolate).

So did the founders of Madre Chocolate, an Oʻahu bean-to-bar company in Kailua whose products are derived about







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half from Island cacao grown on Oʻahu and Hawaiʻi Island—the other chocolate coming from elsewhere in the Western Hemisphere because new production in the Islands has yet to meet demands.

"We quickly sell every bar made from Island cacao, and we could easily sell 50 percent more," explains Carley Miller, chocolatier at Madre. Like other Island chocolate makers, Madre makes a point of including iconic Hawai'i ingredients, such as *liliko'i* (passion fruit) and coconut milk, in its bars. Sometimes, Miller says, the company trades chocolate for ingredients—just the sort of easygoing approach to commerce one would expect in the Islands. Not that anyone is approaching this new industry as a lark; Hawai'i cacao pioneers are fervent believers that theirs is the next big thing in the Islands.

As Skip Bittenbender points out, the market is ready-made.

"Americans love chocolate. And in Hawai'i we have 8 million visitors a year who all want to bring home some-

Sweet Celebrations

- The Big Island Chocolate Festival brings gourmets, producers and fans to the Fairmont Orchid, May 7–9. Workshops, farm tours and a wrap-up feast are event highlights; bigislandchocolatefestival.com.
- The sweet party continues at the Hawai'i Chocolate Festival on O'ahu, October 17. Expect more cooking classes, tastings and feasts; hawaiichocolatefestival.com.
- Widely considered the nation's top artisan chocolate gathering, the Northwest Chocolate Festival returns to Seattle, October 4–5, drawing chocolatiers from Hawai'i, the West Coast and beyond; nwchocolate.com. E.L.



thing from the Islands."

Those visitors spend more than \$14 billion in the Islands each year. Furthermore, Hawaiian chocolate is as distinctive as any artisan product anywhere in the United States.





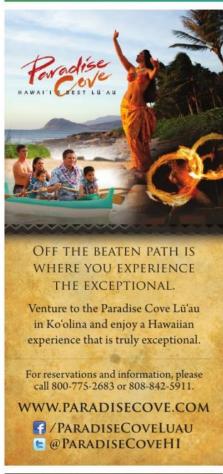
Original Hawaiian Chocolate Factory's bars (top) are produced from the company's own orchards, driers and processing facilities on Hawaii Island.

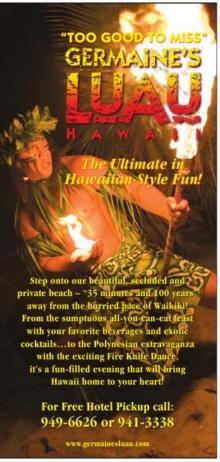
"We're pioneering something special here," says Derek Lanter. "We can honestly say this is not only a rare single-origin product—it's the rarest chocolate in the whole world."

Eric Lucas is contributing editor.

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Island Activities

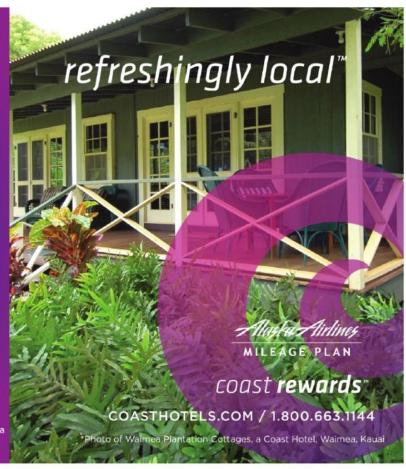
















Early Starts

By Scott Driscoll

When Marchelle Crisostomo was a sophomore at Olympic High School in Bremerton, Washington, she heard from her peers that she worked too hard. The implication was that she should slow down. ■ "I was an overachiever," says Crisostomo, who now lives in the Seattle area. "But I didn't want to fail on purpose." ■ To turn her overachieving into a positive, Crisostomo enrolled for her junior and senior years in

the Running Start program at Olympic College, a community college. Started in Washington state in 1993, Running Start offers qualifying high school juniors and seniors up to two years of paid college tuition while they take classes at community college and earn both high school and college credits. It is similar to other "dualenrollment" programs offered by colleges and universities across the country.

"At 15, I was in class with 18- to 20-yearolds," says Crisostomo, who appreciated learning with mature peers. By age 17, when many of her friends were focused on their senior prom, Crisostomo had earned a two-year associate degree and was admitted as a junior transfer student to the University of Washington. By age 19 she had earned a Bachelor of Arts from the university's Foster School of Business and had begun working full time in sales for a Seattle-area employee-benefits agency.

Crisostomo's experience represents one of several paths open to students seeking an early start in college or accelerated progress toward a degree. Some programs admit students from high school (or even middle school) who have mastered their secondary school's curriculum; other programs facilitate early acceptance to highly competitive graduate programs (plus an early jump on coursework).

Who benefits? Advanced high school students who seek mastery in a single subject—such as upper-level calculus—can find programs that allow them to enroll in a single class at a local university. Other high school students may earn multiple credits

taking courses at universities, community colleges or even at their high schools.

Early-start programs can also benefit students who wouldn't otherwise consider college an option. For example, a university may start outreach early with a local school district that has chronically low college-enrollment numbers. For students at the high schools, early engagement with college can help prepare them or just make success at college seem more achievable.

EARLY-START PROGRAMS have several practical benefits. Participants save money by earning college credits at reduced or subsidized tuition rates, as well as by increasing the likelihood that they will arrive at college ready to complete a degree in four years or less. Some early-start students, such as Crisostomo, finish sooner and get an early jump on the job market, while the majority of early-start students stay in college for four years and use the freed-up time to delve deeper into their chosen subjects, or to earn a double major.

Early-start programs also benefit highered institutions. "For the college or university, early-start programs may help attract the best students," notes Jim Rawlins, director of the Office of Admissions at the University of Oregon and former president of the National Association for College Admission Counseling (NACAC). "Equally important, colleges want to bring in students who arrive ready for the college experience, so the students can be successful."

NATURALLY, EARLY-START programs can raise some issues and are not perfect for all students in all situations.

"One risk with earning early credit is that some colleges won't count the credits," says Rawlins. "What it means to earn a credit isn't always agreed upon."

Rawlins notes that some colleges that deny credits for classes taken during high school will watch a student after that student has entered college—and will sometimes award credits retroactively.



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EDUCATION

Starting college early may also raise issues with social adjustment—trade-offs to consider for students wishing to accelerate their academic careers.

"Looking back, I realize you miss a lot when you leave high school early," says Crisostomo. "You don't have time to just be a kid. But I'm two years ahead of my peers, and I'm already starting to follow my dreams."

states offer a range of early-start programs. The types of programs vary, but they have much in common in how they help students and schools.

"We find that
early-start students are
better prepared when
they start college."
—Cezar Mesquita,
University of Idaho

The Robinson Center for Young Scholars at the University of Washington offers the Early Entrance Program.

Started in 1977, EEP identifies students by as early as seventh or eighth grade who have mastered their school's curriculum and want an accelerated experience.

Each year, EEP admits a cohort of 16 to 18 students. Participants enroll first in a one-year transition school, then enter full time as freshmen, usually around age 15.

"Students come to us from all over the country," says Nancy Hertzog, professor of educational psychology and director of the Robinson Center. "The kids are too young to be residential on campus, so their families have to move to Seattle."

To engage 10th-grade students with high GPAs and high early SAT scores, the center in 2001 started the UW Academy, in which students enroll at the UW after 10th grade and complete a summer bridge program. In fall, they take classes to integrate writing and science skills.

In a recent study, 97 percent of Robinson Center alumni respondents reported happiness with their outcomes. Among respondents, 95 percent said they sought early entry because they were excited about learning, while 26 percent reported having wanted a fast track to a career.

"These programs are good for us because they keep really bright students at the UW," says Hertzog. "Our students go on to make amazing contributions."

MANY PROGRAMS encourage students to earn credit from a university while still enrolled in high school.

The University of Idaho's Dual Credit Program, started in 2001, brings up to 1,500 local high school students each year to the university through one of three tracks. One of these, the Early College Experience, enrolls high school students in courses taught on campus. The second track delivers college-credit courses at the high school, taught by certified teachers trained to deliver the college's curriculum. The third track offers college credit through online courses.

"Parents often wonder if their kids will succeed in college-level courses," says UI Director of Admissions Cezar Mesquita. "We find that these early-start students are better prepared when they start college. They're used to seeing a college syllabus, listening to a professor lecture, taking notes."

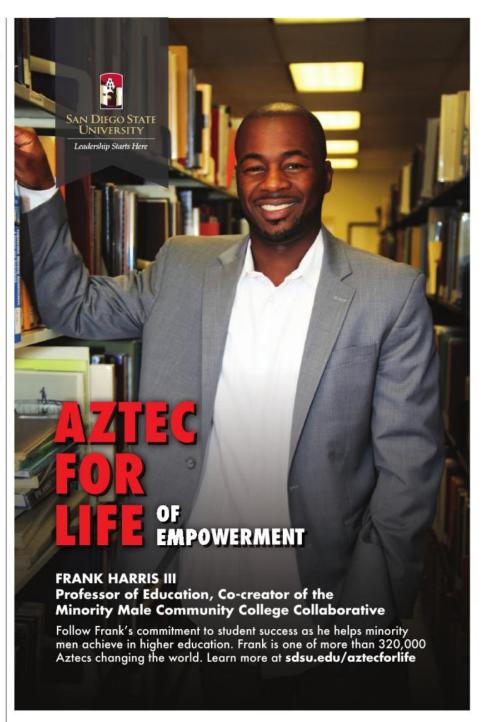
Mesquita says that parents can save money, too. Tuition in the Dual Credit Program is \$65 per credit-hour versus \$340 for most in-state students.

"This program puts kids on a path that increases their likelihood of graduating in four years," says Mesquita. "That can add a considerable savings."

Also, the school enrolls students better prepared for college's academic rigor.

"They earn better grades and graduate on time," says Mesquita. "And they consider us rather than going elsewhere."

Montana State University's Gallatin College offers a similar Dual Enrollment





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EDUCATION

program. Classes in aviation and welding are examples of coursework that draws students to the program, says Amy Williams, program manager of Dual Enrollment and Big Sky Pathways. "We work with six high schools in about a 120-mile radius around the college. Our program allows students to go beyond what their school can offer."

Morgan Warner, a high school senior in the program, agrees. "In my sophomore year, I found out I was good at welding. The high school equipment was old. Last year we toured MSU. Their welding shop is huge. By taking classes there, I'll get a certification sooner."

The welding experience is now helping Warner pursue a mechanical engineering degree at MSU.

> "Start students thinking about their future early, and their vision of that future is likely to be college." -Wendy Alemán, San Diego State University

One benefit of the dual-enrollment program, notes Williams, is the collaboration it fosters between MSU faculty and high school teachers. "Our faculty members share trends in the way their fields are taught. [Also,] our data show a 16 percent higher retention rate of first-year students, from the dual-enrollment program, over the general population. We think that's because they come in with a clear definition of what success takes."

FOR HIGH SCHOOL STUDENTS who want to take college courses to explore a subject of special interest, the University of Oregon offers Duck Link. Started in 1999, Duck Link lets 55 to 60 mostly Eugenearea students each year earn credit for courses not offered at their schools.

"Principals and counselors identify the students who maybe can't get the math or dance or third-year German that they want," says Jim Rawlins.

WASHINGTON STATE UNIVERSITY attracts talent early by offering scholarships to high schoolers who are interested in doing research in science labs.

In January, WSU's College of Agricultural, Human, and Natural Resource Sciences started the Freshman Ignite Program by sending out 267 letters offering a \$2,500 scholarship to high school seniors around the country who had been accepted early to the college and whose combined GPA and standardized test scores placed them in a high test-score range (2600–2800).

"We decided to offer this program to provide them a faculty mentor and expose them to research," says Kim Kidwell, the executive associate dean of CAHNRS.

For students who are already in college but who want to accelerate their progress into sought-after degree programs, WSU's Honors College offers two "Early Admit" options. One option, started in 2013, allows 10 Honors College students to enter the nursing program as a college sophomore, one year early. This allows them to spread challenging coursework over one more year. "They don't finish early," says Grant Norton, dean of the Honors College, "but they are guaranteed admission through early acceptance."

The second program, started in 1991, has benefited 170 students since its inception by granting students early admission into veterinary medicine, with the chance to save a year of study by finishing in seven years instead of the usual eight.

Says Norton: "Early Admit programs help us make sure students' course selection is consistent with their professional degree choices and that their continuation to graduation will be successful."

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EDUCATION

chose in 2000 to partner with Sweetwater Union High School District in San Diego's South Bay area to counsel students who might not have otherwise considered college. Many of Sweetwater's students come from families with parents who have never been to college. Nearly half of the Sweetwater families qualify for low-income status based on Pell Grant applications.

"Start students thinking about their future early, and their vision of that future is likely to be college," says Wendy Alemán, director of SDSU's Compact for Success program.

CFS engagement starts when seventhgrade students and their families tour the SDSU campus. Contact continues with "College, Making It Happen" meetings to help parents of eighth-graders anticipate what courses their children will need in high school to stay on a college-bound track. In 10th grade, counselors review academic records to make sure CFS students are achieving benchmarks.

If they meet benchmarks through graduation, they are admitted to SDSU, says Alemán. Once enrolled, students become Compact Scholars, and their progress is tracked.

"Compact is an incredible thing," says Nancy Nieto, mother of two Compact Scholars. "Without it, many would never have the opportunity to get to college."

EARLY-START PROGRAMS can be used as fast tracks to early graduation, but most are designed to boost students' likelihood of success once they enroll in college.

"Kids often go into something without knowing if it's right for them," says Morgan Warner. "When you can take early credit, you have a chance to see if you'll actually like what you're studying before you spend a lot of time and money."

Adds Linda Warner, Morgan's mom, "Early-credit programs are a nice transition into college."

Scott Driscoll writes from Seattle.







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Croatian Charms

Exploring the historic Istrian Peninsula

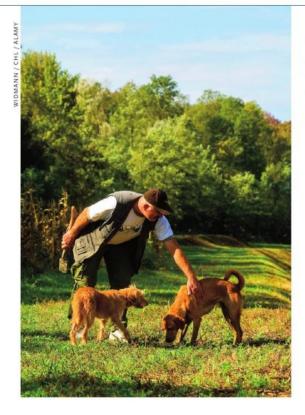
By Chaney Kwak

The town center of Rovinj appears to be one of those places where time has stood still. ■ Jutting out into the blue Adriatic Sea, this fortresslike section of the town is partially ringed by ancient buildings that, in many places, are built on the water's edge. The area's pastel building facades and red roofs emanate a ruddy glow in the spring sun. ■ This central part of town was originally a small island adjacent

to the coastline. In the 18th century, the channel was filled in to connect the island to the mainland. I wander along well-trodden and narrow cobblestone alleyways that run between centuries-old brick buildings.

All the paths seem to lead up to the Baroque-style Saint Euphemia's Basilica that crowns the town's highest point, where a statue of the eponymous saint stands atop the church's 195-foot bell tower and acts as a weather vane. It is said that she turns away from the sea if foul weather is approaching. However, as I take in the sunset from the base of the bell tower, I don't need to consult the blessed figure for weather tips. Tomorrow is going to be another brilliant day on the Istrian coast.

Rovinj, one of a number of towns that have stood along Croatia's stunning coastline for more than 1,000 years, has only recently begun to attract the attention of international travelers. It is more common



A truffle hunter and his dogs search for the treasured fungus in the Croatian countryside. Truffle hunting is a popular pastime on the Istrian Peninsula.

three-hour drive or a three-anda-half-hour ferry ride from Venice, and the influence of its Italian neighbor seems everywhere. Sipping espresso at an outdoor cafe in the piazza, I overhear locals chatter in the regional dialect, a variant of Italian. It is easy to mistake the charming town of about 14,000 for an Italian fishing village. After all, the Republic of Venice ruled it until the former maritime superpower state fell in 1797. And fishing continues to be an important local industry.

In the handsome village of Livade, located about an hour northeast of Rovinj, a local truffle hunter and restaurateur named Giancarlo Zigante found in 1999 the world's largest white truffle. Weighing almost 3 pounds, the Tuber magnatum pico held the Guinness World Record until last November, when a 4-pound truffle was found in the Umbria region of Italy.

Zigante's find could have fetched an impressive price at an international auction, but he decided to serve it at a lavish dinner party for a hundred guests. The culinary moment helped secure Istria's reputation as a foodie destination.

Today, Restaurant Zigante, which boasts that its location in Livade is "in the middle of truffles world," attracts an international clientele. On the restaurant's sun-drenched terrace, I indulge in a long lunch of sheep cheese mousse, beef carpaccio with fresh ricotta, and tender cheek of Boškarin (the region's traditional gray cattle). A waiter sporting white gloves, and acting as if he were handling precious jewelry, delicately shaves thin slices of truffle at the table and

for visitors to travel south to the Dalmatian Coast, which includes the popular port towns of Split and Dubrovnik.

However, an enchanting and lesscrowded experience can be found on the heart-shaped peninsula of Istria on the northern Adriatic Sea. Istria's fertile plains and verdant coastline have been prized for millennia, first by the Romans and later by many other conquerors, including the Austro-Hungarian Empire. Most recently, Yugoslavia claimed the land

before Croatia declared its independence in 1991. While Istria has become increasingly popular with Europeans, the region remains relatively undiscovered by

However, such anonymity won't last long. Rovinj is only a

many travelers.

Abundant truffles

CROATIA

Dubrovnik

The Italian influence is certainly noticeable in the region's exquisite cuisine. Here, you can find excellent olive oil, unique pastas such as the chewy pljukanci, and many terrific wines.

However, the food's most distinctive element may be the abundant use of truffles. The prized fungus is often a rare culinary treat, but the so-called "black and white diamonds" are surprisingly plentiful

of the pungent, woodsyflavored white truffle HUNGARY crowning tagliata, or sliced beefsteak, like a white tiara. I see black truffle shavings in my fettuccine BOSNIA-ZEGOVINA alfredo, and, when I least expect it, I taste the unmistakably

in the dishes of Istria. I find slices

earthy flavors of truffle in my dessert-a creamy semifreddo.



ENCHANTING DUBROVNIK

At the southern tip of Croatia is Dubrovnik, one of the country's top attractions and a UNESCO World Heritage city. Steeped in history, the port city once rivaled Venice in wealth, military might and splendor. Visitors can take a 1.2-mile stroll along its medieval city wall and view its handsome harbor, dramatic cliffs, fairy-tale drawbridge and the picturesque orange-roofed Old Town.

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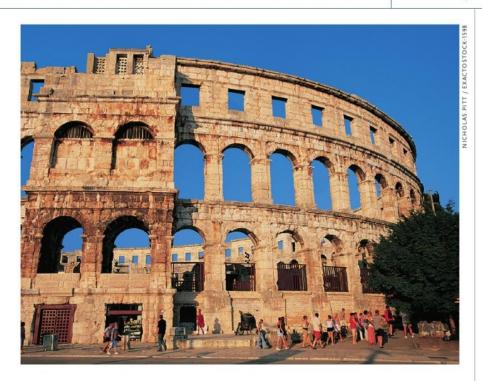
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One of the few relatively intact Roman amphitheaters left in the world, this structure in the Istrian city of Pula still hosts musical concerts and other events.

then adds them to each plate. The robust dishes are delicious on their own. However, the touches of truffle add complexity and enhance the flavors. The restaurant also doesn't spare the woodsy fungus in dishes such as ravioli flavored with port and white truffle reduction, and lamb fillet seasoned with white truffle.

Though not as well-known as regions such as France's Périgord or Italy's Piedmont, Istria produces truffles that the locals maintain are just as flavorful. Truffles are delicate, and become fully ripe and fragrant about a week before they reach full maturation. Their prized flavor then begins to fade. The local experts tell me that once truffles are harvested, they must be brought to the restaurant table as quickly as possible to assure quality.

So how does one find and dig up such hidden treasures? I turn to Crnko, a 10-year-old Labrador-terrier mix, for an answer. With jet-black fur and a nose sprinkled with dirt, Crnko is an energetic mutt, specifically trained to sniff out truffles. In a rural hamlet named Paladini, located in central Istria, I descend a hillside covered in thick bushes with Crnko and his owner, Ivan Karlić, my 21-year-old guide to the hilly and wet forestland that is prime trufflegrowing country.

While rare white truffles are at their prime in fall and winter, black truffles can be found in Croatia year-round. Karlić tells me that thousands of people take their dogs and wander around the forests of Istria

OLIVES

Istria has developed a reputation over millennia as an excellent producer of gourmet foods. One of its most famous products is a variety of olive oil,



which has been cultivated for thousands of years. Istria is one of the northernmost regions in Europe to grow olives.

WHEN YOU GO

General Information

For complete travel information, please go to croatia.hr/en-GB/ Homepage.

Stay

Hotel Kaštel: This comfy hotel, which was once known as Pollesini Palace, serves gourmet dishes such as steak of Boškarin (a local cattle breed) and includes a Finnish sauna. hotelkastel-motovun.hr; Trg Andrea Antico 7, 52424 Motovun, Croatia; 385-52-681-607.

Hotel Monte Mulini: The ultrachic designer boutique hotel in Rovinj combines sleek furnishings with expansive waterfront views. montemulinihotel.com; V. Nazora 6, 52210 Rovinj, Croatia; 385-52-636-000.



Restaurant Zigante.

Dining

Karlić Tartufi: Go truffle hunting with trained dogs and members of the famous Karlić family and then buy some freshly excavated truffles or enjoy their line of gourmet truffle products. karlictartufi.hr; Paladini 14, 52420 Buzet, Croatia; 385-52-667-304.

Restaurant Zigante: The internationally known restaurant serves excellent versions of Istrian local fare, such as duck breast, pasta and other dishes, all with copious amounts of truffles for flavor. restaurantzigante.com; Livade-Levade 7, 52427 Livade, Croatia; 385-52-664-302.

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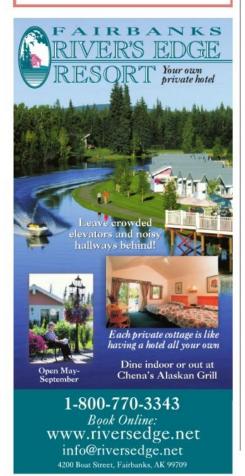
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Istria, Croatia

looking for the world-renowned fungi. But on this morning, we are the only ones navigating the paths between the towering oak trees, and Crnko quickly dives into a pile of dirt and starts digging in a frenzy of excitement. Karlić holds Crnko back and digs out a red-colored truffle.

"We can't eat red truffles," he says, pocketing the unpleasant-tasting strawberry-size fungus and petting Crnko for a job well done. "But it smells the same as other truffles, so the dog finds it."

Truffles grow underground, invisible to the untrained eye. Foragers often rely on the help of dogs like Crnko. Curiously, humans are often better than dogs at spotting truffles by sight. Karlić finds a couple of truffles that Crnko simply sniffs at and then walks away. "When they are not ready, he cannot smell it," Karlić explains.

A truffle hunter since he was 10, Karlić's whole family is in the trade, from his grandfather to his younger sister. Now the Karlić family also buys from local hunters and supplies about 400 restaurants all over Croatia. The business has taken Karlić around the country and beyond, though he's at his happiest when wandering the forest, searching and foraging.

"When I look for truffles, I feel—how do you say—this feeling of happiness and excitement?" He searches for the right word and then says, "Adrenaline!"

Adrenaline may propel this young truffle hunter to scale the muddy hills, but he is as careful and gentle as an archaeologist when he begins digging. In spring and summer, truffles grow upward to the sun's warmth, he explains. However, in winter, the fungi burrow deep away from the frosty air. White truffles can grow as far as a meter under the earth, and it can take an hour to dig one out without damaging the precious find.

At the end of our search, we fail to find any truffles at their ripest and return emptyhanded. But we receive a consolation prize: Ivan's mother, Radmilla Karlić, has prepared us a brunch of local cheese and hearty omelets, buttery and topped with generous helpings of truffles. Eating such delicacies in this rustic setting is quintessentially Istria: delicious and without pretension.

Enjoying the countryside

Following my culinary odyssey, I rent a mountain bike and take on the challenge of a pebble-filled trek through the rolling hills and quaint villages of northern Istria. My first trip is the 14-mile journey from Buje to Motovun. Because the Parenzana, a former mountainous railway route connecting Trieste, Italy, to Poreč in Istria, had so many turns, ascents and stops, the 76-mile journey used to take nearly seven hours. Today, the railway is closed and the route has been converted to a hiking and biking trail. I explore the countryside on twin dirt paths

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that run where the iron tracks used to lie under canopies of lush pines and oaks.

I pedal over stone bridges, through valleys and over green hills. Geckos, birds and butterflies keep me company, and every few miles I stop at lookout points to catch my breath and appreciate the panoramas of quaint fertile valleys and beautiful medieval towns. Save for the three other cyclists I encounter, I have this peaceful corner of Europe all to myself. At the end of the journey, the fortress village of Motovun rewards me with a bird's-eye view over the mist-covered hills. I ride about 17 miles southwest

Istria, Croatia

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to the port town of Poreč and climb to the belfry of the sixth-century Euphrasian Basilica, a UNESCO World Heritage Site that is considered one of Europe's finest Byzantine structures.

The next day, I travel south by car to the city of Pula, an energetic university town of 62,000 residents located near the southern tip of Istria. Pula is home to one of the world's few relatively intact Roman amphitheaters.

As I walk through the immense structure, built in the first century to accommodate 23,000 spectators, I can almost hear their roars and imagine the gladiator fights that took place here. Below the arena are underground passageways where wild animals were kept prior to fighting in the arena. More recently, musicians such as Andrea Bocelli, Elton John and Sting have performed in the unique space. Standing in the middle of this arena, which holds about 5,000 people in its current condition, I am struck by the sheer size of the building and how it must have required thousands of people to complete.

I find my return to Zagreb slightly disorienting. This energetic capital of 800,000 people is a far cry from the bucolic lands of Istria. However, I quickly find Croatia's largest city endearing, with its European ambiance, museums, cafes, boutiques and wide boulevards where vintage streetcars rumble. The charm of Old Town's narrow streets and the spires of the Cathedral of the Assumption of the Blessed Mary beckon to me to explore this ancient place, and I'm off on another Croatian adventure.

Chaney Kwak writes from San Francisco.

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Range of Motion

By Bengt Halvorson

Purely electric cars are becoming increasingly common. Yet "range anxiety" is a term that you'll want to understand if you're thinking of getting one. In short, range anxiety is the general distress and worry over whether you have enough charge remaining in your batteries to make it home or to another charging point. ■ As I've found in some extended drives with electric cars, away from the daily commute, it's a valid

concern, as it can overshadow all the other great reasons to go electric, including peppy, quiet performance and the complete lack of tailpipe emissions. But the BMW i3 REx (for Range Extender) is probably the best compromise yet, bringing all those advantages of a pure-electric car, without the range anxiety.

That's because its advanced powertrain can use gasoline, as well, but strictly as a backup. However, to reduce the i3 to that single trait wouldn't do justice to how radically different this small car is.

From the blacked-out hood and hatch areas to the stubby city-car profile and the chunky sides and multilevel beltline, the BMW i3 has a quirky, all-new design that makes it as head-turning as an exotic sports car in some urban settings. It's iconic in

the way that the original Beetle and Mini Cooper were, and entirely original.

The i3 performs well, too, with nimble handling, great maneuverability and acceleration that's faster than most frugal hatchbacks that have gas engines under the hood.

The BMW i3 looks far-out in that realm

BMW i3

Model type: Electric Base Price: \$42,400 Power: 22-kWh battery pack; 170 hp



Extender option available; Dynamic Stability Control; Harmon Kardon Surround Sound; BMW iDrive; Navigation Professional System; Parking Assistance package. of concept cars, and if you go by materials, construction, design or electronics interface, it truly is. The i3 was engineered as part of a ground-up program at BMW that looked at nearly every aspect of vehicle design in an effort to create an ideal city car.

It's no exaggeration to say that the i3 packs space-age materials. It's one of the first cars on the market to use carbon-fiber-reinforced plastic (CFRP), a material that's made by shaping a woven, ribbonlike carbon material as desired, then injecting a polymer resin into that "lattice structure"—to form a cohesive, rigid CFRP structure. That complements a lower-body structure made mostly of aluminum and providing mounting points for the engine, motor system, battery pack and suspension, among other things.

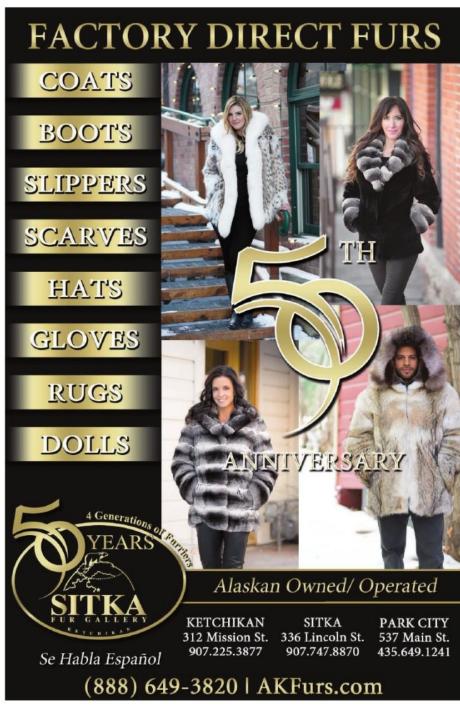
The CFRP is supplied by a plant in the U.S.—in Moses Lake, Washington—while the i3 itself is assembled at a special plant in Germany.

BMW notes that the carbon-fiber construction is on par with steel-and-aluminum vehicle structures, and that it performs even better in some areas of crash-testing, despite the lightweight design.

The construction gives the i3 a nearperfect 50/50 weight distribution, and the big payoff is that it keeps the total weight of this model down to just 2,900 pounds for the i3 REx—or just 2,635 pounds for the all-electric version. That's remarkably light considering that the 22-kWh battery pack itself weighs 450 pounds.

Visually, the car is like nothing else on the road. The i3 has no side pillars, and when you open the front doors, and then the smaller rear-hinged back doors, you end up with remarkably open access to the interior, for easy entry and exit.

Inside, there's a nearly flat floor, with no drive tunnel, and the seats, front and rear, are unusually thin in design—appearing almost to float—yet very comfortable and supportive. There's surprisingly good headroom front and rear, although it's clear that 6-footers will feel a little tight in the back-





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seat due to limited legroom. Since the i3 was designed from the start as an electric car, the battery pack is mounted underneath the body, in a way that doesn't interfere with passenger or cargo space. There's a small front compartment, too, but it mainly serves as a place to stow the charging cable. Overall, this car has little or no wasted space.

The interface is elegant and clearly laid out, and you can tell that BMW has put a lot of work into keeping it simple and streamlined. Click the turn-signal stalk and you can access trip-computer functions. Or use the iDrive controller at the center console and you have access to various efficiency displays and tools. Interior trims are daring, and different from anything offered in existing models. The dash is trimmed in eucalyptus wood, which BMW says is responsibly forested, and 25 percent of the plastic used for the interior is from recycled sources.

Once I was familiar with the form, it only took a short weekend trip from Portland out to Oregon wine country to really appreciate the i3's function-and why this is a perfect "green" car for the times. In nearly every other electric model, we'd need to meticulously plan our trip, armed with several chargingnetwork account cards and passes, as well as charging-network apps such as PlugShare to help us plan exactly where to stop to charge—and what we'd do while waiting for the car to charge. But in the i3 REx, as we neared zero remaining charge, we weren't subjected to urgent chimes or a limp-home mode. Instead, a pulsating engine sound could be heard coming from near the back of the car, as the i3 continued to drive over the rolling hills at comfortable highway speeds. The car simply drove on, responding exactly the same way to each of my inputs, carrying us onward thanks to its "range extender."

Essentially, the range extender is a modified 650-cc twin-cylinder BMW motorcycle engine that's neatly packed underneath the rear cargo floor and functions as a sort of generator, cycling on to maintain just enough charge in the battery to keep the car operating.

Back in town after the short trip to the countryside, the range extender cycled on and off in lower-speed city driving, sounding a bit like a muffled sewing machine. If you have the music turned up, you might not even notice the engine cycle on, but a full-car shudder occasionally marks its shut-off.

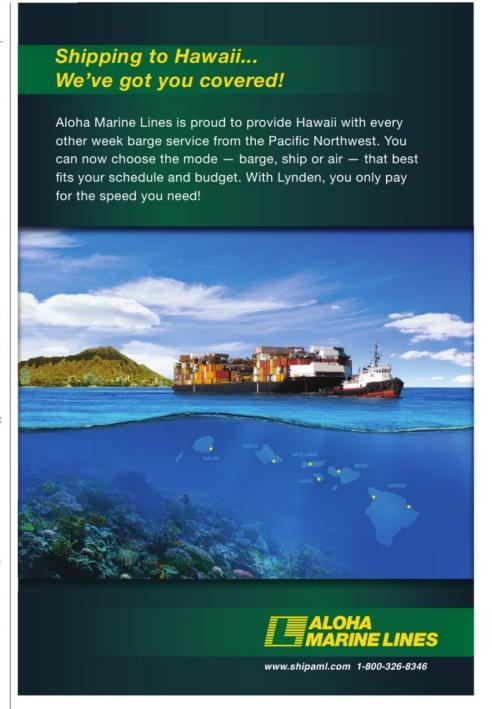
If you do have access to fast-charging stations that use the new Combined Charging Standard (CCS, or often simply called Combo Plug), you can charge the i3's 22-kWh battery pack to an 80 percent charge in 20 minutes or a 100 percent charge in 30 minutes, and go back to using electricity exclusively. Or the i3 can otherwise be charged back to full in about three hours on a Level 2 (32-amp) charging system. A standard 110-volt socket may require several times that.

There's a pronounced difference between the i3's three driving modes. Comfort, which is what I used for most of the week I had the i3; Eco Pro, which softens accelerator response and uses the climate control more sparingly; and Eco Pro+, which disables the climate control and limits you to 56 mph. In Comfort or Eco Pro, the i3 will reach its top speed of 93 mph.

BMW is offering the Range Extender model at \$46,250—that's just \$3,850 over the all-electric i3, and it seems a worthwhile premium if you think that you can go all-electric most of the time but might need more range at times.

The battery-only version is officially rated at 81 miles of range, while the REx version allows 72 miles of all-electric driving range plus an additional 78 miles of gasoline-fueled driving—for a total range of 150 miles. And then, of course, with the REx you can simply fill the tank for another 78 miles.

Long highway trips would be a little silly, as you'd be filling the 1.9-gallon gas



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tank about every hour. The small tank underscores the fundamental premise behind the i3—that it's an electric car first and foremost, with the gasoline range extender there to help when you need it. The range extender isn't intended for high-speed, long-distance driving; it's there merely to keep the battery's charge at a minimum level for normal driving styles, with all the creature comforts—such as climate control, heated seats and sound system—running.

That remains a decidedly different approach than with plug-in hybrids, which operate mainly on gasoline, using hybrid and battery-electric technology to improve efficiency and give you a short all-electric driving range of around 15 or 20 miles. Even the Chevrolet Volt, which can go 38 miles on electricity alone, has a nearly full-size fuel tank good for 380 miles of total range, as well as a four-cylinder gas engine that helps mechanically drive the car at highway speeds. The Volt's redesign for 2016 will improve the electricity range to around 50 miles.

BMW set out to design a completely new kind of electric car, and it succeeded in delivering a car configured just right for what the market needs right now. It doesn't have the cheap feel of some lower-priced electric cars, while costing more than \$20,000 less than a Tesla Model S—which, you could argue, with its range of 270 electric miles, carries around many more pounds of battery cells than most people need.

Yes, the i3 is quirky looking, but in nearly every respect it's also simply a well-designed small car. The way that the i3 REx quashes range concerns makes it a great gateway to a future when charging stations may be closely spaced and batteries may pack more energy. And for those wanting to make the transition to an electric car, it curbs the anxiety with just a little more range of motion.

Bengt Halvorson is an independent automotive journalist living in Portland, Oregon.



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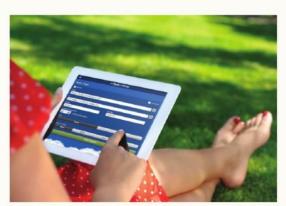




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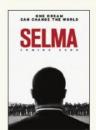
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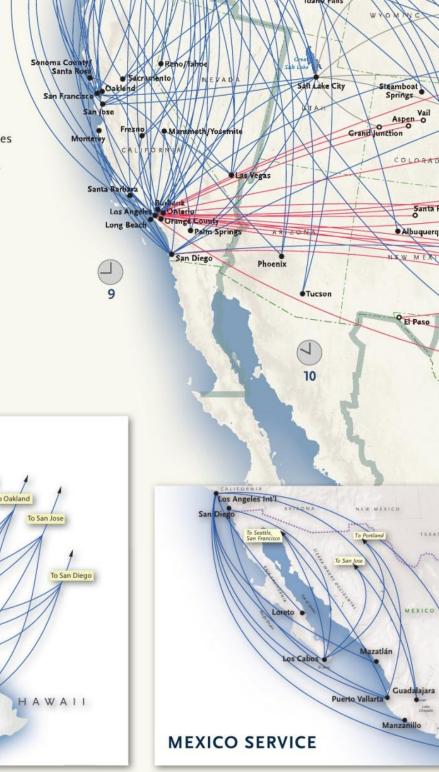
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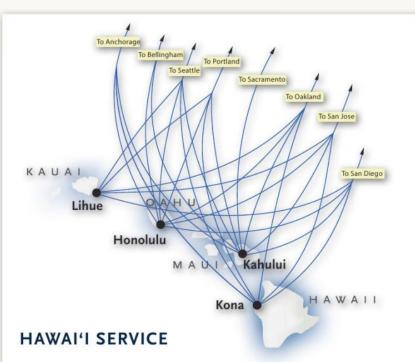
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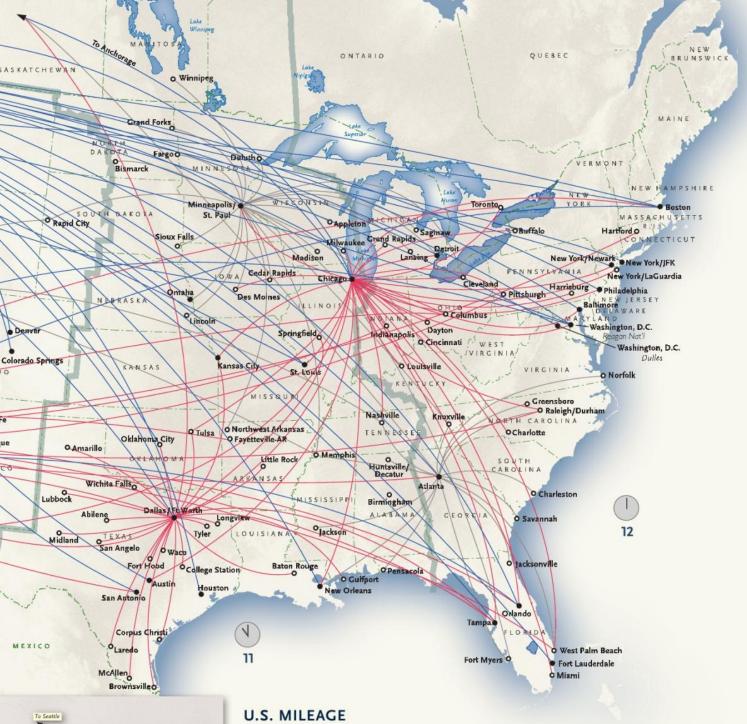
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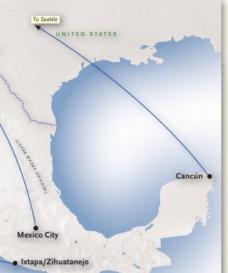


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- Información sobre las salas de conexión en la página A10
- Información sobre formularios aduaneros e inmigratorios en la página A11

Asimismo, en el aeropuerto o una vez a bordo, nuestros empleados hispanohablantes con gusto le brindarán ayuda. Simplemente diríjase a nuestros empleados sonrientes y cordiales que llevan nuestras exclusivas identificaciones con la leyenda "A su servicio"

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where access to
alaskalistens.com
is free if your flight
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HELPING YOU FIND YOUR WAY

A quick guide to help you make easier connections.

Anchorage International Airport (ANC)



Chicago O'Hare International Airport (ORD)

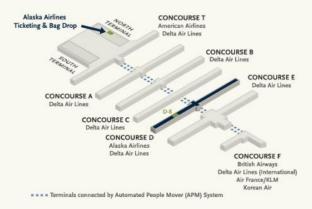


Los Angeles International Airport

(LAX)



Atlanta International Airport (ATL)



Seattle/Tacoma International Airport

(SEA) S GATES CONCOURSE C N GATES Alaska Airlines CONCOURSE B 5 CONCOURSE A --- Satellite Transit System connecting the N, C, S, B Getes to the Main Terminal

--- Satellite Transit System running between North & South end of Main Terminal

Portland International Airport

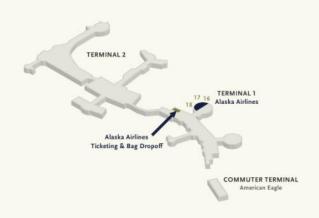
(PDX) CONCOURSE D CONCOURSE A Alaska Airlines Alaska Airlines Ticketing & Bag Drop (Board Room

San Francisco International Airport

(SFO)



San Diego International Airport (SAN)



CUSTOMS AND IMMIGRATION

Customs and Immigration forms are distributed by flight attendants during your flight. Prior to landing, complete all forms that pertain to you, following the tips below. Completed forms are presented immediately upon entering the International Arrivals building.

Las formas de Aduana y Migración son distribuidas por los sobrecargos durante el vuelo. Antes del aterrizaje en su destino final complete las formas correspondientes usando las indicaciones que se porporcionan a continuación. Las formas completas seran presentadas en la Terminal Internacional.

TO THE UNITED STATES

U.S. CUSTOMS DECLARATION

Who must complete this form? All travelers

Helpful tips

- One form per person or one per family (family defines those in the same household who are related by blood, marriage, domestic relationship, or adoption)
- Lines 5, 6—If not using a passport, leave these lines blank
- · Line 9-Enter "AS" for Alaska Airlines
- · Sign at the "X"

DECLARACION DE ADUANA

¿Quién debe completar esta forma? Todos los pasajeros

Datos de ayuda

- Una forma por persona o por familia con la misma dirección
- Línea 5, 6—Si no tiene pasaporte, deje esta sección en blanco
- · Línea 9-Use "AS" para Alaska Airlines
- · Firme en la "X"

TO CANADA

Flight Attendants distribute a combined Customs and Immigration form during your flight. Prior to landing in Canada, complete this form, which includes easy-to-follow instructions. Completed forms are presented immediately upon entering the International Arrivals building.

Los Sobrecargos distribuyen una forma combinada para aduana y migración. Antes de aterrizar en Canadá, llene esta forma que incluye instrucciones fáciles de seguir. Las formas completas serán presentadas



Please use all capital letters with blue or black ink.

Por favor use letra mayúscula en tinta azul o negra.

TO MEXICO

MEXICO CUSTOMS DECLARATION

Who must complete this form? All travelers

Helpful tips

- One form per person or one per family with same address
- Section 6—It is not necessary to declare medicine for your personal use

DECLARACION DE ADUANA

¿Quién debe completar esta forma? Todos los pasajeros.

Datos de ayuda

- Una forma por persona o por familia con la misma dirección
- Sección 6—No es necesario declarar sus medicamentos de uso personal

FMM

Who must complete this form?
All travelers except citizens of Mexico
¿Quién debe completar esta forma?
Todos los viajeros, excepto los ciudadanos de México



FEM FOR MEXICAN NATIONALS

Who must complete this form? Citizens of Mexico



FEM PARA MEXICANOS

¿Quién debe completar esta forma? Ciudadanos de México (Aun siendo residentes permanentes de EE.UU.)

Datos de ayuda

- Complete una forma por persona. No olvide firmarla.
- · Seleccione la opción "Entrada a México".
- En la línea 5 escriba el tipo y número del documento que usara como identificación.

MEXICO STATE CODES

City / State	State Code
Cancún / Quintana Roo	ROO
Guadalajara / Jalisco	JAL
Ixtapa, Zihuatanejo / Guerrero	GRO
Loreto, La Paz, Los Cabos, San Jose / Baja California Sur	BCS
Manzanillo / Colima	COL
Mazatlán / Sinaloa	SIN
Mexico City / Distrito Federal	
Nuevo Vallarta, Bucerias and north / Nayarit	NAY
Puerto Vallarta, Mismaloya / Jalisco	JAL

A GUIDE FOR AIR TRAVELERS

The Federal Aviation Administration (FAA) and Alaska Airlines have set the following rules and regulations to assure your safety and comfort:

- Your seat belt must be fastened whenever the "FASTEN SEAT BELT" sign is illuminated. Keep your seat belt fastened at all other times in case of undetectable clear-air turbulence.
- Seatbacks and tray tables must be in the upright, locked position during taxi, takeoff and landing.
- All carry-on baggage must be stowed under a seat or in an enclosed overhead bin upon boarding and prior to landing, as directed.
- Please use caution when opening an overhead bin, as items may have shifted.
- Customers are requested to use the lavatory in their assigned cabin and are required to do so on inbound international flights; exceptions may be made for customers with special needs.
- Prior to takeoff and landing, service items provided by Alaska Airlines must be picked up or properly stowed under the seat in front of you, in carry-on luggage that is properly stowed or in an overhead bin.

- Alcohol may not be consumed aboard an aircraft unless it has been provided by a flight attendant. No alcohol may be served to any person who appears to be intoxicated, or who is under 21 years of age.
- During taxi, takeoff and landing, portable electronic devices and headphones may be used. Larger electronic devices such as laptops must be stowed during taxi, takeoff and landing.
- Cellphones may be used while the boarding door is open until advised by your flight attendant that cell service must be turned off. Upon landing, your flight attendant will advise when cell service can be enabled.
- During flight, electronic voice communications of any kind (e.g., cell/VoIP calls) are prohibited.
- Headphones must be worn when using electronic devices such as personal music players, Inflight Entertainment Players, etc.
- Interference with crew members' (including flight attendants') duties is a violation of federal law. Under federal law, no person may assault,

- threaten, intimidate or interfere with crew members in the performance of their duties aboard an aircraft under operation. Penalties for crew interference include fines up to \$11,000, imprisonment or both. An incident report may be filed with the FAA regarding a customer's behavior.
- Smoking, chewing tobacco and electronic cigarette use are not permitted on any Alaska Airlines flight.
- Child-restraint devices must bear the FAA approval sticker.
- Seat-belt extension use is not allowed in exit rows for the safety of all passengers due to the possibility of entanglement by the extensions.
- Alaska Airlines prohibits the use of items that do not meet FAA Regulations or Company regulations. This includes the use of seat-belt extensions not provided by Alaska Airlines, devices that restrict the recline of seats, selfheating meals or beverages, air filters placed on overhead vents and personal air purifying devices.
- Pets must remain in carrier for entire flight. Carrier must be stowed for taxi, takeoff and landing.

IMPORTANT PHONE NUMBERS

CUSTOMER CARE:

800.654.5669 (Mileage Plan, Web Support, Customer Relations)

Toll-Free Reservations Within the U.S. and Canada: 800.ALASKAAIR (800.252.7522)

(TTY 800.682.2221)

En Español: 800.858.5525

From Mexico: 001.800.252.7522

Alaska Airlines Vacations: 800.468.2248

USING YOUR DEVICES

We know use of your electronic devices is important, and we've adjusted our procedures to give you more time with those devices.

Allowed on the Ground and in the Air



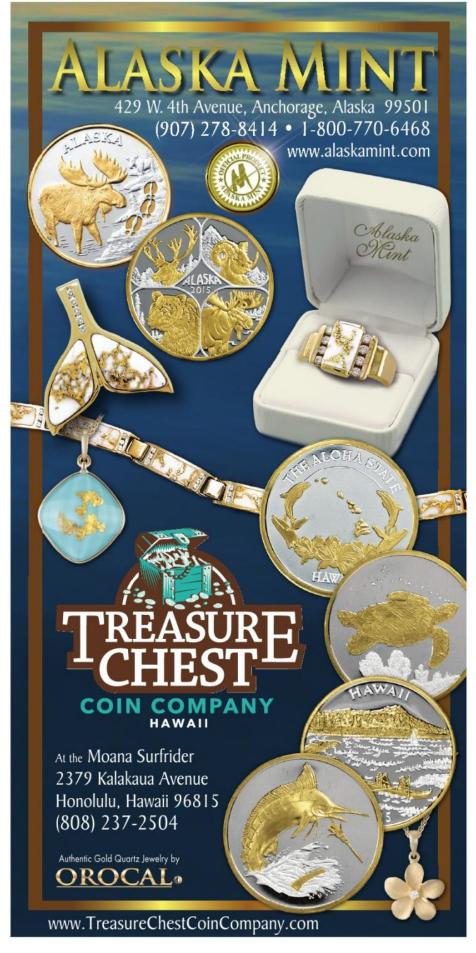
- Laptops (must be stowed for taxi/takeoff/landing)
- Tablets/smartphones (Airplane Mode after door closure)
- > Wireless mouse/keyboard
- > e-readers
- > Media/CD/DVD players
- > Noise-canceling headphones
- Cellphones (prior to door closure only)

Not Allowed During Flight



- Voice calls of any kind, including VoIP
- Devices with cell service enabled
- > AM/FM radios or TVs
- > Personal air purifiers
- > Remote-control toys
- > Electronic cigarettes





ACROSS

- 1 Lower limbs
- 5 Opera composer
- 10 Narrative
- 15 Songwriter Sammy ____
- 19 Military offender
- 20 Goodbye, in Spain
- 21 Lofty nest
- 22 Flu symptom
- 23 Gold fabric
- 24 Jargon
- 25 Firecracker
- 27 Humorous verse
- 29 Bodies of water
- 31 Ardent
- 32 Office worker
- 33 Oregon city
- 34 Professional org.
- 36 Hot gems
- 37 Rationed
- 38 Emerges
- 41 Eating place
- 44 Grottoes
- 45 Razorbacks
- 46 Shout of surprise
- 48 Breezy
- 49 Confronted
- 50 Truman or Houdini
- 51 General Bradley
- 52 Actress Lupino
- 53 Navigation device
- 54 Singer Bonnie ____
- 55 Russian coin
- 56 Consumer's protection
- 58 Mediterranean island
- 59 Presidential noes
- 60 Loiter
- 61 Vends
- 62 Marathon, e.g.
- 63 Singer Bing ____
- 66 Complains
- 67 Statuette
- 71 Abodes 72 Chomp
- 73 Bread ingredient
- 74 Billy ___ Williams
- 75 Ajar
- 76 Late
- 77 Chatter
- 78 Agreement
- 79 Dowel
- 80 Satisfies 81 Onions' kin
- Stable babies
- 83 Speckled
- 85 Quit
- 86 Hit-show letters
- 87 Obey
- 88 Cook, as salmon
- 89 Oak starters
- 92 Actor Flynn 95 Artist's plaster
- 96 Piping
- 98 Socialize in couples
- 101 Refrigerate
- 103 Jacob's twin

- 104 Italian province
- 105 India's neighbor
- 107 Chair supports
- 108
- 109 Reside
- 110 Graceful birds
- 111 Directory
 - 1 Audacity

 - 4 Drowsily
 - 5 Satchel
 - 6 Decree
- 7
- 8
- 9 Remote
- 10 Crammed
- 12 Crude metals

DOWN

- 2 Expect
- Daddy's partner 3

- 11 Tailor again
- Skating arena Canine

- 13 Knight's title 14 Always, to a bard
- Turkish president ____ 15 Beach cottage
- Atatürk
 - 16 Entranced 17 Actor Cronyn
- Verde
 - 18 Neighbor of Kans. 26 Approvals
 - 28 Paddy crop
 - Tavern treats 33 Cleave
 - 34 Separate
 - 35 Nimble
 - 37 Tropical bird
 - 38 Blood vessel
 - 39 Stallone character
 - 40 Oil-bearing rock
 - 41 Appendage
 - 42 Assistant
 - 43 Author Stoker
 - 44 Panama or Suez

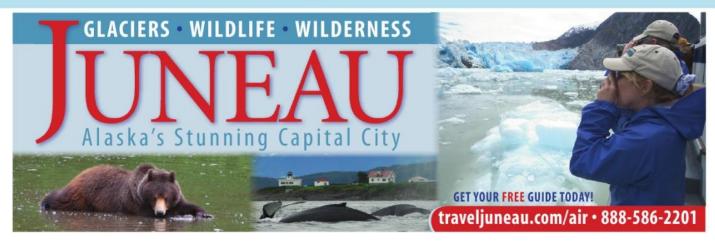
 - 45 Lures 47 Hera's son 49 Foolishness

- 50 Corridors
- 51 External
- 53 Snooty ones
- 54 Designer Lauren
- 55 Happen again
- 57 Comic Ole ___
- 58 Compassion
- 59 Obscure
- Smooths 61
- 62 Uprisings
- 63 Hack
- 64 Lassond
- 65 Final letter
- 66 Healed
- 67 Chip
- 68 Concept
- Patricia ___ of Hud
- Morays 70 Matched 72
- 73 Impudent
- 76 Story
- 77 Strutting birds Entrance chime

- 80 Magic saying
- 81 Meadows 82
- Dusk Till Dawn
- 84 Obsessive fear 85 Sportscaster Howard ___
- 86 Rows
- 88 Blossom part
- 89 Edgar ___ Poe
- 90 American-born Japanese
- 91 Catches
- 92 Dutch cheese
- 93 Thorny flower
- 94 Deep grooves 95 Stare blankly
- 96 Fine cotton
- 97 Draft
- 99 Conclusion 100 Morning drops
- 102 Cut



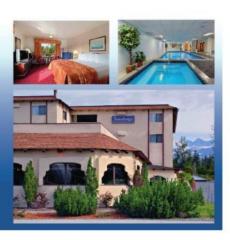
JUNEAU



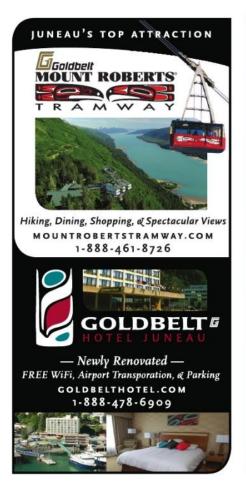


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A man and his Great Dane check to see if the grass is really greener on the other side.



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