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By Jill K. Robinson







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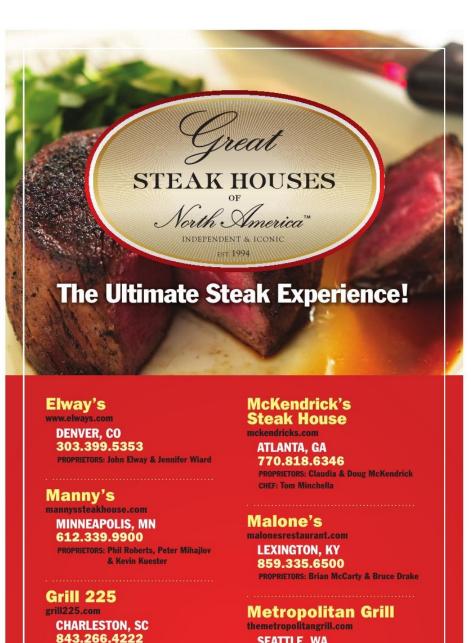
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Chefs Brooke Williamson and Nick Roberts.

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# 10 WEEKS TO YOUR BEST YOU!

My Best 10 was a program that could help me get my life on track before I needed some serious medical intervention.

I've always been conscious of my health and fitness. I even ran the Las Vegas Marathon a few years ago. However, since moving to the U.S. from Australia five years ago, my life had changed quite a bit and I felt my health was starting to decline. My weight was fluctuating, my asthma had returned, I had high cholesterol and was in perimenopause. I just didn't feel healthy and knew I needed a restart.

I'd read about the My Best 10 program and was under the impression that it was a "beauty" program for women my age. With my husband's encouragement to do something for myself, I decided to look into it a bit more. Did I have the wrong perception! Yes, My Best 10 offers spa treatments and pampering, but it's so much more than a beauty program!

This was a program that could help me get my life on track before I needed some serious medical intervention.

It could help me reclaim the life I knew I deserved. I wanted to re-educate myself on how to deal with my current life, not how it was in my 20s. Most of all, I needed to feel good, both inside and out.

My dietitian and my trainer showed me ways to work around my life. During the 10 weeks of the program, I had six weeks of back-to-back visitors from Australia, a trip to London, and surgery restrictions, which meant that I couldn't perform any high-intensity cardio until the fifth week of the program. I could have waited to start the program, but I knew that I needed to learn how to live my life better throughout any of life's challenges. I had to organize myself and my choices in a way that would work. In spite of my hectic schedule, I

never missed a dietitian appointment and only rescheduled two training sessions from my week in London.

What contributed most to my success was having a team of people who really listened to me and my needs, and helped me take the program and apply it in a way that I'm still living by four months later. It started with Janet, the first person I talked to about the My Best 10 program. Janet saw me at my most vulnerable. Her compassion and understanding of where I was in my life was visionary. She was with me every step of the way, encouraging, empathic, supportive and helping organize my entire schedule. My trainer was incredible in working with my previous injuries and strengthening my weakest side. I can't say enough about how thorough and in tune with me he was. No two sessions were the same as he kept the workouts interesting and challenging, while encouraging me the whole time. Meal tracking and talking through different food challenges with my dietitian was also incredibly helpful.

I felt as if I'd jump-started my body's engine with a complete overhaul and new fuel.

My cholesterol dropped 50 points, along with my blood pressure. I gained 2.5 pounds of lean muscle mass and lost 7.5 pounds of fat. In doing so, I reduced my risk of heart disease and Type 2 diabetes.

I'm sure other women, like me, have the perception that My Best 10 is just a beauty program. I'd like them to know that it is so much more – this is a kick start to life! If I had known everything My Best 10 had to offer, I'd have done it years ago.

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# WELCOME,





Brad Tilden. Chief Executive Officer



Joe Sprague. Senior Vice President of External Relations

# **BACK TO THE FUTURE**

>> Joe Sprague, our senior vice president of external relations, is perhaps more qualified than anyone at Alaska Airlines to write about the importance of cargo to our neighbors in the state of Alaska. After nearly two decades with Alaska, including leadership positions in our cargo, inflight, marketing and external relations divisions, Joe is moving on to fulfill another passion—working with the Catholic Church as executive director of the Washington State Catholic Conference. Joe is a talented, dedicated and humble leader who has left an indelible mark on our company. Thank you, Joe, for your many contributions and for your dedication to our airline and to the Great Land, where your career with Alaska Airlines began. - Brad Tilden

One of my all-time favorite movies is Back to the Future. The Michael J. Fox classic spins a delightful story about Marty McFly accidentally going back in time and trying—with the help of his eccentric scientist friend, Doc Brown-to return to, well ... the future. As Alaska Airlines celebrates its 85th anniversary this year, we have a little back-to-the-future

of our own going on. Amid the excitement of a growing network, the merger with Virgin America, and a fast-evolving brand that is bringing more and more benefits to our guests, we'll solidify an important link to our past, while delivering new benefits for the future, by rolling out the first of three next-generation 737-700 freighter aircraft. Back to the future, indeed.

Our new fleet of freighters will fly primarily in the state of Alaska. That's the link to our history. For 85 years, Alaska Airlines has flown freight and mail, along with guests, throughout the Last Frontier, providing a lifeline to remote communities. With these modern freighter aircraft, we're poised to continue our important cargo business in Alaska for many more years.

The investment in the aircraft is an important milestone. Despite all our growth, from Boston to Havana to Hawai'i, the upper left corner of our network remains not only our namesake, but a crucial part of who we are at Alaska Airlines. From the new freighters to a new Anchorage aircraft-maintenance hangar to improvements for all of our company-

# >> WELCOME

owned rural terminals in the state, our commitment to the Great Land and its people is steadfast.

This commitment comes naturally, given our 1,800-person team of employees in the state. These Alaskans get that their local friends and neighbors have unique air-travel needs, and they work hard to deliver with kindhearted service. A good example is one of our 2017 Alaska Airlines Legends, Larry Hamlin, who is celebrating 40 years with the company this year. Larry's job is moving cargo at our warehouse in Anchorage, but

for him, it's really about people. He cares deeply about our cargo customers, often stopping to deliver a smile and lend a hand.

It's folks like Larry that make me proud to work for Alaska, which I've done now for 17 years, starting first at our Anchorage regional office. Having admired Alaska Airlines since working at the Juneau airport during college 30 years ago, it felt like winning the lottery when I was hired at Alaska in 2000. Although career pathways led me out of the state of Alaska a long time ago, it has been a blessing to have been able to keep close ties with the

state throughout my time with the company. As that time with the company draws to a close at the end of this month, I am grateful to Larry and the many other members of our state of Alaska team for allowing me to be an honorary member all these years.

Alaska is truly a place like no other—a fact that reminds me of one of Doc Brown's famous lines from the movie: "Roads? Where we're going, we don't need ... roads."

Thanks for flying with us. And thanks, Alaska Airlines, for memories that will always be cherished. \*

# >> BIENVENIDO



Brad Tilden, Jefe Ejecutivo



Joe Sprague, Vicepresidente Senior de Relaciones

# **VOLVER AL FUTURO**

Joe Sprague, vicepresidente senior de relaciones exteriores, es quizás la persona más calificada en Alaska Airlines para escribir acerca de la importancia del servicio de carga para nuestros vecinos del estado de Alaska. Después de casi dos décadas con Alaska, lo que incluye posiciones de liderazgo en nuestras divisiones de carga, vuelos, mercadotecnia y asuntos externos, pasará a ocuparse de otra de sus pasiones: trabajar junto a la Iglesia Católica como director ejecutivo de la Conferencia Católica del Estado de Washington. Joe es un líder talentoso, dedicado y humilde, que ha dejado una marca indeleble en nuestra empresa. Gracias, Joe, por tus múltiples contribuciones y por tu dedicación a nuestra aerolínea y a la Gran Tierra de Alaska donde comenzó tu carrera con Alaska Airlines.

— Brad Tilden

Una de mis películas favoritas de todos los tiempos es "Volver al futuro". El clásico de Michael J. Fox narra la encantadora historia de Marty McFly, quien accidentalmente retrocede en el tiempo y luego (con la ayuda de su excéntrico amigo científico, Doc Brown) intenta regresar a, bueno,... al futuro. Este año Alaska Airlines celebra su 85.º aniversario y nosotros estamos experimentando nuestro propio volver al futuro. Entre el entusiasmo

por una red en crecimiento, la fusión con Virgin America, y una marca en rápida evolución que está trayendo cada vez más beneficios a nuestros pasajeros, afianzaremos un importante enlace con nuestro pasado a la vez que aportamos nuevos beneficios para el futuro al poner en marcha el primero de tres aviones de carga 737-700 de última generación. Sin duda, es como volver al futuro.

Nuestra nueva flota de aviones de carga volará principalmente en el estado de Alaska. Ese es el enlace con nuestra historia. Durante 85 años, Alaska Airlines ha volado carga y correo, además de pasajeros, a lo largo de "la última frontera", brindando un recurso vital a comunidades remotas. Con estos modernos aviones de carga, estamos preparados para continuar nuestro importante negocio de carga en Alaska por muchos años más.

La inversión en este avión representa un paso importantísimo para nosotros. A pesar de todo nuestro crecimiento, desde Boston hasta la Habana y Hawái, la esquina superior izquierda de nuestra red no solo sigue siendo la razón de nuestro nombre, sino una parte sumamente importante de quiénes somos en Alaska Airlines. Desde los nuevos aviones de carga hasta un nuevo hangar de mantenimiento de aviones en Anchorage y las mejoras en todas las terminales rurales propiedad de la compañía en el

estado, nuestro compromiso con el Estado de Alaska y su gente es firme.

Este compromiso es algo natural, gracias a nuestro equipo de 1,800 empleados en Alaska. Los habitantes de Alaska saben que sus amigos y vecinos tienen necesidades únicas de viajes aéreos y se esfuerzan por brindar un servicio de corazón. Un buen ejemplo es una de nuestras Leyendas de Alaska Airlines 2017, Larry Hamlin, quien este año celebra 40 años con la empresa. El trabajo de Larry es transportar carga en nuestro almacén en Anchorage; pero para él realmente, lo más importante son las personas. Se preocupa muchísimo por nuestros clientes del servicio de carga, y con frecuencia se detiene para brindarles una sonrisa y ofrece ayuda.

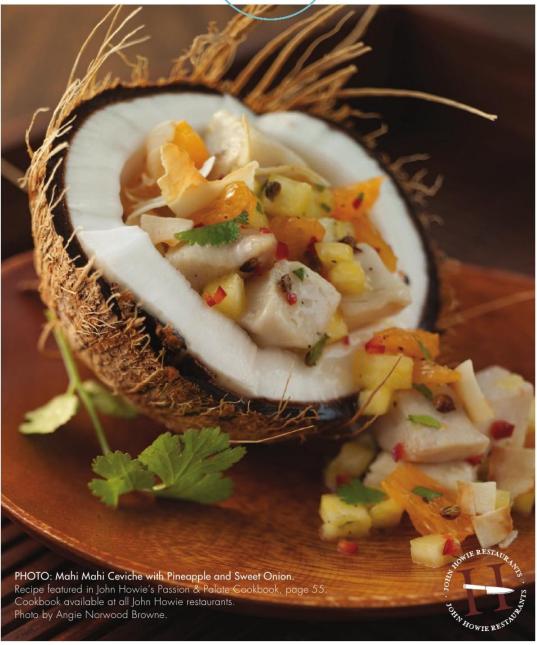
Es gente como Larry la que me hace sentir orgulloso de trabajar para Alaska, algo que hago desde hace 17 años cuando comencé en nuestra oficina regional en Anchorage. Después de admirar a Alaska Airlines desde que trabajé en el aeropuerto de Juneau mientras estaba en la universidad, hace 30 años, fue para mí como haber ganado la lotería cuando Alaska me contrató en el año 2000. Aunque mi carrera profesional me llevó fuera del estado de Alaska hace mucho tiempo, ha sido una bendición poder mantener vínculos estrechos con el estado durante mi carrera con la empresa. A medida que mi tiempo con la empresa se acerca a su fin al final de este mes, estoy agradecido con Larry y con muchos de los miembros de nuestro equipo en el estado de Alaska por permitirme ser un miembro honorario durante todos estos años.

Alaska verdaderamente es un lugar sin igual, algo que me recuerda una de las famosas frases de Doc Brown en la película: "¿Carreteras? A donde vamos, no necesitamos carreteras."

Gracias por volar con nosotros. Y gracias a Alaska Airlines, por los recuerdos que atesorare por siempre. ズ









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# IN THE KNOW,

# WHAT'S NEW IN **ENTERTAINMENT**

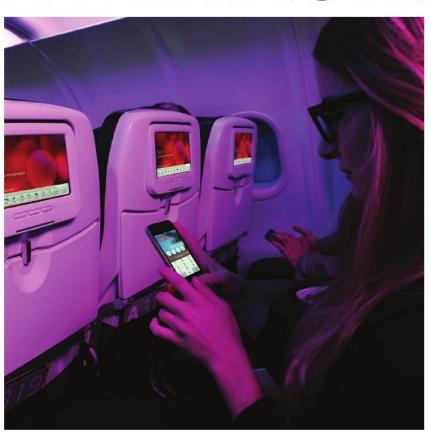
# Free Movies and Shows

Later this month, Alaska will be introducing free movies and TV shows on Virgin America's fleet via Virgin America's Red entertainment system.

This expands to Virgin America an existing program for guests on Alaska flights. At the start of 2017, Alaska launched a free viewing program that uses the airline's streaming entertainment system. Through Alaska's program, guests connect their smartphones, tablets and laptops to the onboard Wi-Fi network to access an extensive library of free movies and TV shows. For additional information, visit alaskaair.com/beyond.

# Free Chat

Also at the start of 2017, Alaska debuted Free Chat™, which allows guests to stay connected to friends and family on the ground via Facebook's Messenger, WhatsApp and iMessage. This service will also start rolling out later this month on Virgin America flights.





# TEN YEARS OF WINNING

Creating an airline people love is a bold goal, but if the decadelong streak of awards won by Alaska Airlines and Virgin America is any indication, the merging companies have the tools to pull it off.

In July, Virgin America was named "Top Domestic Airline" 2017 in the Travel + Leisure "World's Best Awards," as voted by the magazine's readers. This marks the 10th year in a row that Virgin America has won this honor.

In May, Alaska Airlines celebrated ranking "Highest in Customer Satisfaction Among Traditional Carriers in North America, 10 Years in a Row," after receiving the highest numerical score among traditional carriers in the J.D. Power 2008-2017 North America Airline Satisfaction Studies. The 2017 study measured the experiences and perceptions of passengers surveyed between April 2016 and March 2017.

As for the next 10 years and beyond, the future is bright as these two airlines, with their innovative spirit and award-winning customer service, combine efforts and continue to push the status quo-delighting guests, garnering awards and gathering national acclaim.

To read about 10 ways that Alaska and Virgin America have shaken up their industry in the last 10 years, go to blog.alaskaair.com/alaska-airlines/decade-of-awesome.



Plan to get away for some relaxation and vitamin D. Fly nonstop to capture the moments that let your true self shine. Once you arrive, find your oasis under a shady palm, exhale and chill away.

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# >> IN THE KNOW MERGER BUZZ





# MAKING THE MOST OF SUMMER

A cool option for promoting a growing route network

)) It's vacation time, and most people like to loosen up their personal dress code a bit, whether they're relaxing, traveling or even working. Nothing connotes an easygoing style quite like the T-shirt. And many tees also do double duty, carrying a message for all to see. Maybe you've seen this:

# #MostWestCoast

This summer, Alaska and Virgin America are using a new line of summer tees to promote the merging of the two airlines and the tremendous breadth of service-routes and frequency—the combined network brings.

"The hashtag #MostWestCoast is a concept we launched to celebrate all of the new routes that have been added this year," says Natalie Bowman, Alaska's managing director of brand and marketing communications. "We now have the most nonstops from the West Coast."

That brings us around to the back of the tee and its proud declaration: Oh, We Go

## There: 118 Destinations & Counting.

That's the combined network of the airlines, spanning the country, including Alaska and Hawai'i, as well as reaching into Canada, Costa Rica, Cuba and Mexico.

Longtime Virgin America customers might recognize the special summer attire. The summer-tee tradition began five years ago to celebrate the airline's fifth anniversary, and since has been used to help kick off new initiatives, such as the introduction of the airline's service to Hawai'i in 2015.

Guests of both Alaska Airlines and Virgin America will be seeing a lot of the shirts over the next month or so. All flight attendants, station agents, customer service agents, passenger service agents, and ramp, cargo and maintenance employees have been encouraged to wear the promotional tees in place of their regular uniform shirt during weekend (Friday, Saturday and Sunday)

shifts through the Labor Day holiday weekend.

For these employees, the tees are a chance to celebrate summer with their guests. "It's a time when families are letting loose and enjoying time together," says Matthew Trujillo, Anchorage-based lead customer service agent for Alaska Airlines, who says he wants guests onboard to feel comfortable sharing their excitement for venturing out on vacation.

"Flight attendants, customer service agents, baggage handlers and other employees actually share that frame of mind in summer, and enjoy the opportunity to interact with guests in airports and onboard the aircraft," says Kathleen Sullivan, Alaska's uniform marketing director.

She notes that offering frontline employees a fun option for their regular uniform also helps sustain the high level of anticipation among employees for a new line of uniforms—being created by Seattle fashion designer Luly Yangexpected for some 19,000 Alaska Airlines and Virgin America employees in 2019.

Cooler than summer tees? We'll see. ₹



#MOSTWESTCOAST promotes the merging of the West Coast's two primary airlines, and the resulting flight network: 118 destinations and counting.

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# PEOPLE BEHIND THE SPIRIT

# THE KING OF **GATE GAMES**

Ray Wong, Virgin America Guest Services Supply Coordinator, is a Legend of Customer Service

# >> Superman, Handyman, King of Gate Games—Ray Wong has been given many

nicknames by his Virgin America teammates at San Francisco International Airport. One of Virgin America's original "founding teammates," Ray has been working for the airline for 10 years. Before that, he was an international service agent with DHL Express. He was in training with Virgin America when the airline was given the authorization to fly, and he remembers selling tickets at a makeshift reservations center soon after he had learned to do so.

Ray's official job title today is Guest Services Supply Coordinator—a role that has him ordering, receiving and distributing supplies for everything from the ticket counter to the gate to the break room. He also helps organize special events and move supplies from the airport to headquarters. He'll handle repairs, such as fixing a broken clock or hinge. And he'll jump in as a Guest Services Teammate at gates when things get busy.

Ray might be best known, however, for his gate games. He has a cart with supplies such as giant dice and playing cards, ringtoss equipment and hula hoops.

Tim Horn, Ray's supervisor, says: "Some would meet Ray and think he's a quiet guy. But put him at a gate with a mic, and he turns into a showman."

"My favorite gate game is anything with the giant dice," Ray says. "People like these, especially if they are flying to Vegas. We try to get the vacation feel going before they leave the terminal.

"If I can make teammates' jobs easier, I think I've had a good day. And when I see guests smiling at the gate, I know I've done my job." ⊀



Ray Wong.

# **QUESTIONS & ANSWERS**

What was your funniest day on the job? We had a karaoke machine at one of our gates, and we had Virgin America teammates and guests singing their hearts out.

What's something people won't know? I log about 30,000 steps a day walking around the airport.

What do you see as success on the job? If we can get guests looking up from their handheld devices, and maybe playing games by the time they board, that's rewarding.

You won a Star of the Year from Virgin America in 2013. Why is it meaningful to also receive the Alaska Legend award? It's a great honor to be held in this light in both the Virgin America and Alaska communities. I'm grateful. I wear my Alaska Airlines pin proudly. If anyone asks about the award, I say, "Let me show you the hardware!"

# **KUDOS FROM RAY'S TEAMMATES**

"Congrats, Ray! The SFO team is lucky to have such a great person, and leader! Well-deserved!"

> - Jason A. Alaska Airlines Station Duty Manager, Seattle

"In the almost 10 years that I've known Ray, he has consistently remained that kind, soft-spoken, gentle and caring person I first met in 2007. He is as committed to his job today as he was back then-forever pitching in wherever he can help—selflessly

and tirelessly working to complete whatever is thrown his way. This is all while maintaining a positive attitude and a contagious smile!"

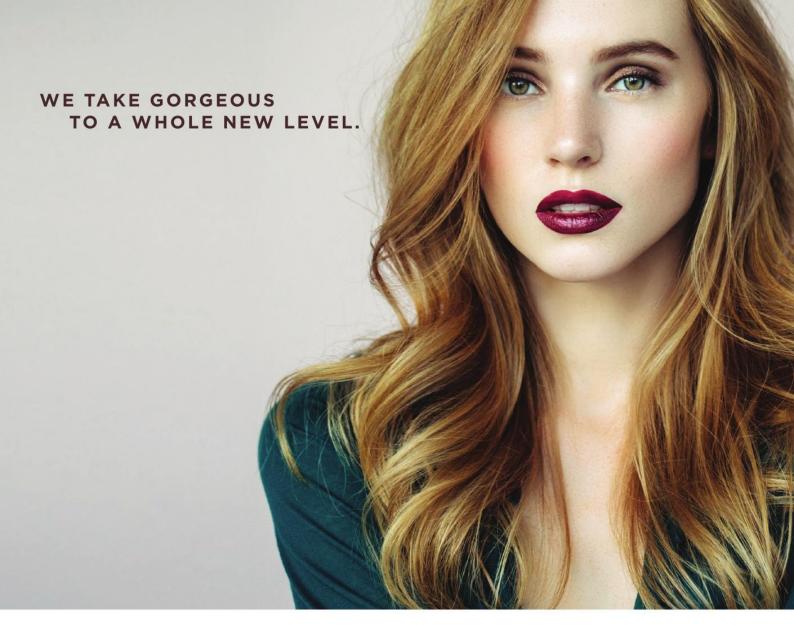
> —Anu K., Virgin America Station Supervisor, San Francisco

"I am happy to see Ray awarded. He always has a smile as he keeps our operation running smoothly.'

> —Scott C., Virgin America Captain, JFK, New York



EACH YEAR, Alaska Airlines recognizes employees, such as Virgin America's Ray Wong, as Legends of Customer Service. It is Alaska's highest honor.





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# >> IN THE KNOW **CREW TIPS**

# **FLY WINE FOR FREE**

>>> Say you're enjoying a wine tour with classic Cabernets from Washington state's wine country. Or maybe you're sampling richly nuanced Pinot Noirs from the fertile valleys of Oregon. Then again, you might be exploring wineries gaining fame in Idaho wine country, or in the wine regions of California's San Luis Obispo County. Or perhaps you're visiting the long-revered vineyards of Sonoma County, with their sun-splashed soils and nearby coastal wonders.

When it comes time to pack up some Pinot, carry home some Cab and stow some Chardonnay to enjoy later, we have you covered.

Through the Alaska Airlines Wine Flies Free program, Mileage Plan members can check their first case of wine (12 bottles) without charge when flying anywhere in the United States on Alaska or Horizon from participating origin airports. These airports include Boise (BOI), Eugene/Springfield (EUG), Lewiston (LWS), Medford (MFR), Pasco (PSC), Portland (PDX), Redmond/Bend (RDM), San Luis Obispo (SBP), Santa Rosa/Sonoma County (STS), Walla Walla (ALW) and Yakima (YKM).

Also, while you're still traveling, check the details of offers in the wine regions you visit. Some partnering wine destinations offer waived tasting fees at select locations when Mileage Plan members show a valid incoming Alaska or Horizon boarding pass.

Use the following tips to enhance your wine adventures and have some wine fly home with you-for free!

Plan ahead. As you're mapping out your travels, consider the offers of participating wine regions. Within the Wine Flies Free program are five subprograms: Idaho Wines Fly Free, Oregon Wines Fly Free, SLO CAL Wines Fly Free (for San Luis Obispo), Sonoma Wine Flies Free, and Taste and Tote, which features wine destinations in Washington state, and also includes discounts on car rentals from Hertz.



Taste widely and wisely. Save that inbound boarding pass (paper or digital). In many cases, this is your ticket to free tastings when you present it within a certain time period after traveling. Next comes a fun part: It's time to find your favorite wines. Collectively, there are hundreds of wineries, vineyards and tasting rooms participating in Alaska's Wine Flies Free program. Buy wines you want to bring home, and ask if the seller can help you pack the bottles as though for shipping.

Pack it and check it. Wine must be suitably packaged in a protective shipping container (such as a foam-lined box) for transport. The TSA asks that containers not be sealed, but remain open for inspection. When you depart, advise the Alaska Customer Service Agent so the box can be properly labeled with stickers marked "Fragile." Visit alaskaair.com/content/ travel-info/baggage for additional information about Alaska's checked-baggage rules, fee waivers and exceptions, and more.

Enjoy! Unpack your wine at home and pour a glass to celebrate avoiding shipping fees for

getting your favorites home. Consider cellaring some bottles so you can reminisce about your wine-country excursions for years to come.

For details about the Wine Flies Free program, including particulars about each region's rules and offerings, visit alaskaair.com/wine.

-Ren Raker

## **PINEAPPLES FLY FREE, TOO!**

Alaska Airlines passengers can now take home a taste of aloha without a baggage fee, when traveling within the United States from Honolulu (HNL); Kona (KOA); Kahului, Maui (OGG); or Līhu'e, Kaua'i (LIH). Purchase your pineapple fresh in Hawai'i and ask the seller to pack it as though for shipping. When you depart, one properly packaged box of pineapples will not count toward your checkedbaggage allowance. To review information about Alaska's checked-baggage policies, visit alaskaair.com/content/travel-info/ baggage. -B.R.



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# **HIGH-FLYING VINTAGES**

Alaska partners with Precept Wine

>>> Like many kids, Andrew Browne idolized his grandfather. Every summer, he spent two weeks with his grandparents in Ohio. His grandfather, William Bitner Browne, had studied in Bordeaux, and later helped liberate France during World War II. Browne was fascinated by his grandfather's stories.

As they talked, the grandfather would pour a little wine into a glass, add water, and let Browne taste it. "He treated me in a special way," Browne says. "My grandfather started out bigger than life, and that never diminished for me."

These early experiences proved pivotal in Browne's career. Today, he is the founder, president and CEO of Precept Wine, the largest privately held wine business in the Northwest. Precept includes brands such as Waterbrook, Canoe Ridge and Browne Family Vineyards.

Blessed with what he describes as "an engine that revs fast," Browne has thrived in the extremely competitive wine business. To stand out, Browne learned to create a culture based on integrity and excellence, qualities he learned from his grandfather. In 2003, after extensive wine-sales experience at Corus Brands and Constellation Brands, he started Precept Wine,



which produced 300,000 cases in its fifth year.

"We have nine vineyards in Washington and contracts with other vineyards," he says. "Our winemaker, John Freeman, picks the best grapes from the best vineyards. Most wine companies don't have that opportunity."

All of this experience went into founding Browne Family Vineyards, a project 15 years in the making. "A brand is like a child; each one is different," he says. "Browne is at the top of the pyramid. It gets the choicest barrels, the choicest grapes, the front-row seat. We do what we can to make an incredible bottle of

wine. It's the fastest-growing brand in the state of Washington at over \$20 a bottle. If we sell it at \$25, we want it to taste like \$50."

Browne Family Vineyards released its first vintage in 2005 and immediately received critical acclaim for its Cabernet Sauvignon, Bordeaux red blend and Chardonnay. Browne has since built on that success, creating stateof-the-art production facilities his grandfather would admire. "I'd like him to be proud of the way we grow the grapes, have conversations and do everything," he says. "It's something I think about every day." -Nick O'Connell

# INTERESTED IN A TASTE OF PRECEPT WINES?

As a guest on this flight, you have the opportunity. The Main Cabin of all Alaska Airlines flights serves Precept's Canoe Ridge Exploration series wine, including Pinot Gris and a Red Blend.

Starting in October, the First Class Cabin will begin serving a Browne Family Vineyards Chardonnay and Red Blend.

"We're trying to provide our guests with the best wines possible from the West Coast," says David Rodriguez, manager of onboard food and beverages.

In selecting wines for onboard service, Rodriguez says his group looks especially for wines that are bright and relatively sweet, with fruit-forward flavors. He says serving wine at 30,000 feet does have an impact: Aromas, flavors and the overall experience can be dulled slightly by pressurization in the cabin, relatively dry cabin

air, and even by the sound of the aircraft moving at nearly 500 mph.

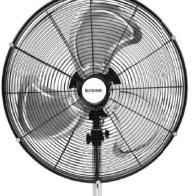
In making the final selections, the wines are tasted in the air as well as on the ground.

"Our goal is to offer a balance of what people expect, and we're also helping some guests discover something new, a wine they might not have tried otherwise," Rodriguez says.

Alaska serves about 25,000 bottles of wine each month—in First Class alone. So, do guests have a preference for red or white? Not really, Rodriguez says. Pours tend slightly more toward red in winter and white in summer. ₹



# I GRUV



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To the surprise of many people, an integral part of successful indoor gardening is proper airflow in your growing space. Without adequate circulation, plants are at risk from high humidity which creates a welcome environment for insects, molds and mildews that can be devastating to your plants. Plants intake CO2, which typically hovers around 400 parts per million in nature. Stagnant airflow in a grow room will quickly lead to pockets of CO2 deficiency. Proper circulation, and even enriching your space with additional CO2, will enhance the growth rate and health of your plants.

What's the solution to proper air circulation? Hurricane® brand fans! No matter how big or small the space, moving the air is key to your environment. It is so important to keep your plants happy and thriving naturally by making it difficult for those pests to make camp in your plant's leaves and roots.

Hurricane® offer's a multitude of oscillating, stand, floor and wall mount fan styles to accommodate any space and application. Choose from small clip-ons for light ventilation, to medium and even colossal fans to move the room's circulation evenly.

Light leaf movement is gratifying to most plants. Some exceptions, such as cilantro, because of the sensitivity of their delicate leaves, may require indirect airflow. Other plants, like tarragon, are heartier and can handle a stronger airflow.

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# **ANGELS IN** THE COCKPIT

Volunteer effort flies thousands of patients in need—for free

>> As Geoff Wood recalls his most memorable mission with Angel Flight West, he thinks back 10 years, to one of his first flights for the nonprofit that coordinates private pilots, in their own aircraft, to transport people in need. Wood, CEO of Windermere Services Company, volunteered to fly a Spokane man home from Seattle, where his daughter had undergone a bone-marrow transplant. The father was obviously upset about leaving his daughter behind. When their flight arrived in Spokane, Wood was scheduled to return to Seattle with a grandmother and her granddaughter, who was in need of medical treatment. Wood dropped off the father, picked up his new passengers and was taxiing his Cessna back to the runway when the tower asked him to return to the terminal. The father had received a call: His daughter had taken a turn for the worse, and he needed to get back to Seattle.

"Fortunately, I was able to get all three passengers back to Seattle, where they needed to be," Wood says.

He recalls an old slang term among pilots called the \$100 hamburger. Private pilots often look for an excuse to get out and fly, even if it means just flying to another airport, having something to eat, and flying home. In 1983, a small group of pilots in Santa Monica, California, figured there ought to be more to those excursions, some way to make good use of their airplanes and their expertise—like helping families in need. Thus began Angel Flight West.

The fledgling organization—initially known as the American Medical Support Flight Teamflew 15 missions that first year. Today Wood is board chair of an organization that oversees a network of more than 1,400 pilots across 13



western states. These pilots donate their aircraft, piloting skills and all flying costs to help families receive vital treatment that might otherwise be inaccessible because of financial, medical or geographic limitations. Last year, AFW flew 4,113 missions: flying passengers to specialty medical centers; transporting blood to critically ill patients; flying special-needs kids to summer camps; and many more humanitarian missions. The effort involves more than 2,500 volunteers—not only the pilots, but people who work with hospitals and treatment centers, and who coordinate flights, provide ground transportation and assist pilots on missions-they're called "Earth Angels."

Among AFW's largest supporting partners is Alaska Airlines, which handles most of the Alaska in-state transportation needs, as well as flights for AFW recipients who need to travel to the Lower 48. Alaska donates \$500,000 each year in travel credit to AFW. In-kind contributions have totaled more than \$8 million since the relationship began in 2003, and AFW is the

airline's single-largest corporate gift recipient.

"Alaska's values of being caring and kindhearted really come to life when our airplanes and talented professionals are put into service in support of those who need a helping hand," says Joe Sprague, senior vice president of external relations at Alaska, and a former AFW board member. "Our founders in Alaska used to do mercy flights to remote villages. Alaska's involvement with Angel Flight West keeps that tradition alive in the 21st century."

The process starts when a patient in need reaches out to AFW at angelflightwest.org. Once a request is validated, the mission is posted to the pilot base through emails, texts and AFW's online portal. Pilots accept the routes they'd like to fly and then coordinate the logistics. There is never a charge for passengers. Pilots can fly as many missions as they want: AFW recently honored Seattle area pilot Bob Schaper for his 1,000th mission.

And there is no shortage of pilots. Wood notes a recent listing for a boy who needed to fly from San Juan Island in Washington to Seattle several times a week following brain surgery. Every flight leg was filled the first day of the posting. -Paul Frichtl

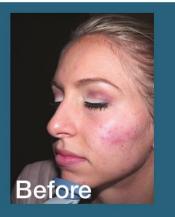


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# **PASS THE COCKTAIL SAUCE**

>> Talk about a fruit-and-cheese platter! Add a selection of shrimp, olives and other classic hors d'oeuvres, and you've got a veritable feast, served up in the first class lounge of Alaska Airlines' Convair 880 by flight attendant Micki Bliss in the early 1960s. Colorful Alaska scenes decorated the cabin walls of the aircraft, and the middle of the coach section featured a draft beer bar. \*\*



Pictured above:
Matt Iris (left),
Mechanical Engineer, Avista
Sean Hurley (center),
Maintenance Supervisor, Cenex Zip Trip
Ann Carey (right),
Regional Account Executive, Avista

# FUEL STOP CONVENIENCE STORES HAVE BECOME

A NECESSITY for today's timestarved consumers, providing quick one-stop shopping for gasoline, grab & go foods, and sodas for the road trip. Among this region's leaders is Cenex Zip Trip, with 70 stores across Washington, Idaho, Montana, Wyoming, North Dakota, South Dakota and Minnesota. Headquartered in Spokane, Washington, the chain is a subsidiary of CHS Inc., a leading global agribusiness owned by farmers, ranchers and cooperatives across the United States. CHS Inc. is the Minnesotabased company which owns and operates the Cenex energy brand.

Zip Trip provides exceptional customer service and products. Their associates take pride in what they do and consistently follow through on the company's brand promise. Zip Trip focuses on setting itself apart by providing great service and offering customers the convenience items they want most, such as fresh grab & go sandwiches and salads and high-quality coffees. Nonetheless, competition in their markets is growing.

To improve its brand positioning, the chain has been updating the interior of their stores. They have also continually strived to cut operating costs, energy use being one of the biggest. That's why Zip Trip partners with Avista for ways to make their stores more energy efficient.

"Avista comes to us regularly with ideas and recommendations of how we can save energy," said Zip Trip maintenance manager Sean Hurley. "And their rebates have enabled us to make these improvements in a cost-effective manner."

Since 2011, Avista has provided Zip Trip with more than \$280,000 in energy efficiency rebates through its Energy Smart Grocer Program and other incentive programs.

"Their upgrades have so far resulted in Zip Trip saving more than 1.9 million kilowatt hours of electricity and over \$150,000 in energy costs," said Avista regional account executive Ann Carey.

About five years ago, Avista began by helping Zip Trip complete a project to upgrade cooler fan motors in its refrigerated beverage and sandwich cases. Old evaporator motors were replaced with electronically commutated motors (ECMs) that feature blades made of lightweight plastic vs. metal. In addition to running on less energy, ECMs last longer and emit less heat, which helps maintain cool temperatures.

Zip Trip also received rebates to replace cooler-door gaskets for a tighter seal and add anti-sweat heat controls in the doors to prevent condensation of the glass and door frames. The changes not only save energy, they put less strain on the refrigeration compressors.

About a year after completing refrigeration upgrades, Zip Trip took advantage of Avista's energy efficiency rebates to change out the interior lighting at area stores and their main office. They swapped T-12 bulbs for T-8s, cutting energy consumption by more than 198,000 kilowatt hours.

The energy-cost savings were so remarkable that when Avista again approached Zip Trip four years later,

offering new rebates on the most recent advances in LED technology, Zip Trip was more than willing to do a second upgrade. It was estimated that the new LED lights would cut Zip Trip's energy use by nearly 600,000 kilowatt hours, qualifying for over \$50,000 in rebates.

"Avista's rebate program offset much of the cost for newer LED technology." said Hurley. "It was a simple decision to redo our lighting right away."

In this second phase, Zip Trip also updated the lights inside their refrigerator cases with brighter, low-heat LEDs. According to Hurley, the LEDs make the cases look new, even without updating the case shelves or doors.

"All of our stores now have a cleaner, brighter look inside as well as outside," said Hurley. "That not only gets customers to stop for gas, it's more inviting for them to come inside. That's a good thing, as industry statistics say only 35% of convenience store customers venture inside."

The brighter lighting over the gas pump islands is also good for security, according to Hurley. The lighting helps people feel safer while pumping gas at night. It also helps the clerks keep tabs on the pumps, as Zip Trip is one of very few fuel stops that do not require customers to prepay for gasoline.

The LEDs will save on maintenance, too, because they last longer. "We were always getting service orders for individual canopy lights being out," Hurley added, "we were changing bulbs on a weekly basis. Customers were also inconvenienced, because while swapping out the lights, we had to turn off the pumps for added safety. We have not had any of these issues at the sites that have been upgraded with the new LED canopy fixtures."

Zip Trip also installed new LED lighting inside their warehouse and its accompanying parking lot. Avista helped pay for these upgrades, as well as for motion sensors that automatically turn off lights whenever work areas become unoccupied.

Since completing the entire project, Zip Trip has seen their sales volume increase. The company is so pleased



with the overall changes that they plan to make the same updates at other Zip Trip locations, even those outside Avista's service territory.

For more information on Avista's energy efficiency programs for commercial and industrial customers, visit **myavista.com/bizrebates** or email **accountexecs@avistacorp.com**.



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# AMANDA MARSALIS; ILLUSTRATION, KATHRYN RATHKE

### ON POINT,



#### **GO WEST, YOUNG CHEFS!**

The excitement and opportunities of West Coast cuisine

#### **By Tom Douglas**



>>> When I, as a young man, headed out to explore the country from my childhood home of Newark, Delaware, I aimed west, as many have done before me. The year was 1977. I was 19 years old and ready to experience all that the country had to offer.

Traveling in my white 1967 Chevy Bel Air station wagon, loaded with everything I owned, I had an itinerary that included visiting grandparents in Chicago, cousins in Michigan and my sister Kate in Seattle.

My purchase of the car from my pops had required half of my savings, so I started my trip with \$300 in my pocket. Gas was at 65 cents per gallon (which seemed ridiculously high-priced to me), and Motel 6s really cost \$6 a night then. Of course, I had to stop at almost every greasy diner I could find along my route. So, six weeks after departing, I ran out of money and subsequently gas—in the Emerald City. But I was on the fabled West Coast and feeling invigorated.

In the late 1970s, the West Coast was flourishing with culinary importance. Napa and Sonoma wineries were crushing grapes into world-class vintages. Vancouver, B.C., hosted an amazing variety of international restaurants. And chefs and food pioneers in LA and San Francisco/Berkeley were thrusting California cuisine into the limelight. In Seattle, upstarts such as Starbucks and Chateau Ste. Michelle winery were growing up. West Coast ingredients were in the spotlight, too. Pristine wild salmon, briny geoducks and glistening oysters were stealing the attention of national food writers and TV hosts accustomed to focusing on European and New York scenes.

In my mind, a sea change in American food was spawned by the relevance and creativity of two West Coast restaurants in particular: Chez Panisse, which opened in 1971 in Berkeley, and Spago, which opened on the Sunset Strip in LA in 1982. Both are still going

#### >> ON POINT

#### **FRESH TAKES**

strong today, headlined by the Culinary Hall of Fame chefs Alice Waters and Wolfgang Puck, respectively. The influence of Chez Panisse and Waters has spread the local and organic food movements far and wide. The flagship Spago moved to Beverly Hills in 1997, and it is now accompanied by many other Wolfgang Puck ventures across the nation (and world). Seemingly countless cooks, chefs, bakers and bartenders have gone forth spreading the gospel of what the two pioneering restaurateurs started.

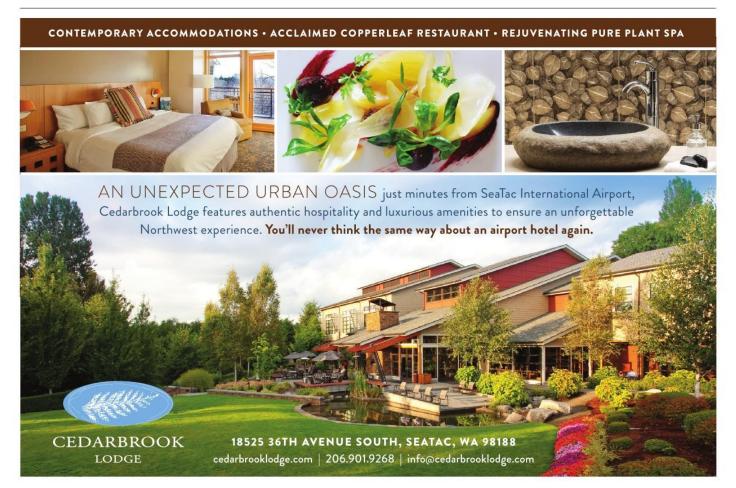
California cuisine became epitomized by Waters' emphasis on excellent ingredients. Provisioners in her circle became my idols. Waters breathed the idea into American kitchens that food and dining can have a higher purpose in our lives than filling bellies and instigating relentless battles over who has the world's best restaurant. As a chef, it's hard to exaggerate the virtues of stepping back and letting conversation, friendship and perhaps a simple grilled squab over grape vines take center stage in your meal—rather than ingredients manipulated into oblivion.

As it was when I was starting out, it is still an exciting time to be a West Coast chef. Portland is now one of America's great food communities, joining strongholds in California and Seattle. And the West continues to be a sustainable-food leader. The Monterey Bay Aquarium helps protect oceans through its Seafood Watch program. Alaska Airlines regularly transports certified sustainable Alaska seafood to the Lower 48. My own restaurant group has added an organic farm that pushes us to live the farm-to-table dream.

All this underlines the fact that the best, tastiest, most thought-provoking dining experiences in the world might be those created in West Coast traditions of healthy, from-the-source freshness—made with ingredients from someone or some place within our great region you might even know. Cheers!

James Beard Award-winning chef Tom Douglas owns Tom Douglas Seattle Kitchen, a group of 23 food-based businesses. He partners with Alaska to bring his iconic flavors to the inflight experience.

The best, tastiest, most thought-provoking dining experiences in the world might be those created in West Coast traditions.



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#### **WHEN PLACE PLEASES PALATE**

Savoring food-and-locale connections

#### By Bridget Veltri

#### >> During my growing-up years in

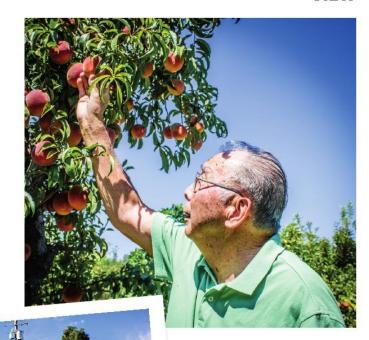
Reno, Nevada, no road trip to California for family vacations was complete without a stop in Auburn at Ikeda's country market, which orchard farmer Sam Ikeda and his wife, Sally, started as a fruit stand. Their two sons and a grandson now run the store, which has expanded to carry products from other local and specialty providers.

I loved tasting the fresh, juicy goodness of peaches grown by the farming family who was selling them. The Ikedas picked the fruit from the trees, and then we picked it out at their market, easy

Some food experiences just linger in your mind, long after they've left your mouth. It's the story behind the meal that makes it memorable, especially when you're getting a real taste of place because food and locale are connected. For instance: huckleberries in Montana, lobster in New England and salsa verde chicken enchiladas in the Southwest.

Basque food will always remind me of my childhood home in Reno, even though I'm not of Basque descent. Many Basques were drawn to the western United States by gold rushes, but subsequently turned to sheepherding, and there has been a substantial Basque population in Northern Nevada for more than 150 years. There's even a respected Center for Basque Studies at the University of Nevada, Reno.

Various restaurants reflect this rich Basque culture and history. I was about 9 years old the first time



Above and left: Sam Ikeda started a fruit stand that is now a market in its third generation of family management.

Below: Cioppino was popularized by Italian fishermen in San Francisco.

I ate at Louis' Basque Corner in Reno, during one of our family's regular Sunday night dinners out with my grandparents. The restaurant was owned by Basque Country native Louis Erreguible, who had moved to Reno in 1948, and his wife, Lorraine, whom he met in Reno. The couple prided themselves on

their warmth and hospitality. The waitstaff, in traditional Basque outfits, served the food family style on platters from which we helped ourselves.

I've never forgotten my surprise at some of the restaurant's specialty items, such as oxtail, tripe and sweetbreads. It was one thing to see tripe in my Italian grandfather's fridge; it was quite another to see it on a menu. Maybe because he



#### >> ON POINT

#### VIEW

already had tripe at home, my grandfather went with the oxtail; I had chorizo. Two generations left completely satisfied by food that reflected one of the area's wonderful cultures. The restaurant is now under new ownership and has undergone a bit of a remodel, but the food tastes like nothing has changed.

Whenever I think of Basque food, I also think of picon punch, a delightful little cocktail made with Amer aperitif, brandy, soda water, grenadine and a little bit of lemon. I think no one does picon better than J.T. Basque Bar & Dining Room in Gardnerville, Nevada, just an hour south of Reno. The J.T. is another classic, family-style Basque restaurant with Basque founders whose Nevada roots go back more than half a century.

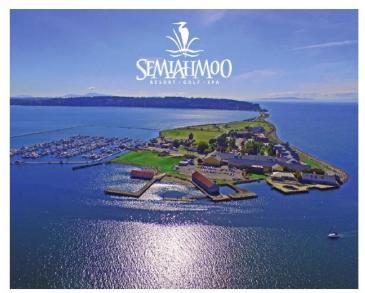
When I moved to San Francisco as an adult, I discovered that one of my favorite childhood foods was connected to my new home. In my formative years, cioppino on Christmas Eve was as traditional for dinner as milk and cookies were for Santa. When I moved to the Bay Area, I learned that cioppino was popularized by Italian fishermen at San Francisco wharves. They took whatever was left over from the day's catch and made the tomato brothbased seafood stew that has now become one of the city's signature dishes.

Another local seafood specialty is one that I'd never tried before moving to the Bay Areabarbecued oysters. I won't lie: I was a bit hesitant at first, having only had raw oysters, but now I know what I was missing. Oysters from the cool, plankton-filled waters of Tomales Bay in Marin County, accessed via the Golden Gate Bridge, are delicious grilled with chipotle-bourbon butter or olive oil and lemon. They're now one of the freshest, briniest reminders of where I live.

Foods that are integral to a specific place leave a good taste in your mouth, forever. ⊀

Bridget Veltri is a San Francisco-based freelance writer and blogger.

Oysters from the cool, planktonfilled waters of Tomales Bay are now one of the freshest, briniest reminders of where I live







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Patients meet directly with Dr. Goertz who takes a very holistic approach to caring for his patients. He counsels each individual on appropriate diet and supplements not only for their "hair health" but also for their general well-being and longevity.

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 beards.



Eyebrow Transplantation Before & After

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#### >> ON POINT **SAVVY TRAVELER**



#### FLYING WITH FOOD

#### By Johnny Jet

)) I'm typically a carry-on-only kind of traveler, so I usually don't bring a lot of items back in my luggage. Of course, I make exceptions when I travel to places such as Bangkokbecause who can resist ultra-cheap, custommade suits? Or what spicy food lover can't be tempted to pick up hot sauce from the Caribbean? Hot sauce is my weak spot, and it's the one item I often bring back with me.

On one of my early trips as a travel writer, I went to Cancún, Mexico, and in the airport, I decided to buy a 5-ounce bottle of hot sauce to bring back to my brother. I wasn't sure if I could bring it on the plane, so I asked the sales clerk. She said yes, but, as I found when I went through a second security screening at the gate, she was wrong. I was frustrated for a number of reasons, but mostly because I didn't have enough time to go back and check the hot sauce. So I handed the bottle to the agent and said, "Espero que lo disfruten [I hope you enjoy it]." I've learned a lot about transporting food through skies and across borders, so read on for tips on how to bring the flavors you love back with you.

#### Check it

Even if the security agents in Mexico had allowed me to bring the hot sauce on the plane, I would have ended up forfeiting it at the Miami airport, since the Transportation Security Administration (TSA) would have caught it when I went through screening to board my connecting flight to Los Angeles. The point is: If you buy something in the airport at a dutyfree shop and carry it on your international

flight, there's a slim chance you're going to be able to carry it on your connecting flight. When you buy liquids from a duty-free shop and have a connecting flight, be sure to place the items in your checked baggage after you go through customs and before you recheck your luggage.

#### Ask the authorities

If you're flying domestically or internationally, you should consult TSA guidelines at tsa.gov/travel. TSA customer service does a fantastic job of answering queries, which you can send to @AskTSA on Facebook or Twitter. One main thing to remember is the 3-1-1 rule: 3.4 ounces (100mL) of liquid or less; in one 1-quart-size resealable bag; 1 bag per passenger.

International travelers should confirm that their luggage complies with U.S. Customs and Border Protection (CBP). If you Google "What food can I take into USA?" the help.cbp.gov website will come up with a list of everything you can and cannot bring. In general, it says: "Many prepared foods that are unopened and commercially labeled are admissible (excluding meats and meat products)." Fruits and vegetables are not. When in doubt, just declare it.

#### Wrap it

I once made the mistake of putting a bottle of red wine in my checked bag without packing it very well. The bottle broke, and most of my clothes were ruined. So now I tell friends who

are bringing back their favorite wine or olive oil to wrap the bottle carefully. One great option is to buy WineSkin transport bags, which are bubble-lined and puncture-resistant with a leak-

proof seal. I also recommend bringing an extra, compact, bag that you can use to store liquids and other items if you do some shopping. Tip: Mileage Plan members can check their first case of appropriately packaged wine free of charge from select destinations on Alaska and Horizon flights. To learn more about the Wine Flies Free program, see alaskaair.com/wine.

#### Search storage options

If you'd like to travel with perishables but have a long layover or stopover, check airport storage options in advance. The Seattle-Tacoma International Airport, for instance, rents freezer space where you can store goods you'd like to keep on ice, such as fresh-caught salmon on the way back from Alaska.

I hope these tips help make your travels smoother ... and tastier! ⊀

Johnny Jet is a Los Angeles-based travel expert who visits 20 countries each year. Read more of his travel tips at johnnyjet.com.

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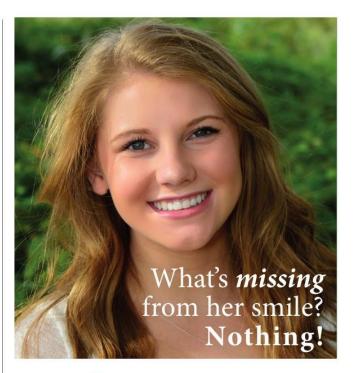
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also heard implants could be painful, took many visits and over 6 months to heal, and were expensive. Then she met with Dr. Shawn Keller. With many options offered, treatment was made affordable with a payment plan. Jordan wanted to improve the look of the rest of her smile and with Dr. Shawn's advanced sedation, she had the implant placed and cosmetic rejuvenation done at one visit, all while she slept peacefully. Thanks to the stem cell therapy used during the procedure, she had no discomfort and her beautiful smile was completed in the same day. Now Jordan is proud to smile with the peace of mind that her healthy new teeth will last a lifetime.

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## THE FEED»





#### **PLEASE BE SEATED**

>> At the Houston Center for Contemporary Craft's "Annie Evelyn: Multiple Impressions" exhibit, visitors are invited to take a seat. The chairs and benches are made of materials such as cement and pebbles, and are designed to make visitors question their comfort. But Evelyn has actually layered the pieces with upholstery to create surprisingly squishy and inviting seating. Through Sept. 2, visitors can engage with eight pieces, including lounge chairs, table chairs and benches. Oshibana, shown right, is a chair made of paper and silk



flowers, and the seat is meant to flatten upon multiple uses, showing the bodies' impressions.

"My main goal in all my work is creating a sense of joy, playfulness and a new experience," says Evelyn, who, among other honors, has been awarded the John D. Mineck Furniture Fellowship for contemporary and functional art by the Society of Arts and Crafts. For more information, visit crafthouston.org/exhibition/multipleimpressions. —Taylor McAvoy



#### A NFW SPIN

When Kristi Yamaguchi was awaiting her final skate in the Individual Women competition at the 1992 Olympics, she met her idol, Dorothy Hamill. The 1976 gold medalist told Yamaguchi to go out there and have fun. And Yamaguchi did, all the way to winning a gold medal.

That experience helped Yamaguchi understand the influence heroes have on young people, and 25 years later, she's hoping to use her influence in a positive way. Yamaguchi's Golden Moment performances-in San Jose, Sept. 3, and Honolulu, Sept. 9-10—benefit Yamaguchi's Always Dream

Foundation, a nonprofit that supports early-childhood literacy with initiatives such as the Always Reading Program for kindergarteners. In addition to Yamaguchi, the show, co-hosted by 1988 Olympic gold medalist Brian Boitano, will feature acclaimed figure skaters such as 1994 World Champion Yuka Sato and 2011 U.S. National Champion Ryan Bradley. For more information, visit alwaysdream.org. —Jill Christensen

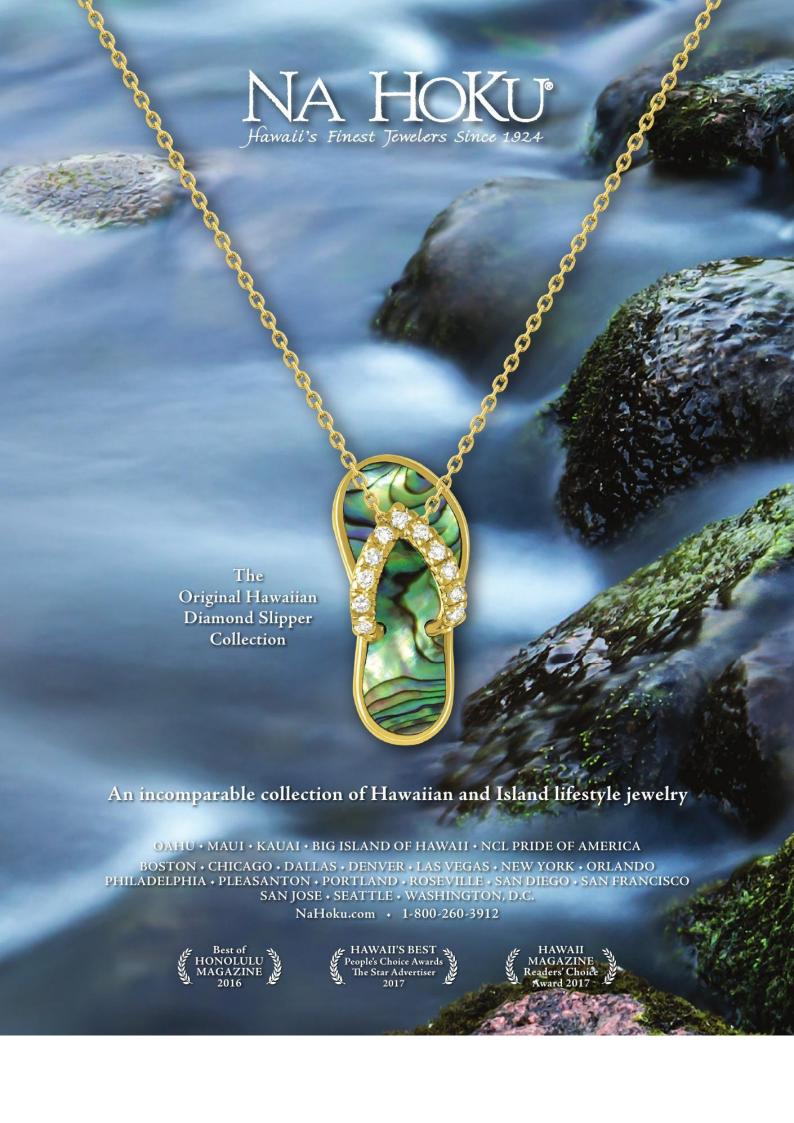


THE FIRST OLYMPIC FIGURE SKATING competition was held at the 1908 London Summer Olympic Games. —The International Olympic Committee

#### **POLAR BEAR GARDEN**

The United States' 1867 purchase of Alaska from Russia was initially derided as President Andrew Johnson's "polar bear garden." Today, it has provided the U.S. 150 years of wonder. Through Sept. 17, the Anchorage Museum's "Polar Bear Garden: The Place Between Alaska and Russia" examines the history of the deal and includes artifacts such as the \$7.2 million purchase check and the Alaska Treaty of Cession. The exhibit, whose sponsors include Alaska Airlines, even compares canine histories, from Russian cosmonaut dogs, below, to Alaska sled dogs. For more, visit anchoragemuseum.org/exhibits/ polar-bear-garden. — Olivia Sullivan





#### )) THE FEED THE MIX

#### STILL THE ONE

#### For country music legend Shania Twain,

there's good reason why she's singing that life's about to get good. Not only will she release her first album in 15 years this September ("Now," featuring the single Life's About to Get Good), she's also the subject of the "Shania Twain: Rock This Country" exhibit at the Country Music Hall of Fame and Museum in Nashville, through July 15, 2018.

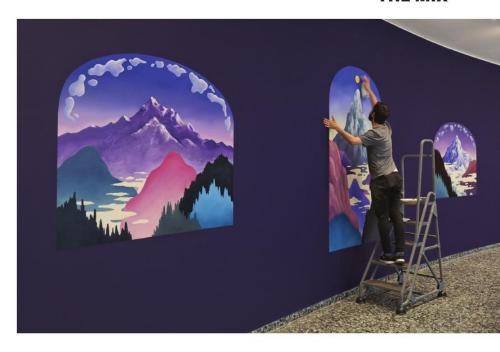
The exhibit tracks Twain's journey from singing in Canadian bars in the '70s and '80s to becoming one of country music's top-selling female artists of all time. She's known for country-pop hits such as Any Man of Mine and You're Still the One.

The exhibit tells Twain's story through photos, awards (including Grammys) and other memorabilia, such as a typed autobiography that the Windsor, Ontario, native wrote at age 12. The exhibit also showcases past stage costumes, including her leathery and sparkly ensemble from the 2003 Super Bowl halftime show and her iconic outfit, complete with a top hat and overcoat, featured in the Man! I Feel Like a Woman music video. Twain's collection will be featured alongside exhibits on other country music greats, such as "Jason Aldean: Asphalt Cowboy," showing through



From left, Kelsea Ballerini, Shania Twain and museum CEO Kyle Young.

Nov. 5, and an exhibit on Loretta Lynn, starting Aug. 25. For more information, go to countrymusichalloffame.org. —Kacie Kaufman



#### **BIG PICTURE**

>> Watching a new day begin or waiting for the sun to sink below the horizon can inspire even the busiest among us to slow down. Swiss artist Nicolas Party's continuous mural sunrise, sunset captures the start and end to each day and encourages viewers to reflect upon the big picture within the demands of daily life. On display through Oct. 1, the 400-foot mural is painted directly on the Smithsonian Institution's Hirshhorn Museum and Sculpture Garden's circular inner-ring gallery wall. Party's work illustrates aspects of nature with surreal composition and vibrant color. Party, who has been featured in prominent publications, including The New York Times, strives to capture everyday objects and life via a variety of media, from painting to sculpture. For more, visit hirshhorn.si.edu. - Taylor McAvoy

#### **FESTA ITALIANA**

With a marionette show, performers strumming mandolins, and vendors selling cannoli, gelato and pizza, Portland's Pioneer Courthouse Square will transform into an Italian piazza Aug. 24-26 during the 26th-annual Festa Italiana Portland. Local Italian-American organizations started the event as a way to unify people of Italian heritage in the Portland area. Now, about 20,000 people come each year to enjoy everything from pasta, to a grape stomp, to live performances, including an opera and concerts. While the official festival starts on Aug. 24, the entire week is sprinkled with events, starting with an outdoor mass delivered in Italian on Saturday, Aug. 19, at The National Sanctuary of

Our Sorrowful Mother (The Grotto). The following day, Festa Italiana holds a bocce tournament, in which the first-place team (the entry fee is \$140 per team) in the competitive division wins \$500. For more, visit festa-italiana.org. —Leah Allen





#### **A GRAND** REOPENING

#### )) A 12-by-15-foot 17th century French

tapestry, right, has been under wraps in collections storage at the Utah Museum of Fine Arts in Salt Lake City. But now, following the museum's 18-month remodel, the stunning piece, inspired by a Charles Le Brun painting, hangs on a wall for all to see.

It's just one example of the many artworks that will be newly on view in the renovated museum, which celebrates its reopening Aug. 26-27 with a weekend full of activities, such as behind-the-scenes tours, a dance party and an interactive art-making experience. During the celebration, the museum will be open from 10 а.м. to midnight on Saturday and 10 A.M. to 5 P.M. on Sunday.

The updated museum will include a special vapor barrier in the walls to more efficiently control humidity levels and better protect the approximately 20,000 artworks, about 200 of which will be newly on view. New displays include a Neolithic pottery jar, which dates back to between 2600 and 2000 B.C. (the oldest object in the museum), a gallery of Chinese ceramics and a gallery of African art. All labels and wall text will be updated and



feature fresh storylines and layouts, and Spanish labels will be included for some of the permanent galleries. Three new conversation areas will encourage visitors to gather and discuss their ideas with the hope that museumgoers actively develop their own interpretations of the art. For more information, visit umfa.utah.edu. - Jill Christensen

>>> This 17th century tapestry will be among the newly displayed artworks when the Utah Museum of Fine Arts reopens this month.



#### SPLISH-SPLASH

Whether you're watching or washing, Nome, Alaska, knows how to have good clean fun on Labor Day. Locals and visitors to Nome can celebrate Sept. 4 with the Great Bathtub Race, which was created in the 1970s to draw attention and people to the town of Nome. Teams consist of five participants and one mobile bathtub. The team captain sits in the tub filled with soap bubbles and water, while the other four teammates push and pull the tub to the finish line more than 250 yards down Front Street—the same street that welcomes Iditarod finishers every March. Each team member must hold one bathroom item, such as a large bar of soap, a bathmat, a washcloth or a towel, and all members must wear a wide-brimmed hat and suspenders. When starting the race, bathtubs must contain at least 10 gallons of water inside.

In addition to the bathtub race, Nome visitors can watch or enter the Rotary Club of Nome Labor Day Rubber Duck Race (\$5 per duck or five ducks for \$20). During the event, approximately 3,000 rubber ducks embark on a half-mile swim to victory down the Snake River, with the top three ducks earning cash prizes (\$1,500 for first, \$750 for second, \$500 for third). Another "wild" duck picked at random receives \$250.

For more information, visit alaska.org/detail/great-bathtub-race and alaska.org/detail/ nome-rubber-duck-race. —Olivia Sullivan

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#### THE BEAT IS ON

#### >> Known for its rapid hip movement

and Afro-Cuban rhythms, salsa is a fastpaced social dance that will be bringing people together at the Tampa Salsa & Bachata Festival in Florida, Sept. 1-4.

In addition to salsa, the festival highlights bachata and kizomba dance styles. Bachata is slower than salsa, and more sensual, its music influenced by Cuban and Spanish boleros and African rhythms. Kizomba is the slowest and most sensual of the three dances, with roots in Angola and Brazil. The dance is known for its close upper-body connection. The approximately 4,000 attendees can take classes in all three

In the evening, dancers, such as Karen & Ricardo, who are world champions known for their high-energy and acrobatic shows, and members of the renowned Yamulee Dance Company will dazzle attendees. Concerts by internationally recognized



artists, such as Los Adolescentes, will follow the dance shows. For more information, visit tampasalsabachata.com. —Leah Allen

Yamulee Dance Company members, shown above, will perform a salsa routine at the Tampa Salsa & Bachata Festival.



#### **ALL JAZZED UP**

Glittering beads, feathered headbands and long gloves. The Jazz Age Lawn Party, Aug. 26-27, on New York's Governors Island, is the perfect reason to get dolled up. Bandleader Michael Arenella's small 2005 gathering for friends has blossomed into a ticketed event for thousands, with guests immersing themselves in the Prohibition era's glitz and good times. Guests can enjoy the authentic sounds of Arenella's Dreamland Orchestra, groove to the hot

jazz of Philadelphia's Drew Nugent & The Midnight Society, and be tickled by the playing of mustachioed pianist Peter Mintun. Featured dance performers include Ziegfeld-reminiscent Dreamland Follies and Charleston aficionados Roddy Caravella and The Canarsie Wobblers. Guests can also play in the croquet tournament, stroll through the 1920s motorcar exhibition, pose for portraits, and sample drink selections such as the gin- or vodka-based Bix's Bramble. A general store provides 1920s-themed conveniences, such as hand fans and parasols, and vendors and artisans offer vintage finds and creations to commemorate the day.

For more, visit jazzagelawnparty.com. —Olivia Madewell



#### **ABOUT THEM APPLES**

During World War II, the versatile Gravenstein apple was dried, sauced and juiced so it could be shipped to U.S. soldiers abroad. Today, the 44th-annual Gravenstein Apple Fair in California, Aug. 12-13, celebrates the heritage of the apple—which flourishes in Sonoma County's temperate climate—with everything from apple-eating contests to apple fritters. For more, visit gravensteinapplefair.com. - Olivia Madewell



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#### )) THE FEED **ISLAND ESCAPES**



#### **BEERS OF PARADISE**

#### By Will McGough

>> High in the saddle between two volcanoes, more than 2,500 feet above Hawai'i Island's fine-sand beaches and white-capped surf, brewmaster Thomas Kerns of Big Island Brewhaus pours his three flagship beers: Overboard IPA (a hoppy favorite), Golden Sabbath (a strong Belgian-style ale) and White Mountain Porter (a dark brew with hand-toasted coconut and locally grown and roasted coffee).

Each of the beers has won medals at competitions such as the U.S. Open Beer Championships and the World Beer Cup, a testament to the 6-year-old brewery's distinctive style.

Kerns' beers are evidence that craft brewing is thriving on Hawai'i Island more than two decades after it took hold at Kona Brewing Company, by the coast in Kailua-Kona. For its part, Kona Brewing has grown so that it now distributes to all 50 states (and is available on Alaska Airlines' Hawai'i flights). Meanwhile,

thanks to growing thirst for island brews, craft pioneers continue to innovate, as they're joined by a fresh wave of ventures across the Islands.

Award-winning Maui Brewing Company, with locations on Maui and O'ahu, is the most prominent brewery from the Valley Isle. And Kaua'i is represented ably by the two westernmost U.S. breweries-Kauai Beer Company, in Līhu'e, and Kaua'i Island Brewing Company, in Port Allen.

Today, though, O'ahu serves as the hub of Hawai'i craft beer, with venues ranging from full brewpubs-such as Honolulu Beerworks, and Aloha Beer Company in Kaka'ako—to small tasting rooms, such as Lanikai Brewing Company in Kailua. Honolulu even has a "brewseum"-Home of the Brave Brewing Company—that pairs beer with World War II history.

It seems logical that O'ahu, Hawai'i's most populated island, would be the seat for craft beer in the state. Yet that was historically not

#### **PLACES TO FIND BREWS**

- Brew'd, Honolulu, O'ahu
- Grace in Growlers, Kailua, Oʻahu
- Kona Brewing Company pubs, Kona, Hawai'i Island; Hawai'i Kai, O'ahu
- Maui Brewing Company locations, Kīhei and Lahaina, Maui; Waikīkī, Oʻahu
- Square Barrels, Honolulu, Oʻahu

the case. As recently as 2013, it was hard to find a locally owned craft brewery on O'ahu.

That has changed. Tim Golden, owner of Honolulu's Village Bottle Shop & Tasting Room, says the difference is quality: "The current wave of craft breweries on O'ahu is making better beer than previous breweries," he says. "New bars are opening, featuring great lineups, and there's a lot of new, exciting beer on store shelves. It's all being driven by an informed public that is craving something better." ズ

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#### READS

#### **COOKING INSPIRATIONS**

New books by top chefs and restaurants offer fresh ideas

#### By Amanda Easter

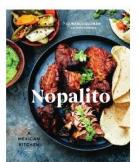
)) As food lovers relish the remaining days of summer, and backyard barbecues give way to cozy fall comfort foods, meals at home can be increasingly appealing. The following recent and upcoming releases many of which highlight chefs and restaurants in Western states—can help you update your go-to chicken dish for the season or bring your pan-searing technique up to par. Their pages are packed with culinary instruction and inspirations for expert home chefs and cooking newcomers alike.



#### Adventures in Starry Kitchen

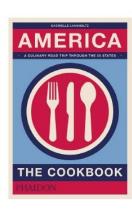
By Nguyen Tran; HarperCollins This cookbook-memoir tells of the launches of LA fusion restaurant Starry Kitchen (started in Tran's apartment) and restaurant-bar-arcade Button Mash. The book features pan-Asian recipes and

Tran's culinary adventures.



#### Nopalito

By Gonzalo Guzmán with Stacy Adimando; Ten Speed Press Inspired by the popular San Francisco restaurant of the same name, Nopalito includes Mexican-cuisine fundamentals, history and recipes, with an emphasis on bold, full flavors.



#### America: The Cookbook

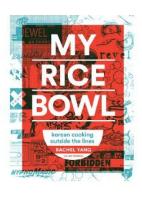
By Gabrielle Langholtz; Phaidon

This 768-page tome celebrates America's delicious diversity by exploring favorite regional dishes from across the country. It includes guest essays and recipe contributions from chefs and food experts in every U.S. state.



#### **Portland Cooks**

By Danielle Centoni; Figure 1 Publishing Chefs from 40 of Portland's top restaurants guide this culinary tour of the city, offering recipes from their own menus that solidify Portland's status as a foodie paradise.



#### My Rice Bowl

By Rachel Yang and Jess Thomson; Sasquatch Books Diners at acclaimed Seattle restaurants Joule and Revel have already sampled James Beard Award-nominated Yang's Korean-fusion cooking; now they can re-create those flavors at home with this recipe-filled guide.



#### State Bird Provisions

By Stuart Brioza and Nicole Krasinski, with JJ Goode; Ten Speed Press The chefs of San Francisco hot spot State Bird Provisions divulge tips and techniques for crafting remarkable meals, with recipes for some of the restaurant's most popular dishes.

- Bianco, by Chris Bianco; Ecco. Pizzamaking tips from the award-winning chefowner of Phoenix's Pizzeria Bianco.
- Lure, by Ned Bell with Valerie Howes; Figure 1 Publishing. Bell, executive chef at the Vancouver Aguarium and a sustainable-seafood advocate, issues this vibrant collection of ocean-friendly, delicious recipes.
- On Vegetables, by Jeremy Fox; Phaidon. A flavorful vegetarian cookbook by the celebrated "Vegetable Whisperer."
- Salt, Fat, Acid, Heat, by Samin Nosrat, illustrated by Wendy MacNaughton; Simon & Schuster. Making quality meals by mastering four fundamentals.
- Tartine All Day, by Elisabeth Prueitt; Ten Speed Press. A book of recipes for each meal of the day, from the co-founder of San Francisco's famed Tartine Bakery.



#### DAY 1

>>> Papa Hsin and I took in the sunset from Waterfront Park. The more I travel, the more I realize that the journey is always more important than the destination. It's the number of connections and memories you make, and the joy of sharing the experiences.



Born in Taiwan and now living in Vancouver, British Columbia, Sophia Hsin takes her world experiences and weaves them into her amazing photography. Because she covers everything from scenic adventures to her beloved hedgehog, Hsin made the perfect Alaska Airlines #Weekend-Wanderer. She returned from Charleston, South Carolina, and posted these photos to Instagram. For other posts, make sure you're following @alaskaair on Instagram.

blog.alaskaair.com

#### **CHARMING CHARLESTON**

>>> Charleston is a colorful gem of a city, and that's especially apparent at Rainbow Row. Take a carriage ride, as my father and I did, along 19th century Georgian row houses painted pink, green and blue as experienced guides tell you all about one of the South's most historical towns, which was founded by English colonists in 1670.

Our weekend in Charleston was approximately 50 percent touring and 50 percent eating, and the food on our plates was just as colorful as the homes on Rainbow Row.

A few favorite restaurants included The Darling Oyster Bar, Jeni's King Street (for ice cream) and Xiao Bao Biscuit (for some comfort food).

If you love sunsets and the ocean like I do,

White Point Garden is a must-see. Snap pictures of the scenic water and sailboats. You might even spot wildlife—we saw at least three dolphins.

In Isle of Palms, Dad and I spent a few hours walking along the sandy beach and driving around the backwater marshes filled with cranes and other wildlife. It's such a relaxing and beautiful area.

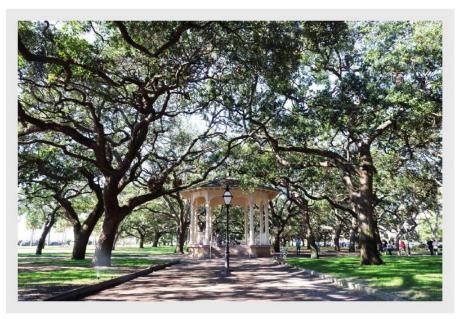
We filled our weekend exploring historical sites, trying out all kinds of amazing dishes and biking around fabulous places, making memories that are sure to last a long time. And all of it was warmed by a welcoming Southern hospitality. Everyone was super friendly and helpful, and that is always a wonderful thing to experience while traveling.

#### THE FEED

#### **#WEEKENDWANDERER**

#### DAY 2





Catching the light as it peeks through oak trees near the gazebo in White Point Garden.

arrange Today, the world is my oyster. We adventured, biked and learned about regional cuisine and historical architecture.

#### DAY 3



I stopped to marvel at the Arthur Ravenel Jr. Bridge, which opened in 2005 and spans nearly 2.5 miles over the Cooper River.



My weekend in Charleston was filled with colorful architecture, amazing food, ocean views and great Southern charm.

Thank you, @alaskaair, for this wonderful adventure.



#### >> THE FEED **OUT & ABOUT DFW**





#### A DALLAS ARTS WALK

#### By Aaron Miller

>> The Dallas Arts District provides excellent visual backdrops for pedestrian excursions. World-class architecture has blossomed in this section over the past quarter century, and today the area's structures anchor the city's famous skyline, while its arts-district museums exhibit the city's pre-eminent art collections.

For a walking trip through the district, start at the easternmost side, at One Arts Plaza. Tei-An, with a tremendous rooftop view of surrounding skyscrapers, is one of Dallas' finest Japanese restaurants. For something more laid-back, opt for Proof + Pantry's courtyard setting, which showcases live music.

Nearby, St. Paul United Methodist Church's century-old red bricks contrast with its modern surroundings. In addition to being a historic landmark, the church hosts regular live jazz performances. Across the street is Booker T. Washington High School for the Performing

and Visual Arts, an arts magnet school that has taught accomplished performers such as Norah Jones and Erykah Badu.

Head next to Meyerson Symphony Center and adjacent Winspear Opera House. Note the startling stylistic contrasts of these buildings designed by two of the 20th century's most noted architects: I.M. Pei and Norman Foster. You can also take in great performances here.

Continue along Flora Street to arrive at a trio of art strongholds: The Nasher Sculpture Center is a bastion of avant-garde form; the Crow Collection of Asian Art showcases pieces from various Asian cultures; the Dallas Museum of Art offers family workshop activities and late-night tours that spotlight rotating exhibitions of its 24,000 widely varying works.

Head northwest on North Harwood Street to Klyde Warren Park. This 5.2-acre open space, which sits on a cap above Woodall Rodgers

#### **NEARBY HIGHLIGHTS**

- Neiman Marcus: The century-old flagship store; for shopping enthusiasts.
- The Joule: A glass-walled pool is cantilevered off the hotel's 10th floor.
- Tunnels: This underground pedestrian system connects much of downtown.

Freeway, took three years to build. Botanical gardens and a children's park are among its highlights. Enjoy attractions ranging from yoga classes to outdoor concerts to food trucks.

The Perot Museum of Nature and Science lies just a few blocks away from the park. This modern-looking building houses 11 permanent exhibitions and interactive experiences with themes as diverse as dinosaurs and sports. The geometrically striking structure is a great way to wrap up a walk that showcases Dallas' buildings and museums. ⊀



#### >> THE FEED **OUT & ABOUT DFW**



#### SCOOT YOUR BOOTS

#### By Leah Shafer

>> The "D" in DFW—Dallas—tends to get top billing when people talk about how to spend a day in North Texas. But Fort Worth is where the cowboy-history action takes place.

Located about 30 miles southwest of Dallas-Fort Worth International Airport, the city of Fort Worth is considered by many to be where the West begins. And the Stockyards National Historic District is at the heart of that romantic notion.

You can access a Fort Worth Stockyards adventure in style. Two vintage locomotives, "Puffy" and "Vinny," will take you on a ride from the Dallas suburb of Grapevine to the stockyards. The heritage railroad runs along the former Cotton Belt Route and offers pretty views of the Fort Worth skyline.

Start your time in the stockyards by watching the famous twice-daily cattle drive, held at 11:30 A.M. and 4 P.M. The herd of longhorns are quintessentially Texan. Nearby, sit on a saddled longhorn for the perfect photo op.

Walk around the historic district, taking in its one-of-a-kind Western vibe. Walking tours are available with a guide who will lead a leisurely stroll, sharing historical facts and stories.

Relive the glory days of the expanding West at the Stockyards Museum. Hold on to your hat and take a turn on a mechanical bull found next to the Cowtown Cattle Pen Maze. For cultural experiences, check out the Texas Cowboy Hall of Fame or Texas Rodeo Cowboy Hall of Fame.

There's also no shortage of shopping. You can buy an authentic Western hat and cowboy

#### MORE IN FORT WORTH

- Cultural District: Internationally acclaimed museums.
- Sundance Square: Stunning Art Deco architecture and sparkling skyscrapers; shopping; entertainment.
- West 7th: An urban village bridging downtown and the Cultural District.

boots, and find Texas-made souvenirs, at the boutiques along the streets of the stockyards.

When your dogs are tired, take in some Texan tunes at a venue such as Billy Bob's Texas. Afterward, rest easy knowing you've seen some of the best-and most distinctively Westernattractions one can visit on two feet. Learn more at fortworthstockyards.org. ₹



### THE CITY OF FESTIVALS

Milwaukee fills the summer and fall with cultural fun

**By Tom Conroy** 

>>> When visiting Milwaukee during the summer, there's nothing quite like strolling through the city's Henry Maier Festival Park at dusk, enjoying a cool breeze off Lake Michigan, and taking in the sights and sounds of an exciting local festival.

It's during the summer that Milwaukee lives up to its nickname of "The City of Festivals," when it can seem like events are being held nearly every week. The Midwestern community hosts a series of major music and cultural events, with many taking place at the Henry Maier Festival Park, along the scenic Lake Michigan shoreline just east of downtown.

This month, we'll celebrate Irish Fest (August 17–20) and Mexican Fiesta (August 25–27). At Irish Fest, be sure to check out the Celtic band Gaelic Storm. You might recognize them as the Irish band that played below decks as Leonardo DiCaprio and Kate Winslet table-

#### >> THE FEED WHEN IN MILWAUKEE



danced their way into our hearts during the film Titanic

For a real taste of the Midwest, make sure to attend the Wisconsin State Fair (August 3-13). Located just west of downtown, in the suburb of West Allis, the fair attracts more than 1 million visitors and features farm-animal exhibits, music and rides.

It is also known for the "Milwaukee Mile," an oval racetrack at the fairgrounds that first



opened in 1903 and is one of the oldest motor speedways in the world.

You may want to plan more than one day for the fair to sample the many deep-fried or on-a-stick treats available. And if you want to leave Milwaukee feeling like a true native, don't forget to top off your trip to the fair with a sample of the "original cream puffs," cherished Wisconsin cream-filled pastries.

While everyone knows Milwaukee as the land of beer and brats, there's actually a pretty important third "B"-bikes. As the home of the Harley-Davidson Motor Company and the site of the company's museum, the city is proud of its motorcycle heritage. It hosts the annual Milwaukee Rally (August 30-September 4). The Labor Day weekend event draws thousands of bikers and Harley enthusiasts to the area for rides, rallies, music and entertainment.

For those who can't make it to Milwaukee this summer, there are great events and activities during the fall, including the Milwaukee Film Festival (September 28-October 12), featuring more than 300 films at various venues around the city, such as the historic Oriental Theatre, originally opened in 1927.

>>> The Wisconsin State Fair, left, draws more than 1 million visitors to enjoy music, rides and food. Molly and Paddy McFest, above, are the mascots for Milwaukee Irish Fest, a celebration of Irish culture.

If you're the kind of person who likes to start listening to Christmas music before Thanksgiving, then be sure to come for the Milwaukee Holiday Lights Festival (November 16-January 1). Take a ride on the Jingle Bus for only a dollar and see all the fabulous light displays around the city.

Make plans for next year, when Summerfest, the crown jewel of Milwaukee's festivals, will offer 11 days of music from late June to early July. The extravaganza is known as "The World's Largest Music Festival," and will feature more than 800 acts playing for more than 800,000 people.

Henry Maier Festival Park also hosts a number of ethnic festivals that celebrate the region's heritage early in the summer, including Polish Fest in June, Festa Italiana in July and German Fest in late July. ⊀

# ICONIC DINING LANDMARKS



#### **PALISADE**

the bay...

Seattle celebrates at Palisade, it's as simple as that. For 25 years the iconic restaurant has played host to some of the most important milestones in Seattleites' lives. Between the sweeping views of the city skyline, Mt. Rainier and Elliott Bay (ferries included), you couldn't choose a more picturesque spot.

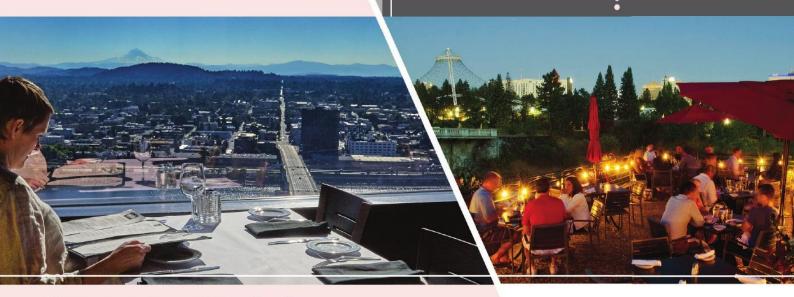
www.Palisaderestaurant.com

#### **CLINKERDAGGER**

the river...

For over 40 years Clinkerdagger has delighted Spokane locals and visitors alike. Located in a turn of the century flour mill on the banks of the Spokane River, Clinkerdagger boasts an eclectic menu that works for a laid-back patio lunch, or romantic candlelight dinner.

www.Clinkerdagger.com



#### PORTLAND CITY GRILL the city...

Portland City Grill is located 30 stories above downtown with panoramic views of the city, Cascade Mountains and Columbia River. Featuring Northwest and Pacific Island inspired cuisine; it's not your traditional Steakhouse and not your traditional view.

www.Portlandcitygrill.com



#### **DUNGENESS DELIGHTS**

#### By Cynthia Nims

)) It's one of the most iconic, beloved seafoods found on the West Coast. Many who live near the range of the Dungeness crab are outspoken devotees of its delicious, brinysweet-nutty meat. But it's likely not many can claim what chef Kevin Davis can: that the crustacean played a part in his move to the Northwest.

On a vacation in Florence on the Oregon coast with wife and business partner Terresa in late 1998, Davis found Dungeness crab on sale at the local grocery store. They bought five, took them back to their cabin and ate them all for dinner. "This is as good as it gets," Davis recalls thinking at the time. Not only did that meal inspire a repeat the next evening-it inspired a move north from Napa to be closer to the heart of Dungeness country.

The crab is named for an area on the Strait of Juan de Fuca on Washington's

northern border, and the state's waters are prime territory for both commercial and recreational crabbing.

Looking back on that oceanside feast today, Davis reflects that "it was the first time [he] had really experienced Dungeness crab in all its glory." Having made such an impression, it's little surprise the crab frequently shows up on menus at his three Seattle restaurants: in mouthwatering tater tots at Steelhead Diner, as Angry Whole Dungeness Crab (sauteed in-shell with garlic, chile, basil and orange zest) at Blueacre Seafood, and roasted with garlic, preserved lemon and basil—a lighter style with Mediterranean influence-in a brick oven at Orfeo.

But like many of Dungeness crab's ardent fans who take a simplest-is-best approach to freshly caught crab, Davis most enjoys it unadulterated. "Cold cracked crab on a warm

#### **GET YOUR CRAB POT**

The home surf of Dungeness crab ranges from California to Alaska's Aleutian Islands. The bulk of the commercial harvest is winter into late spring, but summer is a time many recreational seasons are open along the coast. Check your local fish and wildlife department regarding license requirements and harvest regulations.

day, it just doesn't get any better," he notes, an anthem shared by many.

Washington's recreational crabbing season is in full gear over the summer, when locals can forgo a shopping trip and toss out their crab pots to catch a haul of their own. But any time of year you can get your hands on fresh Dungeness, it's the time to indulge. ⊀

Rob Blume | Wealth Management Managing Director

Wealth Management Regional Team Leaders from left to right
Rick Cloutier, Alicia O'Mary, Tim Donnelly, Diana Henke, Steve Scranton



#### SUMMER SIPS

By Kerry Newberry

>>> The best moments of summer are spent outside. It's the long-awaited season for picnics and patio dining, and breezy beach weekends spent crabbing and clamming. With warmer days and lighter dishes, it's an ideal time to bring bright white wines to the table. "Crisp white wines are the perfect antidote to summer's heat," says Dana Frank, wine director for Portland, Oregon's Holdfast restaurant. "They can be served extra chilled, which makes for a refreshing beverage, and they're wonderful partners for summer's bounty of vegetables."

For wine pairings, consider balance, Frank says. "If you're having a meal of grilled meats and vegetables, consider a white wine with some fruitiness, such as a Riesling, to balance the smoke of the food." As for vinegar-dressed salads, "fruity whites offer a really nice counter to the acidity."

Sarah Zehner, wine director for Westward, a seafood-focused restaurant on the north shores of Seattle's Lake Union, leans to highacid whites. "I drink a lot of Chenin Blanc and Sauvignon Blanc this season because they pair beautifully with lighter fare."

At the Press Club wine bar in downtown San Francisco, wine director Mauro Cirilli is a fan of white blends, as well as Albariño, a grape variety native to Galicia on the north coast of Spain that is gaining popularity with American winemakers. Its hallmark is lively fruit notes and a zippy finish. One of his picks to pair with light appetizers or ceviche is La Marea 2016 Kristy Vineyard Albariño from Monterey County. "This wine shows aromas of citrus and white peach, and the great level of acidity and the moderate alcohol keep it fresh and elegant," he says. It's a refreshing style to uncork for sunny days. ⊀

#### CRISP CUVÉES

Ovum 2015 Memorista Tradition Riesling (Eola-Amity Hills, OR)

"I really enjoy Riesling with the char and smokiness of the grill. This would be a great accompaniment to a grilled Middle Eastern spice-rubbed chicken, charred onions, and a cold couscous salad with snap peas, radishes and feta." - Dana Frank, Holdfast

Orr Wines 2016 Old Vines Chenin Blanc (Columbia Valley, WA)

"It is extremely food-friendly. I love it with everything from fresh oysters and grilled salmon to roasted pork."

-Sarah Zehner, Westward

Matthiasson 2014 White Wine (Napa Valley, CA) "I love it for its light complexity and how easy it is to drink, thanks to a good amount of refreshing acidity and a low amount of alcohol."

-Mauro Cirilli, Press Club

-KN

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#### TOP SPOTS FOR BEACHGOERS

By Kacie Kaufman

#### >> The doctor is in, and he's prescribing

the best beaches in the United States. The following sandy spots were chosen by Stephen P. Leatherman, a professor and geoscientist, with a Ph.D. in environmental sciences, who is better known as "Dr. Beach," for his annual list of the best beaches in the United States. Leatherman uses 50 different criteria to evaluate beaches across the country. For more information on the list, visit drbeach.org. The following are some of this year's favorites.

Siesta Beach, Florida: This oasis, located less than 70 miles south of Tampa, is an idyllic retreat for beachgoers, boasting a rare stretch of sand composed of 99 percent quartz crystal. The unique composition keeps the sand cool to the touch even on hot days.

Kapalua Bay Beach, Hawai'i: The island of Maui features this crescent-shaped gem of a beach, with clear waters protected by head-

lands. The waters near the beach have abundant marine life, making the area a perfect location for swimming and snorkeling.

Coast Guard Beach, Massachusetts: The family-friendly destination near the town of Eastham on Cape Cod is a prime swimming and beachcombing area during the summer months. Look for plenty of wildlife, including gray seals, harbor seals and birds such as the threatened piping plover.

Hāpuna Beach State Recreation Area, Hawai'i: One of the largest white-sand beaches on Hawai'i Island, Hāpuna is famous for its warm waters and sunny weather (it rains less than 10 inches a year here). The beach has a full-time lifeguard and is great for snorkeling and swimming when waters are calm.

Coronado Beach, California: Just minutes from downtown San Diego, the beach is adjacent to the Hotel del Coronado, and is known

San Diego's Coronado Beach, left, features the iconic Hotel del Coronado. Kapalua Bay Beach, above, on Maui. Hawai'i, offers clear waters for snorkeling. for its beach community and shiny sand (thanks to the high level of the mineral mica). The warm water is great for surfing and swimming, and you can

have bonfires in the beach fire pits.

#### Kiawah Beachwalker Park, South

Carolina: The beach on Kiawah Island, 25 miles southwest of Charleston, offers good fishing, while you can canoe and kayak in tidal inlets. There are also paths for walking and cycling.

The rest of 2017's top-10 beaches include Grayton Beach State Park, near Panama City, Florida; Caladesi Island State Park, near Tampa, Florida; Coopers Beach in Southampton, New York; and Ocracoke Lifeguard Beach on Ocracoke Island, North Carolina. X



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#### >> THE FEED LOOKS

#### **CUTE COOKWARE**

Create a feast for the eyes with these stylish kitchen items

#### By Jill Christensen

>>> Considering the amount of time we spend in the kitchen-prepping, cooking, snacking and chatting—the room and utensils should be as appealing as the food we make. From classic items that have been revamped with new tones and patterns to innovative and playful cooking tools, spice up your kitchen this summer with some of these chic options.





Perfect for a taco night or a pancake breakfast, Objective's Tortilla Warmer keeps your food warm at the table. Made from heavyweight cotton canvas, this tortilla warmer comes in an attractive thatched geometric pattern (\$38; madebyobjective.com).



Hosting and cooking at the same time? No problem. The hand-embroidered Anthropologie's Eyelet Gingham Apron, with large gingham print and woven metallic details, completes your outfit while serving as a functional apron (\$38; anthropologie.com).



Add elegance to your dining room table with Blue Pheasant's Ariana Aqua dinnerware set, available at Irwin Ribera. This handmade stoneware set has a natural feel, while its gold trim provides a little sparkle (\$112 and up; bluepheasant.com, irwinribera.com).

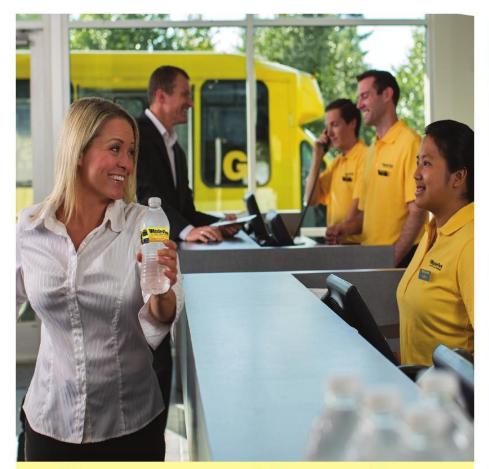


Let's be honest: Coffee is the first thing on many people's minds when they wake up in the morning. The stoneware Le Creuset's French Press, available at Sur La Table, will help you brew your java (or tea) to perfection, while adding a bit of color to your day (\$50 and up; lecreuset.com, surlatable.com).



Brighten your kitchen and save space with

Joseph Joseph's Nest 9 Plus. The set in-



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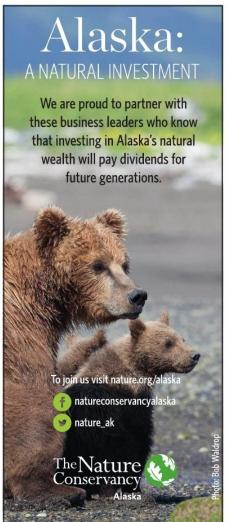
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#### **GRAPEVINE GADGETRY**

Innovations to enhance your wine adventures

#### By Olivia Sullivan

>>> A carefully crafted wine is more than a beverage. It is a work of agriculture, art and science. And it stands to reason that new gadgets can aid in your enjoyment of these liquid fruits of the vine. Whether you are a wine connoisseur or a glass-with-dinner type, the following tools can help elevate your wine-appreciation experiences—from uncorking to cleanup.

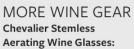
look as good as its contents taste. WineBuff microfiber towels help you polish glassware, and their printed designs map out wine regions-Napa/Sonoma, Italy, Spain and Francewith winery locations and other helpful

information (\$19.99; soireehome.com).

WineBuff: A wineglass should



TRIbella: The TRIbella aerator masters the art and science of the pour. This compact aerator delivers wine to the glass in three streams, allowing the wine to breathe naturally and helping to unveil subtle flavors (\$40; tribellawine.com).



Pour into a chamber in the center of the glass, and wine aerates as it flows to the outer glass (\$56 for two; chevaliercollection.com). Vinaka Wine Socks: Kick your feet up to show off the message "If you can read this, bring me a glass of wine" (\$14.99; vinaka-kitchen.com).

Wine Away Red Wine Stain Remover: Wine Away stain remover works on fresh or dried stains and leaves a citrus scent to mask the blunder (from \$8.99; wineaway.com).



Coravin Model Two Wine Preservation Opener: Enjoy a glass today and save the bottle for another day with this clever device. The tool preserves wine by piercing the cork with a thin pour-through needle (leaving the cork in place), and injecting argon gas to prevent oxidation (\$299.95; coravin.com).



VinniBag: The inflatable VinniBag helps wine bottles and other breakables travel home safely. Once inflated, this insulated, reusable air cushion creates a durable chamber to protect fragile items from the less-than-gentle aspects of any journey (\$28.00 for one; ellessco.com/vinnibag).



Wine Enthusiast Electric Blue Push-Button Corkscrew: Gone are the days of struggling to pull out corks by hand. With its singletouch control, this automated, rechargeable wine opener uncorks a bottle in seconds (\$29.95, with foil-cutter; notouch opener-and-preserver set \$69.95; wineenthusiast.com).

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Your eyes are the first feature others notice. Droopy, sagging upper lids and lower eyelid "bags" can make you look tired and older than you really are. Eyelid surgery can freshen your look and take years off your appearance!

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#### FOODIE FAMILY FARE

#### By Lora Shinn

**>>> Children's food** generally appears on restaurant plates in shades of white and beige: fries, chicken nuggets, grilled cheese. Yet the following stylish and smart restaurants are putting a pop of color on plates—and brightening families' lives. With offerings that appeal across generations but maintain sophistication, these West Coast establishments suggest that you can have good food—and have kids eat it, too.



#### RESTAURANT

#### SALARE

Seattle salarerestaurant.com

#### **ADULTS WILL LOVE**

Food influenced by the American South and Northwest, Africa, Europe, the Caribbean. Rotating menu might include octopus with fiddlehead ferns or cavatelli pasta with nettle

pesto and calamari.

#### KIDS WILL LOVE

Elegant selections that don't talk down to young taste buds. Kid-approved menu items might include the PB&J parfait: peanut butter mousse, huckleberries, hazelnut crunch, crème fraîche.

#### SAMPLE KID DISHES

Spring vegetables with ricotta cheese and einkorn (an ancient grain). Duck hash with kale and rapini, barbecue sauce and potatoes.

#### **BONUS FEATURES**

Highchairs are available. In case of emergency, the women's bathroom stocks free diapers.

#### HARLOW

Portland harlowpdx.com Plant-based cuisine in down-to-earth digs. The playful cocktail menu includes drinks such as the Mrs. Lebowski (a play on a White Russian).

Fun smoothies, such as the Pink Flamango (strawberry, mango, banana) and Bunny Juice (carrots-lots of carrots).

Littlest Dragon Bowl: rice or quinoa, beans, avocado and choice of sauce. Vegan cheddar mac and cheese with kale, topped with almond parmesan.

Crayons and special kids' menus with artwork waiting for your little Picasso's enhancements. Highchairs available.

#### PLAN CHECK KITCHEN + BAR

Los Angeles area (multiple locations) plancheck.com

Exceptional burgers and beer. Try Plan Check's housemade ketchup leather. Yes, that's ketchup, prepared like fruit leather—to reduce burger sogginess.

The casual pub-style atmosphere means that guests who lack perfect table manners are unlikely to be a distraction.

Smoky fried chicken with yam jam and milk gravy. A junior version of the adult cruller donut, cooked to order with cream and fruit.

Offers a kids' menu with a maze drawn within a skyscraper scene, along with crayons, highchairs and booster seats.

#### FOREIGN CINEMA

San Francisco foreigncinema.com A 35 mm movie plays in the background while you dine on California-Mediterranean cuisine in the courtyard. A quintessential Bay Area experience.

A three-course prix fixe kids' dinner encourages leisurely dining with parents, perfect for a birthday celebration. Plus: classy screen time.

Prix fixe: seasonal crudités with a housemade vinaigrette, responsibly sourced steak dinner with fried potatoes, housemade ice cream.

Come for dinnerand come back for the three-course kids' brunch. Crayons, booster seats and highchairs available.

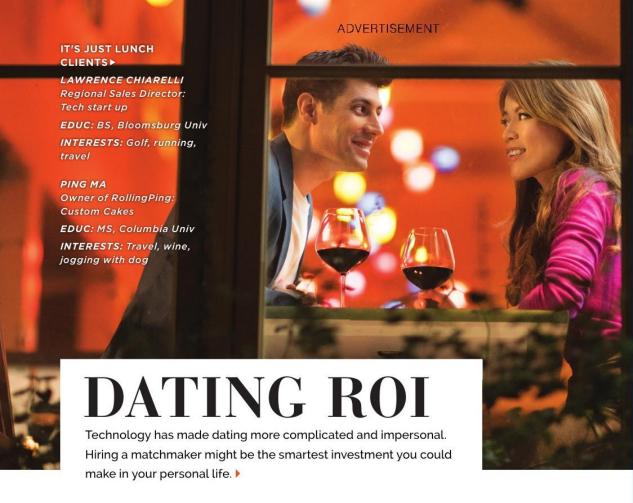
#### MAMA'S FISH HOUSE

Pā'ia, Maui mamasfishhouse.com At this world-famous open-air restaurant perched on the Pacific Ocean, the menu names who hauled in the day's catch.

Like an insider secret, the Keiki Menu (ages 8 and under) is provided by verbal request only, with upscale fare in small portions. Kids also like the parrots in the palm trees outside.

Broiled Tristan Island lobster, served with rice and Maui-grown veggies, such as green beans, baby carrots and choy sum. Yum.

toys for kids. Highchairs available-make sure to request upon reservation. And you'll almost always need



At first, Larry Chiarelli, director at a tech start up, thought he was doing all he needed. Sign up on multiple dating websites. Meet lots of women. Eventually, the right one would come along - except she never did. So he decided to bring in the professionals and hired It's Just Lunch. IJL's matchmakers got to know him and his preferences. They selected his dates, arranged schedules, and even made the restaurant reservations. Dating became stress-free and fun. Larry was a practical guy and didn't believe in love-at-first-sight, but that was until IJL introduced him to Ping.

#### What was your dating life like before joining It's Just Lunch?

Lawrence: Chaotic! I was meeting a lot of women but not the right women for me. Online dating was time consuming and stressful. I needed someone to relieve me of the dating busy work so I could feel some breathing room. I needed to slow things down to speed them up. It's Just Lunch fit that criteria perfectly for me.

#### Why did you decide to join It's Just Lunch?

Ping: I fly frequently for work and for

fun, and when I saw It's Just Lunch in the airline magazine, it was as if the matchmaker was talking to me! One day after a particularly long flight and wanting to snuggle with someone and watch a movie, I decided it couldn't hurt to give it a try.

#### What did you enjoy most about the It's Just Lunch process?

L: Having someone doing all the work to select and schedule a date. It was like I had my own personal dating concierge to take care of all the details. All I had to do was be on time for my date and be myself. It really was a stress-free experience.

#### What was it like working with the It's Just Lunch matchmakers?

L: Easy and convenient. At the time the company I was working for was going through a merger so I was away from home quite a bit in all day meetings. I'd finish my day and there would be a voicemail from my matchmaker telling me about my next match. I'd call back, get the details and run through my availability. The next thing I knew I was in front of an interesting woman having a great conversation.

#### Do you have any advice for singles who want to meet that special someone?

L: I tell my clients an analogy all the time: Would you rather drive across the country in a Toyota Corolla or a BMW 5 series? They always say the 5 series. You get what you pay for and to me the juice was definitely worth the squeeze with IJL. Investing in yourself and your future with someone special means investing in the right matchmaking service. For me that was It's Just Lunch.

P: Invest in your own happiness, it is always worth it.

The success of It's Just Lunch is built on creating high quality matches in low pressure situations. In 26 years, they've set up millions of first dates. Make meeting someone special a priority. Get in touch at 800-858-6526 or www.itsjustlunch.com.

#### It's Just Lunch Matchmakers







MELISSA BROWN SARA DARLING

#### JULIE LOPEZ

# DATING STATS:

#### **30 MIN**

or less. Time it takes a majority of singles to decide if they want to see a "first date" again.

#### 2/3

Of singles prefer to date someone who works in another industry.

#### 56%

Of singles prefer not to talk about work on a date.

#### 4 OUT OF 5

Singles are open to a kiss on a first date.

#### **26 YEARS**

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#### RUGBY RENAISSANCE

#### By Jacob Frechette

)) This month, some of the best female rugby players in the world, including the USA Women's National Team, will gather in Dublin, Ireland, and Belfast, Northern Ireland, for the Women's Rugby World Cup, a tournament with 15 players on each team and eight substitutes. The U.S. men's 15-player national team has also qualified for the 2019 World Cup in Japan.

While the average American sports fan may be unaware of such tournaments, that may soon change. Today, rugby is considered one of the fastest-growing team sports in the United States. Unlike American football, rugby is played with no pads and involves more movement and lateral passing.

In 2016, USA Rugby, the national governing body for the sport, estimated its membership at nearly 120,000 people, with 32,000 men and

women playing on teams at colleges and universities, and more than 78,000 students playing on high school teams across the country. The Sports & Fitness Industry Association, which supplies research to the sports industry, estimated that more than 1.5 million people played rugby in the United States last year.

Rugby actually has a long history in the United States, dating back to 1874, when the Harvard Crimson played the McGill Redmen to a scoreless tie. The United States also was an early Olympic power in the sport, winning gold medals in rugby in the 1920 and 1924 Summer Olympic Games. USA Rugby wants to bring back those glory days.

The two most common forms of rugby include leagues with seven-player teams on the field and those with 15-player teams on the

field. "Fifteens," as such teams are known, is the traditional version of the sport, with matches lasting about 80 minutes. "Sevens" rugby has matches that last 14 minutes, with the smaller lineups playing a fast-paced type of game. Rugby Sevens was added to the 2016 Rio de Janeiro Summer Olympic Games, helping to raise the sport's profile in the United States.

Whatever the outcome of the Fifteens World Cup this month, rugby's future in the United States looks bright. There is increased interest in new professional leagues, and next July, San Francisco will host the Rugby World Cup Sevens for men and women.

The American teams are considered to have good chances to medal in San Francisco, which should bring even more American interest to this fast-growing sport. ⊀











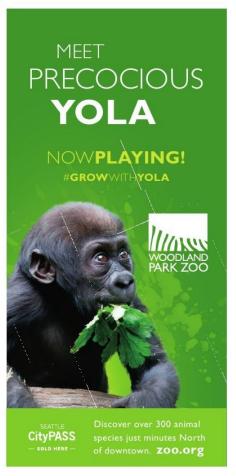
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#### **TOP-DOWN APPROACH**

Driving is more fun when you take the lid off

#### By Bengt Halvorson

#### )) If you want to make a weekend tour along the coast, through wine country or

down country roads feel like even more of a getaway, there's one fail-safe way: Drop the top. Opening up your drive to the sun, the stars and, yes, a little wind in your hair can make motoring a lot more fun.

Whether you're in the market for a practical muscle car or electric engine or you're deciding between a romantic and rugged ride, there's a convertible that can fit your style without cramping your budget. Here are four vehicles that showcase the wide range of forms and functions you can enjoy with the top down.





#### Room for Two

What makes the Mazda MX-5 Miata RF so appealing is that it's not anything more than it needs to be-a lean and low roadster that fits like a glove, hugs the corners close and responds to the road better than most modern cars can.

So it was natural to be a little suspicious when Mazda added a retractable-top option to the Miata lineup. In the RF version, the MX-5 gains just a little weight but retains—in addition to enough trunk space for a couple of carry-on bags-that intimate, zoom-zoom magic for two.



#### **Batteries Included**

Smart, the city-car brand that is part of the Mercedes-Benz portfolio in the U.S., is in the midst of going all-electric with its lineup of minicars. And there isn't a better cheerleader for the direction of the brand than the smart fortwo electric drive version, with its convertible soft top that retracts in just 12 seconds and meets the same durability tests as those of Mercedes' convertibles. With a perky 80-hp electric motor and tight 22.8-foot turning radius, the car gets you across the city and along the boulevard in something quiet, quirky and different from any other convertible.



#### Trucking Through Open Air

Tough trucks can be convertibles, too. If you're picking up a few friends and heading to the lake—and possibly want to tow the Jet Skis along-there's really no better way to do it than in a Jeep Wrangler.

With multiple top options, you can choose how committed you are to opening up to the sky. Sure, you can get all-wheel drive on quite a few more expensive luxury-brand convertibles, such as the Audi A3 and A5 or BMW 4 Series, but the Wrangler gives drivers a brash, military-grade option that keeps it simple.

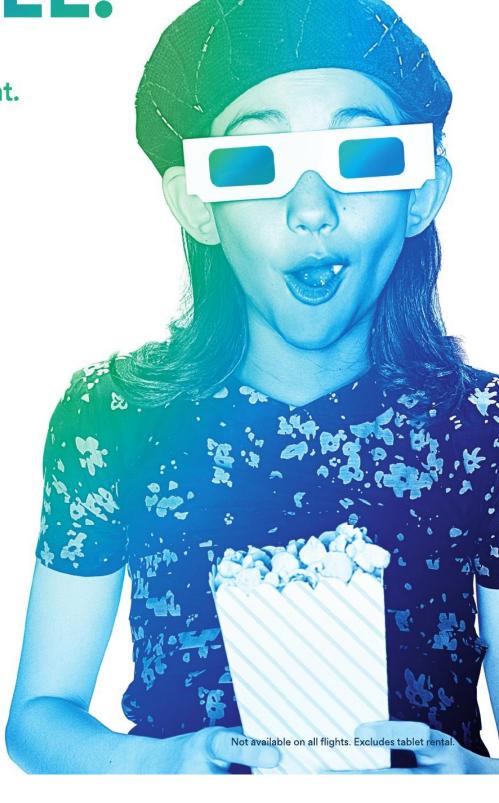




Top chef Brooke Williamson and restaurateur husband Nick Roberts find inspiration in family, the California beach scene and world travel BY CHANEY KWAK

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#### CHEF BROOKE WILLIAMSON HAS A

quietly strong aura that you might expect from a celebrity. In an oversize flannel shirt and ordinary jeans, she looks even smaller than her frame-5 feet and 31/2 inches, as she'll tell you modestly. Her small stature doesn't prevent people from doing a double take when the chef walks by.

"Hey, I know you," says a middleaged man as Williamson steps into Playa Provisions. Flooded with sunlight, this seafood restaurant/ice cream parlor/bar/all-day cafe under one roof is just steps away from the sandy coast of Playa del Rey in Los Angeles. It's the kind of beachy place where a barefoot surfer can roll in for a leafy-greens smoothie while three generations of a family might congregate over oil-poached salmon niçoise and crabmeat mac and cheese at a table nearby.

Williamson is a good sport when the starstruck fan asks for a selfie with her. After flashing a smile for his telephone camera, off she goes into the kitchen.

"I don't mind being in the spotlight," she says as she charges among a dozen cooks who move

around as if in a choreographed dance. "I'm much more comfortable now than I used to be. Originally I was like, 'What am I doing? Being in front of the camera is the antithesis to being a chef!""

These days, the restaurateur is a popular fixture of Southern California's dining scene, running four successful eateries together with her husband, Nick Roberts. But the most obvious reason for her fame might be her appearance on two seasons of Top Chef, taking home the Season 14 title earlier this year. Aside from the winnings that included \$125,000 and a feature in Food & Wine magazine—not to mention the bragging rights-her appearance on the adrenaline-inducing culinary competition has made her a recognizable personality around the country.

The nonchalance regarding fame is no affectation. Her son, Hudson, agrees: "She's the same person on TV," he says shyly. "She's nice on television, and she's nice at home."

The 9-year-old has spent his life in restaurants. Williamson worked until the day she gave birth to him, and her doctor, who happened to be dining at her earlier restaurant



Brooke Williamson won the Season 14 edition of Top Chef this spring.

Beechwood, timed her contractions. As an infant, Hudson often slept inside the offices of Roberts and Williamson's restaurants. Now the chef parents take turns picking him up after school, and they often bring him to their places of work. But even with the epicurean genes and lifelong experience, young Hudson has shown no signs of a passion for cooking, unlike his parents, who'd known early on what they wanted to do. Williamson says she wanted to watch Julia Child rather than cartoons as a kid; Roberts surprised his family by asking for odd dishes they wouldn't order themselves.





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## "ALL THIS TRAVEL HAS ALSO MEANT LOTS OF INSPIRATION ON HOW WE FEEL ABOUT FOOD AND LIFESTYLE."

"I say to anybody that if you don't love everything about restaurants, you've got to get out," Roberts chimes in. "I have said to many talented cooks, 'This business will eat you alive.'"

The couple seems relieved that Hudson is more into video games than cooking. Maybe it's because they know the immense challenges that include long hours, arduous work and slim margins. Though their businesses are thriving now, it hasn't always been smooth sailing.

The couple met 16 years ago at now-closed Zax in Brentwood, where Roberts was a sous chef under the executive chef, Williamson. They were strictly professional colleagues at first, but eventually began dating and left together to start a catering company. Their first brick-andmortar projects included Beechwood and Amuse Cafe, which was a struggle, but an instant success. Their next venture, Hudson House (named for their son) posed more challenges.

"Oh, 2009 was a hard year,"

Williamson says. "We didn't have a manager at first, so we had to take turns closing, staying until 3 A.M."

The new gastropub was not an overnight success like their two previous restaurants, and they barely saw each other as they swapped entrepreneurial and childrearing duties. The challenges continued to mount when Williamson went to Seattle for Season 10 of Top Chef, effectively making Roberts the working single dad of a 4-year-old for two months.

Luckily, the investment paid off once the show aired in 2012, not only giving their business a boost, but also presenting opportunities for the young family to see the world.

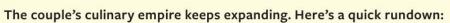


"Most chefs will be stuck in a kitchen a dozen hours a day or more for 12 to 14 years before they reach the level to be able to make a name and to travel," Roberts says.

Williamson's runner-up finish on Season 10 meant she was invited to appear around the country and beyond. And this year's victory has only increased the visibility. This month alone, the family will travel together as Williamson presents cooking demonstrations and makes guest appearances at restaurants in Montana, Hawai'i and New York.

"All this travel has also meant lots of inspiration on how we feel about food and lifestyle," Williamson says. Their recent trip to Japan, for

> instance, reminded them anew about the pride that cooks take in their work. "Japanese food is about amazing attention to detail and work ethic. Every little thing on



Hudson House: A gastropub in Redondo Beach with standout bar food, including avocado hummus and hard-to-beat \$1 Taco Tuesday.

The Tripel: A modern American restaurant where a hipster can meet his dad or a date at communal tables for craft brews and wine, and its signature lamb burger with honey-yogurt harissa sauce.

Playa Provisions: A seafood place, a whiskey bar, and a grab-and-go deli overlap under one roof-along with an ice cream parlor with flavors such as Cereal Killer.

Da Kikokiko: Riding the current popularity of Hawaiian dishes such as poke and shave ice, this fast-casual cafe opened last October; Williamson and Roberts already have plans for additional outlets.





Williamson shops for ingredients for the Top Chef competition, above. At right, the Tripel Burger.

the plate feels purposeful," she says.

Perhaps the trip to Japan resonated so much with her because
Williamson has always been tremendously diligent and purposeful as she's risen to become one of California's top chefs. At chef Michael
McCarty's iconic Santa Monica
restaurant, Michael's, she began as

a line cook when she was 19, working her way up to become the restaurant's youngest sous chef ever. McCarty remembers her vividly.

"We've been open 38 years," he says. "Many chefs have gone through here, and Brooke was always an example of all the traits we look for."

He says that in addition to being skilled at cooking, Williamson shone as a collaborative project manager. "She had the discipline, but also that emotional investment in the art of cooking. You could tell immediately.

"She picked up things quickly, put in the hard work, and helped improve the way things were done in the kitchen. She was no prima donna."

Perhaps it's odd, then, that she would become a TV celebrity. But even amid all the narrative arcs and nail-biting scenes that producers throw into the show, her appearance was defined by her food, not drama. In the Season 14 finale, for instance, she clinched the title by preparing a warm oyster with grilled Swiss chard and bacon, a refined braised pork belly with scene-stealing beans, and charred octopus in a flavorful seafood broth—the kinds of dishes that can jump out from the screen and make a viewer's mouth water.

"I was amazed by Brooke's perseverance and skill from the very first time I met her on *Top Chef: Season* 10," says Gail Simmons, one of the series' judges. "I am consistently impressed by her creativity, drive, and most of all her calm, thoughtful and self-deprecating nature. She's a true professional."





## "WILLIAMSON GIVES PEOPLE A CHANCE TO GROW, AND MOST OF ALL, TO HAVE FUN," SAYS PASTRY CHEF LINDSAY KIRK.

Simmons, whose own cookbook, Bringing It Home: Favorite Recipes from a Life of Adventurous Eating, comes out this fall, doesn't see Williamson as just another contestant. "Over the last several years, I've come to know her not just as a chef, but as a friend, a mom," she says, "and a powerful voice for good in our industry."

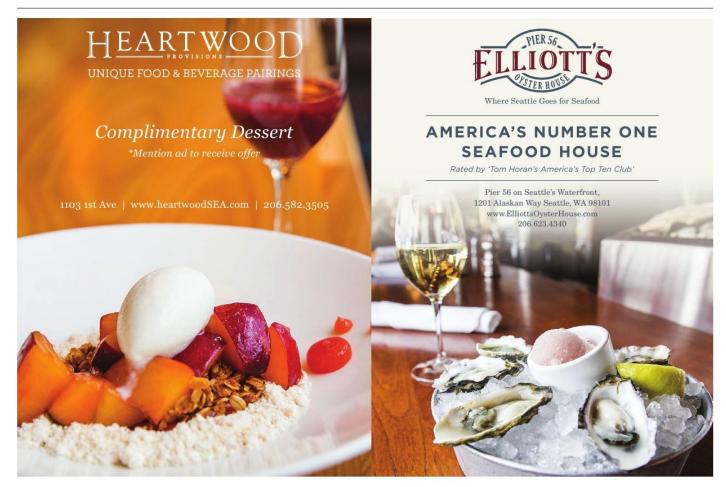
Williamson's staff, too, sings

praise. "She's the most generous and kind boss you can imagine," says Lindsay Kirk as she prepares funnel cake in the kitchen of Playa Provisions. "She's hands-off enough to give us freedom to experiment, but is always there to answer questions."

Kirk began as a server, but with Williamson's blessing began shadowing the then-pastry chef. Within a year and a half, Kirk was co-heading

the baking department, coming up with new treats, such as the Piescream Sandwich-freshly churned ice cream squeezed between two mini pies filled with seasonal fruit. "Williamson gives people a chance to grow, and most of all, to have fun," Kirk says.

Most restaurateurs will tell you that there's little time left for life outside of work. But Williamson and



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#### Home Cooking

Roberts are trying to focus more on their downtime. In Westchester, a mellow residential area just north of Los Angeles International Airport to which young families priced out of nearby Santa Monica are flocking, the couple had called a modest two-bedroom rental their home for five years before buying it from their landlord two years ago. They set out to transform it, with a focus on the obvious place: the kitchen.

"I've always dreamed of having an island and counter where our son could do his homework while eating," Williamson says. "And we wanted the dining area to be part of the kitchen atmosphere: warm and open, the kind of place where you can spend a whole afternoon entertaining and eating with friends."

So, can their guests expect *Top* Chef-worthy dishes?

"We don't want to spend hours washing dishes and cooking, even if I have a live-in dishwasher," says Williamson with a deadpan delivery as she points at her husband.

Understandably, the couple makes simple dishes. "Lots of easy, one-pot meals: braises, stews, roasted chicken. Clean eating—lots of vegetables."

But that's not to say that cooking has become a pedestrian chore at home. Even when they're making a batch of comforting soup, they're constantly trying to think of food in different ways. Their kitchen, flooded with the sun from the skylight and from the French doors that lead to the garden, includes shelves of cookbooks: Gjelina by Travis Lett of the Venice restaurant of the same name; Flour Water Salt Yeast by Portland's Ken Forkish; The Good Fork Cookbook by Brooklyn's Sohui Kim; Jerusalem by Yotam Ottolenghi and Sami Tamimi; a well-used copy of Quay by Australia's Peter Gilmore. ...

"Unless we're baking, we don't follow recipes; we find inspirations," Williamson says. "Nothing comes from nowhere-and cookbooks are a great source."

Aside from the inspirations from near and far, their dream kitchen also features a dozen knives, including a green-handled Japanese blade that Williamson had eyed for a long time. "I finally allowed myself an excuse to buy it after winning Top Chef," she says, explaining that the carbon steel knife can rust quickly and needs to be wiped each time, but is worth the trouble for its ability to precisely slice anything.

Of course, it's not just the rarefied tools and ingredients that fill the two culinary professionals' kitchen. Against the tiled walls and untreated

wood shelves are ordinary objects such as Ikea dish towels.

Maybe it's this combination of exceptional and approachable that has made many fans relate to Williamson on TV. Her food has an aspirational spin, but is realistic for the home cook, as well.

Though the kitchen is ready to welcome guests, the home renovation isn't finished yet. Williamson and Roberts are still getting used to the transformed space.

There's a trampoline set up for Hudson, but the rest of the yard hasn't been completely landscaped. Leftover construction materials still need to be picked up. In fact, the kitchen shelves are left open, and the plywood surfaces are purposefully made to look unpolished.

"It was an uphill battle to make this house a place we want to live in," Williamson says.

A willingness to experiment as they roll forward is characteristic of their approach to business, as well. Instead of locking into a business formula, the culinary couple continues to try out new ideas and refine old ones. While the business and international travel have kept them plenty busy, they haven't ruled out penning a cookbook of their own

Home, business, family life-it's all still a work in progress, Williamson says, "something you want to refine over time-but that's life." ₹

Chaney Kwak is a freelance food and travel writer living in San Francisco.







#### CULINARY CHICAGO

A tour of the Windy City's eclectic food scene

By Virginia Miller

**))** Chicago has long been one of the great culinary cities in the United States.

One reason for this is the diversity of restaurants and food styles that waves of immigrants have brought here and the city has embraced. From Pakistani hunter beef (a form of corned beef) sandwiches on Devon Avenue to the Polish sausage specials at Staropolska Restaurant in Logan Square, the Windy City offers a truly eclectic variety of foods. It is the kind of place where experimental tasting menus and the latest food trends are nearly as common as steaks, Italian sandwiches and deep-dish pizzas.

This spring, I was back in Chicago for the James Beard Foundation Awards (JBFA), described by many in culinary circles as the "Oscars of the food world." With this decidedly food-focused visit, I planned to eat and taste

my way through some of the best restaurants in the city.

One of my first stops was Monteverde Restaurant & Pastificio in the trendy West Loop neighborhood. Chef Sarah Grueneberg, who was a Season 9 *Top Chef* finalist, won the 2017 James Beard Award for Best Chef: Great Lakes region. She is best known for her dreamy handmade pastas, including some that are made à la minute (rolled, cut and boiled to order as one often finds in Italy).

Grueneberg's tortelli verdi, a seasonal dish offered at different times during the year, was proof positive that her Beard Award was well deserved. The dish was packed with winter spinach and Parmesan in roasted white miso and lemon, and dotted with Piemontese hazelnuts.

The biggest surprise was the inventive way

# **NEAR&FAR**<sub>\*\*</sub>



Grueneberg wove her Germanic heritage into dishes such as stuffed cabbage in a porcini mushroom bolognese sauce.

Near Monteverde in the West Loop, I enjoyed the restaurant Bad Hunter so much I went back again (a rarity in my efforts to visit



as many food locations as possible). This place reminded me of home in California because of its vegetable-centric (but not vegetarian) menu of inspired, shareable plates. Some favorite dishes included buttered English peas that were decadently covered with Camembert, smoked onion marmalade and horseradish. Plump butter dumplings with charred fava beans, cucumber kimchi and seaweed were just as creative and tasty.

I also enjoyed a juicy merguez sausage. Dessert was savory, earthy and sweet, and included a piece of coffee-roasted carrot cake that arrived warm with smoked sorghum ice cream melting over it and a sorghum-pecan cracker jack adding a playful crunch.

Later, I traveled north to Chicago's Avondale neighborhood to visit another Season 9 Top Chef contestant, Beverly Kim, who, along with

Monteverde Restaurant & Pastificio, above left, is run by James Beard Award-winning chef Sarah Grueneberg, below. Cloud Gate, above, is an iconic sculpture in Chicago's Millennium Park.

her husband, John Clark (both JBFA nominees this year), own Parachute restaurant. Korean-American cuisine is a category of food I've loved for some time. So, I was curious how this always-busy restaurant would compare with other top spots nationally. From the meltingly good baked potato bing bread, to the asparagus in smoked eel cream, to the pork and mung bean pancake in pineapple butter and black garlic, Parachute delivered the hits, confirming its reputation as one of the country's great modern Korean-American restaurants.



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TOP,

#### >> NEAR & FAR **CHICAGO**



>>> Chefs John Clark and Beverly Kim, left, are the couple behind Parachute restaurant Rad Hunter's signature dish is butter dumplings, below, which are made fresh, with seasonal ingredients.

The Mexican restaurant Birrieria Zaragoza in Archer Heights was a delight as well. The restaurant serves only birria, the Jaliscan spicy stew made with traditional goat meat and marinated in adobo chiles. Corn tortillas, onions and limes accompany the stew. It is arguably the top birria in the country; even comparable to the best in Jalisco, Mexico.

Also on this trip, I stopped by Chicago's hip Logan Square neighborhood to shop and eat at some of the creative local restaurants that serve a mix of cultures and styles. In the past, I've enjoyed my favorite Chicago brunch at Lula Cafe, Mexican dishes at Dos Urban Cantina and the Macanese cuisine—a cooking style from Macau that includes Chinese and Portuguese influences—at the ever-popular Fat Rice.

This time, I chose Quiote restaurant for its modern take on Mexican dishes. Quiote was impressive, with items such as the hearty torta con chorizo verde, a Toluca-style green sausage covered in green chile aioli and stuffed in a lobster roll. The roll dissolved in my mouth with the flavor of the savory, tender sausage mixing with the herbs.

A humble local gem popular with Japanese baseball fans and the Asian community is



Chicago Kalbi in Albany Park. It serves an array of meats grilled tableside (Korean barbecuestyle), with the best cuts including beef heart and tongue. This is Korean food using quality Japanese meats, run by a charming Japanese couple. And the baseball tie? The restaurant displays baseballs signed by just about every famous Japanese ballplayer you might know.

A few blocks west of Chicago's Magnificent Mile, I find Ema, a year-old restaurant where chef C.J. Jacobson's California-Mediterranean cuisine is as sunny as the light-filled space. The restaurant changes its menu regularly. During my visit, I start with the fluffy house bread with spreads (charred eggplant, avocado and sweet

#### SIGHTSEEING IN THE CITY

Whether you love music, art or theater, Chicago offers some of the most exciting attractions anywhere. Here are just a few of the city's top sites:

#### Theater

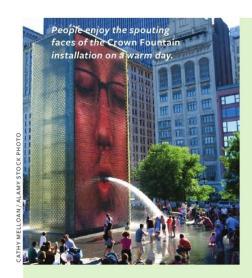
- Steppenwolf: One of the nation's greatest theaters since the 1970s, this is the place for cutting-edge, award-winning plays, such as Hir from acclaimed playwright Taylor Mac, running through August 20, which humorously takes on everything from transgender issues to PTSD.
- The Second City: See the next generation of comedy stars at one of the nation's most famous sketch comedy troupes. Founded in Chicago in 1959, Second City has launched the careers of many top comedians, including Alan Alda, John Belushi, Tina Fey, Bill Murray and Stephen Colbert, to name a few.

#### Music

Grant Park Music Festival: The outdoor classical concerts are held throughout the summer. In August, the concerts feature music from Beethoven and Tchaikovsky.



■ Neighborhood Music: Hear live jazz and enjoy a martini at the legendary Green Mill, Al Capone's old hangout. Near Humboldt Park is The California Clipper, which has the look of an intimate 1930s bar. The Clipper runs a near-nightly calendar of live jazz, soul, world music, To page 100



From page 99 country-western, DJs and more.

#### Museums

■ The Art Institute of Chicago: One of the greatest art museums in the United States

(and the world), the institute houses about 300,000 pieces of art, including works by Calder, Chagall, Hopper, Matisse and Picasso. Current exhibits include "Gauguin: Artist as Alchemist" (through September 10); and the permanent exhibit, "The Deering Family Galleries of Medieval and Renaissance Art, Arms, and Armor."

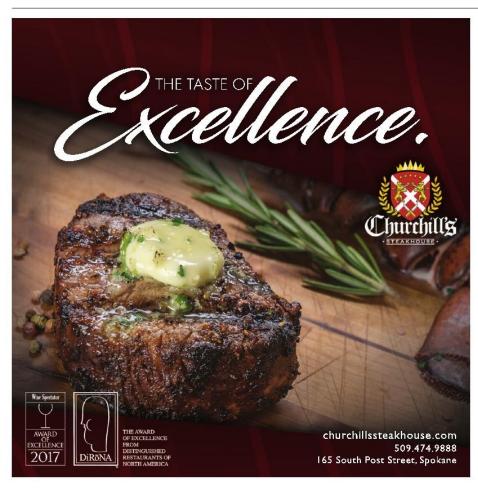
Adler Planetarium: Founded in 1930, it was the country's first planetarium, and the first in the Western Hemisphere, according to Adler administrators. The current exhibit is "Chasing Eclipses," in recognition of the North American solar eclipse on August 21. The facility offers immersive film experiences in the Sky Theater, as well as the "Mission Moon" exhibit exploring the experiences of NASA astronaut James Lovell. There are also monthly Adler After Dark parties.

#### Millennium Park

This park in the heart of Chicago is one of the city's most iconic locations, thanks, in part, to art such as *Cloud Gate*, which is better known by its nickname, "The Bean." The sculpture, created by British-Indian artist Anish Kapoor, reflects Chicago and visitors in its mirrored beanlike shape.

You can find art throughout the park, including the exhibit of amazing sculptures by American artist Chakaia Booker that are made of old tires and stainless steel and will be on display through April 2018. It is also the site for music concerts at the Frank Gehry–designed Jay Pritzker Pavilion. Another popular site in the park is Jaume Plensa's iconic Crown Fountain with its spouting digital faces. It has become a gathering place in Chicago, especially on hot days.

The park's free summer film series shows everything from current hits to classics. In August, there will be *The Princess Bride* and *Snow White and the Seven Dwarfs* for families, *The Shining* for horror fans and *Ghost* for those seeking romance.







#### Hotels

#### Conrad Chicago Hotel

Rising 20 stories in the heart of the Magnificent Mile, Conrad Chicago Hotel offers both luxury and ease, and a sense of big-city sophistication in an ultra-friendly and relaxed environment. The hotel guestrooms have spacious bathrooms, gourmet coffee machines and floor-to-ceiling windows for gazing at Chicago's amazing skyline.

#### ■ Hotel Palomar

Located not far from the waterfront and Navy Pier, Kimpton Hotel Palomar Chicago is known for its rooms with floor-to-ceiling windows and Frette linens. Make sure to visit Sable Kitchen & Bar, where you will find quality bites, including pimento cheese fritters, and cocktails that feature various small-batch spirits. −V.M.

pea and my favorite—spicy hummus with marinated Fresno and sweet roasted chiles) and enjoy dishes such as salmon tartare, asparagus risotto and ramp-tomato panzanella salad. One of the menu's surprises are wines from Morocco, the Middle East (Israel to Lebanon), Spain's Canary Islands and other lesser-known wine regions.

In the same area as Ēma—just north of the Chicago River-is the luxurious RPM Steak. This is one of those sleek steakhouses that has something to please everyone, such as king crab legs in lime and coriander or the regularly changing raw-bar options. Then there is the stellar wine list, which includes a Burgundy collection and vintage Sauternes. I chose to follow sommelier Richard Hanauer's recommendations, and tried a lush Austrian Smaragd and red wine blends from Provence.

From neighborhood favorites to awardwinning restaurants, this has been another



gratifying Chicago culinary journey that I will remember fondly. I always find that eating around Chicago is blissfully worth it. ズ

Virginia Miller is a San Francisco-based food and travel writer.

Alaska Airlines (alaskaair.com) provides regular service to Chicago.







# SPECTACULAR SYDNEY

History and culture abound in Australia's Harbour City

By Angela Saurine

>>> Sea salt sprays my face, my hair blowing in the wind as I stand on the deck of a ferryboat crossing Sydney Harbour.

There's not a cloud in the cerulean sky, and the water shimmers in the sunlight. A seaplane flies overhead, no doubt transporting its occupants to lunch at one of the acclaimed waterfront restaurants on the city's northern outskirts. Sailboats zip across the horizon, skirting luxury cruisers and the tugboats tasked with guiding large cruise ships, which have become increasingly common here in recent years. We pass large gray naval ships in the dockyards of the Woolloomooloo neighborhood, where actor Russell Crowe owns a multimillion-dollar apartment in the fashionable Finger Wharf development.

Then the city emerges in all its glory.

I see the glittering white sails of the Sydney Opera House and the arching Sydney Harbour Bridge that links the Central Business District (CBD) to the northern suburbs, with a skyline of towering buildings in between. As we approach the transport hub of Circular Quay, the faint sound of cawing gulls grows louder and blends with the low, powerful hum of Indigenous buskers, faces painted with ocher, playing long cylindrical wooden didgeridoos for passing tourists. I disembark at Sydney Harbour to meet guide John Pastor of Go Local Tours for a guided history walk.

Now home to more than 5 million people, Sydney was founded by the British after three unsuccessful attempts to establish penal colonies in South Africa.

#### SYDNEY







Botanist Sir Joseph Banks, who had visited what is now Botany Bay with Captain James Cook in April 1770, reported the climate was similar to that of England. But when founding governor Arthur Phillip arrived 18 years later with the first fleet of convicts, military and a few settlers, he found there was no freshwater source. So he headed 10 miles north to Port Jackson, where he noticed the two sandy outcrops that the Sydney Harbour Bridge now straddles.

On the southern outcrop, Pastor says, Phillip found a freshwater stream. As our group walks along the sidewalk following the path of the former Tank Streamwhich is now used as a stormwater drain for the city—Pastor tells us fascinating facts about the colony's history.

Most of the prisoners sent here were petty thieves and convicts, Pastor says. There was only one farmer amid the fleet, and a small herd of cattle. Unfortunately, the cattle escaped, and efforts to find them were unsuccessful. Years later, the herd and their offspring were found about 40 miles southeast.

Despite these setbacks, the colony thrived. By 1842, around 1,200 ships a year were sailing into the harbor to trade, and Queen Victoria was profiting from the trade of whale oil, wool and seal fur. She declared Sydney an incorporated city.

The Tank Stream, which was the lifeblood of the town, once flowed down the city's main pedestrian-only shopping strip, Pitt Street Mall, which now houses department stores and clothing bou-

>>> Clockwise from left: Indigenous art is projected on the sails of the Sydney Opera House. The Zephyr is one of Sydney's many rooftop bars. Enjoy the views at Manly Beach; Cockatoo Island; or Bondi Beach, with its mosaic benches.



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>>> Clockwise from top left: Visitors can board a ferry for a fun day trip. Hanging birdcages and recordings of bird calls are exhibited in Angel Place. Sydney Harbour boasts views of the Opera House and Harbour Bridge. "Glamping" tents can be rented on Cockatoo Island.









tiques. The stream passed by the MLC Centre—the building the Man of Steel flies around in Superman Returns, Pastor says. It then ran alongside No. 1 Martin Place, where we peek inside the foyer of the 24-story building to see the cast-iron staircase that is featured in a scene in The Matrix. Pastor takes us inside the grand General Post Office (GPO) building to see two Tank Stream water pipes that were uncovered during excavation works. Down a hidden lane, Angel Place, we come across a permanent installation of hanging birdcages called Forgotten Songs that plays recordings of the calls of 129 species of birds, many of which were displaced by European settlement.

THROUGHOUT THE CITY, the past is being brought to life in new and interesting ways. That afternoon, I jump on a ferry bound for Cockatoo Island, named for the sulphur-crested cockatoos that once inhabited it. It was here the worst of the convicts, including highwaymen (frontier

thieves known in Australia as bushrangers), were once sent. The island, which later became a shipyard and reform school for girls, is the largest of eight in Sydney Harbour and is still dotted with sandstone buildings built by convicts. It was offlimits to the public for 150 years and deserted for nearly a decade before being renovated and reopened in 2007. There are now restaurants permanently located on the island, and it hosts major events, such as the Biennale of Sydney art festival.

You can stay on the island in restored buildings, including the grand home of the former superintendent and the former fire station above the visitors center, or you can "glamp" in one of the permanent waterfront tents, as we are doing tonight.

I wake in my tent the next morning to the sound of kookaburras (the native birds' call sounds like raucous laughter). After soaking up the vista during breakfast at the Societe Overboard cafe, we stop at the Cockatoo Island Visitor Centre across the street to pick up a guided audio

#### **TOP ATTRACTIONS**

- BridgeClimb Sydney: A vigorous climb up the Sydney Harbour Bridge provides unbeatable 360-degree views of the city.
- Bondi Beach: See the golden sands of Sydney's most famous beach and take the 1.5-mile coastal walk to the neighboring Bronte Beach.
- The Rocks: Peruse the artisan creations at the area's weekend markets, and have a beer at a selection of Sydney's oldest pubs, which include The Lord Nelson Brewery Hotel, Fortune of War and The Hero of Waterloo, all of which date to the mid-19th century.
- Take a ferry: No trip to Sydney is complete without a ride on the Harbour City Ferry from Circular Quay. Take a ferry to the beachside suburb of Manly to enjoy fish and chips, and ice cream; or board one to the Taronga Zoo, where you can see animals such as koalas, wombats and Tasmanian devils.

—A.S.



Portions of the former Tank Stream—Sydney's original water source—can be viewed during a walking history tour of the city.

tour. We learn that before European colonization, the island was likely a fishing base for the Aboriginal people, but as there was no permanent freshwater source, they did not live there. Afterward it basically became Australia's version of

Alcatraz. But while many tourists who go to San Francisco visit the notorious prison, Cockatoo Island has largely remained under the radar.

I wander through the UNESCO World Heritage-listed convict precinct, including the old barracks, and peek inside the small solitary confinement cells. Then it's on to the former naval dockyard, where thousands of men were employed to build ships in the lead-up to World War I. Blackand-white film footage shows the vessels being launched to much fanfare. More recently, films including *Unbroken* and *Wolverine* have been filmed on the island.

OVER THE YEARS, Sydney has become known as one of the world's most multicultural cities. Chinese migrants began to settle in Australia during the 1850s gold rush, and in the 1970s, the Immigration Restriction Act, which for decades restricted the migration of non-Europeans, was lifted. In 2008, former Prime Minister Kevin Rudd issued an apology to the Indigenous Australians known as the stolen generations, who were taken from their families and placed in government-run institutions between 1910 and 1970. Since then, Australia's Indigenous culture has increasingly been recognized.

Each night at sunset, the Opera House's sails are illuminated in a seven-minute animation celebrating the stories of Indigenous Australians. The experience is called *Badu Gili*, which means "water light" in the language of the native Gadigal people.

The nearby Museum of Contemporary Art houses an extensive selection of works by Australian artists, and includes significant representation of works by

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Aboriginal and Torres Strait Islander artists.

One of the city's hottest new neighborhoods for dining, Barangaroo, is named after an influential Aboriginal woman at the time of European settlement, who was married to Bennelong, an interlocutor for the Indigenous people. It has more than 30 restaurants, cafes and bars, including Banksii Vermouth Bar and Bistro, which is named after the aforementioned Sir Joseph Banks and focuses on botanical ingredients.

More chefs have begun embracing the ingredients that were used by Aboriginal people for thousands of years, including lemon myrtle, quandong fruit, bush tomatoes, wattleseed and riberries, as well as meats such as wallaby and emu. Highprofile Chinese-Australian chef Kylie Kwong has long been known for using

such items, serving dishes including stir-fried Australian native greens with ginger and crispy saltbush cakes with chile sauce at her restaurant, Billy Kwong, in the Potts Point neighborhood.

Sydney's favorable climate has also led to a plethora of hotels with outdoor beer gardens and rooftop bars. It's hard to beat the views from the rooftop bar at The Glenmore Hotel, in the heart of the historic district called The Rocks (for the local sandstone, which was quarried here to build many of the neighborhood's structures). Another bar, Zephyr, opened at the start of this year at Hyatt Regency Sydney. It overlooks the Darling Harbour, in the CBD.

But smaller bars have also been opening across the city. In the 167-year-old cellar below The Commons restaurant, a bar called Downtown still bears the mark-

#### Day trips Down Under

■ Blue Mountains: Get a taste of Australia's Outback with a visit to the Echo Point Lookout in Katoomba to see the trio of sandstone rock formations known as the Three Sisters, in the Jamison Valley.

■ Hunter Valley: Explore Australia's oldest wine region, and stop for lunch at Muse Restaurant at Hungerford Hill Winery. Save room for the "Muse coconut," a chocolate-shelled dessert designed to look like the fruit.

■ Southern Highlands: Stroll the boutiques and antique stores in the quaint town of Bowral. If you can, plan your visit for the Tulip Time festival, September 12–24. —A.S.



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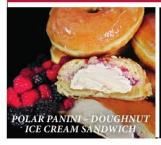
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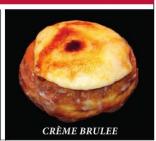




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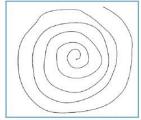
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#### >> NEAR & FAR SYDNEY

ings of convict engravings in the sandstone wall. The venue is known for its live blues and jazz, and serves vermouths and pre-1960s-inspired cocktails. The decor at Grandma's Bar in the CBD includes doilies, knitted scarves and other quaint regalia, while Since I Left You has a hip-hop vibe and features murals on the interior walls.

Sydney's temperate climate also allows for a range of great events throughout the year.

In spring, you can stroll along the coast from Bondi Beach to Tamarama Beach perusing creative artworks during the "Sculpture by the Sea, Bondi 2017" exhibition, October 19 to November 5.

In summer, free outdoor concerts, including Symphony in The Domain and Opera in The Domain, attract large crowds during the Sydney Festival each January.

In autumn, culture buffs head to the 74-acre Royal Botanic Garden to see opera performances on Sydney Harbour, on an open-air stage over the water with the Opera House as a backdrop.

In winter, the city's landmarks are illuminated and art installations can be found all over town as part of the Vivid Sydney festival.

No matter what season you visit, Sydney simply sparkles with an abundance of natural beauty, local culture and activities to enjoy. ⊀

Angela Saurine writes from Sydney. To learn more about Sydney, go to sydney.com.

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The sun was setting over Lake Victoria, a fuchsia haze lighting the equatorial sky from the patio at The Boma Hotel in Entebbe. My friend Dave raised his Nile Special beer, and we toasted my African odyssey—which began four months earlier when Dave mentioned he would be in Uganda in April, and why didn't I meet him there?

Actually, it all started the year before, when I realized that the Mileage Plan miles I had in my account could take me to Africa, flying First Class on Emirates through Dubai. On the day of the trip, I slept seven hours during the 14-hour flight, and made sure to take a shower in Emirates' famous upper-deck bathroom. Then I spent two nights in the UAE, swimming in the Persian Gulf, exploring

Dubai and adjusting to the 11-hour time difference before I caught a five-hour onward flight to Entebbe, Uganda, where I met Dave. We toured Kampala; headed south of the equator to a safari lodge where I rode a bike near a herd of zebra; then went north to Ethiopia before heading home.

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#### Mileage Plan Partner Guide

Union, almost all of that using miles. But my favorite trips have involved family and friends-one of travel's most popular categories these days.

Once, I met my sister in Istanbul, where she had lived for three months while studying Turkish dance. We toured Topkapi Palace and the Hagia Sophia, and conducted extensive research into baklava. We flew to Sicily and drove high in the mountains above Palermo to visit the village where my great-grandmother was born. Then I flew on to Zürich to watch a friend, an expat American folk singer, perform in a cozy cafe near Lake Constance. I flew home to Seattle via London—illustrating, among other things, how easy it is to use miles not just to get to Europe, but also to travel within Europe.

Last fall, I met a friend and his partner in Madrid, where I saw Picasso's famous Guernica in the Reina Sofía museum. We found a nearby plaza with dozens of cafes, and savored a leisurely supper of tapas ranging from chorizo to Ibérico ham on toast.

Local food is often a highlight of world travel, and so it was in Africa. I learned that a staple of cooking in Uganda is the humble Mesoamerican peanut. That was at a restaurant in Kampala, where major intersections are still governed by traffic officers who look like British bobbies, and it was just one highlight during one of the best trips ever.

My friend Dave was chairman of a nonprofit medical-airlift company operating out of Entebbe; he flew between Seattle and Uganda four or five times a

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year on business, and his casual remark about joining him in Africa crystallized a desire of mine to visit Ethiopia. The latter is the homeland of coffee, and Uganda is next door, and the whole expedition demonstrates not only how seamless it is to travel the world using reward miles, but also how meaningful it can be.

I'll forever remember meeting my friend, Dave, halfway across the planet in an utterly wonderful

country. The picture of me at the equator is still on my phone. In Ethiopia, I traveled into the mountains to Harar, where legend has it that the goatherder Kaldi discovered coffee more than 10 centuries ago.

Does the coffee in Harar taste better than anywhere else? I like to think so-but I haven't been everywhere. Yet.

Eric Lucas lives on San Juan Island near Seattle.

# Get ready to go

Fly from: San Francisco

> Fly to: Tokyo

Partner airline: Japan Airlines



Visit the colorful Sensō-ji temple in Tokyo.

#### Mileage Plan Tip

Members have the option to mix and match partner airlines, taking a different airline for each leg of the trip.

Fly from: Seattle

> Fly to: London

Partner airline: British Airways



Snap selfies with friends in front of Big Ben.

#### Mileage Plan Tip

Experience exceptional service on some of the world's finest global airlines by spending the extra miles for business class or first class.





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#### Mileage Plan Partner Guide

Fly from: Los Angeles

Fly to: Rio de Janeiro

Partner airline: American Airlines



Soak in the colors of Rio de Janeiro and Carnival.

#### Mileage Plan Tip

Package into a single booking your connecting flights on Alaska Airlines or Virgin America with your international-flight award.

Fly from: Portland

> Fly to: Munich

Partner airline: Condor



Celebrate Oktoberfest in the country where it all began.

#### Mileage Plan Tip

Not enough miles for a roundtrip? You can purchase additional miles, or use miles one way and money the other.

Fly from: Seattle

Fly to: Copenhagen

Partner airline: Icelandair



Cruise the canals of historic Copenhagen.

#### Mileage Plan Tip

Take a friend along with you, or send someone on an adventure of their own by simply transferring miles from your account to theirs.



If Kathleen is really going to run a half marathon this fall, she's going to need a new pair of shoes. She's eyeing the Nike Air Max 2017 in polarized blue, which sell for about \$200. As an Alaska Airlines Mileage Plan member, Kathleen has joined the Mileage Plan Shopping program, and has signed up to receive emails that offer regular deals from more than 850 partner retailers, including Nike, Neiman Marcus and Apple. Today's email says she can earn an additional three miles per dollar spent when shopping at Nike if she buys through mileageplanshopping.com.

Nike already offers four miles for every dollar spent, meaning these sweet kicks are going to earn Kathleen 1,400 miles. Plus, because she's making the purchase with her Alaska Airlines Visa Signature® card, she'll earn another mile per dollar spent. That puts her at 1,600 miles.

Life's pretty rewarding for Alaska Mileage Plan members. Whether traveling on Alaska Airlines or one of its Global Partners, paying a utility bill, buying a new leaf blower at Home Depot, or grabbing dinner with friends at one of thousands of participating restaurants, Mileage Plan members can earn miles with almost every purchase they make, every day, using their Alaska Airlines Visa Signature® card.

Now that Kathleen has her shoes, she has no excuses. The race is 12 weeks away, and she's really doing it! She books her travel from Seattle to New York's JFK, and with Alaska Airlines' a-mile-traveled-is-a-mile-earned benefit—the only major U.S. airline to offer this kind of earning structure—she's just netted another 4,800 miles for the roundtrip.

The race itself is in the scenic Catskill Mountains region, about 135 miles north of Manhattan, so she reserves a car with Hertz, one of Alaska Airlines' seven car-rental partners. She books a couple of nights at a Marriott hotel—another Alaska partner—

#### Mileage Plan Partner Guide



\$200 Nike sneakers

x 4 miles per dollar spent

= 800 miles



+ 3 bonus miles per dollar spent

(thanks, Mileage Plan email)

= 600 miles



+ additional 1 mile per dollar spent

(for using the Alaska Airlines Visa Signature® card)

= 200 miles



+ 500 extra miles (for shopping during a special promotional bonus period)

= 500 miles

Total 2,100 miles!

and receives even more miles; two miles from Marriott for each dollar spent.

And the opportunities for earning are just getting started. Two of Kathleen's friends in Manhattan have already told her that they will come cheer her on. Kathleen orders them each a gift of wine from partner Vinesse. Of course, running 13.1 miles also deserves a celebratory dinner, so Kathleen checks out Mileage Plan Dining and sees that B Flat, a Manhattan cocktail bar serving Japanese-influenced cuisine, is among Alaska Airlines' partner restaurants.

All of a sudden, those \$200 Nike Air Max running shoes that kick-started her trip preparations have turned into enough reward miles for another trip. Kathleen's thinking somewhere warm, maybe a weekend in Los Angeles, where she can dig her toes into the sand. Oh, and a new pair of sandals might be nice.

Wonder how many miles she can earn with those?

Learn more at alaskaair.com/everydaypartners.



#### Mileage Plan Tip

Alaska Airlines Visa Signature® card holders earn rewards on everyday purchases. Spend a dollar, earn a mile. Learn more at alaskaoffer.com. See disclosures on page 112.

# More miles every day

Online shopping



#### Mileage Plan Tip

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#### Mileage Plan Partner Guide

Hotels



#### Mileage Plan Tip

Alaska's hotel partners reward Mileage Plan members with miles when you book directly. Or, reserve your room through rocketmiles.com/alaska-air and earn 1,000 to 10,000 miles per night.

\*ROCKETMILES\*

Car Rentals



#### Mileage Plan Tip

Seven different car-rental companies allow Alaska Mileage Plan members to earn miles for every rental. Reserve your car when you book your flight, or see alaskaair.com at any time to browse great car-rental rates.

Learn more at alaskamileageplan.com.

Hotel and Car Rental Partners



































# THE WAY OF THE CANOE

#### HAWAI'I'S VOYAGING TRADITION BY ERIC LUCAS

Aiming his double-hulled voyaging canoe into the 4-foot Pacific swell southeast of O'ahu, Austin Kino knows exactly how fast we are going. It's a lovely summer afternoon at 21 degrees north latitude. We are under sail, and Kino is holding the vessel on course by deploying his paddle like a rudder. He's using centuries-old navigation science to measure our speed: counting bubbles.

It sounds simple, but it represents an art that has sparked the Hawaiian cultural renaissance and rewritten people's understanding of human history. The term used to describe this art is wayfinding, and it is a cultural current in Hawai'i today that has the power to enlighten, entertain, educate and empower all who visit the Islands.

"I know how long the canoe is, and how many seconds it takes the bow bubbles to reach the sternand a little simple math tells me we're making about 5 knots right now," Kino explains, grinning.

Our vessel, the 30-foot trimaran Uluwehi, is a 21st century representative of one of the world's most amazing nautical traditions. The canoe's predecessors, and Kino's ancestors, crossed thousands of miles on Earth's largest ocean, using celestial navigation and knowledge of the sea that was passed down orally from generation to generation.

Wayfinders search the sky to measure star positions and angles. They memorize stars, and where the stars appear in the sky at different times and from







different places. They check the position of the sun at dawn and dusk. They read the winds and currents on the open ocean. They watch for birds that ply the sea but live on land. And they gauge the size, shape and direction of waves. A master wayfinder can be asleep below deck and sense when a craft is off course simply by the way it breasts the swells.

"If you can read the waves, you can't ever be lost," Kino says.

Wayfinding skills are part of a system devised to travel accurately and deliberately across the Pacific. The current understanding is that people arrived in Hawai'i around the year 1000, says DeSoto Brown, historian at Honolulu's Bishop Museum, a leading institution devoted to Polynesian culture, although there is much discussion about the arrival being earlier. Between A.D. 1000 and 1500, Polynesians were regularly taking long voyages between Hawai'i and Tahiti, and Hawai'i and the Marquesas Islands—in some cases crossing 2,500 miles of open ocean.

"Western culture long considered Polynesian expansion across the Pacific a primitive venture that depended on blind luck," says Brown. "In fact, for thousands of years, the Polynesians' approach was the best navigation science in the world. Europeans were clinging to coast-lines to 'explore' the world. Polynesians were crossing the world's biggest ocean repeatedly."

Once almost vanished from the planet, wayfinding has undergone a renaissance for which Hawai'i is the focal point. Kino's craft is a small-scale replica of the voyaging canoes that have been built over the past 40 years. Kino's business, Holokino Hawai'i, takes O'ahu visitors out to sea almost every day from The Kahala Hotel & Resort, in Honolulu;





Modern wayfinders use traditional methods on canoe voyages, such as navigating by the stars, left. Explorer Nainoa Thompson, right, has been one of the modern leaders in reviving such traditions.

the experience gives travelers the chance to gain a vivid, one-hour taste of voyaging.

Kino is an apprentice navigator who has practiced the art of wayfinding on the most famous voyaging canoe of all, the  $H\bar{o}k\bar{u}le'a$ . This vessel recently crowned 40 years of voyaging revival by completing an

around-the-world journey called Mālama Honua—which can be translated as "to care for our Island Earth." After three years, more than 40,000 miles, 150 ports, and 23 countries and territories visited, the 62-foot Hōkūle'a returned to Honolulu on June 17. More than 20,000 people lined

the shore at Ala Moana Regional Park, and a daylong festival celebrated the achievements of 245 crew members who had taken turns on the canoe on its various legs around the world. Well-wishers came from across the Pacific, some in their own voyaging canoes. Traditional Polynesian song, chant and dance honored the occasion. Governor of Hawai'i David Ige and Mayor of Honolulu Kirk Caldwell offered proclamations. The latter gave Polynesian Voyaging Society President Nainoa Thompson a key to the city.

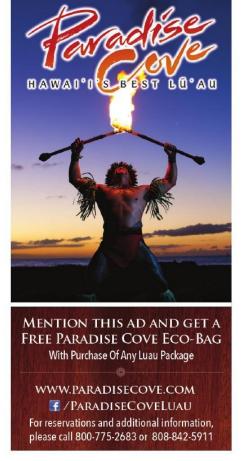
It was an exhilarating and deeply meaningful day, and it was the climax of an incredible story of cultural revival and dedication to a simple, unorthodox idea.

"Which is more dangerous, the hurricane or the pirate—or keeping  $H\bar{o}k\bar{u}le'\alpha$  tied to the dock because we are too scared to go?"

That's how Thompson, the voyaging









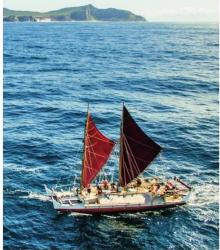
society president, describes the dilemma that faced the PVS when it was first suggested that  $H\bar{o}k\bar{u}le'\alpha$  sail around the world. But it serves to depict the revival of voyaging itself when Hōkūle'α first launched in 1975. Back then, many Western historians and anthropologists scoffed at the idea that Polynesians had deliberately and artfully settled the Pacific by sailing double-hulled canoes over the open ocean. In the 1950s, a professor in New Zealand wrote a book debunking the idea. He promoted the idea of "accidental voyages and settlements," claiming that Hawai'i, Tahiti and their sister islands were populated only because Polynesians were carried off course by storms and somehow survived weeks at sea.

Ben Finney, a young anthropology student at the University of Hawai'i, read the book and disputed it. He later joined famed Hawaiian painter Herb Kāne and sailor Tommy Holmes to form the Polynesian Voyaging Society; they built Hōkūle'a, launched it in 1975, and scoured the Pacific for someone who could teach them traditional navigation. This seemed impossible, until they found Mau Piailug, a master navigator in Micronesia, who agreed to pass on his knowledge and help them sail Hōkūle'a to Tahiti, using no instruments at all.

That voyage was successfully completed in 1976, and it challenged a longstanding Western view of history. Yes, Polynesians could have deliberately settled the Pacific. And the work to clarify our understandings continues today. Some studies have, for example, suggested that people could have reached the American mainland by sea long ago, in addition to crossing the Bering Land Bridge. Could people also have traveled between Hawai'i and North or South America? One intriguing anec-



After a three-year worldwide voyage, the June homecoming of Hōkūle'a to Honolulu was a much-heralded event. Under sail, as below, the vessel is an impressive sight.



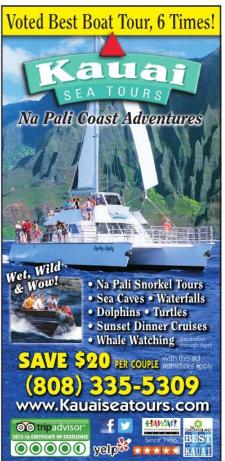
dotal detail is that a form of the sweet potato is a traditional Hawaiian staple food—and is native to South America.

Nainoa Thompson was a young crew member on the 1976 Tahiti voyage; over the next three decades, he helped guide  $H\bar{o}k\bar{u}le'a$  to the mainland, Micronesia, Canada, Japan and other Pacific islands.

In 1992, Hawaiʻi-raised astronaut Charles Lacy Veach suggested a journey around the world. The PVS debated it for years, with many constituents arguing it was too dangerous. Adventurous voices









#### WHEN YOU GO

Hawai'i visitors have many ways to learn about voyaging. A few follow.

- Kevin Piilani Hoke draws a map of the Pacific in the sand to begin his Hawaiian Culture & Turtle Tour, an hourlong excursion from the broad, golden-sand beach at Maui's Grand Wailea. On this exceptional paddling experience, Hoke explains celestial navigation and introduces guests to Hawaiian ocean ways.
- Greg McCartney's Stars Above Hawaii program is offered at Four Seasons Resort O'ahu at Ko Olina, Tuesday and Friday evenings.
- Austin Kino's Holokino Hawai'i sailing excursions are available by prebooking at The Kahala Hotel & Resort on O'ahu.
- 'Imiloa Astronomy Center in Hilo, on Hawai'i Island, includes exhibits on culture, astronomy and voyaging.
- The J. Watumull Planetarium at the Bishop Museum in Honolulu has daily shows explaining wayfinding. Explorer Nainoa Thompson once used the planetarium to refine his knowledge. —E.L.

eventually won out, and  $H\bar{o}k\bar{u}le'a$  set sail in May 2014, traveling to Tahiti, New Zealand, Australia, Africa, Brazil, the Caribbean, the American East Coast, through the Panama Canal to Easter Island and home to Hawai'i. Rotating crew members ranged from master navigators, such as Thompson, to apprentices, such as Kino; astronomers, sailors, journalists, cultural leaders, anthropologists and educators.

Linda Furuto is a University of Hawai'i at Mānoa professor of mathematics education. She took part in six legs of Mālama Honua (of about four to six weeks each).

"The Hōkūle'a's voyage made my classroom the world, and the voyage helps form a bridge between 21st century knowledge and indigenous knowledge that is really just as

valid," Furuto says. She teaches a branch of math called ethnomathematics, which links indigenous wisdom and modern learning. She says wayfinding is a way to make math relevant to indigenous youngsters and elders.

Just as canoe voyaging forms connections between modern and traditional knowledge, it is also a unifying force.

"If there is a symbol of Hawai'i, it's the canoe," says Timothy Lara, an apprentice navigator and owner-operator of Hawaiian Paddle Sports on Maui. He takes visitors to sea in traditional paddling canoes, incorporating information about wayfinding techniques such as star maps. "The classic Western view of the ocean is that it divides us. The Polynesian view is that it joins us."

Take a moment to form the famous Hawaiian hand symbol, the shaka, with thumb and little finger splayed wide, and other



Master navigator Mau Piailug, shown at right, in 2007, helped pass his knowledge on to modern explorers such as Nainoa Thompson, left.

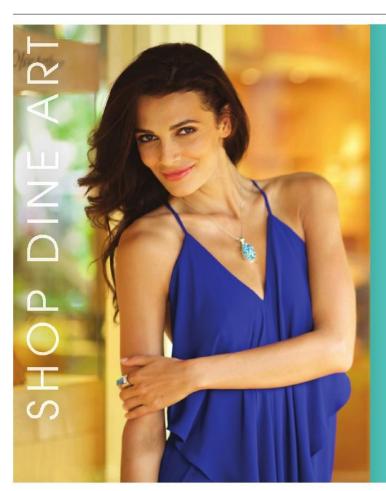
digits tucked in. It's widely interpreted to be a greeting that means "all's well."

The shaka serves a profound navigational function for Kino: If he extends his arm with his hand in shaka position, with

his thumb to the horizon, and his pinky reaches the North Star, he is at about the latitude of Hawai'i (21 degrees north).

"As it happens, the Hawaiian Islands are the only Polynesian islands where you can see both the North Star and the Southern Cross," says Greg McCartney, an astronomer who teaches the night sky to visitors at Four Seasons Resort Oʻahu at Ko Olina, west of Honolulu. Setting up a telescope on the lawn by the hotel, he shows visitors constellations and stars both familiar and exotic, and explains how important star knowledge was historically to Polynesians. Also, how entertaining.

"There were no televisions back then," McCartney notes. "No Facebook or videogames. Either you went outside and studied the sky, or you went to bed. It wasn't hard to watch the stars from land. Navigating 2,000 miles of open ocean on a voyaging canoe with the fate of your crew



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in your hands—that would be more difficult."

Today's master Polynesian wayfinders know far more than a couple of constellations, of course; for voyages to and from Hawai'i, navigators use four main "star lines"—as they are called—which identify paths of stars in the sky overhead that guide the path of a canoe on the ocean.

Now that Hōkūle'a has returned home, its next destination has yet to be determined. It and its sister canoe, Hikianalia, will be sailing the Hawaiian Islands for the next year or two, visiting dozens of local communities to spread the idea of voyaging as both reality and metaphor. Visit hokulea.com/vessels to learn more about these canoes and their continuing voyages. And many other voyaging canoes have been built or are under construction throughout Hawai'i now.

"Hōkūle'a will always be the mother ship," says Dennis Chun, an instructor in Hawaiian Studies at Kaua'i Community College and one of the creators of Nāmāhoe, the Garden Island's major voyaging canoe. "But each community's canoe represents our own way to celebrate our heritage, to learn that the ancient scientists and adventurers had just as much value as 21st century scientists and adventurers."

And as Hōkūle'a, Hikianalia and the other canoes sail the islands, their navigators and crew members are indisputable rock stars of modern

#### NĀ KĀLAI WA'A

#### THE WAY OF THE CANOE

- Take care of your canoe.
- Take care of your crew.
- Be prepared for weather.
- Always know your course.

—The Voyaging Philosophy



Polynesian Voyaging Society President Nainoa Thompson, right, continues to teach wayfinding for future explorations.

Hawai'i. Simply say "Nainoa" and many of the state's residents will know who you are naming; kids clamor for selfies with him; adults seek his autograph; audiences listen avidly to his tales and insights. Meanwhile, Austin Kino finds his own

image on the covers of magazines, and is an occasional model for Hawaiian clothing purveyors. Almost everyone associated with voyaging and wayfinding enjoys respected status in Hawaii today—and every single one of them deflects admiration to a discussion of what the voyaging renaissance means to Hawaiian people and the Aloha State.

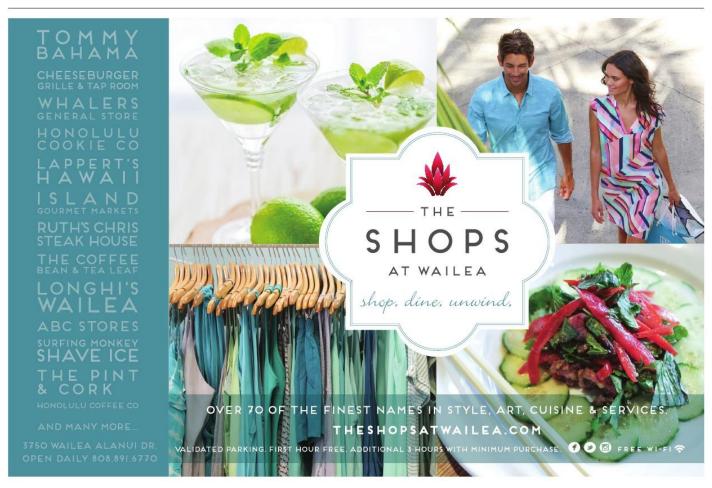
"He wa'a he moku, he moku he wa'a," says Kimokeo Kapahulehua, president of Hui o Wa'a Kaulua, Maui's major voyaging society. "'A canoe is an island, and an island is a canoe.' Seems like if we applied that thought to our planet, we'd be better off, I think: Apply Aloha. Take care of the air and land and ocean, and they will take care of us—that's what voyaging is about."

They are stately, sturdy vessels, these marvelous double-hulled canoes that have carried people across the Pacific

for two millennia. When you see them sailing into the Hawaiian evening, sails spread high and proud, their significance is evident. From the original radical adventurers-Finney, Kāne, Holmes and Thompson—to the young explorers of today who aspire to follow them, the voyaging heritage represents both history and 21st century life. The benefits of its lessons belong to Hawaiians, and to us all. We are all on a voyage, stars above us, planet beneath us. \*

Eric Lucas lives on San Juan Island, in Washington state.

Alaska Airlines offers daily service to Oʻahu, Maui, Kauaʻi and Hawaiʻi Island (Kona). For flight reservations, visit alaskaair.com. Book a complete Alaska Airlines Vacations package to Hawai'i at alaskaair.com/vacations.





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# WORLD CLASS SELECTION







### A FUSION OF FLAVORS

#### Korean food finds a place in Portland | By Drew Tyson

I AM SITTING AT CHUNGDAM KOREAN
Fusion in southeast Portland with
a few of the city's top Korean
chefs. This distinguished group
has worked to develop a local
Korean food scene with dishes
from that country's fascinating
amalgam of culinary influences.

We talk over bubbling bowls of budae chigae, or army stew, so named because of its medley of indigenous Korean ingredients and U.S. Army rations that came together as a result of the Korean War. The stew is filled with an assortment of flavors and textures, from ramen noodles, tofu, and rice cakes to bacon and Spam, plus some ingredients I don't even recognize.

As we enjoy this simmering broth, TVs in the restaurant play K-pop music videos, injecting a kinetic energy into the setting, while also ensuring that you'll be humming an unknown song on the way home.

Like much of the United States, Portland is having a Korean-food moment. Restaurants specializing in this Asian culinary style seem to be popping up all over town.

Joining me at the table is Han Ly Hwang, the chef behind the growing empire called Kim Jong Grillin', a playful name derived from North Korea's head of state. Hwang's journey to Portland stardom has taken a few detours. After winning the Judges' Award at Eat Mobile 2011, a competition for Portland's best food carts, his food truck caught fire and was destroyed.

Hwang spent the next few frustrating years working to open a food truck or restaurant. In 2014, he received an invitation to compete on the Food Network's competition program, *Chopped*.

#### OREGON

While Hwang didn't win the episode-that honor went to Portland food-cart queen Nong Poonsukwattana of Nong's Khao Man Gai-Chopped judge Scott Conant loved Hwang's food so much he encouraged him to get "back in the kitchen and don't give up." Hwang followed the advice and now has two restaurants and two food carts in Portland.

Before hip diners were gleefully labeling Korean fried chicken as the world's best, Kwon was remixing burritos and tacos with kimchi and gochujang, a red chile paste condiment.

He was the first to educate Portland on the deep, complex flavors many Korean-Americans grow up with. Koi Fusion proved to be a catalyst for Korean food in



the City of Roses, and has also

After Hwang lost his food cart to the fire, Kwon sold him a food truck and helped Kim Jong Grillin' rise from the ashes. Hwang echoes a sentiment you often hear from the city's Korean chefs, "I am forever grateful to Bo and Koi Fusion. Without them I would never be where I am."

inspired other Korean chefs.

The Rose City's attraction to Korean food is also the result of creative places such as the quirky Han Oak restaurant in the Laurelhurst neighborhood.

The small location is open only four days a week and is also the full-time home of chef Peter Cho and his family. The restaurant,



From far left to right: Chef Peter Cho, owner of Han Oak, has been recognized as a top new chef. Spicy fried chicken in peanut brittle is a favorite dish at Revelry. Fomo Chicken has won praise for its use of fresh ingredients.

with its family-style seating, is one of the hottest tickets in town. On Sunday and Monday evenings people stand in line for the Dumpling and Noodle nights and watch

Cho's mother pinch dumplings while his young son runs in and out of the restaurant and to the courtyard outside. On Friday and Saturday evenings, you can enjoy amazing prix fixe meals for \$45 per person that include koji-marinated and slow-roasted pork belly bossam and smoked short ribs.

Before coming to Portland and opening Han Oak in 2016, Cho worked under New York City star chef April Bloomfield, where he

#### A FEAST FOR THE SENSES

• Now in its sixth year, the Feast Portland food festival, with events held throughout the city, has become known as one of the region's finest and most inventive culinary events.

The festival, sponsored in part by Alaska Airlines Mileage Plan, will be held September 14-17 this year and allows attendees to meet world-class chefs and taste a cornucopia of foods and beverages. A few of the main events include the Sandwich Invitational on September 14 at Rose Quarter Commons, adjacent to the Moda Center. Eighteen all-star chefs will compete to create the most interesting spin on the classic sandwich, and attendees get to enjoy the results. To page 135

vored rice liquor. The sweetness of the drink perfectly balances the richness of the simmering army stew, which begins to glow a bright orange as slices of Ameri-

Also joining us is Matt Choi of

Choi's Kimchi, a family-run busi-

bution, and Sun Kim, former

understudy to Hwang and the

chef behind the popular Fomo

beer and bottles of soju, a fla-

We share oversize cans of Hite

Chicken food cart.

ness that's gaining national distri-

can cheese slowly reduce. Eating the ramen and broth, we discuss Korean cuisine's rise to

prominence. Everyone agrees that it was Bo Kwon's Koi Fusion that began Portland's awakening.





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#### OREGON



From page 133 On September 15, enjoy the Night Market Presented by Alaska Airlines Visa Signature® Card. The event is Latin themed and will be held at Zidell Yards, on Portland's waterfront, and will include music and a variety of sights and tastes, as 20 chefs cook dishes under the stars. The Smoked! event will be held September 16 and features more than 20 chefs who will gather in Portland's Pearl District to cook mouthwatering barbecue dishes.

Additional events will include opportunities to enjoy the work of expert vintners, brewers, bakers, cheesemakers and other food artisans. Those looking for a more intimate experience will enjoy themed affairs in which guests can mingle with chefs such as famed Austin, Texas pitmaster Aaron Franklin while he works the smoker during the Franklin Barbecue and Family event on September 15, or share a beer with Pizza Jerk's Tommy Habetz during the Pizza & Burgers event on September 17. You can also learn to make artisanal candy from Jami Curl, or pinch dumplings with Seattle chef Tom Douglas.

There are also gatherings for cocktail enthusiasts and those who want to learn the nuances of gins, single-malt Scotches, wines and craft beers.

Events are selling out, so get your tickets soon. —D.T.

ran her Michelin-starred bistro The Breslin Bar & Dining Room in midtown Manhattan. But it was when Cho moved to Portland that he felt the confidence to cook the food he ate growing up.

Now he's gracing the cover of Food & Wine magazine as one of the country's best new chefs, and Han Oak has been named one of the nation's best new restaurants.

Another star Korean-American chef who came to Portland last year was Rachel Yang. She and her husband, Seif Chirchi, own three Seattle restaurants, including the

acclaimed Joule. Last summer, the couple opened Revelry in Portland, which added their twist to local Korean-fusion foods. It was an immediate hit.

Revelry's success is the latest example of how Korean cuisine has cemented its place in Portland's vaunted food scene.

Drew Tyson is a Portland-based food writer.

Alaska Airlines serves Portland daily. Get more information and book tickets at alaskaair.com.



#### **EXPANDING OPTIONS**

• Portland's resident culinary scene is in a growth spurt, with successful local chefs expanding operations and opening more restaurants.

Gabriel Rucker, the best-selling cookbook author and award-winning owner of Le Pigeon, was among the most prominent of Portland's new wave of superstar chefs to open a second restaurant when he launched the French-inspired bistro Little Bird in 2010. Many other successful chefs soon followed. The husband-and-wife team of Greg Denton and Gabrielle Quiñónez Denton, who opened Ox Restaurant in 2012, added Superbite restaurant in 2016 and the pop-up sandwich shop Ox Box in 2017. They were both recently awarded the 2017 James Beard Award for Best Chef: Northwest.

Vitaly Paley, one of the most acclaimed chefs in the city, has along with his wife, Kimberly, owned the award-winning Paley's Place since 1995. He opened the Imperial restaurant in 2012 and The Crown restaurant earlier this year, both in the historic Hotel Lucia. Paley's acclaimed Headwaters seafood restaurant opened at the Heathman Hotel in 2016.

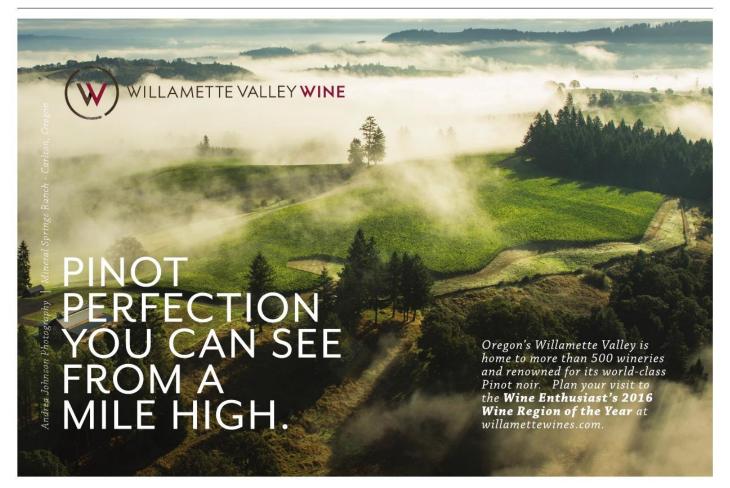
In 2013, chef Jose Chesa and his wife, Cristina, opened Ataula, which serves Spanish-style dishes. It quickly became a

sensation. Last year, the couple opened a second restaurant, 180, which specializes in handcrafted, small-batch churros. The name refers to the temperature at which the churros are cooked. And chef Aaron Barnett of Restaurant St. Jack has returned to his old neighborhood to open La Moule, a mussel-centric bistro in southeast Portland, just a few blocks from where he opened the first iteration of St. Jack in 2010.

Other top chefs also are planning new restaurants, creating a better dining scene for everyone. —D.T.







#### OREGON

#### **OREGON'S GROWING FOOD TOURISM**

 While Oregon's abundant natural beauty and outdoor activities remain a top draw for visitors, artisanal food products and the culinary scene are also bringing people to the state.

This is most apparent in Portland, which has garnered national attention as a center for food lovers.

However, areas throughout Oregon are being recognized for their chefs, breweries, distilleries, produce and various artisanal foods.

From cattle to blackberries to pears, Oregon is a top producer of many types of meats, produce and special foods,

including locally made jams and jellies, which are available in many parts of the state.

There also are excellent craft beers being produced across Oregon, and the highly acclaimed wine industry is growing rapidly, led by wineries making some of the nation's finest Pinot Noir wines.

"State tourism has given rise to new and expanded markets for Oregon food products, ranging from fruits and vegetables to Dungeness crab, Pinot Noir wine and Painted Hills beef," according to Todd Davidson, CEO of the Oregon Tourism Commission and the former national chair of the U.S. Travel Association.

Davidson says that state

surveys show 60 percent of visitors to Oregon have purchased state food productseverything from salt and wine to cheese and oysters—after they returned home, and 30 percent repeatedly buy state products.

"What's more, 40 percent of these travelers are introducing their friends and relatives to Oregon products," he says. "They are helping to inspire the next generation of Oregon visitors."

Even with online distribution, the plethora of artisanal foods and locally made products helps increase the number of visitors coming to different communities around the state.

As Oregon's tourism indus-



try continues to expand, Davidson says, exports should also grow, leading to even more economic development in the state. -D.T.







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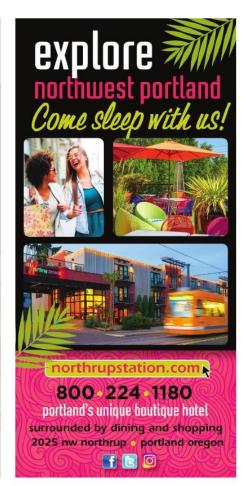
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## WILLAMETTE WINE COUNTRY

Enjoying the Willamette Valley's activities and wines | By Danielle Centoni

I'M UP IN THE HILLS outside of Monmouth, Oregon, stretched out on a yoga mat next to a row of grapevines, listening to birds chirping their evening song as dusk settles in. I feel as limber as if I'd just finished a session of hot yoga, which in a way I have, seeing as it's still about 90 degrees outside, even in the shade of the tent under a massive old oak tree. But unlike my previous yoga classes, this one at Emerson Vineyards finishes decadently with a glass of wine-or two. I sip the chilled, crisp, estate-grown Viognier, feeling more relaxed than I have in months. Then Jim comes by and starts licking my hand.

Jim is a baby goat.

In fact, he's one of 11 Nigerian dwarf goats that have been milling around us for the past hour, alternately nibbling on our mats and napping on them, playfully head-butting each other as we downward-dogged and giggled our stress away. Lainey Morse, founder of Goat Yoga, is right: It's always happy hour when goats are around.

For me, it's always happy hour when I'm in the Willamette Valley. The wines contribute to that feeling, for sure. There are 500 wineries and counting in this 150-mile-long area, which stretches from Portland south through Eugene/Springfield, and was named Wine Enthusiast's 2016 wine region of the year. But the area is also home to some of my favorite places to eat, shop andbest of all-play. From kayaking to goat yoga, the Willamette Valley's incredible array of outdoor activities means I can always count on getting a boost of endorphins



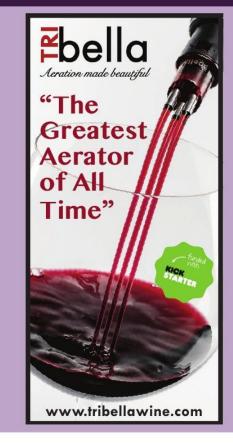
along with my Pinot Noir. My current trip started two days ago with a walk among alpacas at Mountainside Lavender Farm in the community of Scholls, followed by marionberry milkshakes at Hillsboro's Smith Berry Barn.

The Willamette Valley offers numerous wooded trails, and my husband and I decided to head to Dundee for a hike and an afternoon of wine-tasting. At the Harvey Creek Trailhead, we started off on a shady, three-quarter-mile amble through a riparian forest. The path led us to the Dundee Pioneer Cemetery, where we took in the sweeping valley views. Then the loop took us back to where we started.

The nearby Red Hills Road also leads to a selection of impressive wineries. Domaine Roy & Fils, for instance, is helmed by scions of the acclaimed Newberg winery Beaux Frères. We stopped to sample Domaine Roy & Fils' exquisite Pinot Noirs, and especially enjoyed one called "Incline," which was rich with notes of red berries.

At RoCo Winery—the latest venture from sparkling wine pioneer Rollin Soles, the cofounder and former longtime winemaker of Argyle Winery—we tasted Pinots as well as sparkling

#### PACIFIC NORTHWEST WINES















wine, which is not often produced by Oregon winemakers. Domaine Serene recently opened an opulent new clubhouse, and we felt like millionaires as we sipped crisp Rosé on the stone terrace.

Newberg has a variety of great dining options, and we chose Ruddick/Wood for its seasonal tavern fare. The thick pork chop with fruit compote that I ordered nearly overshadowed my husband's rich and beefy steak, served alongside chewy farro to soak up all the juices. We finished the night at the beautiful Allison Inn & Spa, where we took a muscle-relaxing dip in the whirlpool and infinity pool.

The next day we followed the Willamette River south to Willamette Mission State Park, a 1,600plus-acre site rich in history. We hiked a 2.6-mile loop under cottonwood and filbert trees to see the ghostly frames of the former Willamette Mission, established in 1834 and listed in the National Register of Historic Places.

From there, we took the Wheatland Ferry across the river to visit Bethel Heights, an acclaimed family-run winery with 40-year-old roots. The 2014 Casteel Pinot Noir impressed us with deep notes of cherries, spices and coffee.

Our final stop, Brooks Wines,

offered an incredible four-mountain view along with flights of silky Pinot Noirs and juicy Rieslings, which we sipped alongside a generous board of salumi and housemade pâté.

Before retiring for the night in a 1959 Airstream at The Vintages Trailer Resort in Dayton, we rode the resort's guest bikes "downtown" to Courthouse Square Park. I drooled over the handmade jewelry in the Dayton Mercantile boutique, situated off a little courtyard oasis with outdoor couches and a burbling fountain. We enjoyed dinner at The Barlow Room, the casual sister restaurant to the wild-mushroom-centric Joel Palmer House.

Fifty miles southward, the Corvallis-and-Albany area's many riverside parks offered the best places to get our feet wet. We fueled up with icing-topped cinnamon roll pancakes at The Block House Cafe and headed down a gorgeous 60-mile stretch of

#### WINE FLIES FREE

On Alaska Airlines, Mileage Plan members can check their first case of appropriately packaged wine free of charge for flights from Oregon wine country destinations; for details, see alaskaair.com/wine.

Highway 99, past ranches, apple orchards, and the Blue Raeven Farmstand, which sells jams, pickles, and fresh-baked pies topped with a creamy scoop of locally made ice cream.

Those with the foresight to book a reservation can take a half- or full-day kayaking trip with Corvallis' Cascadia Expeditions, which even offers trips to wineries on the river.

Or you can head to the quaint town of Albany, as we did. The Dave Clark Trail, a paved 1.5-mile riverside path, runs the length of the downtown Albany historic district to the Monteith Riverpark at the confluence of the Willamette and Calapooia rivers. Here you can splash around at the river's edge, like us, and enjoy a picnic or one of the park's seasonal events.

We enjoyed a late lunch of juicy burgers and poached-albacoretopped salad on the patio at Frankie's, a farm-to-table favorite among locals. As we headed out of town, I spied a sign for Springhill Cellars' tasting room. My husband looked at me questioningly.

"Next time," I said. Because if there's one thing I know about us adventure-seeking wine lovers, it's that we will, most definitely, be back to enjoy all the Willamette Valley has to offer. 0

Danielle Centoni's book Portland Cooks: Recipes from the City's Best Restaurants and Bars is available August 20.

Alaska Airlines offers service to Portland, Eugene and other Oregon destinations. For more information and to book tickets, visit alaskaair.com.

#### PERFECT PICNIC PROVISIONS:

- Albany: The subs, grinders and wraps at No Baloney are all local favorites. Pick up fresh fruit at the Albany Farmers' Market, Saturdays from 9 a.m. to 1 p.m.
- Carlton: At Carlton Bakery, you can grab hearty sandwiches, fancy cookies



or a loaf of artisanal bread to go with locally made jam from Republic of Jam, a block away.

- Dayton: Archie's Ice Cream and Eatery serves up a big selection of classic sandwiches that are perfect for picnicking.
- Dundee: Red Hills Market is a counter-service restaurant and one-stop shop for locally made picnic fare (including wine, of course). Get a sandwich, or go DIY with crackers, charcuterie and cheese.
- McMinnville: Pick up a rotating selection of sandwiches, such as roasted beets and gremolata, at Community Plate, or stop into Red Fox Bakery for pastries.
- Newberg: At Storrs Smokehouse sandwiches tend to be messy, but you can always opt for brisket by the pound, a tub of slaw and a few biscuits. Pick up breads, grain salads and pastries at Newberg Bakery. -D.C.



# BENDING A ROD IN CENTRAL OREGON

Hundred of lakes and streams make the region a world-class fishing destination | By Gary Lewis

#### ON A FRIDAY EVENING IN MAY.

big bugs hovered above the water. From the road, I could see salmon flies and golden stoneflies, their wings backlit by the sunset. I parked, grabbed my 5-weight rod—I knew I had the right fly, a Sofa Pillow—and tiptoed along the Deschutes River near Bend. I made a cast close to shore, let the fish turn when it rose to the fly, and then lifted the rod. The fish, a native redband trout, was nearly as big around as a football.

Central Oregon is a paradise for outdoor recreation, a high-desert region looking out on the perpetually snow-covered Cascade Range to the west and the craggy Ochoco Mountains to the east. The gateway to the Deschutes National Forest's 1.6 million acres, Bend has been lauded for its excellent mountain biking and hiking, and it has been recognized as a premier stand-up paddleboard locale.

But with more than 200 lakes,



streams and rivers within driving distance—the Deschutes River alone is about 250 miles long—it's the fly-fishing that calls to me.

# Finding the Fish

The Cascade Lakes Highway, a 66-mile scenic byway starting in Bend, grants access to some of the finest fishing in the world. For example, North Twin Lake is the perfect place to land a rainbow, while South Twin, less than a mile away, can turn out fish of 6-plus

pounds. For cutthroat as well as rainbow trout on the scenic byway, consider Hosmer Lake, less than 40 miles west of Bend.

Want to set up for trout-fishing success? Stop at a Central Oregon fly-fishing shop, such as The Patient Angler, and have an expert help you select tackle that's right for the kind of fish you're after. Anglers who would rather let someone else take care of the planning can consider Bend-area guiding services, such as Fly & Field Outfitters and Deep Canyon Outfitters.

Near Willamette Pass, about 75 miles southwest of Bend, Gold Lake offers fast-paced fly-fishing for brook trout and rainbows. Mountain lakes such as this one provide solitude in the Cascade

Range—but locals know to bring mosquito repellent.

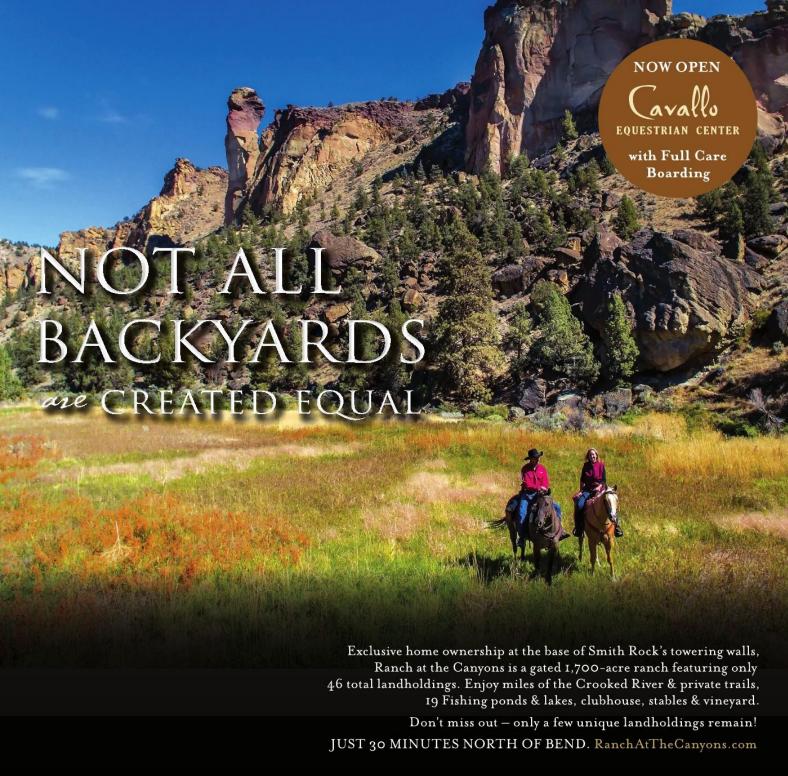
Within Newberry Volcano, the Cascade Range's largest volcano by area, East Lake is a productive fishery that's home to rainbow trout, browns and kokanee (a landlocked salmon). Anglers on this lake, situated about 50 miles southeast of Bend, can visit East Lake Resort, which offers lodging, a restaurant and boat rentals.

Less than 45 miles east of Bend, the Ochoco Reservoir is a good destination for bank and boat fishing. Rainbows grow fast in these rich waters.

The upper Metolius River is fly-fishing only, and when the locals go, they wade, cast and watch the water to appreciate the habitat, where it's more about the

At Gold Lake, top left, anglers find exciting fly-fishing in a peaceful setting. The Deschutes River, top right, runs about 250 miles and offers renowned trout fishing. Below, Central Oregon locals are almost always prepared to fish.















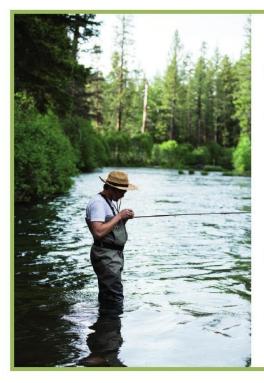


fishing than the catching. Some stretches are heavily trafficked, while other sections are virtually ignored.

On a Saturday in July, with two other Bend locals, I fished the Metolius-casting dries to wild rainbows and probing darker reaches for bull trout. We had a mile and a half of river to ourselves while the rest of the world was having breakfast. 0

Gary Lewis is the author and publisher of the sixth edition of Fishing Central Oregon. He lives in Bend.

Alaska Airlines (alaskaair.com) offers daily service to the Redmond/Bend area.



#### FISH LIKE YOU'RE FROM HERE

• Fishing like a local starts with respect. An angler who approaches the river or lake behind another person fishing should find a different spot, or sit down and wait. Watch the direction the other angler is moving and let the person go that way without obstructing. If walking behind another angler, give room to cast and don't allow your shadow to fall on the water. Treat the other person like you want to be treated.

Another way to fish like a local is to head out when the average angler is back in town. In the evening, when everyone else is bending an elbow at one of the many microbreweries on the Bend Ale Trail, bend a rod on a local lake. Stay till dark. Most anglers quit around dinner-time, leaving the moment the fish are truly ready for their own dinner. —G.L.



# **DRIVING THROUGH CENTRAL OREGON**

### By Chris Santella

Several golf courses in Central Oregon rank among the top in the nation. Here are some favorites.

 Crosswater at Sunriver Resort Crosswater is one of the courses that helped make Central Oregon a golf destination. Part of the Sunriver Resort complex about 20 miles south of Bend, Crosswater's heathland layout winds through the wetlands created by the Deschutes and Little Deschutes rivers, making up to seven crossings, depending on your tee selection. At times, you'll see feeding trout as you line up your approach shot. (When I play Crosswater, I bring a few extra balls.) To the northwest sits Mount Bachelor, streaked with remnants of winter snow.

Crosswater, which is open only to Sunriver Resort guests and members, and the Meadows

course, which is open to the public, hosted the 50th PGA Professional National Championship (not to be confused with the PGA Championship) in June.

• Tetherow Five miles west of downtown Bend, Tetherow is a David McLay Kidd design that passes through fields of fescue and wildflowers and offers jaw-dropping views of the Three Sisters to the northwest.

The meandering fairways are occasionally broken by gaping waste bunkers. In fact, on the par-3 17th, players must fly the site of an old quarry, essentially one long bunker. Caddies are included in your fee and add to the fun with their local knowledge.

If you want to traverse the semiprivate course with verve, rent a GolfBoard. Part snowboard, part Segway, part ATV,



the GolfBoard allows you to zip around in "hang 10" style.

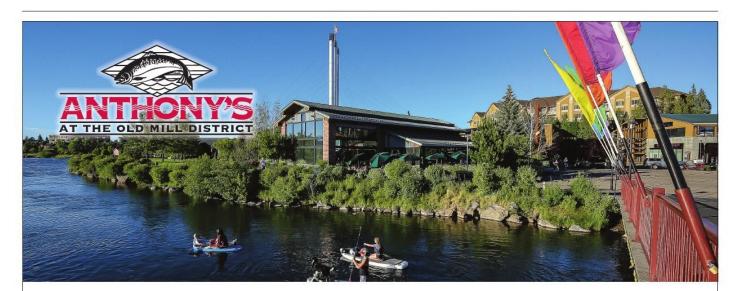
• Brasada Canyons at Brasada Ranch About 20 miles east of Bend, Brasada is a semiprivate community established in 2008 that offers golf privileges for guests. Brasada Canyons is a Peter Jacobsen/Jim Hardy design that takes great advantage of the

resort's 1,800 acres and marked elevation changes. The layout also offers an ever-shifting perspective of the Cascade Range, and the smell of the sagebrush between fairways permeates the air. Plus, if you push or pull a shot, balls are fairly easy to find in the sage.

The par-4 15th is a favorite: With a little breeze and a daring line, you can think about driving the green—at least from the white tees.

• Black Butte Ranch Sitting in the midst of the Cascades about 35 miles northwest of Bend, the resort's two public courses—Big Meadow and Glaze Meadow-offer classic mountain layouts. Big Meadow, designed by Robert Muir Graves and renovated by Damian Pascuzzo, winds through towering ponderosa pines and stands of aspens, opening up to stunning mountain views. A favorite is the par-4 14th, where the green is framed by jagged Three Fingered

Glaze Meadow recently underwent a \$3.75 million makeover by architect John Fought. Here, the par-5 12th stretches more than 600 yards from the tips, making it one of the Northwest's longest holes. 0



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People enjoy a beer at Ninkasi Brewing Company's patio, left, in Eugene. Sandboarding, above, is popular on Oregon coast dunes.

# EXPLORING LANE COUNTY

The Eugene—Springfield area offers a mix of urban and outdoor recreation | By Gary Hayes

EUGENE'S WHITEAKER DISTRICT HAS certainly changed over the years.

In the 1960s and 1970s, this neighborhood was the center of the city's counterculture scene. Today, it is a bustling area of trendy restaurants and breweries.

I muse over this fact as I taste seasonal beers on the Ninkasi Brewing Company patio, a busy but laid-back location where locals and visitors are enjoying the afternoon sun.

The food truck Masa's Yatai is serving Japanese fare outside the brewery. Three additional food trucks are across the street, including The Sandwich League food truck, which was once featured on Food Network's *Diners*, *Drive-ins and Dives*.

Ninkasi and Eugene's Oakshire Brewing both opened in 2006, and were among the city's first entries into the craft-beer scene that today includes more than a dozen breweries in the greater Eugene and Springfield area.

Ninkasi and Oakshire are part of the Eugene Ale Trail, a tour of beer-tasting rooms in the city, and in nearby Oakridge and Springfield. Another Ale Trail stop I recommend is Eugene's Claim 52 Brewing company, which has a tasting room in Springfield called The Abbey, located in a restored church. The former church is also home to Sprout!, a cafe featuring food from local vendors.

The area's restaurants, breweries and wineries have blossomed here, thanks to the student body at the University of Oregon, as well as the city's progressive population that includes many young professionals.

Just down the block from

Ninkasi are several restaurants, such as the farm-to-table bistro Grit; the Pizza Research Institute; and the Japanese restaurant Izakaya Meiji Company, which is also known for its selection of more than 100 whiskeys, sake and the Japanese distilled beverage shochu. Next door to Izakaya Meiji is Red Barn Natural Grocery, one of the oldest natural-food stores in Eugene.

In addition to sampling the local craft beers, I also decide to tour the area's wine country. I take a day trip south to visit wineries such as King Estate Winery, and I also take a loop drive of Lane County's famous covered bridges.

King Estate is one of seven wineries that are part of the south segment of the Territorial Wine Trail, including a couple of wineries just a few minutes outside of Eugene. The mile-long winding driveway from the Territorial Highway leads through vineyards before emerging at King Estate's hilltop winery, where plantings of lavender wave in the breeze. The estate overlooks 1,000 acres of vineyards and offers wonderful views of the countryside.

You can taste Oregon's famous Pinot Noirs here, but King Estate is better known for its Pinot Gris wines. Its restaurant offers food comparable to the splendid view, and on this beautiful day, lunch on the patio is impossible to resist. Seared salmon with forest mushrooms and potato dumplings in a caramelized garlic-basil sauce goes perfectly with a glass of single-vineyard Pinot Gris.

The town of Cottage Grove, about 15 miles southeast of King Estate, is the starting point for the



# HAZELNUT ESPRESSO VODKA

CRAFTED IN BEND, OREGON

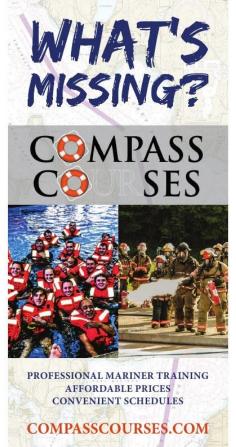


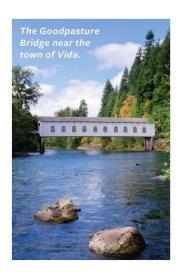
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Cottage Grove Covered Bridge Tour Route. The scenic 30-mile loop leads me to six covered bridges. The beautiful loop is also a biking route that includes paved portions of the Row River Trail.

I end my day back in Eugene with dinner at Marché, chef Stephanie Pearl Kimmel's modern French-inspired farm-to-table restaurant. Marché celebrates the seasonal bounty of the local area, including offering many Oregon wines. The smoked pork chop with rhubarb-ginger chutney and a glass of Oregon Pinot Noir is a satisfying end to a great day.

# Eugene's active scene

Eugene's outdoor lifestyle and a progressive approach to urban growth have led to the city becoming one of the nation's most bicycle-friendly places.

Miles of biking, walking and jogging trails wind along the Willamette River and connect some of Eugene's most popular parks. The Ruth Bascom Riverbank Path System stretches from north Eugene to neighboring Springfield.

The city also boasts world-class arts and culture. The Hult Center

for the Performing Arts in downtown Eugene offers a year-round lineup of entertainment. It's home to the Eugene Ballet Company, the Eugene Concert Choir, the Eugene Opera, the Eugene Symphony and the annual Oregon Bach Festival.

One of the greatest collections of Asian art in the United States is on display at the Jordan Schnitzer Museum of Art.

# Touring Springfield

The city of Springfield is famous in its own right for two disparate popular-culture phenomena: Ken Kesey and The Simpsons. Kesey, one of the major figures of the countercultural movement and the author of numerous novels, including One Flew Over the Cuckoo's Nest, grew up in the area during the 1950s. Look for the two-story mural honoring him on the side of Plank Town Brewing on Fourth Street.

The Simpsons' creator, Oregon native Matt Groening, set the famous cartoon family in the fictional town of Springfield, which he later acknowledged was named for this community. A mural featuring The Simpsons, designed by Groening, graces the outside of the Emerald Arts Center on Main Street. Fans can also sit with Homer on a replica of the Simpsons' couch at the Springfield Museum.

Exceptional day trips abound in the area around Eugene. About 50 miles east of the city is the Willamette National Forest, where you'll find the town of Oakridge, one of the top mountain-biking towns in the Northwest. Riders will find more than 300 miles of singletrack trails to explore in the area. About 60 miles west of

Eugene is one of the most scenic stretches of Oregon's coast. South of the town of Florence is the Oregon Dunes National Recreation Area. You can hike, sandboard, take a dune-buggy tour or rent ATVs to explore the area's miles of dunes.

For more Oregon coast sightseeing, head north of Florence on Highway 101 for exciting sights, including the Sea Lion Caves, the Heceta Head Lighthouse, and

A SPORTS CAPITAL

• In 2021, Eugene will host

Cape Perpetua's natural attractions of Devil's Churn, Spouting Horn and Thor's Well, all offering great memories and Oregon Coast experiences. 0

Gary Hayes writes about Oregon travel, food and wine.

Alaska Airlines flies daily to Eugene. Get more information and book tickets at alaskaair.com.



Raevyn Rogers leads the Ducks to victory in the 4X400 meter relay at the 2017 NCAA Outdoor Track & Field Championships.

# one of the top international track-and-field events, the IAAF World Championships. This will mark the first

time in the event's 38-year history that it will be hosted in the United States, and a suitable honor for the city known as Tracktown USA. The nine-day competition will

feature nearly 2,000 of the world's finest track-and-field athletes. Such large track-and-field events are nothing new for Eugene, which is the six-time host of the U.S. Olympic Track and Field Trials, and has been the site of the annual NCAA Outdoor Track & Field Championships 15 times.

Eugene has long been one of the region's major sports cities. From baseball and softball fields to swimming pools and volleyball courts, the city is known for its excellent facilities. It is also home to various championship golf courses, including the Eugene Country Club, which hosted the 2016 NCAA D1 Men's and Women's Golf Championships.

The city is home to the University of Oregon, a collegiate sports power. Since 2009, the Oregon football team has won two Pac-10 and two Pac-12 conference championships and narrowly lost the 2011 BCS National Championship game to the Auburn Tigers, 19–22. The Ducks' basketball team won the 2017 Pac-12 Tournament and, for the first time ever, was a No. 1 seed in the 2017 NCAA Division 1 Basketball Championship. The Ducks lost to North Carolina in the Final Four, 76-77.

The region offers more than 40 miles of mixed-use paths and hiking trails, including the Ridgeline Trail and Mount Pisgah, which are also popular with trail runners. The nearby town of Springfield has developed the Middle Fork Path, a 4-mile trail that runs along the Middle Fork of the Willamette River, and is used by runners, walkers and bikers. - G.H.



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I'M MOUNTAIN BIKING along the beautiful Mazama Trail. The 5-mile-long route curls along the shore of Upper Klamath Lake's Shoalwater Bay for its first mile, offering beautiful views of the lake's marshland.

The path is part of a 50-mile network of trails being developed on and around Spence Mountain to be used by mountain bikers, hikers and trail runners. The 18 miles of completed trails weave through forests and meadows.

This region just north of Klamath Falls is among many places in Southern Oregon where extensive trail systems offer a great way to see the area's natural beauty. The following are a few of my favorites.

# Crater Lake

One of the unique places in Southern Oregon is Crater Lake National Park, located about 60 miles north of Klamath Falls. The park is named for a caldera lake at its center that was created 7,700 years ago when Mount Mazama collapsed, leaving a large crater. It has since filled with snowmelt and rain. The result is a clear, blue lake that also is the nation's deepest, reaching an average maximum depth of 1,943 feet. At the southwestern end of the caldera is Crater Lake Lodge, which offers breathtaking views of the area from its perch 1,000 feet above the lake.

When entering the park from the south at the Annie Spring

Entrance Station, hikers will enjoy the 1.7-mile Annie Creek Trail, a loop path that starts at the nearby Mazama Campgrounds.

At Crater Lake, there are many hiking trails accessed from along the Rim Drive, a 33-mile road that winds around the caldera. A few of the hikes in the area include the 3.6-mile Garfield Peak Trail, which ascends 1,010 feet, and the 4.4-mile trail up Mount Scott, which gains 1,250 feet. A popular hike is the 2-mile Plaikni Falls Trail, which leads to an enchanting waterfall.

The 2.2-mile Cleetwood Cove Trail provides the only access to the lake, winding down the side of the crater to the water's edge, where you can take a boat tour



of the lake. Cleetwood Cove is also the site of my annual swim in the lake's bracing waters.

# The Rogue and Umpqua Rivers

Two of Southern Oregon's greatest attractions are the Umpqua and Rogue river systems.

The Umpqua begins in the Cascade Range, with the South and North Umpqua rivers running west until they meet near the town of Roseburg, and then flowing on to the ocean.

The North Umpqua is a National Wild and Scenic River with more than a dozen waterfalls that can be seen or accessed from Highway 138. Some, such as Whitehorse Falls and Clearwater Falls, are near the roadway, while others require short hikes. A few favorites are Susan Creek Falls, Toketee Falls and Watson Falls. My family and I have been camping in this area, and I've hiked portions of the North Umpqua Trail, which is increasingly also being traveled by mountain bikers. I've kayaked gentler sections of the rivers, and rafted the challenging stretches, sometimes watching enviously as fly-fishers landed salmon and trout from their waters.

The Rogue River is the larger of the two systems. It also is born

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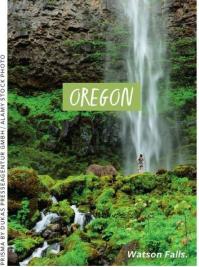
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in the Cascade Range, near Crater Lake National Park, and then travels to the Pacific. Along the way, it offers excellent whitewater rafting and fishing.

The river flows near the city of Medford, one of the gateways to Southern Oregon. About 15 miles south of Medford is the town of Ashland, known for the renowned Oregon Shakespeare Festival. About 5 miles west of Medford is the town of Jacksonville, known for its gold-mining history, restaurants, boutique wineries and the summerlong Britt Music & Arts Festival, which this month features musical acts such as Rick Springfield and Joan Jett & The Blackhearts.

Near the festival pavilion is one of the trailheads for the Jacksonville Woodlands & Trail System, an 18-mile network of walking and running trails that meander through 320 acres of native oak woodlands, which are known for spring wildflowers, including the endangered Gentner's fritillary. The nearby 1,100-acre Jacksonville Forest Park offers another 35 miles of trails that wind through forests and up hills for views of the countryside. The area is also home to the Applegate Wine Trail, which includes 18 wineries. The region is known for bold reds, which are perfect for hearty toasts to good times in Southern Oregon. 0

Lee Juillerat writes from Klamath Falls.

Alaska Airlines serves Klamath Falls and Medford daily. Get more information and book tickets at alaskaair.com.





SEATTLE

# **CREATIVE CULINARIAN RENEE ERICKSON**

Acclaimed chef's career is really cookin'

# By Megan Hill

b) Dressed in a crisp white apron in the kitchen of her restaurant The Whale Wins, Renee Erickson stuffs golf ball-size peppers with a cocktail of Northwest tuna, fennel, anchovies, capers and olives for that evening's wine dinner, which has been inspired by her recent trip to Sicily. The rustic, wood-fired, travel-experience-meets-Northwest-ingredients cuisine feels reminiscent of her chef origins at a neighborhood cafe north of downtown Seattle.

The nationally acclaimed culinarian—who was the 2016 James Beard Award winner for Best Chef: Northwest, and who owns four restaurants, a bar and a doughnut shop—wasn't always headed down the restaurateur path. Some 20 years ago, she was an art-school student who earned money for her education by working the front of the house at the Boat Street Cafe, a rustic French restaurant. But seating diners and taking reservations didn't enthrall her, "so I started cooking at Boat Street," she says.



Top: Renee
Erickson prepares
garlic scapes at
The Whale Wins.
Above: A postcard for
Erickson's restaurant
group features the
names of her food
establishments.

Restaurant owner Susan Kaplan provided mentoring, and Erickson enjoyed being part of the food action. Still, cooking wasn't in her larger game plan, and she took a hiatus from the kitchen to attend art school in Rome, on her way to potentially becoming an art teacher. Kaplan subsequently surprised Erickson with an offer: Buy my restaurant.

"At that point, I had to choose between going to graduate school and buying the restaurant," Erickson says. "My family and friends said, 'Buy it,' and so I did."

On the young chef's first day as Boat Street's new owner in 1998, Erickson's mom worked the front, and her father helped out in the kitchen. Erickson remembers it as chaos. She was just 25 years old, with no formal training, yet a few months later, when a restaurant critic slipped in, Erickson scored a sensational review. Though she shuttered Boat Street Cafe in 2015 to focus on her other restaurants, that early review was her first step in becoming part of Seattle's

# HERE&NOW.

pantheon of restaurateurs. (She makes sure to note that the similar-sounding Boat Street Kitchen & Bistro, owned by Susan Kaplan, is still going strong.)

Now seasoned and self-assured, Erickson has helped put Seattle's restaurant scene on the map. Her 2016 James Beard win came after being a semifinalist or finalist in 2009, 2012, 2013, 2014 and 2015, and she is also listed in "Best Chefs America," an honor based in part on nominations by U.S. chef peers. Last year a Bon Appétit writer described Erickson as becoming a culinary doyenne, such as M.F.K. Fisher, Elizabeth David and Julia Child, for

Erickson's new French-style steakhouse, Bateau, which dry-ages beef that her restaurant group raises, garnered the first four-star review ever doled out by Seattle Times restaurant critic Providence Cicero. Erickson's 2014 cookbook, A Boat, a Whale & a Walrus, reflecting her love for seasonal Northwest dishes and French fare, has been well-received by colleagues and consumers.

Her art background influenced how she wanted the cookbook to look and feel, she says, and allowed her to communicate her vision to local artist and friend Jeffry Mitchell, who did all of the artwork in the book.

Erickson says her art training also influences her restaurants and her food. "I look at everything through the eyes of someone who learned to see the world as an artist. I doubt I'd have the same success in the food world if I did not have the fine-arts education."

These days, diners' expectations of her food are higher than ever in a city with a growing number of excellent chefs—and she likes that. "Being in the restaurant business is like being on a sports team," she says. "I cherish the camaraderie of my fellow cooks as we rely on each other and work hard to have great moments. And feeding people, in general, is rewarding. People come to my restaurants to celebrate big moments in their lives. I think providing them with memorable meals is a lucky thing to get to do." ⊀

Megan Hill is a food and travel writer in Seattle.

# TAKING IT TO A HIGHER LEVEL

Here are a few of the many options for summer outdoor drinks and dining above street level.



Anthony's Pier 66, Seattle Waterfront (anthonys.com): The restaurant's outside deck on the second floor provides a water-and-mountain panorama that's even more spectacular than the view from the first-level outdoor patio. Anthony's specializes in the freshest of seafood.

Daniel's Broiler, Bellevue (schwartzbros. com): From an outdoor deck on the 21st floor of Bellevue Place's Bank of America building, admire a vista of downtown Bellevue, Lake Washington and the Seattle skyline. Daniel's serves prime steaks, and fine spirits from around the world.



Frolik's Italian Afternoon (Aperol, Cava sparkling Rosé, soda, orange slice).

Frolik Kitchen + Cocktails, downtown Seattle (frolik. motifseattle.com): At Frolik's lively fifth-floor outdoor patio at Motif Seattle, A Destination Hotel, pair your Northwest wine, craft beer, cocktails and bites (ranging from cured

meats to a goat-cheese fritter) with a beanbag-toss game and views of the architecture of nearby high-rises.

Mbar, South Lake Union (mbarseattle. com): Enjoy the view of Lake Union and the Space Needle from the 14th-floor outdoor deck of the 400 Fairview Building, while savoring excellent Europe- and Middle East-influenced fare.

The Nest, downtown Seattle (thompsonhotels.com/hotels/seattle/ thompson-seattle/restaurant-bars/thenest): The 12th-floor rooftop bar, lounge and terrace at Thompson Seattle provides rave-worthy water and mountain views to enjoy with creative cocktails, and snacks such as pork-belly skewers and poke.

Terra Plata, Capitol Hill (terraplata.com): The second-floor rooftop dining area is surrounded by the restaurant's garden. Located at hip Melrose Market, the restaurant serves "earth-to-plate" meals that reflect the name "terra plata."



Water's Table, Renton (lakewashington. regency.hyatt.com): A deck, shown above, on the second floor of this new restaurant, which is at the also-new Hyatt Regency Lake Washington at Seattle's Southport, provides marvelous views of the lake to accompany Asian-inspired dishes.

—Michele Andrus Dill



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# FROM TOP: DAVE EGGLESTON (2); STEVE HANSEN & ANGELICA HARRIS (2)

# LFT'S ASK KYLFR

# By Kristianne Huntsberger

>> Artist Kyler Martz runs his hand across a whale with a paddlewheel spine in his 300plus-square-foot mural at Renee Erickson's restaurant The Whale Wins. "I'm pretty sure I had to go over all of these lines twice with my paintbrush and exterior house paint," he says. "Now I'd use 1 Shot sign painter's enamel."

It was his first mural, he explains, and chuckles. "I had no idea what I was doing. I had done a screen print similar to this, and someone got it for Renee as a Christmas present. She liked it, and asked me to do the mural in 2013 for her new restaurant. This was definitely a catalyst

Martz grew up in Boise, Idaho, and dreamed of living by the ocean. He went to Boise State University to study architecture, then realized while he was there that his real love was art. He graduated in 2009 with

a bachelor's degree in fine art, but he never imagined that he'd become one of the most sought-after mural artists in Seattle. Ever since he created The Whale Wins wall, his work has been in high demand across the Puget Sound area, as well as in cities around the country.

His recent projects also include Daring





>>> The above mural for The Whale Wins launched artist Kyler Martz's thriving career as a muralist. At left, Martz stands, with his dog, Penny, in front of some of his other artwork.

Dames, a journal for people to write in that includes "retro-cool" illustrations by Martz, such as a woman in a flapper swimsuit (Sasquatch Books, August 15, 2017). "I've had a pretty charmed path so far," Martz says.

The following Q&A provides insights into the mind and art of this Seattle phenom:

# What is the best advice you've ever been given?

The thing that I live by is a quote from my grandma: "By the yard, life is hard. By the inch, it's a cinch." I probably say that 10 times a day to myself. I always get overwhelmed by all these big giant jobs and murals, and sometimes you just have to focus on it, line by line, and just get through it.

### What were some early influences on your art?

The thing that got me into drawing was this children's book author, Ed Emberley. I remember going to the public library and checking out those books all the time. He had a bunch of sea creatures that I really loved drawing. He lays those books out with very methodical ways to draw everything. I think that I've always thought that way. My dad was an To page 160



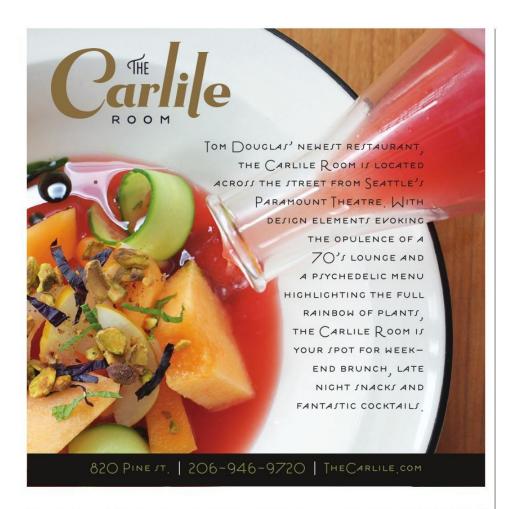
# GO TO: The Pink Door

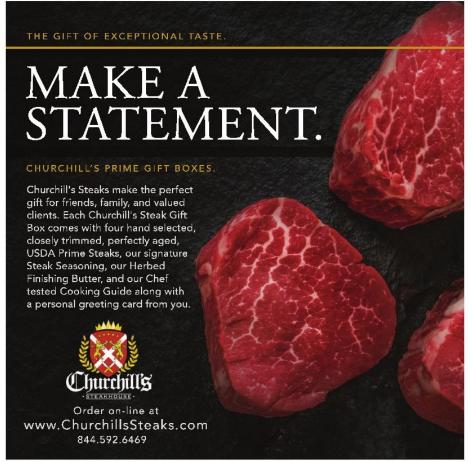
Tucked away on Post Alley in Pike Place Market, a recently renovated local favorite displays no address or sign. Find The Pink Door by locating its eponymous pink-painted metal portal.



Inside, enjoy Italian-American cuisine with fresh Northwest ingredients; eclectic entertainment such as aerialists, vocalists and a tarot card reader; and warm, spirited service. There's

also an outdoor-deck option. Contact: thepinkdoor.net. - Michele Andrus Dill





#### From page 159

engineer, and every morning he'd have a math problem, and we'd do those over breakfast.

# Do you do the Hitchcock thing and put yourself into your murals?

No, but almost all of my murals have little hidden things—I love putting those in. For instance, I'll put in my sister's initials.

# Do people stop and talk to you when you're working?

Totally. When I'm painting the traffic-signal control boxes in the Fremont neighborhood, little kids walk by, and they'll get super stoked. I like making stuff that's accessible to people.

# Where in the world would you most like to create a mural?

It would be cool to paint one of the Seattle ferries—like a big mural on the side of one of those; turn it into some big sea creature. That would be my dream.

# What do you especially like, and what do you find challenging, about making murals?

I love working at that scale and getting my work out to a bunch of people. In Seattle though, I have to wake up every morning and look at the weather. In winter, it's basically impossible to paint four straight days on a mural. I worked from 9 p.m. to 4 a.m. on The Whale Wins mural. It was late May, and it was so cold, and the restaurant next door had this firepit, and it stayed hot until 2 or 3 a.m., and so every half-hour I'd go warm my hands, and then I'd come back and paint.

# What's your favorite mural that you've created?

The next thing I'm making is my favorite thing.

Writer Kristianne Huntsberger lives in Seattle.

# CHEFS' **SUMMER FAVORITES**

By Megan Hill

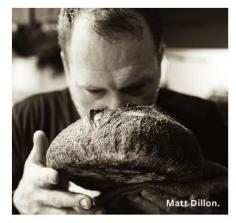
Seattle summers bring long days, glorious weather and an abundance of local produce. Some of Seattle's top chefs share a few of their favorite food-related ways to make the most of the season among family and friends.

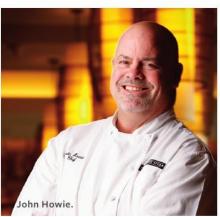
Matt Dillon, chef/owner of The Corson Building, Sitka & Spruce, and Bar Ferdinand (sitkaandspruce.com): This time of year, the local coastal albacore tuna is starting to run, so I like to pair it with some of the hakurei turnips from our farm. I roast the greens and the bulbs, and make a dressing with oilpoached tuna, anchovies, egg yolks, onion, garlic, lemon juice and dill. It pairs perfectly with the Estate Rosé of Pinot Noir from Carlton Hill Vineyard in Oregon's Willamette Valley. I enjoy it at my home—a century-old fishing cabin on Vashon Island—which sits on

the water and has a great sunset.

Maria Hines, chef/owner of Tilth and Agrodolce (mariahinesrestaurants.com): In the summer I crave a watermelon, cantaloupe and feta salad, which I mix with black pepper, chopped mint and a drizzle of extra-virgin olive oil. It tastes like summer, and reminds me of being a kid, with wonderfully juicy watermelon that is quenching on a hot day. And the dish is especially great for large gatherings in a backyard with friends. I pair the salad with Domaine Pouillon's Edelzwicker, a dry Alsace-style blend-from the Columbia River Gorgewhich features Pinot Gris, Gewürztraminer and Riesling. Its fruity notes, such as white grapefruit, pair wonderfully with the salad and offer a nice counterbalance to the salt in the feta.

John Howie, chef/owner of John Howie Steak, Seastar Restaurant & Raw Bar, and Beardslee Public House (chefjohnhowie. com): On warm summer evenings, my family







and friends like to sit by the fire in our backyard and enjoy a grilled-salmon chilled salad with a glass of chilled Rosé. I blanch asparagus al dente, bake some baby red potatoes, cook some lentils and then grill some great Pacific Northwest salmon. I also chop in some celery and pickled red onion, and toss everything with a lemon-dill vinaigrette. With this dish we like to drink Julia's Dazzle Rosé from Walla Walla-based Long Shadows Vintners.

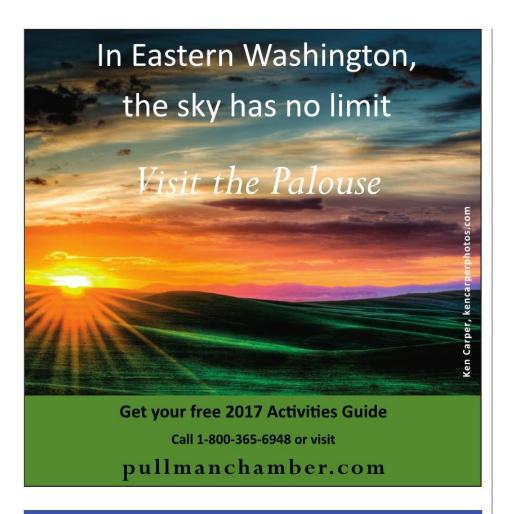






Its crisp flavors and unique acidity make for a perfect match.

Edouardo Jordan, chef/owner of Salare and JuneBaby (salarerestaurant.com): You're likely to find me sitting on my patio, sipping a glass of The Ox from Holy Mountain Brewing in Seattle. I'm eating a ribeye steak cooked perfectly medium-rare and topped with raw Chelan cherries and grilled porcini mushrooms. The



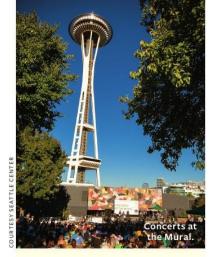


# >> HERE&NOW SEATTLE

beer is fermented with a wild strain of yeast and aged in oak, making it complex and dynamic but still refreshing. Its hoppy body complements the steak without taking over the party, and the mushrooms add another level of complexity that also helps balance the beer.

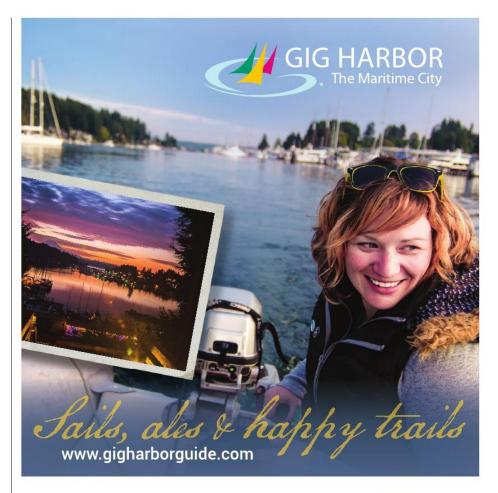
Maximillian Petty, chef/owner of Eden Hill (edenhillrestaurant.com): The perfect summer getaway usually starts with fresh Washington halibut. I process it in a way a lot of others don't, with a very light and quick cure in salt and sugar, and some citrus zest, and then serve it raw, which imparts structure and a delicate salinity to the fish. It is a dish I throw together with vegetables from my garden-kohlrabi that's been lightly pickled, nasturtium, greens, maybe some fresh red radish-and a chilled crème fraîche with shallots and fresh lemon. Lots of fresh herbs, such as mint and cilantro, tie it all together. It tastes great at my in-laws' cabin on Whidbey Island, and I pair it with Poet's Leap Riesling from Long Shadows Vintners. The acidity and notes of citrus peel help accentuate the dish.

Brady Williams, executive chef at Canlis (canlis.com): Any chance I get, I'm outside and cooking over an open fire. One of my favorite go-tos is gathering friends on the beach at Golden Gardens Park and cooking pizza on one of the firepits. I've found that a sheet-tray rack from the restaurant fits over the pit, and I'll throw a pizza stone on top. I tend to keep it simple: margherita (red sauce, basil, mozzarella) with Italian sausage, which pairs well with the 2016 Olsen Vineyard Rosé from Walla Walla's Gramercy Cellars. Pizza, Rosé and a firepit on the beach while the sun sets around 9 p.m.? That's hard to beat! ⊀



# CALENDAR

- The Helio Sequence, Telekinesis and The Maldives will be among the groups performing in the 10thannual KEXP & Seattle Center Present Concerts at the Mural, whose sponsors include Alaska Airlines. Concerts take place every Friday evening in August (seattlecenter.com).
- The Gigantic Bicycle Festival, Aug. 18-20, in Snoqualmie, east of Seattle, includes a bicycle-inspired film festival and art show, live bands, bicycle yoga, guided cycle tours, and 100-mile, 50-mile and family rides, plus a cyclocross course open to all adult festivalgoers (giganticbicyclefestival.org).
- Enjoy free entrance to Mount Rainier National Park and Olympic National Park on Aug. 25, the birthday of the National Park Service. Sept. 30 and Nov. 11-12 will also be entrance-fee-free dates (nps.gov).
- Sample your choice of more than 150 artisanal ciders from across the globe, including popular Northwest ciders, at Cider Summit Seattle, Sept. 8-9 at the South Lake Union Discovery Center. The summit will also include food offerings (cidersummitnw.com).
- See more than 300 boats, including early-1900s boats, on land and water, and enjoy presentations, interactive exhibits for kids, live music, and local food and beverages during the Wooden Boat Festival, Sept. 8-10, in charming Port Townsend, on the Olympic Peninsula, northwest of Seattle (nwmaritime.org).



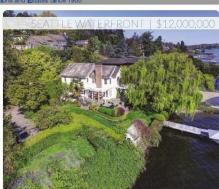






JANE POWERS





# THE FORCE OF THE OCEAN

Story and photos by Scott Dickerson

The cold, salty water washing over my face—the only part of me not covered in a thick neoprene wetsuit—sets every nerve on alert as I paddle in search of a wave. The Alaska sunrise has yet to give way to clear skies, so morning mist encircles me and my surfing buddies in Yakutat Bay, about 215 air miles northwest of Juneau.

Beyond the breakers, a wave forms and moves toward me. I get into position, and excitement and a hint of intimidation rush through me. The first wave is always unknown, filling your wetsuit with a mind-numbing chill, and it provides an idea of how the day will unfold. Of course, we surfers will take on the second and the third waves, losing count as the



# )) HERE & NOW ALASKA

hours pass. But that first ride is always crucial.

I'm lifted up and propelled forward, accelerating as the roar of breaking water floods my ears. In that moment, there is no thinking—there is only action. Once a wave crashes, it's over; there will never be a duplicate. The wind passes, biting my face, and I slide down the cresting water, riding the force of the ocean.

A surfer remembers the waves and thinks about them after, but during the ride there is only instinct. From that instinct comes an ability to completely enjoy the present—the call of a gull, the cry of an eagle, and whoops from fellow surfers occasionally breaking through the sound of the surf.

Soon, the mist recedes, and the immense,



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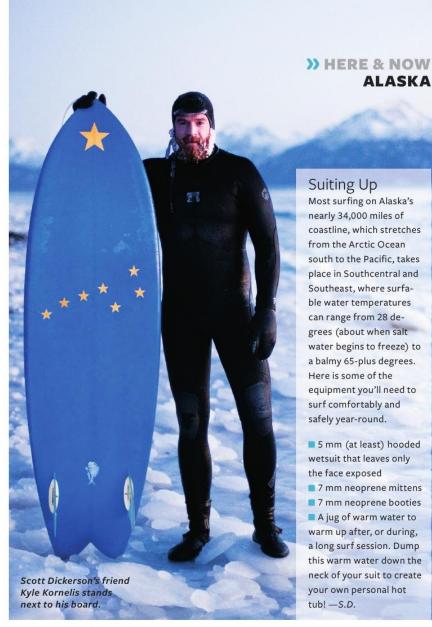
vertical rise of the snow-covered Wrangell and St. Elias mountains looms over the bay. The tallest peaks seem to climb right out of the North Pacific Ocean. In secluded spots such as Yakutat Bay or Icy Bay roughly 50 miles north, a surfer becomes a pioneer of the wildernessdiscovering, but not taming, a natural rugged habitat barely touched by others.

The remote landscape intensifies the experience, one that is best shared with a small group. The day ends with food and stories, and adrenaline that keeps an exhausted surfer awake at night, looping, again and again, through the memory of each wave. \*

#### A CODE TO HONOR

Created in 2007, the Coastal CODE (Clean Oceans Depend on Everyone) nonprofit has helped remove more than 1 million pounds of trash from the oceans and their connecting waterways by providing grants to organizations and activities that promote beach, lake and waterway cleanup, as well as waterhabitat restoration.

Alaskan Brewing Company has committed 1 percent of all proceeds from Alaskan Icy Bay IPA (available for purchase on Alaska Airlines) to support the Coastal CODE.



# Here is some of the equipment you'll need to surf comfortably and safely year-round.

**ALASKA** 

- wetsuit that leaves only the face exposed
- 7 mm neoprene mittens
- 7 mm neoprene booties
- A jug of warm water to warm up after, or during, a long surf session. Dump this warm water down the neck of your suit to create your own personal hot tub! -S.D.

# UNIQUE EATS IN ALASKA

# By Eric Lucas

>> Yak meat is savory, rich and dark—kind of a cross between elk and bison-perfect for hamburgers. Yaks themselves are massive, shaggy buffalolike beasts that roam the high plateaus of Tibet and can be found in the broad subarctic farm fields around Delta Junction.

That's why, when supply allows, the Buffalo Center Drive-In in Delta Junction serves yak burgers. The first time I pulled off the Richardson Highway into this Interior outpost about

95 miles southeast of Fairbanks, I ordered a yak burger with curly fries, found a picnic table beneath breeze-tossed birch branches, and marveled again at the Great Land's remarkable food variety.

Many Alaska visitors focus on mainstream



La Baleine Cafe salmon bowl.



Coppa birch butter pecan ice cream.

and perfectly enjoyable foods: salmon, crab, reindeer sausage. But there are dozens of other delights to look for.

Consider devil's club, a thorny underbrush that's regarded in natural-medicine circles as a treatment for the common cold. But who'd expect to find it in a gourmet restaurant, La Baleine Cafe, in Homer? Nonetheless, that's just what chef and co-owner Mandy Dixon often has on her spring menu. She sautees devil's club in butter, garlic and thyme and adds it to the salmon bowl.

"The flavor, to me, is similar to pine nuts—a fresh herb taste with a toasty, nutty finish," Dixon says.

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# >> HERE & NOW ALASKA

Alaska cuisine has been expanding to include unusual local ingredients, and visitors will find examples, such as those below, in various cafes and restaurants.

- Birch syrup: As flavorful as maple syrup, this slightly lemony sweetener is great on pancakes. It also helps create a glaze for Alaska scallops at The Pump House Restaurant & Saloon in Fairbanks and flavors ice cream at Juneau's Coppa. Buy bottles at farmers markets such as the Anchorage Market & Festival, open through September 10.
- Spruce tips: Tangy and also lemony, these are used to flavor gin made by several Alaska distillers, such as Port Chilkoot Distillery in Haines. Spruce tip ice cream can be found



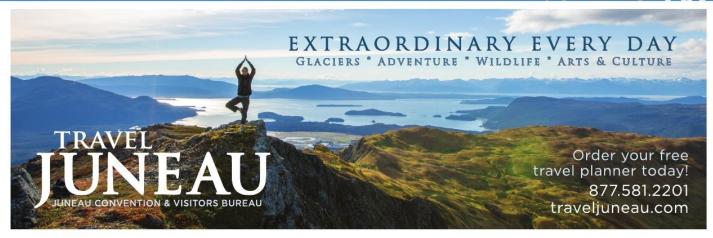
seasonally at shops across the state.

- Fish: The North Pacific's rockfish is a fine-grained whitefish that's often braised with butter sauces and is on many seafood menus. Black cod, known for its richness, is a buttery, delicate fish frequently served smoked and then lightly sauteed; it's divine.
- Beach greens: Found just where their name suggests, these greens resemble watercress in look and taste and are served as edible accents in many restaurants, including Kenai Fjords Wilderness Lodge outside of Seward.

"Alaska chefs are creative, and when you apply that spirit to some of the most delicious ingredients on the planet, you've got a world-class culinary scene," says Mary Smith, editor of *Edible Alaska*, a quarterly magazine devoted to the state's food scene.

Whether haute-cuisine adherents would consider yak burgers and devil's club world-class, I don't know. I do know I scan every menu to discover some intriguing item I haven't encountered before. You can strike culinary gold almost everywhere in Alaska. 

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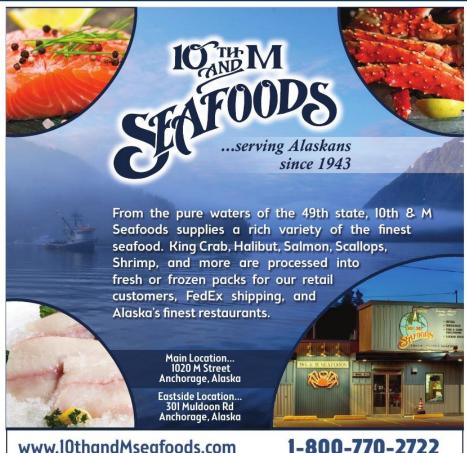


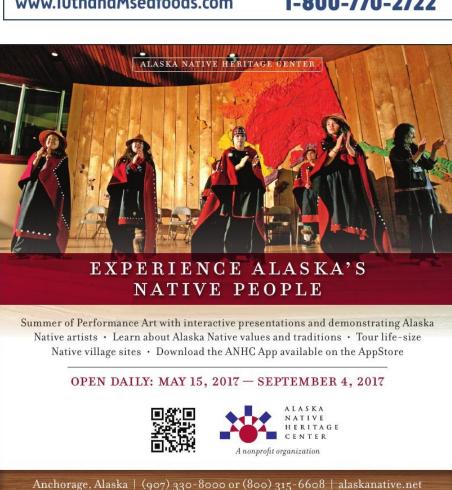














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# TAKING IT SLOW ON THE "SLOW COAST"

By Jill K. Robinson



>> The sound of waves reaching the shore accompanies my pedaling as I ride my bike along the wide shoulder of gently rolling Highway 1, near Half Moon Bay. I stop temporarily so I can take my eyes off the road. I'm rewarded with a view of long strands of beaches and a California gray whale on its migration route.

When I turn off the highway to take a back road away from the coast, the folded hillsides appear as if a rumpled green-and-beige blanket has been draped across them. A red-tailed hawk soars above, and a covey of California quail sounds an alarm and scatters into the brush. There's nobody else here.

Travelers often pass straight through the roughly 50-mile stretch of coastal land between Half Moon Bay and Santa Cruz without realizing what they're missing: U-pick farms, pasturelands, breweries, winetasting rooms, produce stands, redwood forests, pocket beaches and local stores with live music.

The coast between Half Moon Bay and Santa Cruz features (this page) scenic beaches and roadside offerings, and (opposite page) giant redwoods, goats and goat-cheese plates from Harley Farms, gray whales, and the Slow Coast Airstream trailer shop.





# >> HERE & NOW **CALIFORNIA**







After riding on a lesser-used ribbon of road, I arrive at Harley Farms, a restored 1910 dairy farm in the town of Pescadero. One of the pens houses goats napping in the sun. The farm is open for dairy tours and seasonal farm dinners, and its shop sells the chèvre, feta, ricotta and fromage blanc cheeses that have won awards from the American Cheese Society.

Around the corner on Stage Road, the Slow Coast shop sells locally produced items, such as soaps, clothing, honey and tea. According to Wallace J. Nichols, an accomplished marine biologist, he chose the name after restaurateur Alice Waters dubbed his 2003 journey by foot from Davenport to San Francisco "a slow walk to Slow Food Nation up the slow coast." Nichols' family decided that the area would be their home. Their shops can be found from Santa Cruz to Pescadero, including the flagship Airstream trailer shop, based in Davenport.

Just south of Pescadero, Highway 1 Brewing Company also cares about slow food on this slow coast—its menu features food grown within 15 miles of the building, and with sustainable farming practices. I particularly enjoy the Slowcoast Session IPA that's brewed here.

The roads in this area draw cyclists looking for solitude, but you don't have to be on two wheels to get outdoors. Butano State Park is an earthy forest of redwood trees (and the occasional banana slug) with miles of hiking trails.

And the beaches and dunes of Año Nuevo State Park are home to northern elephant seals. These creatures, with their leisurely beach lounging, seem to heartily embrace the slow coast ideal that I cherish on my trips along this stretch of California coastline. \*

Writer Jill K. Robinson lives near Half Moon Bay.

# **EVEN MO'SLOW**

For other slow excursions in California, travel on foot. The outfitter Slow Adventure offers inn-to-inn walking trips from Santa Cruz to Monterey, and from Half Moon Bay to San Francisco. The newest of these walking trips is tailored to walkers who are interested in learning about the birds of the region. Visit slowadventure.us. — J.K.R.

# GOURMET BY THE BAY

Hot new San Francisco restaurants

# **By Christine Delsol**

>>> Ken's eyelids fluttered, then closed.

"Oh, my," he said, after swallowing the first
bite of his Lamb Shank Manti (Turkish dumplings) at In Situ (insitu.sfmoma.org). "You
have to try this."

My husband disdains pedigree, ambiance and critics' flights of prose; he just wants good food at a fair price. So his rapture over the petite \$22 entree said more to me than all the accolades from the San Francisco Chronicle (2017 Top 100 Restaurants list), The New York Times ("In Situ is the most original new restaurant in the country") and the James Beard Foundation (2017 finalist for the country's Best New Restaurant).

Two-time James Beard Award winner Corey Lee, chef of Benu, is the mastermind behind In Situ, which is part of the expanded San Francisco Museum of Modern Art in the South of Market neighborhood. But he's not exactly the chef here. Lee's genius was in soliciting recipes from almost 100 of the world's best chefs for In Situ to replicate. The menu is as much a gallery as the rooms in which the Matisses and Diebenkorns hang. The global dishes are rotated in the lineup, with 13 listed the night we dined.

Ken's lamb, its natural earthiness deepened by a spicy tomato sauce, smoked yogurt and sumac, came from chef Mehmet Gürs of Istanbul, who devoted years of research and collaborated with a full-time anthropologist and Turkish villagers to understand local food traditions. My equally ambrosial Celeriac and Goat Cheese Profiterole was created by Montreal chefs David McMillan and Frédéric Morin. I added a strangely delicious Apocalypse Burger-a mini patty encrusted in a crackerlike case of puri (a type of fried Indian bread), devised by iconoclastic San Francisco chef and restaurateur Anthony Myint. The menu might be varied, but it does have a distinct if simple theme: excellence.





In Situ is one of the hot new San Francisco restaurants whose menus and ambiance are attracting myriad aficionados. Here are four more of the many great options:

#### Tartine Manufactory, Mission District

(tartinemanufactory.com): This offspring of the renowned Tartine Bakery, established by Elisabeth Prueitt and "bread guru" Chad Robertson, also was a James Beard Best New Restaurant finalist this year, a mere seven months after it opened. Tartine Manufactory is a veritable craftsman's guild of artisanal food, incorporating the expanded bakery, a coffee roastery, and a bar in a cavernous restaurant that serves perfectly prepared American fare all day. A simple egg sandwich—spiked with extra-sharp Cabot Creamery cheddar and your choice of heirloom erbette chard, housemade sausage, bacon or ham—is as thoughtfully composed as the swordfish prepared with



Tokyo turnips, ramps and walnut anchoïade. Most food production is visible, providing a fascinating show. Craftsmanship here doesn't stop with the food: The wood surfaces, white walls and high factory windows that fill the space with light have drawn nearly as much comment as the culinary feats.

# August 1 Five, Civic Center neighborhood (august1five.com): India's home cooks and street-food vendors, and India-born chef

street-food vendors, and India-born chef
Manish Tyagi's childhood memories of Dehra-



dun are primary sources of inspiration for the savory northern and central Indian fare at this peacock-inspired blue dining room. The restaurant, owned by Hetal Shah, was named for India's Independence Day in 1947. Organic seasonal ingredients from the Bay Area play a major role in the inventive interpretations of traditional small plates, such as bison *keema* (ground meat topped with a quail egg), porkbelly-confit hash, and paneer (cheese) kebabs.

The San Francisco Chronicle's Michael Bauer praised the unique menu, and wrote that "any familiar classics have been artfully re-imagined." He cited as an example the gol guppa, which features a flight of five flavored

# >> HERE & NOW

### **CALIFORNIA**

waters that are poured over spiced potatoes nestled in wheat shells. Bauer also noted that "every dish has something distinctive" and "every dish offers elements of surprise."

Even the cocktails are redolent with Indian spices and herbs. And though diners may not usually seek out Indian restaurants for dessert, the toffee pudding here has won legions of fans.

Alba Ray's, Mission District (albarays.com): San Francisco isn't known for Southern cooking, so this restaurant's January opening with chef Adam Rosenblum, who earned his stripes at one of New Orleans' top restaurants, came as a welcome surprise. Cajun standards such as chicken-and-andouille gumbo and creole barbecued shrimp benefit from farm-fresh local produce, whether starring in such twists on tradition as smoked-eggplant-and-carrot jambalaya (one of a wonderful array of vegetarian dishes), or playing a supporting role,



such as the mirliton (chayote) slaw accompanying the blue crab-stuffed flounder, one of the restaurant's standout dishes. Wrought-iron curlicues, hanging ferns and fleur-de-lis art ooze Big Easy atmosphere, and the beignets will have you humming When the Saints Go Marching In.

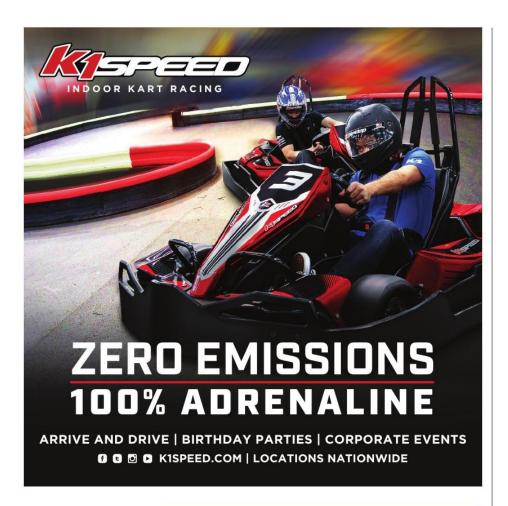
#### Media Noche, Mission District

(medianochesf.com): "Fast-casual" restaurants, offering delicious, creative food at

accessible prices, have become a big hit in San Francisco in recent years. Newcomer Media Noche takes its inspiration from Cuban cuisine by way of Miami. The pale-aqua accents, tropical-colored tiles and flamingos painted on an exterior wall let you know this won't be typical Mission District fare. The media noche, a beloved late-night snack in Miami, is a hot, pressed Cuban sandwich stuffed with smoked ham, pork, Swiss cheese and house pickles on sweet brioche. The menu also includes em-









Terrance Rutherford

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# >> HERE & NOW CALIFORNIA

panadas, ropa vieja (stewed beef) and other bowls, and snacky croquetas with smoked ham, Swiss cheese and pickles. Order at the counter, and eat at communal tables indoors, or snag one of the sunny sidewalk tables. 

★

Christine Delsol lives, and enjoys outstanding food, in the Bay Area.

# CALENDAR

- Laguna Beach's Festival of
  Arts, through Aug. 31: Exhibits
  paintings, photos, prints and more
  by Orange County artists; the
  festival's Pageant of the Masters
  features live performers posing to
  represent famous art—this year's
  theme is 17th and 18th century
  European travel; foapom.com.
- "The Art & Science of Pinball," through Sept. 24, at the Chabot Space & Science Center in Oakland: Covers pinball design and engineering over nearly two centuries; includes playable machines; chabotspace.org.
- Pacific Standard Time: LA/
  LA: This exhibit series—which
  includes events from September
  through January, at more than
  70 Southern California cultural
  centers—explores modern and
  ancient Latin American and Latino
  art; pacificstandardtime.org.
- California Wine Month: Sept. 1–30: Celebrates the harvest with tastings, festivals, concerts and more at wineries and vineyards statewide; discovercaliforniawines.com.
- La Guitarra California, Sept. 22–24, at the Performing Arts Center in San Luis Obispo: Features acclaimed-guitarist concerts, an exhibition of guitar-themed art, classes and more; laguitarracalifornia.com. —Taylor McAvoy



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Miller Lite Budweiser



Reserve

Bourbon \$7

LIQUOR



Craft \$7 Sun Liquor Vodka Sun Liquor Gin Sun Liquor Rum Crater Lake Hazelnut Espresso Vodka

Classic \$7 Sauza Tequila Dewar's White Label Scotch Jack Daniel's Black Label Crown Royal

Baileys Irish Cream

### First Class Wines

Featured wines this month.



### Chateau Ste. Michelle Washington Indian Wells

Cabernet Sauvignon

A ripe, jammy style with darkfruit aromas and flavors; Syrah adds richness.



### Chateau Ste. Michelle Washington

### "Mimi" Chardonnay

Made in a lightly oaked style; offers apple and pear fruit character with bright natural acidity.

Beverage service may vary due to time of day and flight-segment time limitations. Items limited and based on availability. Individuals must be 21 years or older to consume alcoholic beverages. Government warning: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems. Pike Place is a registered trademark of The Pike Place Market PDA, used under license.

## Movies, TV, Wi-Fi and more.

## The choice is yours.

### **Get Started:**

The "Movies & Wi-Fi" card in your seatback pocket has instructions on how to watch.

## Kick back with over 200 free movies and TV shows.

Nearly every flight offers Alaska Beyond Entertainment, our streaming entertainment system that features hit movies and episodes from your favorite TV networkslike HGTV and Travel Channel—as well as new discoveries, including new musicians on Seattle's independent record label, Sub Pop.



### HIT MOVIES ON ALASKA BEYOND ENTERTAINMENT:













The Boss Baby

## the app:

You'll need the Gogo **Entertainment** App to watch movies. Get it now at loadplayer.com.

Plus. TV

shows from:

### **OUR COMPLETE MOVIE LINEUP:**

- Alvin and the Chipmunks: The Road Chip
- Avatar
- Baggage Claim
- Barbershop: The Next Cut
- · Batman v Superman: Dawn of Justice
- Reasts of the Southern Wild
- Beetlejuice
- CHiPs
- Creed
- Diary of a Wimpy Kid: Dog Days
- Dodgeball: A True Underdog Story
- Enough Said

- Exodus: Gods and Kings
- · Fantastic Four
- Far from The Madding Crowd
- Gifted
- Going in Style
- He Named Me Malala
- Hidden Figures
- Hot Pursuit
- How to Train Your Dragon 2
- Ice Age: Continental Drift
- In the Heart of the Sea
- Joy
- Kong: Skull Island

Kung Fu Panda 3

Logan

- Little Miss Sunshine
- Logan
- Max
- Maze Runner: The Scorch Trials
- Me and Earl and the Dying Girl
- Midnight Special
- Moulin Rouge • Mr. Peabody &
- Sherman Mrs. Doubtfire
- Pan
- Paper Towns
- Parental Guidance
- Penguins of Madagascar
- Percy Jackson: Sea

- Movie of Monsters
- Point Break (2015) San Andreas
- Sideways

Island

- Snatched
- Son of God
- Star Wars: A New Hope
- Table 19
- Taken 2
- The 33
- The Book Thief
- The Boss Baby
- · The Croods
- The East
- The Fault in Our Stars
- The Goonies
- The Intern
- The LEGO Batman

- The Martian
- The NeverEnding Story
- The Other Woman • The Peanuts Movie
- . The Secret Life of Walter Mitty
- . The Way, Way
- Back
- The Wolverine
- Turbo
- When Harry Met Sally
- Willy Wonka and the Chocolate Factory (1971)
- Wilson
- · X-Men: Days of Future Past

### Like our tunes?

### Take a look at this month's boarding music playlist:

Library Magic

Artist	Song
Joshua Radin	Stay
Fences	Buffalo Feet
Chastity Brown	Wake Up
Coast Modern	Dive
Current Swell	Staying Up All Night

The Head and The Heart

Some Ride Will Stratton Matt Nathanson All We Are Plus, check out our featured Sub Pop album of the month on Alaska Beyond:

### **Shabazz Palaces**

Quazarz: Born on a Gangster Star

Quazarz: Born on a Gangster Star is one of two new albums by Seattle hip-hop enigma Shabazz Palaces, aka Ishmael Butler (who





## Stay connected with Free Chat™.

Never miss a thing. Free Chat allows you to send messages to friends and family from your smartphone using iMessage, Facebook Messenger and WhatsApp. Please keep in mind:

- Free Chat is designed for text-based messages only.
   Photos, video and SMS are not supported.
- Both you and your recipient must have one of the compatible apps.
- Free Chat is only available on flights with Gogo<sup>®</sup> Inflight Internet.



## Go online.

Gogo® Inflight Internet is available on all of our Boeing 737 and Embraer 175 aircraft, excluding five half cargo/half passenger aircraft.

- Inflight Internet is not available on flights to/from Hawai'i or when flying over Latin America.
- In the air or on the ground, visit alaskaair.com or gogoair.com to view flexible pricing options.

### TIPS FOR MAKING THE MOST OF INFLIGHT WI-FI:

It's great to be able to stay connected while you fly, but inflight Wi-Fi is different from the Wi-Fi you may be used to.

- Work smarter. Use webmail instead of Outlook to check your inbox. You never know what large files might be lurking in there.
- Wait to send that TPS report. Large attachments can slow things down: avoid sending while in air.
- Bookmark or favorite the Gogo in-air page airborne.gogoinflight.com—in your browser.
- Huh? Gogo Live Help is available on flights within the Gogo coverage area. FAQs are at your fingertips on all flights.

## Rent one of our premium entertainment tablets.

On most flights over 3.5 hours, you can rent one of our inflight entertainment tablets featuring the newest movies onboard, plus recent hits. Each tablet is preloaded with 25 to 30 movies (depending on the month), plus TV shows, Xbox games, music and digital magazines.

Tablets are free in First Class, and available to rent for \$8–\$10, depending on flight length.



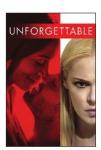
### NEW MOVIES ON THE TABLET:



Guardians of the Galaxy Vol. 2



The Fate of the



Unforgettable



Snatched



Lowriders

## Alaska Airlines Mileage Plan™

### Welcome to a world of rewards.



See the world and earn miles doing it.

Earn or redeem miles on every Alaska flight and flights to more than 900 destinations worldwide with our airline partners.

Earn miles on hotel stays, car rentals, and everyday purchases, too.





























**MVP** 













The more you fly, the richer the rewards.

Partner miles flown also count toward elite status qualification.

### **MVP**

(20,000 miles flown on Alaska)

- · Priority check-in
- · Two free checked bags
- Eligible for complimentary First Class upgrades
- 50% bonus miles and more

### **MVP** GOLD

(40,000 miles flown on Alaska)

All MVP® benefits, plus:

- · Waived ticket change fees on Alaska
- Four annual guest upgrades
- 100% bonus miles and more

## **GOLD 75K**

(75,000 miles flown on Alaska)

All MVP Gold benefits, plus:

- Complimentary inflight entertainment player
- Four Alaska<sup>®</sup> Lounge day
- 125% bonus miles and more

<sup>\*</sup>Miles flown on PenAir and Rayn do not count toward elite status qualification.







## Carry the card for even more rewards.

**Limited-time offer:** Buy 1 ticket, get 1 for just the taxes and fees with Alaska's Famous Companion Fare  $^{\text{TM}}$  offer.

- •30,000 bonus miles after qualifying purchases.
- •Free checked bag for up to six people on the same reservation.

  Learn about all card benefits at alaskaair.com. The benefits above apply to Visa Signature® accounts only and different benefits apply to

Platinum Plus® accounts. Card type is determined by creditworthiness.

Cardholder perk: There's no limit to the number of miles you can earn.

### Apply at AlaskaOffer.com or ask your flight attendant.

For information about rates, fees, other costs and benefits associated with the use of this card or to apply, visit the website referenced above. The Visa Signature® card benefits described herein are subject to certain restrictions, limitations and exclusions. This credit card program is issued and administered by Bank of America, N.A. Visa Signature is a registered trademark of Visa International Service Association, and is used by the issuer pursuant to license from Visa U.S.A. Inc. Platinum Plus is a registered trademark of Bank of America Corporation.

## Big adventures for fewer miles.

You can now book nonrefundable one-way award travel within the continental United States and Canada starting at just 5,000 miles.\*

New starting price*	Previous starting price*	Distance each way	Sample routes
5,000 miles	7,500 miles	Less than 700 miles (intrastate)	San Jose-Orange County
5,000 miles	12,500 miles	Less than 700 miles	Seattle-San Francisco
7,500 miles	12,500 miles	701 to 1,400 miles	Los Angeles-Portland
10,000 miles	12,500 miles	1,401 to 2,100 miles	Portland-St. Louis
12,500 miles	12,500 miles	More than 2,101 miles	New York-Seattle
* Plus taxes and fees from	\$5.60 each way. Award availability ar	nd pricing may vary.	

Mileage Plan benefits to the next level. Learn more at alaskaair.com/ gamechanger.

We're taking

Join today and start getting rewarded. alaskaair.com/mileageplan

## Mileage Plan gives you the world

## Earn and redeem your Alaska Airlines miles to more than 900 destinations worldwide.

Find tips on how to earn and use miles on our global partners at blog.alaskaair.com/ mileage-plan.



Explore more with Mileage Plan.







Frankfurt, Germany Condor









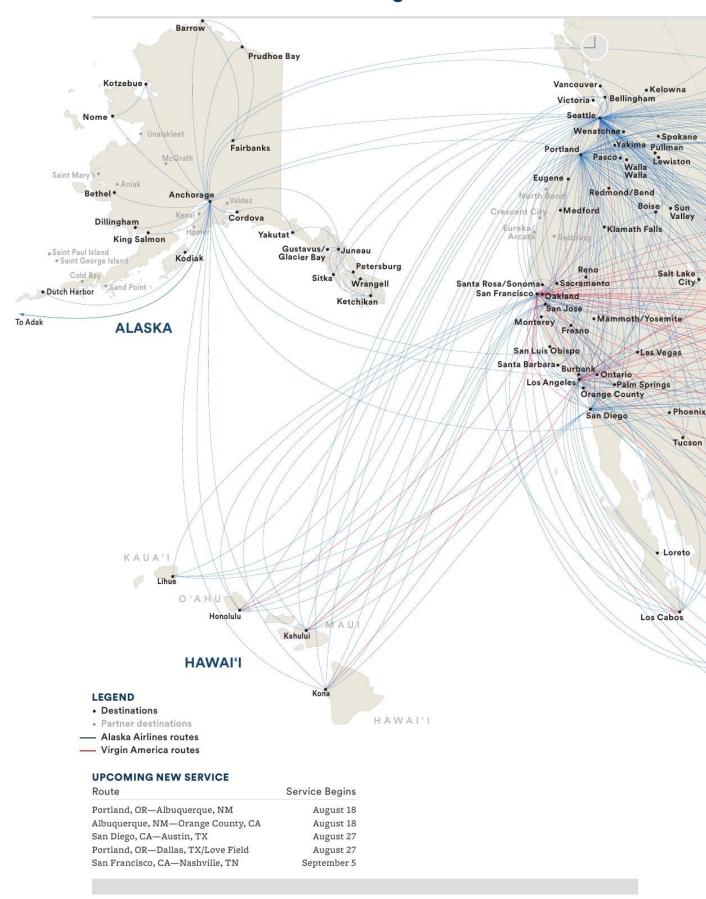
Tokyo, Japan Japan Airlines

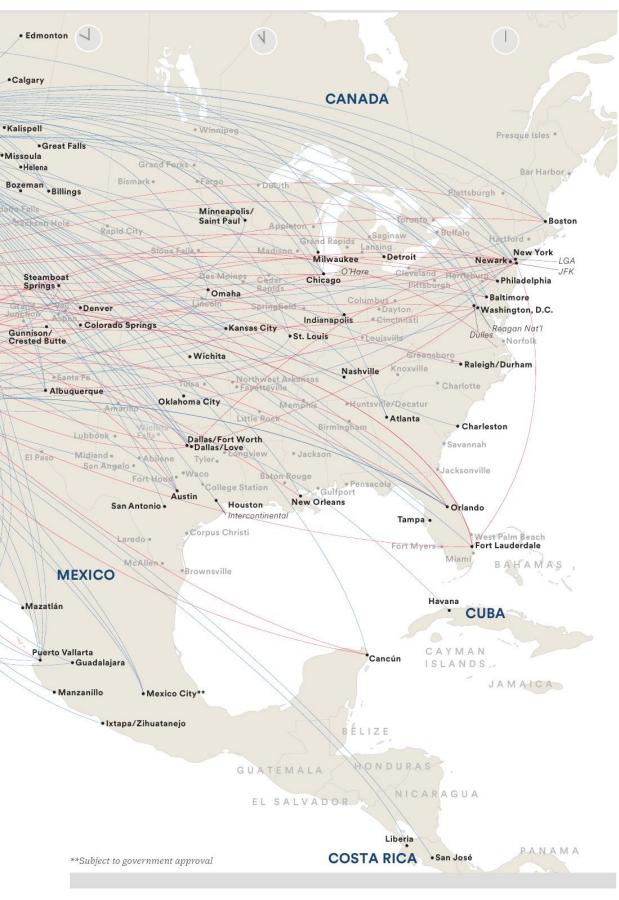
Dubai, UAE Emirates

FLYER GUIDE

## Where we fly

## 118 destinations and counting.





Some Alaska Airlines service operated by Virgin America, Horizon Air or SkyWest Airlines.

Some routes shown operate seasonally.

## **Airport terminal maps**

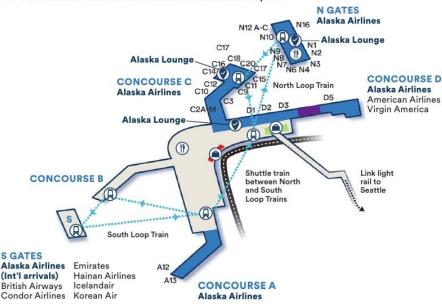
### SEA Seattle/Tacoma International Airport

Tip:
Connecting to
an Alaska Global
Partner? You'll
need to take the
shuttle train to
the South Loop
Train to get to

the S gates.

### O Tip:

Our new
Alaska Lounge
opened in the
C Concourse:
Raise your
"preflight"
game. We have
complimentary
food, premium
drinks, Wi-Fi and
great views.



### **PDX** Portland International Airport



### O Tip:

Alaska Lounge members have access to the Cathay Pacific Lounge at SFO when traveling on Alaska.











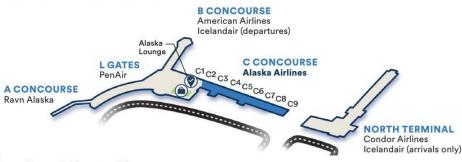
Underground walkway

## **LAX** Los Angeles International Airport

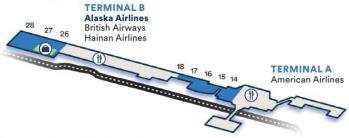


# Virgin America has moved to Terminal 6. Virgin America Loft has closed: Please visit the Alaska Lounge at Terminal 6.

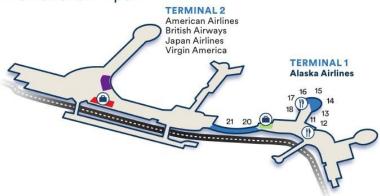
### **ANC** Anchorage International Airport



## SJC San Jose Mineta Airport



## SAN San Diego International Airport



## **Global Airline Partner terminal maps**

### **ORD** Chicago O'Hare International Airport

American Airlines

From Chicago, American Airlines serves 122 destinations in 11 countries, with convenient connections to Europe from the West Coast.

### 1 Tip:

Alaska Lounge members receive access to most American Airlines Admirals Clubs when traveling on Alaska or American.

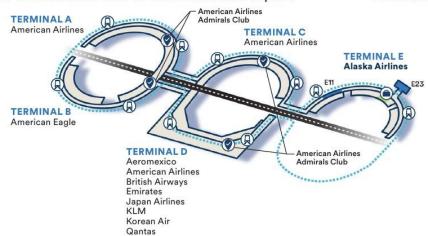
TERMINAL 3 **CONCOURSE G TERMINAL 3** American Airlines TERMINAL 2 **CONCOURSE H & K** American Eagle CONCOURSE E & F American Alaska Airlines Airlines American Airlines Admirals Japan Airlines Club (Departures only) TERMINAL 3 **CONCOURSE L** American Airlines Virgin America CTA trains to Chicago INTERNATIONAL TERMINAL 5 Air France American Airlines (Int'l arrivals) **British Airways Emirates** Hainan Airlines Icelandair Japan Airlines (Int'l arrivals)

## **DFW** Dallas/Fort Worth International Airport

American Airlines

Headquartered in Dallas, American serves 197 destinations in 29 countries including Latin America, the Caribbean and

Europe from DFW.



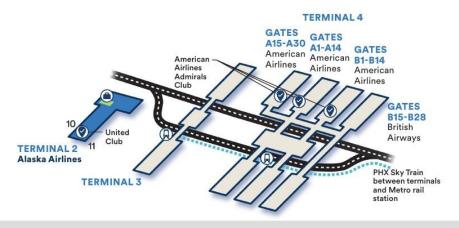
### PHX Phoenix Sky Harbor International Airport

American Airlines

From Phoenix, American flies to 81 cities with over 300 flights.

### Tip:

Alaska Lounge members have access to the United Club across from gate 10 at Sky Harbor when flying on Alaska.





members receive

Icelandair's Saga

complimentary

access to

Lounge.

O Tip:

British Airways' London hub offers convenient connections from the West Coast to cities throughout Europe.

Tip: MVP Gold & MVP Gold 75K members receive complimentary access to British Airways' Galleries Club Lounge in Terminal 5.

Icelandair's Reykjavík hub makes for easy connections to the airline's 20+ destinations throughout Europe. Icelandair offers free stopovers in Iceland.



Emirates' Dubai hub offers connections to 100+ destinations on 6 continents, all featuring the airline's world-class service.



With gateways in Seattle and San Jose, earn miles traveling to Beijing, Shanghai and to other destinations throughout China.

## **Customs and immigration**

Please use all capital letters with blue or black ink.

Por favor use letra mayúscula en tinta azul o negra.

Global Entry is a
U.S. Customs &
Border Protection
program that
offers expedited
customs entry
with no processing
lines, no paperwork, TSA Prev®
eligibility and
access to
expedited entry
in other countries.
Apply at www.
cbp.gov.



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

PASSPORT CONTROL KIOSKS

Automated Passport Control kiosks expedite the entry process. Eligible travelers scan their passport, take a photograph and answer a series of questions at the kiosk. Once complete, present the printed receipt from the kiosk to a Customs Officer.

### Helpful tips

- Only citizens or nationals of the U.S., Canada or Visa Waiver Program countries are eligible to use the kiosk
- · Customs declaration forms are unnecessary.
- Kiosks available in Los Angeles (LAX), Portland (PDX), San Diego (SAN), San Francisco (SFO) and Seattle (SEA).

#### U.S. CUSTOMS DECLARATION

All travelers to cities without Passport Control kiosks must complete this form.

### 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."

### QUIOSCOS DE CONTROL DE PASAPORTES

Kioscos automatizados de control de pasaportes acelerar el proceso de entrada y se encuentran en muchas ciudades servidas por Alaska Airlines. los viajeros elegibles escanear el pasaporte, tomar una fotografía y contestar una serie de preguntas en el quiosco. Una vez completa, presentar el recibo impreso en el quiosco a un oficial de aduanas.

### Datos de ayuda

- Sólo los ciudadanos o nacionales de los países del Programa de Exención de Estados Unidos, Canadá o Visa son elegibles para utilizar el quiosco.
- Formularios de declaración de aduanas son innecesarias.
- Kioscos disponibles en Los Ángeles (LAX),
   Portland (PDX), San Diego (SAN), San Francisco (SFO) y Seattle (SEA).

### **DECLARACION DE ADUANA**

Los viajeros a ciudades sin quioscos de control de pasaportes deben completar este formulario.

### 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."

### INTERNATIONAL TRAVEL TIPS

TO MEXICO

- All travelers must complete a Mexico Customs Declaration form; one per traveler or family with same address.
- All travelers, except for citizens of Mexico, must complete the FMM; one per traveler or family.

### TO COSTA RICA

- All travelers must complete a Customs Declaration form; one per traveler or family.
- All travelers must complete an Immigrations Form; one per person.
- Costa Rica requires a \$29 departure tax for each traveler. For tickets purchased before June 1, 2016, pay fee prior to check-in with Alaska Airlines at the service centers in terminal check-in area.
   The fee is included in the price of tickets purchased after June 1, 2016.

### CONSEJOS DE VIAJE INTERNACIONALES

A MEXICO

- Todos los viajeros deben completar un formulario de declaración de aduanas México; uno por cada viajero o familia con la misma dirección.
- Todos los viajeros, excepto para los ciudadanos de México, deben completar la FMM; uno por cada viajero o familia.

### A COSTA RICA

- Todos los viajeros deben completar un formulario de declaración de aduanas; uno por cada viajero o familia.
- Todos los viajeros deben completar un formulario de Inmigración; una por persona
- Costa Rica requiere un impuesto de salida de \$29
  para cada viajero. Para los boletos comprados
  tarde del 1 junio, 2016, pagar la cuota antes de
  check-in con Alaska Airlines en los centros de
  servicio en el área de registro de entrada en el
  terminal. La tarifa está incluido en el precio de
  los boletos comprados el 1 de junio 2016.

## Your safety and comfort

### SEATS

- 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.
- 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.

### **CARRY-ONS**

- 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.
- 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.

### LAVATORY

 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.

### **CREW SAFETY**

• 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.

### **DEVICES**

- 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 Tablets, etc.

### PETS

 Pets must remain in carrier for entire flight.
 Carrier must be stowed for taxi, takeoff and landing.

### ALCOHOL AND TOBACCO

- 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.
- Smoking, chewing tobacco and electronic cigarette use are not permitted on any Alaska Airlines flight.

### OTHER PROHIBITED ITEMS

 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, self-heating meals or beverages, air filters placed on overhead vents and personal airpurifying devices. The Federal
Aviation
Administration
(FAA) and
Alaska Airlines
have set these
rules and
regulations to
assure your safety
and comfort.

### **CONTACT US**

Customer care: 800.654.5669 (Mileage Plan, Customer Care)

Toll-free reservations: Within the U.S. and Canada: 800.ALASKAAIR (800.252.7522) (TTY 800.682.2221) alaskaair.com

En Español: 800.858.5525 From Mexico: 001.800.252.7522

Alaska Airlines Vacations: 844.762.0087 vacations.alaskaair.com.

### **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 and Bluetooth 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

### YOU AUTO KNOW

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### )) GAMES

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- 6 Snail mail attachment

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- \_\_\_\_ wave 15
- Balloon basket
- 19 Spring-weather word
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- 92 Closes in on 93 Aim
- 94 Volume measurement 96 Gentleman
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- 104 Sugary 107 Donald Hall, e.g.
- 108 Run hurriedly 110 Son of Aphrodite 112 \_\_\_\_-Magnon

114 Mr. Gershwin

116 Cable network SOLUTION ON PAGE 204.

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### THE BIGGEST & BEST IN THE NORTHWEST

20 minutes from SEA-TAC International Airport I-5 South to WA 18 East . Auburn Way Enumclaw Exit





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IT'S ALL ABOUT YOU



## \$10 IN FREE PLAY

Code: PUBAKFAU17

Present your airline ticket stub (paper or electronic) or bring this ad to the Players Club for your Free Play offer!



Limit one Free Play redemption per guest per month. Not to be combined with other publications, promotional offerings and holidays. Must be or become a Players Club member to participate. Membership is free! Offer expires September 14, 2017. Free Play may not be available on all machines. For Free Play limitations, rules and details, see Players Club. Promotions are subject to change without notice. Management reserves all rights.

### )) GAMES

### **BRAIN BOOSTERS**

### **LADDERGRAM**

First, write the word that fits the first definition into space 1. Then drop one letter and rearrange the remaining letters to form the answer to definition 2. Drop one more letter, rearrange, and get the answer to definition 3. Put the first dropped letter into the box to the left of space 1 and the other dropped letter into the box next to space 3. When you have correctly solved the puzzle, the dropped letters on the left and right, when read down, will spell out related words.

1.	2.	3.	
4.	5.	6.	
7.	8.	9.	
10.	11.	12.	
13.	14.	15.	2
16.	17.	18.	
19.	20.	21.	
22.	23.	24.	
	η.		

### DEFINITIONS

1. Old MacDonald, for one

2. Picture holder

3. Foal's mama

4. Dessert preceder

5. Computer key

6. Adolescent

7. Funny Jerry

8. Gives the meaning of (a word)

9. Demons

10. U.S. national bird

11. Lighthearted joy

12. Stage of a journey

13. Dallas citizens

14. Poker stakes

15. Rational

16. Feels sorry for

17. Mean-spiritedness

18. Dance movement

19. Intended (to)

20. Domesticated

21. Had pizza

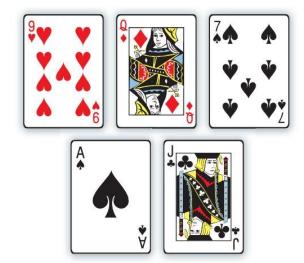
22. Word before "snap" or "ale"

23. Govern as a king

24. Broad smile

### **CARD SENSE**

Five playing cards were shuffled and put in a pile, one on top of another. Using the clues, can you identify each card's position in the pile?



- 1. The seven is directly above the heart.
- 2. The spades are adjacent.
- 3. The ace is somewhere above the diamond.
- 4. The red cards are not adjacent.

### **ANAGRAM MAZE**

The diagram contains 36 words, 19 of which are anagrams of other everyday words. Start at the top arrow and anagram TAKE. While solving, move up, down, right, or left to the only adjacent word that can be an grammed. Continue until you arrive at the bottom arrow. There is only one path through the maze.

1	2	3	4	5	6
WAIT	CREW	TAKE	BETS	DROP	FADE
7	8	9	10	11	12
WINE	CULT	INTO	PURR	FOIL	FIRE
13	14	15	16	17	18
CURE	PAGE	STEP	SALT	PLUS	TEAM
19	20	21	22	23	24
ONCE	FALL	DECK	EVER	OILS	CAME
<b>25</b>	26	27	28	29	30
LUGE	JETS	FIVE	CUFF	HUNT	BEAU
<b>31</b>	32	33	34	35	36
ALOE	LIED	TOGA	CARE	WHIM	00ZE

**SOLUTIONS ON PAGE 204.** 



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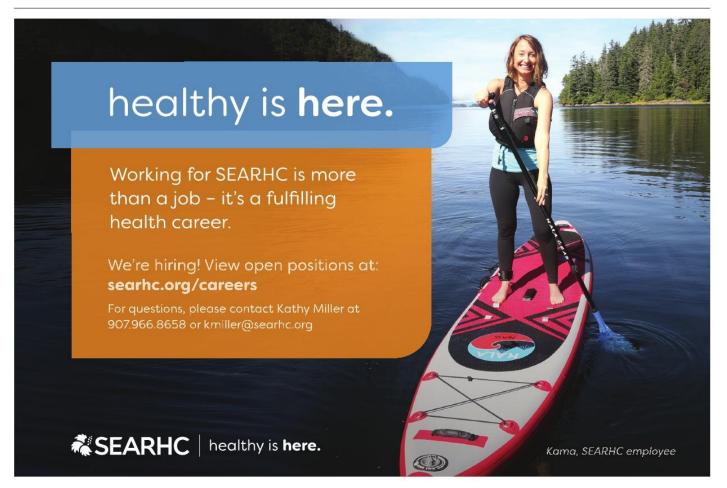


Complete each Sudoku grid by placing a number in each box so that each row, column and small nine-box square contains the numbers one to nine exactly once. **Solutions on page 204.** 

						DI	FFICULT	Y: EASY
9		5	8	7				
		4	6			2	5	
2			4	5			9	
8	5		9					1
			5	8	1			
6					4		8	7
	7			4	5			9
	2	3			6	8		
				2	8	1		3

						DIFFIC	ULTY: N	IEDIUM
1					7		9	5
	2	9		4		1		
8			9			4		
	8		2			5		
6				9				7
		2			8		4	
		8			2			3
		5		3		7	1	
3	1		6					2

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SUDOKU ON PAGE 203.

### DIFFICULTY: EASY

9	6	5	8	7	2	3	1	4
7	3	4	6	1	9	2	5	8
2	8	1	4	5	3	7	9	6
8	5	2	9	6	7	4	3	1
3	4	7	5	8	1	9	6	2
6	1	9	2	3	4	5	8	7
1	7	8	3	4	5	6	2	9
4	2	3	1	9	6	8	7	5
5	9	6	7	2	8	1	4	3

### DIFFICULTY: MEDIUM

1	4	6	3	8	7	2	9	5
7	2	9	5	4	6	1	3	8
8	5	3	9	2	1	4	7	6
9	8	4	2	7	3	5	6	1
6	3	1	4	9	5	8	2	7
5	7	2	1	6	8	3	4	9
4	9	8	7	1	2	6	5	3
2	6	5	8	3	9	7	1	4
3	1	7	6	5	4	9	8	2

### CROSSWORD ON PAGE 200.

		S	0	U	S	A		S	T	A	M	P				т	E	т		
	н	U	D	S	0	N		Т	1	D	A	L			P	E	A	R	L	L
G	0	N	D	0	L	A		R	A	1	N	Y		P	0	N	т	1	A	(
0	R	В	s	. ,	A	L	E	E	33	T	0	M	C	A	T	S		B	R	C
U	s	E			R	0	v	E	R		R	0	A	R	s		R	U	D	E
D	E	L	F	Т		G	A	т	E	s		U	K	E	8 8	F	A	T	E	D
A	s	Т	0	R	s	- 6			s	Т	A	T	E		Т	1	м	E	R	
			L	E	0			В	1	R	T	н		В	A	R	B			
т	A	L	K	E	D		D	0	N	0	т		c	U	D		L	A	ı	R
A	w	E		s	A	٧	0	R		M	ı	G	н	Т			E	L	S	E
м	A	A	м		S	1	D	E	D		C	R	E	Т	E		R	E	S	7
E	R	S	E			0	G	D	E	N		E	ν	E	N	Т		c	U	R
D	E	E	R		A	L	E		F	0	R	A	Y		T	U	R	K	E	Y
			c	A	N	s		c	0	٧	E	т			R	N	A			
	В	R	U	1	N		W	A	G	E	D				Υ	E	s	M	A	١
G	0	U	R	D		P	A	D		L	1	M	E	s		s	н	A	L	E
0	N	L	Y		c	н	R	1	s		D	1	E	Т	S			M	В	A
A	N	1		P	Ε	0	P	L	E	s		s	L	A	w		E	м	1	R
L	1	N	c	0	L	N		L	1	c	ı	T		N	E	υ	R	0	N	5
	E	G	R	E	Т			A	Z	U	R	E		D	E	S	0	T	0	
		S	0	T	- 8			c	E	D	A	R		s	т	A	s	н	100	Г



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BRAIN BOOSTER PUZZLES ON PAGE 202.

### **LADDERGRAM**

R	1. FARMER	2. FRAME	MARE	F
E	4. ENTREE	5. ENTER	6. TEEN	R
L	7. SEINFELD	8. DEFINES	9. FIENDS	Е
Α	10. EAGLE	11. GLEE	12. LEG	Е
X	13. TEXANS	14. ANTES	15. SANE	Т
1	16. PITIES	17. SPITE	18. STEP	1
N	19. MEANT	20. TAME	21. ATE	М
G	GINGER	23. REIGN	grin	E

### **CARD SENSE**

The seven of spades is directly above the nine of hearts (clue 1). By clue 2, since the spades are adjacent, the ace of spades is directly above the seven of spades. The queen of diamonds is somewhere below the ace of spades (clue 3), but not directly below the nine of hearts (clue 4). The jack of clubs, then, is directly below the nine of hearts and the queen of diamonds is on the bottom. In summary, from top to bottom: ace of spades, seven of spades, nine of hearts, jack of clubs, and queen of diamonds.

### **ANAGRAM MAZE**

The path through the maze, with just one anagram given for each, is: 3. teak; 4. best; 5. prod; 6. deaf; 12. rife; 18. meat; 24. acme; 23. soil; 22. veer; 16. last; 15. pets; 14. gape; 13. ecru; 19. cone; 25. glue; 26. jest; 32. idle; 33. goat; 34. acre.

		+			
		3	4	5	6
					12
13	14	15	16		18
19			22	23	24
25	26				
	32	33	34		





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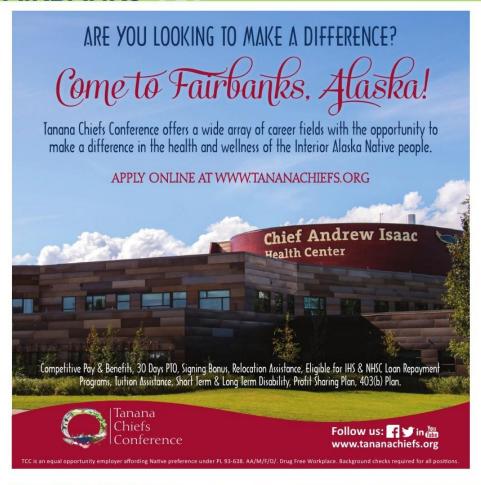
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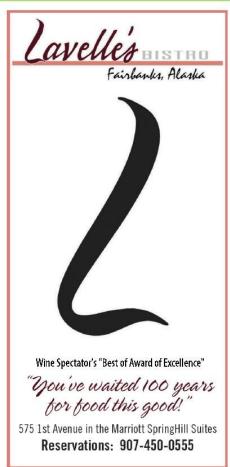
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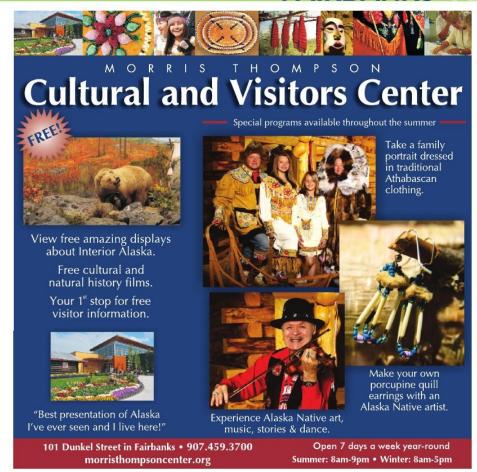


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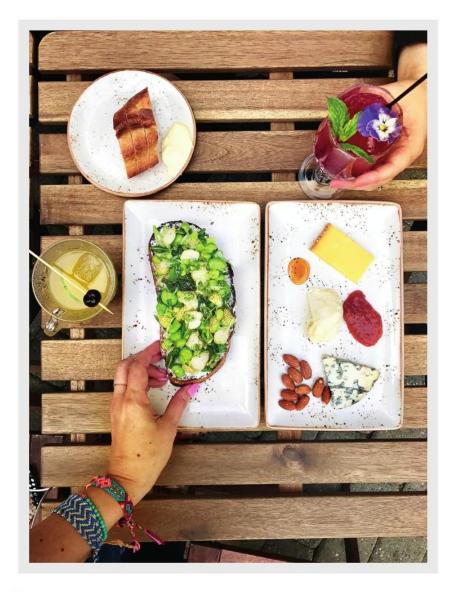
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