Alaska. Beyond Magazine May 2016



TRAVEL: Destination: Seattle, p. 81.

TRUST ESCO AND CONSTRUCTION MACHINERY INDUSTRIAL FOR PREMIUM PARTS AND SERVICE

Ultralok® Tooth System

ESCO Crusher Wear Parts

ESCO Blade Products





CONTACT THE BRANCH NEAREST YOU FOR ALL YOUR EQUIPMENT NEEDS



ANCHORAGE Mike Miller P: 907-563-3822 F: 907-563-1381



FAIRBANKS
Clayton Dunn
P: 907-455-9600
F: 907-455-9700

JUNEAU P: 907-780-4030 F: 907-780-4800 **KETCHIKAN** P: 907-247-2228 F: 907-247-2229

INCREASED PRODUCTIVITY. REDUCED MAINTENANCE. GREATER SITE SAFETY.

ESCO and **Construction Machinery Industrial** offers a comprehensive package of wear parts for the construction and aggregate markets. Construction Machinery's trained staff provides application expertise to optimize performance.



Rewards you love.



- Annual Companion Fare*
- 3X miles on Alaska purchases
- Free checked bag



Apply at myalaskacard.com

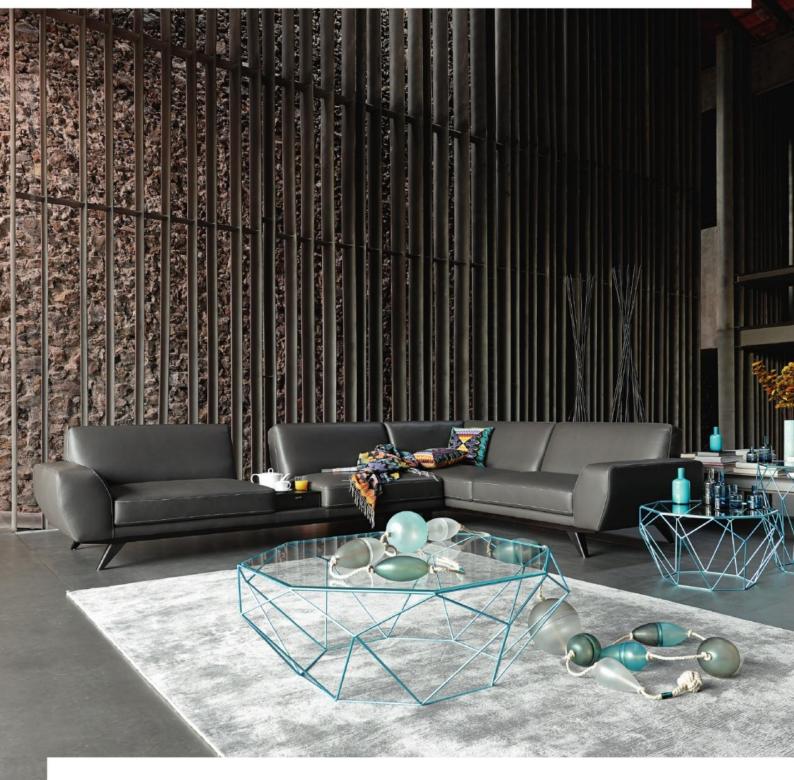
*Annual companion fare from \$121 (\$99 base fare, plus taxes and fees from \$22).

The benefits above apply to Visa Signature* consumer accounts only and different benefits apply to Platinum Plus* accounts. Card type is determined by creditworthiness.

The Visa Signature card benefits described herein are subject to certain restrictions, limitations and exclusions. For more information about the rates, fees, costs and benefits of this credit card, visit myalaskacard.com and refer to disclosures accompanying application. This credit card program is issued and administered by Bank of America, N. A. Visa and Visa Signature are registered trademarks of Visa International Service Association and are used by the issuer pursuant to license from Visa U. S. A. Inc. Platinum Plus is a registered trademark of Bank of America Corporation.

French Art de Vivre

rochebobois



Envergure. Corner composition, design Philippe Bouix. **Précious.** Cocktail tables and pedestal, design Cédric Ragot.

Manufactured in Europe.









JUST SHOWING UP IS A JACKPOT.

From the minute you walk through the doors at Northern Quest, you'll find all the fun you can handle at every turn. Whether you're looking for fine dining, a casual bite, Vegas-style gaming or top-shelf entertainment, we've got you covered. All you have to do is show up.

250 LUXURY ROOMS & SUITES
WORLD-CLASS GAMING
MORE THAN A DOZEN RESTAURANTS & LOUNGES
LA RIVE LUXURY SPA
22,000 SF OF FLEXIBLE MEETING SPACE
STAR-STUDDED ENTERTAINMENT









SOLO, SOLO,

BRAND NEW SEATTLE CONDOMINIUM HOMES IN THE HEART OF BALLARD 2 BEDROOM HOMES FROM \$769,900













live where you play live where you work live where you dine live where you walk live where you dance live where you mingle live where you sip live where you laug

Move In Now!

Say goodbye to renting and take advantage of low interest rates. Get ready for home ownership in the heart of Ballard.

Sales Center Open Daily 11:00-5:00 at 1760 NW 56th St #112, Seattle, WA

Another Continental Properties LLC Community



vikballard.com 206.789.1776

Prices subject to change without notice.

Thes sugest to sharige minor





Beyond Beyond

MAY 2016

DEPARTMENTS

9 Spirit of Alaska

A message from Alaska Airlines CEO Brad Tilden.

14 What's New

News from Alaska Airlines.

15 The People Behind the Spirit

Flight Attendant Contesa Diaz-Nicolaidis. By Paul Frichtl

18 Iournal

Notes on life around the Alaska Airlines route system. Edited by Ben Raker

133 Advertiser Information

Connect with our advertisers.

167 Education

The EMBA Difference. By Elizabeth M. Economou

172 Mileage Plan Adventures

London's Changing Skyline. By David Armstrong

179 Alaska Airlines Flyer Guide

Travel tips, flight information, Mileage Plan, air safety, route maps, vacations and more.

193 Sudoku Puzzles

194 Crossword Puzzle

197 Autos

2016 Chevy Malibu: Family Form. By Bengt Halvorson

208 Photo Page





FEATURES

42 Flying Better Together

Alaska Airlines and Virgin America create the premier airline on the West Coast. *By Paul Frichtl*

48 Showcase 2016

Winners of our 24th-annual photo contest.

56 Love Is in the Air

Lauren Bushnell wins the heart of The Bachelor. By Kathryn Drury Wagner

66 Vintage Personalities

Winemakers of the West Coast. By Nicholas O'Connell and Jim Gullo

136 Savory Sojourns

Delectable destination dining.

152 Authentic Hawai'i Cuisine

Enjoying traditional dishes of The Aloha State. By Tiffany Hill

DESTINATION SEATTLE

S4 Art and Soul

Public artworks reflect the city's personality and spirit.

S16 Eastside Story

Exceptional recreation, from Snoqualmie Falls to Woodinville wines to Bellevue blossoms.

S25 Day Trips

Great excursions from Seattle.

S27 More Recreation Centers

Attractions, lodging and dining in Greater Seattle neighborhoods.

S35 New around the Sound

A sampling of the many happenings in the area.

S43 Seattle Sports

Exciting upcoming seasons.

S45 Itinerary

Must-see events this spring and summer.

COVER: The iconic tails of Alaska Airlines and Virgin America. See "Flying Better Together," starting on page 42.

CONTENTS: Glass sculptures at Chihuly Garden and Glass; see "Art and Soul," page S4. Lauren Bushnell poses with her "Bachelor," Ben Higgins; see "Love Is in the Air," page 56.



Benjamin Steak House

NEW YORK. NY 212.297.9177

PROPRIETOR: Benjamin Prelvukaj CHEF: Arturo McLeod

McKendrick's **Steak House**

mckendricks.com

ATLANTA, GA 770.512.8888

PROPRIETORS: Claudia & Doug McKendrick CHEF: Tom Minchella

Malone's

malonesrestaurant.com

LEXINGTON, KY 859.335.6500

PROPRIETORS: Brian McCarty & Bruce Drake

Metropolitan Grill

themetropolitangrill.com

SEATTLE, WA 206.624.3287

PROPRIETOR: Ron Cohn

RingSide Steakhouse

RingSideSteakhouse.com

PORTLAND, OR 503.223.1513

PROPRIETORS: Jan, Scott & Craig Peterson

Gene & Georgetti

geneandgeorgetti.com

CHICAGO. IL 312.527.3718

PROPRIETORS: Tony & Marion Durpetti

III Forks

DALLAS, TX 972.267.1776

EXECUTIVE CHEF: Chris Vogeli

HALLANDALE BEACH, FL 954.457.3920

PROPRIETOR: Kim Ross

St. Elmo Steak House

INDIANAPOLIS, IN 317.635.0636

PROPRIETORS: Steve Huse & Craig Huse

Elway's

www.elways.com

DENVER, CO 303-399-5353

PROPRIETORS: John Elway & Jennifer Wiard

Manny's

mannyssteakhouse.com

MINNEAPOLIS, MN 612.339.9900

PROPRIETORS: Phil Roberts, Peter Mihajlov & Kevin Kuester

Grill 225

grill225.com

CHARLESTON, SC 843.266.4222

PROPRIETOR: Nick Palassis **EXECUTIVE CHEF: Demetre Castanas**

INDEPENDENTLY OWNED & OPERATED www.GreatSteakofNA.com



ALASKA BEYOND MAGAZINE **MAY 2016 VOLUME 40, NUMBER 5**

> Publisher MIMI K. KIRSCH Editor PAUL FRICHTL

Senior Editor MICHELE ANDRUS DILL Associate Editors

JEFF BOND, BEN RAKER

Assistant Editor LARA DOUGLASS

Editorial Interns

BRIDGET HILL, KEVIN LEE-SIMION, EMILY FOURCROY SMITH Contributing Writers

DAVID ARMSTRONG, ELIZABETH M. ECONOMOU, SUSAN GORACKE, JIM GULLO, BENGT HALVORSON, TIFFANY HILL, CHANEY KWAK, TONI LAPP, ERIC LUCAS, NICHOLAS O'CONNELL, PETER POTTERFIELD, TODD POWELL, NAOMI TOMKY, KATHRYN DRURY WAGNER

Art Directors

MARGARET ELSON, PATTY WARKENTIN

Advertising Production Manager THERESA SANTUCCI Design & Production Specialist ELLEN ORDÓNEZ

CEO EDWARD B. KIRSCH

Production Director PAUL FRICHTL Accounting Manager HOLLY L. GENEST Advertising Data Wrangler Liz Borovik Office Coordinator KIMBERLY KNAPMAN

SALES OFFICES

2701 First Avenue, Suite 250, Seattle, WA 98121 phone 206-441-5871; fax 206-448-6939 email sales@paradigmcg.com

Advertising Director Kenneth J. Krass, ext. 11

Western Washington/Eastern Washington/ Florida/Canada

BECCA CONVERSANO, EXT. 21

Western Washington/Illinois/Kansas/Missouri STEPHANY ANGELACOS, EXT. 13

Oregon/Idaho/Montana/Colorado/Utah/Michigan

CLAY M. SCHURMAN, EXT. 33

California/Arizona/Nevada/New Mexico/Texas YAEL KALLIN, EXT. 27

Alaska

DUANE EPTON

3705 Arctic Boulevard, #452, Anchorage, AK 99503 phone 907-561-2450; fax 907-344-7262

> East Coast/Mexico KENNETH J. KRASS, EXT. 11

DEBBIE ANDERSON

phone 808-739-2200; fax 808-739-2201



Alaska Beyond Magazine (ISSN 0199-0586), the monthly inflight magazine of Alaska Airlines, is published by Paradigm Communications Group, at 2701 First Avenue, Suite 250, Seattle, WA 98121. Copyright ©2016 by Paradigm Communications Group, all rights reserved. No part of this magazine may be reproduced without permission of the publisher. Subscriptions: \$65 in the U.S.; \$70 elsewhere. Single-copy price: \$8. Photocopies of articles: \$3.50.

Publisher assumes no responsibility for return of unsolicited manuscripts or artwork. Printed in the United States of America.

POSTMASTER: Send address changes to: Alaska Airlines Magazine, 2701 First Avenue, Suite 250, Seattle, WA 98121-1123.





Calling all eco-adventurers.

Now boarding LAX to Costa Rica.

Experience Pura Vida for yourself when you catch one of Alaska's daily nonstop flights from Los Angeles (LAX) to Costa Rica. Plus, if you're not in the LA area, Alaska offers easy convenient connections from Anchorage and Seattle. Visit AlaskaAir.com to book your flight today.

Alaska.



Get more done anywhere with 25,000 Bonus Miles.

The Alaska Airlines Visa® Business card.

- 25,000 Bonus Miles after you make your first purchase
- Annual coach companion fare from \$121 (USD)
 (\$99 base fare plus taxes and fees, from \$22 depending on your Alaska Airlines flight itinerary)

See your Flight
Attendant to complete
an application in-flight
or visit us on the web at
www.bankofamerica.
com/alaskabusiness
to apply.

Brought to you by:

Bank of America



25,000 Bonus Miles will be awarded to the designated Mileage Plan membership account 6 to 8 weeks after your first purchase. Cardholders will receive an annual coach Companion Fare from \$121 (USD) (\$99 base fare plus taxes and fees, from \$22 depending on your Alaska Airlines flight itinerary). The Companion Fare e-certificate is issued after the first purchase made on the account and on each anniversary thereafter. Individual Level Earning Plan cardholders will receive one Companion Fare e-certificate per account each year. Only one Companion Fare e-certificate will be provided each year to the Company in the Company Level Earning Plan. Mileage Plan miles cannot be used as a form of payment, however both the paying customer and the companion may accrue Mileage Plan miles. All Mileage Plan program terms and conditions apply; program subject to change. Details accompany new account materials.

Bank of America and the Bank of America logo are registered trademarks of Bank of America Corporation. Visa is a registered trademark of Visa International Service Association, and is used by the issuer pursuant to license from Visa U.S.A. Inc. © 2015 Bank of America Corporation.

Spirit of Alaska

To the future

On April 4, we announced our plan to combine with Virgin America to create the premier airline for people living on the West Coast. This is a big change and one that I believe will be incredibly positive for our

customers, employees and communities. I'd like to tell you why I think this is the case.

If you're reading this, you've likely been flying with us for some time and feel connected—I hope in a positive way—with the people of Alaska Airlines. We're very proud of that, and of what we've built together: A safe airline. An airline that operates on time. An airline with a unique, more personal customer experience, coupled with low fares. An airline that makes its communities stronger, believes in its employees and does right



by them. And, finally, an airline that performs well financially, enabling us to grow and reinvest in our business.

That's exactly what this merger is about—an incredible platform to grow our business and, therefore, better serve our customers. Today, Alaska flies to 112 destinations in 32 states and four countries. But our presence is strongest in the Pacific Northwest and Alaska, so those are the places where we can best satisfy our customers' travel needs. We currently don't have the utility in other regions to be the "go-to" airline for customers for every trip.

To illustrate this idea, let's look at SFO (San Francisco International Airport). Today, Alaska flies to just one of the top 10 destinations out of SFO. The merged Alaska and Virgin America will fly to all 10. With Alaska's strong base of traffic originating in the Pacific Northwest and in Alaska, and to some extent in Hawai'i, and with Virgin America's strong presence in California, the combined carrier will be well positioned to become the premier, go-to airline for anyone living on the West Coast.

It's worth noting that our industry is consolidating and changing. Just four airlines control 84 percent of revenue in the U.S.—and Alaska is not among them. Given this changing industry structure, we believe that additional scale and presence along the West Coast will give us the best opportunity to be a strong, prosperous and independent airline well into the future, and a viable competitor to the much larger network carriers.

Now, what about fares and service? Well, our two airlines have thrived in an extremely competitive environment by running solid operations, by providing excellent service and by offering low fares. That's our secret sauce, and we have no intention of messing with the recipe! If you've traveled with both Alaska and Virgin America, you know that the onboard experience differs a bit. This merger will give us what is maybe a once-in-a-career opportunity to look under the hoods, compare the products, talk to customers and make decisions that we believe are best for everyone who depends on us.

We know you probably have a lot of other questions, about things like mileage programs, award benefits and more. We're working on those things and will have lots of news to share with you in the months to come. But one thing we've learned in our 84-year history is that what's good for our customers is good for business. We believe that with this merger we can continue to provide great service, low fares, and a safe and on-time flying experience—and add to that more destinations and a strong, prosperous future.

Thank you for flying with us.

Buch

Please turn to page 205 to read a Cautionary Statement Regarding Forward-Looking Statements, Important Additional Information About the Merger and Where to Find It, and Participants in the Solicitation, or visit FlyingBetterTogether.com.



Brad Tilden, Chief Executive



Brad Tilden, Jefe Ejecutivo

Spirit of Alaska

Hacia el futuro

El 4 de abril, anunciamos nuestro plan para fusionarnos con Virgin America con el fin de crear la aerolínea más importante para los habitantes de la costa oeste. Esto implica un gran cambio, el cual creo que será

sumamente positivo para nuestros clientes, empleados y comunidades. Me gustaría explicarle por qué lo creo así.

Si está leyendo estas líneas, es probable que ya haya volado con nosotros anteriormente y se sienta de alguna forma conectado, de manera positiva espero, con el personal de Alaska Airlines. Estamos muy orgullosos de eso y de lo que hemos construido juntos: Una aerolínea segura. Una aerolínea que opera a tiempo. Una aerolínea que ofrece una experiencia al cliente única y más personal, además de tarifas económicas. Una aerolínea que fortalece



sus comunidades, cree en sus empleados y hace lo correcto a través de ellos. Y por último, una aerolínea con un buen desempeño financiero que nos permite crecer y reinvertir en nuestro negocio.

Y de esto justamente se trata la fusión: de una increíble plataforma para el crecimiento de nuestra empresa, y por consiguiente, servir mejor a nuestros clientes. Hoy, Alaska vuela a 112 destinos de 32 estados y cuatro países. Pero como nuestra presencia es más fuerte en la región Noroeste del Pacífico y el estado de Alaska, es allí donde hoy podemos satisfacer mejor las necesidades de viajar de nuestros clientes. Actualmente, carecemos de servicio en otras regiones para ser la aerolínea preferida por los clientes en cada uno de sus viajes.

Para ejemplificar esta idea, veamos lo que sucede en el Aeropuerto Internacional de San Francisco (SFO). Hoy, Alaska vuela a solo uno de los 10 destinos principales fuera del SFO. La fusión entre Alaska y Virgin America permitirá volar a los 10. Con la sólida base de tráfico de origen que posee Alaska en el Noroeste del Pacífico, en el estado de Alaska y, en cierta medida, Hawái, y la fuerte presencia de Virgin America en California, la fusión de ambas compañías tendrá una oportunidad clara para dar origen a la aerolínea principal, de preferencia para todas las personas que habitan la costa oeste.

Vale la pena mencionar que nuestra industria se está consolidando y cambiando. Ahora, solo cuatro aerolíneas controlan el 84 por ciento de los ingresos en EE. UU., y Alaska no es una de ellas. Debido a estos cambios en la estructura del sector, creemos que una mayor escala y presencia a lo largo de la costa oeste nos dará mejores oportunidades de ser una aerolínea fuerte, próspera e independiente en el futuro, y un competidor viable para las compañías aéreas con redes mucho más grandes.

Ahora bien, ¿qué sucederá con las tarifas y el servicio? Nuestras dos aerolíneas han sabido prosperar en un entorno sumamente competitivo, dirigiendo operaciones sólidas, proporcionando un excelente servicio y ofreciendo tarifas bajas. Estos son nuestros ingredientes secretos y no tenemos intención de cambiarlos. Si ha viajado con Alaska y con Virgin America, sabe que la experiencia a bordo es un tanto diferente. Esta fusión nos dará la oportunidad única, quizás, de examinar las operaciones, comparar los productos, hablar con los clientes y tomar las decisiones que consideremos más acertadas para quienes dependen de nosotros.

Sabemos que quizá tenga muchas otras preguntas, como las relacionadas con programas de millas, beneficios de premios, etc. Estamos trabajando en ello y tendremos muchas novedades para compartir al respecto en los próximos meses. Pero si hay algo que aprendimos en nuestros 84 años de trayectoria, es que lo que es bueno para los clientes también es bueno para los negocios. Creemos que con esta fusión podremos seguir proporcionando un excelente servicio, tarifas bajas, y una experiencia de vuelo segura y a tiempo, a lo que se añade un mayor número de destinos y un fuerte y próspero porvenir.

Gracias por volar con nosotros.





Be your best. Feel strong & vibrant.

Awaken ageless beauty.

Step into our time machine and roll back the years with our step-by-step rejuvenation program. Together with our experts, you will look and feel your best in just 10 weeks.



Dr. Dedomenico, renowned cardiovascular surgeon, utilizes his collective experience, expertise, and research in a vast number of fields to guide the expert care in the My Best 10 program.







ALICIA LOST 20 LBS & 10 YEARS IN 10 WEEKS



As a pediatric dentist and the mother of two young sons, my life was happily busy with work and school events. However, one day, I realized that I was just trying to do too much and, as a result, I wasn't able to do everything as well as I wanted to. I wasn't motivated to exercise and lose the excess baby weight I had gained, I ate out half the time, and was generally sedentary. I wanted to make changes, but I didn't know where to start.

Then I met someone who was going through the 20/20 LifeStyles program. I was so inspired in that moment that I decided it was time to make a change for myself. I realized that I had to prioritize myself and my family as much as work. The My Best 10 program seemed the perfect choice. It was suited to my goals and I felt it would give me the structure I needed.

I wanted to lose about 20 pounds and just feel healthier. I had been quite fit at one time, and I wanted to get back to that vision of fitness and health. I knew I could achieve it if I worked hard enough.

At first, I didn't know what to expect. The first few weeks were challenging as I figured out how to juggle my schedule, but the program really allowed me the flexibility to work around my other commitments.

Having the discipline and being accountable to my appointments with my trainer and dietitian kept me committed and successful. I continue to work with my personal trainer even after the program ended because I feel it's crucial to my continued lifestyle change. I had always wanted to run, but it was something I never thought I'd actually do. I was so excited to run my first 5K this past year. I continue to set new goals for myself like participating in fun, fitness events and it's so exciting!

Adjusting to the weight loss has been surreal. I'm still surprised when I look in the mirror and see my new self. I can't imagine going back to the "old me." Thank you, My Best 10!

Only pay for the speed you need... Dynamic Routing![™]

At Lynden, we understand that plans change but deadlines don't. That's why we proudly offer our exclusive Dynamic Routing system. Designed to work around your unique requirements, Dynamic Routing allows you to choose the mode of transportation – air, sea or land — to control the speed of your deliveries so they arrive just as they are needed. With Lynden you only pay for the speed you need!



The new Lynden phone app is now available to download!









The Art of Hair Restoration

Artistry is what you get when you see Dr. Brian Goertz. As a board certified hair transplant surgeon and the founder of Hair Transplant Seattle, he takes great pride in his artistry of creating natural hairlines, achieving amazingly natural results and helping his patients regain the appearance they've been looking for.



Brian O. Goertz M.D. Founder of Hair Transplant Seattle

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

Whether you are a man, woman or child, Dr. Goertz is dedicated to creating results that are so natural that the only way someone will know you have had a transplant done is if you tell them.

Visit www.HairTransplantSeattle.com or Call 1-888-642-4247

11007 Slater Avenue NE Kirkland, WA 98033

Hair Transplant Seattle



Alaska Airlines' sister carrier, Horizon Air, will grow its fleet with the addition of 30 new Embraer E175 jets. The order will be delivered over three years starting in early 2017 and represents the largest order since the airline was founded in 1981.

The aircraft will feature first class as well as premium class (debuting this fall on Alaska

Boeing 737 aircraft), in addition to the main cabin. Customers will enjoy onboard amenities including Wi-Fi Internet, Alaska Beyond Entertainment and power outlets throughout the cabin. The new jets will be used to fly to destinations too distant for Horizon's Bombardier Q400 aircraft and without enough demand for Alaska's 737s. Horizon's Q400 fleet isn't going anywhere, though. The airline will operate both types side-by-side for the foreseeable future.

Alaska Airlines applies to fly to Cuba

What's new

It's been more than 50 years since the last scheduled air service between the U.S. and Cuba, and as part of the Obama Administration's reestablishment of diplomatic relations, the Department of Transportation began accepting applications to begin regular commercial flights between the two nations. Alaska applied for two of 20 daily flights made available to U.S. airlines for service to the Cuban capital, Havana. The airline has proposed to fly from its



Latin America hub city of Los Angeles. The DOT expects to decide this summer which airlines will receive slots, with ticket sales beginning as early as this summer. Alaska is eagerly awaiting the DOT's decision.

Always innovating: Electronic Bag Tags

Alaska is experimenting with what might be the next big thing in removing one of the hassles of travel—electronic bag tags. The 2-by-3-inch reusable plastic tags use e-ink screens (similar to an e-reader, like a Kindle), powered by a low-energy, wireless Bluetooth technology to replace the traditional paper bag tag. The tags are affixed to a suitcase like any other bag tag, using durable nylon cording, and they are updated via the Alaska Airlines mobile app



during the check-in process. They never need to be recharged during their two-year lifespan. Sixty Alaska employees have traveled with the tags over the past several months, and that test group will expand to more than 500 frequent flyers this summer as the airline continues to evaluate the technology.

Focus on sustainability

REPLACE AND REUSE

Alaska's once-discarded leather seat covers have found new life in the hands of the innovative design team at Mariclaro, a company that makes bags and accessories from sustainable materials. Now, reclaimed leather from replaced airplane seats will fly again as carry-on bags. "It's very exciting to see someone developing a grassroots business from something that we were just going to



throw away," says Pete Roberts, a program manager in Alaska's maintenance and engineering department, and a member of the company's Green Team, dedicated to driving environmental efforts.

The people behind the spirit

Portland ambassador

FLIGHT ATTENDANT CONTESA DIAZ-NICOLAIDIS

While Alaska Airline has invested significantly in its Portland operations in recent years, when it comes to building community, no one personalizes that commitment like Contesa Diaz-Nicolaidis.

Most visibly, the Portland-based flight attendant volunteers a tremendous amount of time to the city's annual summertime Rose Festival. Contesa organizes hundreds of Alaska Airlines and Horizon Air employees who create the company's elaborate float entry for the festival's Grand Floral Parade and Starlight Parade; march as drill teams in the parades; and paddle a dragon boat in Willamette River races. The festival is both a show of community support and a company team-building exercise, largely marshaled by Contesa.

She volunteers with the Rose Festival Court program, mentoring teenage girls, helping them build confidence and self-esteem. Among the projects she enjoys is helping to coordinate the 15 pageant participants for the many events involved in this scholarship program.

Fellow flight attendant David Petronic calls Contesa "a bridge between Alaska Airlines and the community," and notes that Contesa has been "the single most influential person in making it happen."

Community support comes easily for Contesa. She grew up in Portland and went to the University of Oregon. In her junior year, she traveled to Seattle with friends to attend an Alaska Airlines job fair.

Contesa had intended to serve just as the driver, but she "completely fell in love with the company," and landed a job as a flight attendant. She promised her parents she would finish college, so when her first assignment in 1996 was based in Anchorage, she commuted back and forth to Oregon to finish her senior year.

One of her favorite parts of her job is helping to hire new flight attendants. She's available on interview day to answer questions about the career and about the flight-attendant lifestyle, and she helps decide who will move on to training. "It's a life-changing decision for those people," Contesa says. "It's a dream come true, and I love being part of that."

That's just the start of her continuing involvement with flight crews. Many know Contesa for her volunteer work with the Employee Assistance Program, an independent service that helps identify, assist and support flight-crew employees in need. She's also important in setting professional standards for flight crews.

Contesa models those standards: efficient, caring and willing to do what it takes to make sure a flight comes off seamlessly. For her, being a flight attendant is not just about completing the inflight service, but seeking out extra interactions with customers.

"You have to be intrinsically interested in others," she says. "I love talking to people. Each day is an opportunity to learn something new from passengers." —Paul Frichtl



Each year,
Alaska Airlines
recognizes its
Legends of
Customer Service,
the airline's
highest employee
honor.

Volunteer spirit

BUDDY THE WISH DOG

Alaska Airlines has partnered with Make-A-Wish Alaska & Washington since 1986, when Alaska flew its first "wish kid" to Disneyland. Last February, Deana Evans, an Alaska community relations specialist, worked with Make-A-Wish to fulfill the dream of a 14-year-old Fairbanks boy named Marvin, who has a life-threatening medical condition. More than anything, Marvin wanted a Rottweiler puppy.

Make-A-Wish staffers found the perfect puppy for

Marvin. When the puppy was old enough to travel, Evans helped with travel paperwork, traveling kennel and a vet certificate. On the big day, Marvin thought he was meeting with local Make-A-Wish volunteers to learn about pet supplies. Instead, when he arrived, the puppy he named Buddy was there waiting.

Together, Make-A-Wish and Alaska have helped thousands of wish families. —Marianne Lindsey



Marvin with his new puppy, Buddy.







Northwest's premier seafood destination. Evolving seasonal menu. Zagat's highest rated Seattle Seafood restaurant.

RESERVATIONS seastarrestaurant.com

BELLEVUE: 425.456.0010











THE MAGICAL ISLANDS OF LORETO ARE A PERFECT PLACE TO ENJOY TIME WITH FRIENDS AND FAMILY.

Enjoy and experience our summer packages! 4 nights starting from

\$163

Per person, per night, based on double occupancy



Beach Resort & Spa At the Islands of Loreto, México







800.790.4187 • reservaciones.vdpl@vgloreto.com • villadelpalmarloreto.com









Promo Code: ASMAY16

Packages Includes: Pre check-in, 4 Nights & 5 Days in Deluxe Studio Room, up to 2 kids stay free per room (under 13), led paddle-board tour for 4 people, hookah diving for 4 people, family kayaking tour on beach property, hiking tour, one hour complimentary in Arcade room for 2 people, \$25 USD Sabila Spa coupon per adult, special golf clinic for each adult (pizza lunch included), free bike rental for 4 people. Note: adults with children under 11 years old may change the hookah diving and led paddle-board tour for the Danzante Island tour.

Booking window: Purchase by August 25th, 2016 and travel between April 15th and October 15th, 2016

For more adventures and reservations please visit: www.villadelpalmarloreto.com



Getting Extreme in Austin

Gravity-defying stunts, speed and passion will come together in the adrenaline-fueled X Games Austin, at the Circuit of The Americas course facility, June 2–5. The games will feature 20 competitions across three sports: skateboarding, motocross (called "Moto X" at the X Games) and BMX (bicycle motocross). Highlights will include popular Skateboard and BMX Street competitions, Vert competitions (that launch from a vertically cast ramp), and Moto X Freestyle and Best Trick events.

More than 200 competitors are scheduled to compete, including seven-time X Games BMX medalist and Texas native Morgan Wade, and Nyjah Huston, who won gold in the last six X Games Skateboard Street events. Attendees can also enjoy music from performers such as rockers blink-182 and can participate in activities including driving remote-controlled vehicles or watching breakdancing demonstrations. Learn more at xgames.com.

—Kevin Lee-Simion

Moto X competitor Mike
Mason takes to the air
during practice at last year's
X Games Austin. The
thrilling action-sports
celebration will return to
Austin's Circuit of The
Americas in June.



The festival will feature a variety of intriguing, jury-selected works, such as artist Alison Fox's layered vintage glass—and—stained glass forms. Craft demonstrations will teach audiences about fields, such as blacksmithing. The Children's Fair at the

festival will include the Art Collectors in Training event—in which kids can evaluate and buy low-cost art—as well as a Young Artists Exhibition, with more than 300 pieces of art from local schools. Festivalgoers can also enjoy sounds from many cultures at the world music pavilion stage. Call 402-345-5401 or visit summerarts.org. —Kevin Lee-Simion



Left: Visitors enjoy a past year's Omaha Summer Arts Festival. Above: Alison Fox's glass art will be featured at the 2016 festival.

ART IN OMAHA

Out-of-towners may think first of Omaha's industries, such as banking or food and agriculture. Yet the city is also home to a long-standing art tradition. And approximately 80,000 guests are expected at the Omaha Summer Arts Festival, a 42-year-old event, taking place June 10–12.

SAN MARINO, CA

National Park Wonders

To commemorate the centennial of the National Park Service, The Huntington Library, Art Collections, and Botanical Gardens is hosting two consecutive exhibitions in its West Hall. Each exhibition consists of about 100 objects from The Huntington's collections, including photos, illustrations, letters, guidebooks, diaries and brochures.

"Geographies of Wonder: Origin Stories of America's National Parks, 1872–1933," which runs from May 14 through September 3, chronicles early explorations of unknown terrain and the efforts of parks advocates to convince Congress of the need to protect parklands. Among the works, visitors will find a large leather-bound album created in 1873 by William Henry Jackson, opened to a photo of the Grand Canyon of the Yellowstone.

"Geographies of Wonder: Evolution of the National Park Idea, 1933–2016" will run from October 22,



2016, through February 13, 2017. It will explore how tourists and conservationists came to understand the importance of the park system.

Call 626-405-2100 or visit huntington.org to learn more. —Emily Fourcroy Smith

Thomas Moran, Grand Canyon of the Yellowstone (1876), chromolithographic reproduction of a watercolor sketch.



PLACES LIKE SUN VALLEY ARE A RARE FIND

Surround yourself with breathtaking beauty while enjoying 45 holes of spectacular golf. Stay in the renovated Sun Valley Lodge and rejuvenate at the new 20,000 square ft. spa.

Non-stop flights from Seattle and Los Angeles on Alaska Airlines





sunvalley.com or please call 1-800-786-8259



PORTLAND, OR

Rose Festival Revelry

Approximately 86,000 floral stems, 700 square feet of sod, 500 pounds of produce and 50 live plants will adorn the theatrical floats in the Grand Floral Parade in Portland on June 11. The parade is the centerpiece of the 109-year-old **Portland Rose Festival**, returning this spring from May 27 through June 12.

The Alaska Airlines—sponsored Rose Festival includes events such as CityFair, a family-fun extravaganza with rides, games and live music on the Portland waterfront (May 27–30, June 2–5 and June 9–12); the Starlight Parade, a nighttime showing of illuminated floats (June 4); and the



Alaska Airlines featured this float in the Grand Floral Parade in the 2015 Rose Festival. kid-friendly Junior Parade (June 8).

New to this year's festival, the Point One Run is being billed as the world's shortest "half marathon." The 528-foot dash cuts to the chase of

the race by eliminating 13 of the traditional 13.1 miles in a half marathon. The event will have a live band at the finish line and drink stations, including adult-beverage options.

To learn more, call 503-227-2681 or visit rosefestival.org.

-Bridget Hill



Shen Zhou, A Spring Gathering (c. 1480), handscroll, ink and color on paper.

WASHINGTON, D.C.

The Art of Perfection

Poems, calligraphy and paintings—known by ancient Chinese scholars as the "Three Perfections"—were the foundations of intellectual culture during the Ming dynasty (1368–1644). These arts were of particular interest to the Wu School, a collection of cultured artists that has been compared to the Western Renaissance tradition.

Through July 24, Wu School art, brushwork and poetry are on display at the Smithsonian Institution's Arthur M. Sackler

Gallery. "Painting with Words: Gentleman Artists of the Ming Dynasty" includes 57 works dating back to 1464, including Wu school member Tang Yin's early 16th century painting The Thatched Hut of Dreaming of an Immortal, and Wu School founder Shen Zhou's A Spring Gathering (circa 1480). Museumgoers will be able to take guided tours and read translated Chinese literature to gain an insight into the lives and thoughts of Wu School artists. To learn more, call 202-633-1000 or visit asia.si.edu. —Kevin Lee-Simion



The six qualities of a world class Steakhouse.

Chef driven seasonal menus.

House baked breads and desserts.

Six tiers of great steaks ... from USDA Prime all the way through to Japanese Wagyu.

A "Best of Award of Excellence" from Wine Spectator.

The deepest selection of scotches, bourbons and other fine liquors.

Service that makes you feel as if you were a guest in my home.

Now that's a world class steakhouse!

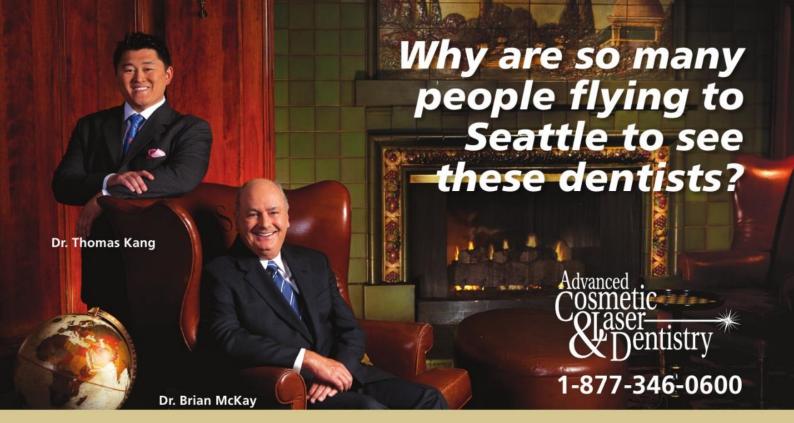
I invite you to come experience John Howie Steak.





JOHN HOWIE STEAK





Transformations happen every day at Advanced Cosmetic & Laser Dentistry in Seattle. People from all over are talking about the breakthrough methods that promise the smile of your life.

There is a difference when it comes to the dentist you choose. Experience counts, not just in what you have done but who does the work. In Seattle, at Advanced Cosmetic & Laser Dentistry we have the fussiest patients from all over the world plus we feature unique, luxury surroundings and an attentive and professional staff. Designed on purpose to meet the needs of our out-of-town guests. Convenient overnight accommodations arranged for you at Hotel Sorrento or another of our fine hotels.*

Our total focus is on you. We only treat one patient at a time. You are pampered from the very start with a limo ride to the office.* Whether you need **Teeth By Tonight** Dental Implants or a **Smile Makeover** using cosmetic techniques imagine how you'll feel when you finally get the most beautiful smile you've ever desired.

Word is spreading about the quality of care and the efficiency of these dentists. If you've been told it could take months to complete your care, relax. We can usually accomplish everything with just a few visits. We reduce your time in the dental chair to only what is absolutely necessary. We use advanced sedation techniques so you don't feel a thing. Folks love it.

Concerned about cost? Be assured with our <u>NEVER PAY AGAIN</u> policy. If any restoration we place in your mouth breaks or is damaged we'll replace it for free.*

Our world-class dentists are trained and experienced in making the impossible happen everyday. You can relax and feel comfortable. Sit back, enjoy the limo ride and we'll take care of the rest.*

6 REASONS TO HAVE US BE YOUR DENTIST

- Experience Counts We've Successfully Completed Thousands Of Cases
- Teeth By Tonight Dental Implants Replace Missing Teeth
- Advanced Sedation Options Complete Your Treatment In One Visit
- No Hidden Fees Everything Included
- Never Pay Again Policy
- Saturday Appointments Available

*Terms and conditions apply.













www.acld.com - there is a difference!



MIKE LOST 135 LBS

"I've become a completely different person since completing the 20/20 LifeStyles program."



Not long ago, I weighed 300 pounds, took a battery of antidepressants, worked grueling hours, chased absolute perfection, and demanded the world from myself. When I experienced a series of panic attacks, I realized that the way I lived was unsustainable and something needed to change.

Then I had a chance meeting with a friend, who had completed the 20/20 LifeStyles program. While everything I heard made

logical sense, I wasn't convinced it was for me. I reasoned that even if I lost weight, nothing else would change - I'd still be working long days, be depressed and mentally fatigued. So why bother? Despite the science, all I could see was a fatalistic zero-sum game. Several months later, when my friend asked me why I hadn't yet joined, I couldn't produce a logical reason. So I thought why not? I bit the bullet and started the program.

The transformation was immediate and I began my evolution into the happy-go-lucky man I am today - 165 pounds, virtually no health problems, and no longer dependent on any pills.

The journey was the most difficult thing I have ever partaken - but also the most rewarding. As I balanced full-time exercise, mindful eating, and counseling with a demanding but promising career, my health galvanized my job and my job galvanized my health. This reaction inspired new interests I had never considered like cooking, yoga and cycling. My own newfound will fired me up to become the person I never even knew I

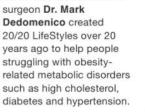
I didn't play any sports or recreational activities before the program. I now hike, road bike and practice yoga. I'm also training for a 15K race. The exhilaration of breathing in the thin mountain air, hearing the sound of the wind rushing against my cycling jersey, or the peace I feel in a perfect eagle bind speak strongly to my soul. I wouldn't trade those experiences for the world now that I'm able to have them.

Having come from a previous diet of takeout and fast food, I've re-learned how to eat and how to cook. Having delicious foods while going through (and after) the program has made me realize how sustainable a healthy lifestyle truly is. I continued to lose weight even after the program ended, losing a total of 135 pounds.

Most importantly, with counseling, I learned how to listen to myself and uncovered my true nature. For the first time in my life, I feel comfortable with who I am - and it's the most amazing feeling in the world.

20/20 LifeStyles provided me with so many things I didn't realize I had needed. I gained an outlet for stress through exercise and cooking. I gained discipline through the program's structure. I gained a meaningful way to interpret my emotions and state of being, and I gained friends throughout the program. I became the man I never knew I could be.

Renowned cardiovascular surgeon Dr. Mark **Dedomenico** created 20/20 LifeStyles over 20 years ago to help people struggling with obesityrelated metabolic disorders such as high cholesterol,









JOURNAL

SEATTLE, WA

A Top Flight Exhibition

Visitors to The Museum of Flight in Seattle can design and fly a jet or take a simulated galactic journey on a space elevator at the touring "Above and Beyond" exhibition,

May 28–September 10. This interactive experience includes 20 display areas and informs visitors about aerospace's



The "Above and Beyond" exhibition includes interactive displays and models of futuristic spacecraft.

historical breakthroughs, recent innovations and concepts for the future. Hands-on displays will be popular with adults and are particularly well-suited to children ages 7 through 14. Museumgoers are able to learn about the fundamentals of aviation with motion-capture technology that enables them to experience flight as a bird. More-conventional displays include a scale model of NASA's Space Launch System, a powerful launch vehicle designed for deep-space missions, due to make its first flight in 2018. Call 206-764-5700 or visit museumofflight.org and aboveandbeyondexhibition.com to learn more. —Kevin Lee-Simion

The Museum of Flight's new Aviation Pavilion will open on June 25. This hangar will provide covered space for 19 of the museum's planes, including several that trace the progress of airplane development, from a Boeing 247D (the first modern airliner) to Boeing's newest major commercial aircraft, the 787 Dreamliner. The festivities on opening weekend will include fashion shows with pilot and flight attendant uniforms. —K.L.S.

SAN ANTONIO, TX

TEXAS-SIZE Tastes

Quantity and quality combine this month in the San Antonio foodie smorgasbord of **Culinaria Festival Week**, May 19–22. During events held at multiple locations around town, guests can treat their taste buds to options that include barbecue, burgers, Tex-Mex specialties and German food. Beer, wine, cocktails and other beverage options will also be available.

The Tacos and Talk (and Tasting) event on May 21 aims to expand minds—along with



palates—with panel discussions of subjects ranging from urban farming to the intersection of food and technology. More than two dozen local and visiting chefs will serve their favorite

taco dishes at this event.

On May 22, festival participants can choose a drink to pair with savory grilled creations from some of San Antonio's favorite chefs at the popular Burgers, BBQ & Beer event (pictured at left, in a prior year).

In addition to festival week, the Culinaria nonprofit organization will also host **Restaurant Week**, August 13–27, in which diners can try fixed-priced menus at restaurants around town. Visit culinariasa.org.

-Emily Fourcroy Smith

★ For a rootin' tootin' Old West adventure, visit Tombstone, Arizona, for Wyatt Earp Days, May 28–30. This tribute to the famous lawman will feature street entertainment and historical re-enactments, including mock gunfights. Call ahead for updated information, at 520-457-3511. —Emily Fourcroy Smith

CALENDAR

Through Sept. 25
"Masterpieces of the 20th
Century: Russian Realist
Tradition," post—World
War II Soviet art; The
Museum of Russian Art,
Minneapolis, MN;
612-821-9045; tmora.org

May 6-Oct. 16 "The Wild Bunch: Succulents, Cacti & Fat Plants," dryclimate species; Conservatory of Flowers, Golden Gate Park, San Francisco, CA; 415-831-2090; conservatoryofflowers.org

May 15–22 Wild West Comedy Festival, notable comedians, historic venues; Nashville, TN; wildwestcomedyfestival.com

May 20–23 GO Fest: Whistler's Great Outdoors Festival, fishing, biking, art, music and more; Village Square, Whistler, B.C.; greatoutdoorsfest.com

May 26—30 Kodiak Crab Festival, seafood, art, carnival rides and other attractions; multiple locations, Kodiak, AK; 907-486-5557; kodiakchamber.org

June 7–12 KPMG Women's PGA Championship, one of five LPGA Tour majors; Sahalee Country Club, Sammamish, WA; 425-868-8800; kpmgwomenspga.com



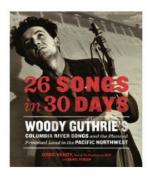
cornerstone.

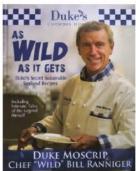


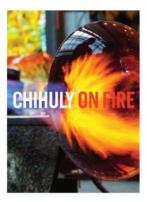
Turning Life's Puddles into Playgrounds for Thirty Years

When it comes to living life to the fullest in the Pacific Northwest, preparation shapes perception. At Cornerstone, we have the experience to help prepare you for everything and anything life has to offer. Whether it's making the most of your investments, planning for the financial future of your children, managing company stock incentives, or solving complex and delicate family matters, we've done it before and we can do it for you. When you're ready to take the next step, put Cornerstone in your corner. Because the right preparation can turn any puddle into a playground, allowing you to "weather" whatever comes your way.

BuildBeyond.com | info@buildbeyond.com | (425) 646-7600 | Bellevue, WA



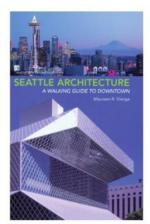


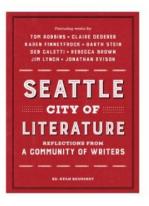












Emerald City Reads

RECENT TITLES BY SEATTLEITES OR WRITTEN ABOUT SEATTLE By Bridget Hill

Surrounded by natural grandeur, Seattle is a city where creative expression flourishes. Writers, artists, musicians and chefs congregate here, where natural beauty combines with vibrant culture to inspire, among other things, books. The following new and soon-to-release titles spotlight Seattle as a creative center, featuring varied aspects of its culture.

26 SONGS IN 30 DAYS

By Greg Vandy and Daniel Person; Sasquatch Books Vandy, who deejays The Roadhouse rootsmusic show at Seattle's KEXP-FM, tells the story behind Woody Guthrie's Columbia River songs. In 1941, Guthrie was hired by the federal government to write a song a day showcasing the promise of the Pacific Northwest.

AS WILD AS IT GETS

By Duke Moscrip and Bill Ranniger; Aviva Publishing Moscrip dishes up recipes and anecdotes from the history of Duke's Chowder House, a Seattle-area institution he founded that is known for tasty seafood concoctions and sustainable sourcing.

CHIHULY ON FIRE

Essay by Henry Adams; Chihuly Workshop Breathtaking images of works from the Seattle glass master's 40-plusyear career fill the pages of this stunning book. Text by art historian Adams tells of the artist's creative development.

ELLIOTT THE OTTER

By John Skewes (author and illustrator); Eric Ode (author); Little Bigfoot In this illustrated children's book, the precocious otter Elliott believes he is the boss of Elliott Bay, directing freighters and salmon alike. The book introduces young readers to Seattle's busy and beautiful Puget Sound.

GRUNGE SEATTLE

By Justin Henderson; Roaring Forties Henderson describes the interactions of key grungeband members, and tells of important cafes, studios and apartments where the musical revolution took place. This new edition includes a chapter about grunge's continuing influence.

MIGRATIONS

Photographs by Art Wolfe; Earth Aware Editions
Drawing inspiration from artist M.C. Escher, Seattle photographer Wolfe captures the shapes and movements of animals in the process of migration. This significant update on a 1990s release features many new photos.

SEATTLE ARCHITECTURE

By Maureen R. Elenga; University of Washington Press Readers are invited to explore Seattle's history as told through its buildings and sites—with nine walking tours of history-rich Seattle neighborhoods.

SEATTLE CITY OF LITERATURE

Edited by Ryan Boudinot; Sasquatch Books This anthology pays homage to the literary history of Seattle through stories about reading, writing and publishing from some of the city's renowned literary voices, including novelists Tom Robbins and Jim Lynch.

Seattle-Area Fiction

New and upcoming releases by local writers.

► This Is Your Life, Harriet Chance! By Jonathan Evison; Algonquin Books. 78-year-old Harriet takes a revelatory Alaska cruise.

- ► The Game of Love and Death By Martha Brockenbrough; Arthur A. Levine Books. Flora and Henry are pawns of Love and Death in this YA historical novel set partly in Seattle.
- ➤ Thunder Boy Jr. By
 Sherman Alexie; illustrated
 by Yuyi Morales; Little,
 Brown Books for Young
 Readers. In this illustrated
 book by celebrated author
 Alexie, the title character
 seeks a name all his own.





It's rare to hear about a love story that starts on an airplane. When single, we all secretly wish that the romance of meeting someone while traveling just might happen to us.

ennie Bowen Steed's idea of finding love changed on a flight when she saw an ad for It's Just Lunch, a personalized matchmaking service for busy professionals. The ad read like a good friend who could introduce her to single, professional men she wouldn't have the opportunity to meet on her own. Today, Bowen Steed is married to her IJL match Greg Steed. We sat down with Greg and Jennie to learn about their dating experience, lifestyle, and why they chose to invest in their pursuit of relationship happiness.

Why did you join IJL?

G: I'd been divorced for about two years, and it was a hectic time career wise. My company was in a transitional phase, and it demanded a lot of my time and effort, so I didn't have time for much else.

Favorite first date memories?

G: I was attracted to her right away. On the second date there was a real chemistry. Then it evolved.

J: When Greg and I started talking, I discovered we had similar careers. I remember the conversation was so easy and comfortable. When I shared my date feedback with my IJL matchmaker, I let her know that Greg and I had made arrangements to attend a big award dinner at his country club. The minute I walked in, I knew he was a consummate gentleman. He was attentive and made sure I was introduced to everyone.

How did IJL compare to your online dating experience?

G: Online dating isn't easy, it's work. I've got a full-time career; I didn't need another job. With IJL they did everything for me. You're busy with your career and everything else going on – IJL was just easier. The caliber of matches was much higher.

Best part about dating thru IJL?

G: Besides choosing all my matches I would say the scheduling of my dates. They call you and ask what your schedule is like, so you don't have to worry about it. If I said I was available Wednesday or Thursday this week and Sunday next week they would find a way to fit dating into my schedule.

What would you tell a friend who was interested in IJL but was tentative about making the investment?

G: At the end of the day what is your end goal? Then I'd ask, what's the cost of being happy worth to you? The kinds of people who choose IJL aren't fooling around. It's not someone on the Internet just looking to meet a ton of people and date up a storm. It was definitely worth it for me.

It's Just Lunch has been matching busy singles since 1991. Find out what an It's Just Lunch matchmaker can do for you by calling 1.800.858.6526 or visiting ItsJustLunch.com.



DATE BY NUMBERS

When it comes to personalized matchmaking, our success is unmatched!

24 YEARS

Of changing lives one match at a time.

+ 2 MILLION

Dates arranged by IJL matchmakers. (They know how to bring the right people together.)

52%

Of singles think a smile is the most attractive feature of the opposite sex.

48 HOURS

Time it takes for the majority of men to ask for a 2nd date if they like someone.

40%

Of singles believe talking about your ex is the biggest "don't" on a first date.

4 OUT OF 5

Singles would be open to a kiss on a first date.

800.858.6526 ITSJUSTLUNCH.COM

It's Just Lunch Matchmakers







IT'S JUST LUNCH'
DATING FOR BUSY PROFESSIONALS'





HIKING HIGHLIGHT

Ozette Triangle, Olympic National Park

This glorious day hike or easy backpack takes you to Washington's wild West Coast By Peter Potterfield

OFTEN OVERLOOKED BY HIKERS

focused on the dramatic peaks of the Cascades, the wild beauty of Washington state's Olympic Peninsula coastline holds oceanic allure. This pristine 73-mile stretch of Pacific coast is a place where you might see bears and whales and starfish on the same day, while seabirds call and wheel above the pummeling surf.

One classic path to the coast is the easy but extremely rewarding trail from Lake Ozette to Cape Alava to Sand Point—known as the Ozette Triangle. Taking you through ancient forests and some of the most beautiful beaches in Washington, this route can provide a spectacular day hike or an excellent overnight backpacking trip. Those who stay the night score big with extraordinary sunsets, driftwood campfires, and the crashing Pacific for a soundtrack.

The magical coastline is easy to visit. From the Seattle area, you can take either the Seattle to Bainbridge Island ferry or the Edmonds to Kingston ferry across Puget Sound. On the far side, drive north and then west on U.S. Highway 101. If you plan to camp on the coast, stop at the Olympic National Park ranger station in Port Angeles for a hiking permit and mandatory bearproof food container. (Note: Permits aren't required for day hikes; check for updates about campfires.) Then drive another 60 miles to the trailhead at Lake Ozette. The easy, mostly boardwalked trail leads 3.3 miles out to Cape Alava, the westernmost point in the Lower 48. From there, retrace your steps to the car, or, if you are backpacking, pitch your tent somewhere along the beach (above the high tide line!) and return the next day via Sand Point.

THE FULL OZETTE TRIANGLE

(less than 10 miles) can be hiked in a day. On the way, stop and enjoy ancient Makah Tribe petroglyphs at Wedding Rocks, south of Cape Alava and north of Sand Point.

Ozette Triangle Trail

Distance: 6.2 miles from Lake Ozette to Cape Alava and back; 9.4 miles from Lake Ozette to Sand Point and back to Lake Ozette via the Sand Point Trail. Elevation gain: Minimal, less than 200 feet. Details: Day hike or overnight backpack, best early spring through late fall; camping is allowed on the coast, but permits and bear-proof food canisters (loaned free of charge) are required. Car camp at Lake Ozette. Information: Visit the Olympic National Park website (http://www.nps.gov/olym/) or call the Wilderness Information Center (360-565-3100).







Our Palm Tree Collection comes in several styles and sizes and is available in 14K Yellow, White or Rose Gold

An incomparable collection of Hawaiian and Island lifestyle jewelry

OAHU: Ala Moana Center • Outrigger Waikiki on Kalakaua Avenue • Waikiki Beach Walk • Hilton Hawaiian Village • Polynesian Cultural Center MAUI: The Shops at Wailea • Whalers Village • Front Street • Lahaina Cannery • Queen Ka'ahumanu Center • Hyatt Regency Maui • Grand Wailea Resort KAUAI: Poipu Shopping Village • Grand Hyatt Kauai BIG ISLAND OF HAWAII: Kona Marketplace • Kings' Shops • Hilton Waikoloa Village NORWEGIAN CRUISE LINE: Pride of America

BOSTON: Natick Mall • Northshore Mall CHICAGO: Woodfield Mall DALLAS: NorthPark Center DENVER: Cherry Creek Shopping Center LAS VEGAS: Grand Canal Shoppes at The Venetian LOS ANGELES: Glendale Galleria NEW YORK: Roosevelt Field ORLANDO: Disney Springs (opening May 15th) PHILADELPHIA: The Plaza at King of Prussia PLEASANTON: Stoneridge Mall PORTLAND: Washington Square SAN DIEGO: Fashion Valley • Horton Plaza SAN FRANCISCO: PIER 39

SAN JOSE: Valley Fair SEATTLE: Bellevue Square WASHINGTON, D.C.: Tysons Corner Center

NaHoku.com + 1-866-296-5462

Someone you know had a little work done

If they saw Dr. Fredric Stern you'll never know

Dr. Fredric Stern is the Northwest leader in laser and microsurgical techniques and is on the cutting edge of the latest treatments to naturally restore your youthful appearance, with minimal downtime.

Whether your goal is to eliminate wrinkles, repair sun damaged skin, lose a few inches around the waist or hips, restore your hairline through microsurgical hair transplantation, or repair and regenerate your skin with a skin care product made from your own stem cells' growth factors, Dr. Fredric Stern and The Stern Center can help transform your goals into reality.





THE STERN CENTER for AESTHETIC SURGERY, P.C.

Fredric Stern, MD FACS

(425) 455-9100 | www.thesterncenter.com

Creating Natural Appearing Beauty through the ART of Laser Cosmetic Surgery





425 Magazine and "Best Plastic Surgeon" in Evening Magazine's Best of Western Washington

Laser Eyelid Surgery • Endoscopic Brow & Forehead Lift • S-Lift • Laser Liposuction • CelluSmooth™ for Cellulite • Hair Transplants • Laser Peels Facial Injections & Fillers • ATGRAFT™ Fat Transfer • Photorejuvenation • Laser Hair Removal • Forever Young BBL™ • Aesthetic Skin Care



NEXUS

AHEAD OF THE CURVE

NEXUS will rise at 1200 Howell Street in the heart of downtown Seattle's new multi-billion dollar urban living core. This is an architectural achievement without compromise – advancing modern design and elevating city life to new heights. Make it yours.

The future is coming.
The **opportunity** is now.

NEXUSseattle.com

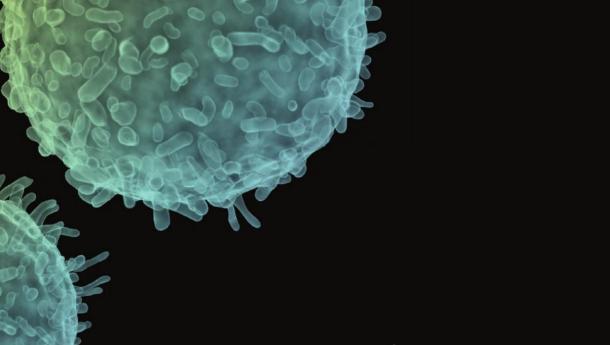
- \cdot State-of-the-art homes starting from the \$300,000s
- · Expansive Sky Club & Rooftop Terrace
- · Contemporary Interiors + Dynamic Floor Plans
- · Integrated Co-Work Spaces + Guest Suites
- · Personalization Options + Smart Home Technology
- · Innovative Amenities + In-Building Services
- · Enviable Access to Outdoor Recreation







offering without notice. Each Office is Independently Owned And Operated.



PAY TO THE CANCEY-Curing Immune Systems

BOLD IDEAS NEED BIG SUPPORT

We're at the precipice of a new era in cancer treatment, when our own immune systems can be harnessed to eradicate tumors. Fred Hutch researchers are leading the way, pioneering immunotherapies designed to wipeout tumors without the toxic side effects of conventional cancer treatments. Cures — rooted in immunotherapy — start here. And your support makes them happen.

FRED HUTCHINSON CANCER RESEARCH CENTER Seattle, Washington / fredhutch.org



CEAR

How Smart Is Your Suitcase?

Luggage that provides techie assists By Chaney Kwak

Say you've just completed a cross-country plane trip, found your luggage, and are headed to the curb ready to launch the ride-share app that will help you to your hotel. Suddenly, your phone runs out of juice. What do you do?

As our lives become increasingly digitalized, and technologies get more and more miniaturized, many of us travelers are carrying an increasing number of electronic devices. Meanwhile, an increasing number of carry-ons, backpacks and bags are coming equipped with power to keep our tools going or to offer other helpful forms of technological assistance.

Smart luggage is more than the sum of its electronic parts. Integrating intuitive interfaces, efficient compartments and thoughtful designs, these bags and backpacks can power, protect and complement our devices. Today's travelers are tech-savvy—why shouldn't our luggage get smart, too?





1. Away Carry-On

With a rechargeable battery that feeds electronics through two USB ports, plus a compression system that maximizes the bag's 21.7-inch-by-13.7-inch frame, this newcomer to the smart-luggage market is also a looker, with a sleek German polycarbonate shell and smooth 360-degree spinner wheels. (awaytravel.com)

2. Hedgren Connect

The tech-friendly Connect luggage line, from 20-year-old Belgium bag purveyor Hedgren, looks anything but geekydespite an integrated backup battery, slots for cables, a pocket to safeguard fragile devices and an RFID-protection pouch to prevent IDs from being hacked. (hedgren.com)

3. Genius Pack **High Altitude Flight Bag**

With this flight-centric bag that includes a portable mobile charger, you can keep your tray table as organized as your own office desk. Compartments for your tablet, electronic accessories and magazines keep everything neatly stored away. (geniuspack.com)

4 BirkSun

In whimsical colors that would delight even the Teletubbies, BirkSun Boost Classic backpacks, equipped with solar panels, might be the most sustainable way to charge your tablets and phones while on the go. This luggage line with waterproof solar panels can take you straight from school, to hiking trails, to the boardroom. (birksun.com)

5. Bluesmart Carry-On

This lightweight suitcase packs a lot of power-for your electronics. Holding enough electricity to charge your smartphone six times, this convenient carry-on also comes with an app that lets users lock, unlock, weigh and track the case with a touch on a phone. It doesn't pack itself-yet. (bluesmart.com)



COMING ATTRACTIONS

Several crowdfunded smart-bag projects are underway. The zipperless and GPS-enabled Trunkster (trunkster.co) plans to ship in June. Ergonomically enhanced, large-wheeled, G-Ro (g-ro.com), with a tablet stand and charger, also plans to deliver this year.



CONTINUING A TRADITION of enhancing travel with technology, Alaska Airlines' CX Labs, a customer research and development team, is testing electronic bag tags for checked baggage. If implemented, the tags could be updated via a mobile app to streamline check-ins. Read more at the Alaska Airlines blog: blog.alaskaair.com/alaska-airlines/news/ alaska-testing-electronic-bag-tags.



ALASKA SPOTLIGHT

Museum News in the Great Land

A state museum opens in Juneau, highlighting Alaska's exceptional cultural resources By Eric Lucas

ublic museums tend to be dominated by artifacts of the past, and the new Alaska State Museum in Juneau holds its share of historical objects—from ancient Arctic ivory carvings, to a cape worn by William Seward, to military artifacts depicting Alaska's important role in World War II.

Yet the building's most impressive sight is entirely new: a massive glass-and-wood wall by Ketchikan artist Evon Zerbetz.

Measuring 80 feet by 10 feet, with 15 separate panels atop carved alder cabinetry, the screen divides the library reading room from the research alcove in the new downtown facility, which will open to the public informally on May 21, with a formal dedication on June 6, after four years of construction. Zerbetz's work, titled We Are Written in the Layers of the Earth, depicts wild creatures and human inhabitants in Alaska; it is vivid and imaginative.

Completed on time and slightly under budget, the \$139.5 million Father Andrew P. Kashevaroff State Library, Archives and Museum Building encompasses 120,000 square feet. The museum's first floor comprises 20,000 square feet of exhibit space. That's two and a half times as much as Alaska's old state museum. This allows more room for displays, and it provides the exhibits with more "room to breathe," as project overseer Bob Banghart puts it.

There is now room for a 5-foot-long section of the Trans-Alaska Pipeline, complete with the 18-foot-high pillars on



A giant carved-wood and glass wall, part of which is shown here, was commissioned for the new Alaska State Museum in Juneau, with art by Ketchikan artist Evon Zerbetz.

which it rests. Nearby is a 30-foot classic Bristol Bay sailing boat from the state's early 20th century salmon fishery. A glistening new cedar clan house was custommade for the museum by a team led by carver Todd White; it will house Alaska Native historic artifacts from the museum's extensive holdings.

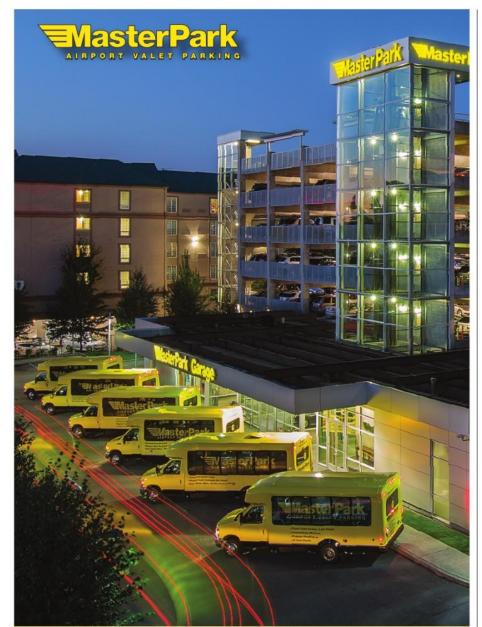
These include a famous Tlingit ceremonial frog hat that the museum helped rescue from private sale and now holds jointly with the Kik.sadi Clan to whom it belongs. The museum helped pioneer a unique custody arrangement whereby the hat is under museum care but can be "borrowed" by the clan whenever they wish.

The building also represents a lot of work done by ordinary Alaskans. Banghart, deputy director of libraries, archives and museums for the state, focused on regional workers and artists for the project—80 percent of the subcontractors were Alaskan, for instance. To Banghart, this reflects the unifying theme he sees throughout the history of Alaska: "Creative



Wayne Price's Tlingit Helmet (2010) won Best of Show at a past year's Juried Art Show and Competition.

CELEBRATING NATIVE CULTURE Just a few days after the planned opening of the new Alaska State Museum, the streets of Juneau will come alive with Tlingit, Haida and Tsimshian culture for **Celebration**, June 8–11, a biennial gathering of Southeast Alaska's Native peoples in a citywide festival of song, chant, storytelling and more. Highlights include parades, workshops, competitions and dances. Celebration is organized by the nonprofit Sealaska Heritage Institute, which also runs the Juried Art Show and Competition. Alaska Airlines is a major sponsor of Celebration. Learn more at sealaskaheritage.org.



Take the hassle out of airport parking.

We know that air travel can be a trying experience. MasterPark's 4 Valet Parking locations and MPark Self-Parking, provide SeaTac Airport's premier parking service. 24-hour shuttles, provide the shortest time from your vehicle to airline departure gates. Avoid the high cost of airport terminal parking, MasterPark is the fast, easy, safe and reliable choice. Please visit masterparking.com

PECIAL OFF

Valid at all MasterPark Valet Parking Locations. Must present coupon to receive discounted rate. Offer not valid in conjunction with any other offer.

- LOT A 18220 International Blvd.
- LOT B 2907 South 170th St.
- LOT C 16025 International Blvd.
 - Garage 16826 International Blvd.

* 20% Off With Saturday Night Stay, 10% Off Without Saturday Night Stay. Code #2141

Try MasterPark's New 🍽 Park Self Park Location. \$10.95 per day for long term and discount parking. For more information visit mparkseatac.com



JOURNAL

adaptation of what you have on hand. That's the common thread of Alaska's thousands of years of human settlement, and so it's the theme of the museum," he says. "We represent the whole state and all its peoples and eras."

To learn more, visit museums.alaska.gov.

Musing about History

Several other Alaska museums and facilities are among the world's most important exhibitors of North Pacific culture and history. · Sitka's Sheldon Jackson Museum holds artifacts from around the state collected by an early advocate of cultural preservationincluding one of the world's best-preserved and biggest Aleutian baidarkas (hide-covered vessels); museums.alaska.gov. • Nearby, Sitka National Historical Park's collection of totems, both historical and modern, is among the best in the U.S.; nps.gov/sitk. . In Anchorage, the Smithsonian Arctic Studies Center's galleries augment floor-to-ceiling display cases with videos that describe Alaska's major indigenous cultures as they are today, as well as how they were in the past; naturalhistory.si.edu/arctic. • At the Anchorage Museum are canvases by Sydney Laurence, timelines chronicling the city's growth and oral histories by Alaska pioneers; anchoragemuseum.org. • In



Sydney Laurence, Mount McKinley (1929), oil on canvas, at the Anchorage Museum.

Fairbanks, the University of Alaska Museum of the North has the Rose Berry Alaska Art Gallery, a unique second-floor exhibit that groups disparate works together so viewers can experience how creative expression in the North has evolved over thousands of years. Most famous is the delicate but unforgettable Okvik Madonna, a 2,000-yearold Arctic ivory carving of a woman's figure; uaf.edu/museum. - E.L.

WHAT IS S?

IT'S NATURAL TALENT UNDER NATURAL LIGHT.





Welcome to S: Downtown Seattle's last horizontal campus opportunity. A 7-building, 7 acre property with over 1.2 Million SQ FT of high-performance office space. More details to come early 2016.

THE FUTURE OF THE FUTURE WWW.S-SEATTLE.COM

greg@urbanvisions.com broderick@urbanvisions.com

FOR LEASING: 206.262.2880





FINANCIAL UPDATE

katie.plett@homestreet.com

Vice President

(206) 389-7756

Special Financing Available For Green Building

At a crossroads intersection in Northwest Portland stands a model of eco-friendly living. The Woodlawn, built by Northwest green-developer SolTerra, received green certification for its many earth-friendly features including a 9,000-gallon rainwater cistern, efficient water fixtures, solar panels, and an "eco roof" to better manage stormwater runoff and reduce overflow into the street.

When SolTerra was looking for financing, they turned to HomeStreet Bank Commercial Real Estate. The Woodlawn was the first project in the Northwest to be funded by Fannie Mae's new Multifamily Green Financing program. HomeStreet Bank participated in the steering committee to develop this program, and Fannie Mae leads this market with competitive features, ranging from interest-rate reductions to additional loan proceeds.

Because Green Financing Loans are a recent breakthrough, many commercial real estate industry professionals are unfamiliar with the ease of obtaining the financial incentives. Through Fannie Mae, Green Financing Loans allow borrowers to fund smart, energy-efficient improvements or reward investments for refinance, acquisition, or supplemental financing.

Green Financing Loans aren't limited solely to ultra-green multifamily builders like SolTerra, and many builders don't realize how accessible green financing is, how it works, or how it can result in considerable cost savings. Also, municipalities throughout the country and in the Northwest are increasingly revising their building codes toward more green building.



Multifamily builders are discovering the significant cost savings with green financing. They can see increased cash flow through reduced energy and water usage and even revenue from energy-producing additions such as solar panels. Green-built buildings also distinguish themselves in their neighborhoods and become a distinguishing characteristic wherever they are built, protecting their long-term value. Fannie Mae's DUS® Program's green loans allow approved lenders like HomeStreet Bank Commercial Real Estate to quickly underwrite and close loans with competitive rates.

Fannie Mae launched Green Financing Loans in 2015 for multifamily owners—Green Building Certification and Green Rewards. These two loan programs encourage efficient and eco-friendly building as well as incentivize owners of older buildings to make green improvements.

Green Preservation Plus has been offered for several years.

Green Building Certification

Borrowers benefit with Green Building
Certification through special pricing discounts
on their loan through Fannie Mae with a
loan-to-value (LTV) up to 80 percent. SolTerra
qualified for this program for The Woodlawn
and achieved LEED Platinum Certification
prior to their \$3.8 million-loan's closing. With
the discount, they will save \$24,500 or more
in interest over the term of the loan. To qualify
for the Green Building Certification Pricing
Break, the property must obtain a Multifamily
Green Building Certification prior to locking
the loan rate.

Green Rewards

To earn the Green Rewards Pricing Break, the property owner must commit to improvements that are projected to reduce the property's annual energy or water usage by 20 percent (Green Rewards) or 15 percent (Green Preservation Plus). Examples of ways to reduce operating costs and earn pricing incentives include installing watersaving irrigation systems, replacing outdated appliances with ENERGY STAR® appliances, and replacing inefficient lighting.

Green Preservation Plus

Green Preservation Plus has been offered since 2011 and is available for Multifamily Affordable Housing projects. For these types of loans, borrowers can request up to 85 percent LTV and must commit to improvements projected to reduce the whole property's annual energy use by 15 percent. At least 5 percent of the loan proceeds must be used for green improvements.

Green Financing Loans through HomeStreet Bank and Fannie Mae can be an efficient way for borrowers to increase their building's long-term value and realize significant cost savings, whether they are building or renovating. For more information on these programs, contact me today to discuss your project and the financing options available to you.

About the author: Katie Plett is Vice President and Relationship Manager in Commercial Real Estate at HomeStreet Bank who specializes in green financing. HomeStreet is a full-service community bank offering consumer, commercial, and mortgage services to customers throughout the Western United States and Hawaii.







- COMING 2018
- The Seattle area's most exciting new office campus
- 730,000 SF of Class A office space on the shores of Lake Washington
- 4 Star Hyatt Regency Hotel and Conference Center
- Located next to 57-acre Gene Coulon Memorial Beach Park
- Walking distance to 31 restaurants



LEASING CONTACT: KIP SPENCER | KSPENCER@SECODEV.COM | (425) 282-5453

Flying better together

Creating the premier airline for people on the West Coast

By Paul Frichtl





Alaska Airlines and Virgin America fly young fleets.
Alaska: Boeing 737s.
Virgin: Airbus A320 family.

light attendants working the red-eye flight from Seattle to Newark on the morning of April 4 disembarked with big news buzzing in their ears, news that had only been released at 3 A.M. through a companywide news alert.

Alaska Airlines had reached an agreement to purchase San Francisco-based Virgin America.

As Donna Engelbardt and her fellow flight attendants entered the gate area, a Virgin America crew approached; they wanted to take photos with the first Alaska crew they met.

"We all hugged, and we welcomed them to our family," Engelbardt said. "It was a moment that was touching and exciting."

The photo of the two smiling crews quickly went out on social media, immediately liked by hundreds of Alaska employees searching for more information on the purchase, excited by the opportunities that the combination of two of the West Coast's favorite airlines presents for not only employees but customers as well.

The agreement came unexpectedly for most, and the truth is, the work is only just beginning. Final approval of the \$2.6 billion cash deal by Virgin America shareholders and federal regulators is expected to come by January 1, 2017. It then may be more than another year—first quarter, 2018—before the two airlines are granted a single operating certificate by the U.S. Department of Transportation. Until then, Alaska and Virgin America operate independently.

On the day of the announcement, Alaska basked in the accomplishment and the possibilities. CEO Brad Tilden quickly credited "the foundation of strength forged by 15,000 employees working together" for making the transaction possible, and noted, "This transaction will make us the premier airline for people living on the West Coast."



WE SAVED THE BEST FOR LAST!

Ready for Occupancy Summer 2016 • 5 Units are Available with City and River Views







ARRIVING SUMMER 2016

Don't miss your opportunity to live in the Cosmopolitan

Prices from \$1,129,500 to \$3,883,000



NOW SELLING • SHOWROOM OPEN 10-5 M-F, 11-5 S-S or by appointment

1130 NW 10th at Northrup • Portland, Oregon 503.227.2000 • cosmopolitanpearl.com



This merger is a big deal. Alaska currently operates about 1,000 departures each day. Virgin America would instantly add more than 200 departures, creating greater frequency out of key cities already served by Alaska and introducing new destinations across North America. The idea is to create an airline that becomes the go-to carrier on the West Coast, and to do so in such a way that the combined airline will continue serving customers as an independent airline for many years to come.

The resulting company will retain the Alaska Airlines name, will be headquartered in Seattle, and will be managed by the executive team currently led by Tilden. The combined company becomes the fifth-largest airline in the country, flying 39 million passengers each year, with annual revenue totaling more than \$7 billion. The expanded route network would utilize more than 280 aircraft, one of the youngest fleets in the country.

"Simply put, this deal puts Alaska Airlines squarely on the national map, something that would have taken years to accomplish on our own," Tilden said.

The result is a network with strength in all the major American cities on the West Coast, and greatly enhances service for customers flying East. Key to that is the addition of Virgin America's presence in San Francisco and Los Angeles. With 39 million people, California has three times the combined population of the Pacific Northwest states, and it represents the airline's single largest opportunity.

Through this acquisition, Alaska will be able to offer customers new or improved access—coast to coast—to important destinations such as Dallas; Washington, DC; and New York's JFK and LaGuardia airports—airports that are so busy and competitive that it can take years for an airline to secure a gate for new service.

Alaska also has an opportunity to grow and improve its award-recognized Mileage Plan loyalty program, ranked "Highest in Customer Satisfaction with Airline Loyalty Rewards Programs" for the past two consecutive years by J.D. Power. As the airlines eventually combine, Virgin America's Elevate program will merge into Mileage Plan—ranked the No. 1 rewards program by U.S. News & World Report for the last two years. While awaiting regulatory clearance, Mileage Plan members will continue to enjoy earning and redeeming miles on Alaska's 16 airline partners, while Elevate members will continue to earn and redeem

By the Numbers

	Alaska.	america
Annual Revenue	\$5.6 billion	\$1.5 billion
Annual Passengers	32 million	7 million
Pre-Tax Profit	\$1.3 billion	\$200 million
Frequent-Flyer Programs	Alaska Airlines Mileage Plan™	Virgin America Elevate®
Member Lounge	Alaska Lounge	Virgin America Loft at LAX
Destinations	112 destinations 1,000 total daily departures	24 destinations 200 total daily departures
Hub Cities	Seattle Anchorage Portland	San Francisco Los Angeles
Employees	15,200	3,000
Fleets	219 aircraft Modern, all-Boeing mainline fleet Average fleet age: 10 years	60 aircraft Modern, all-Airbus fleet Average fleet age: 6 years



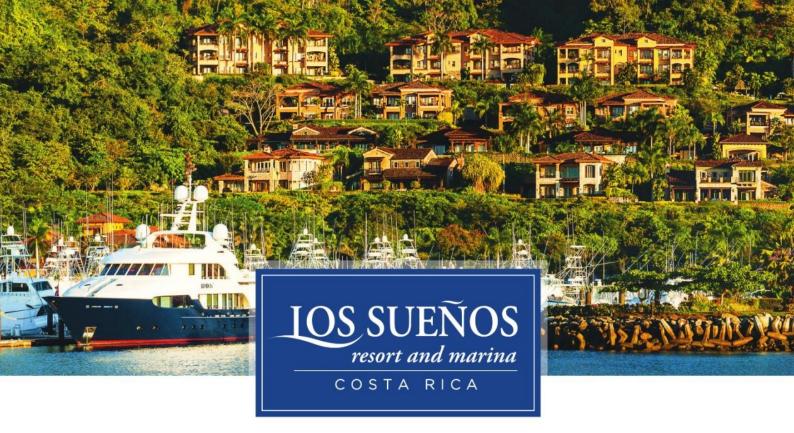
Profile: Alaska Airlines

Alaska's excellence in service has its roots in its long history in the state of Alaska. The airline started in 1932 with a frontier flyer named Linious "Mac" McGee, who flew his single-engine Stinson aircraft into the bush to deliver supplies for miners, trappers and adventurers. The pilots of the day embodied the can-do spirit of the backcountry—the willingness to do whatever was needed to help out a neighbor. By 1944, a string of more than a dozen mergers among small airlines had resulted in the name Alaska Airlines.

Along the way, Alaska has proved to be a proud and determined survivor. Following the Airline Deregulation Act of 1978, many airlines succumbed to the new competitive environment. While mergers and bankruptcies filled the headlines, Alaska sought opportunities, launching new service into California, Arizona, Mexico and more. The company acquired Pacific Northwest regional carrier Horizon Air in 1986 and Long Beach, California—based Jet America in 1987, but it has remained distant from the acquisitions market since.

In the first decade of this century, Alaska was one of the few U.S. airlines that refused to reorganize under the protections of bankruptcy law. Instead, it embarked on a campaign to cut costs and improve efficiencies. The company focused on becoming an innovator and leader-on the Internet, at the ticket counter, in the baggage area and on the flight deck-while maintaining one of the strongest balance sheets in the industry. It chose to grow organically, spreading its route system to Hawai'i and the East Coast one well-calculated route at a time.

CEO Brad Tilden credits the airline's commitment to safety, to customers, to investors and to its people with making the deal with Virgin America possible—a deal that will make Alaska Airlines the fifthlargest airline in the country.



A LIFESTYLE BEYOND COMPARE







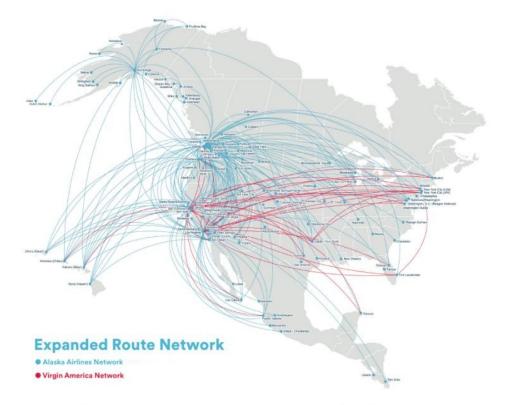
Los Sueños Resort & Marina,

located on Costa Rica's Central Pacific Coast, is one of the finest luxury residential destination communities in the world with stunning ocean view condominiums and single family villas. With a lively Marina Village featuring a variety of restaurants to please the inner foodie in you, a family activity center, watersports a plenty, an 18-hole championship golf course, private beach club for residents, and much more, Los Sueños offers residents a lifestyle beyond compare.

You haven't lived until you've lived Los Sueños.



Toll Free: 866-865-9759 • info@lossuenos.com • lossuenos.com



points with Virgin America. Customers can continue to fly Virgin America and its partners and accrue points as normal, until the plans combine, and be confident that all points earned prior to or after the transaction announcement will be reflected in new

Growing California

	Alaska	Alaska +
SFO to:	Today	Virgin Americ
New York/JFK		✓
Los Angeles/LAX		√
Las Vegas		✓
Chicago		✓
Boston		√
Seattle	√	✓
Newark		√
San Diego		✓
Denver		✓
Washington/Dulles		√

Service to Top	10 markets from
Los Angeles/L	AX

Los Angeles/L/	AX	
LAX to:	Alaska Today	Alaska + Virgin America
New York/JFK San Francisco Chicago		√ √ √
Seattle	V	√
Las Vegas Denver		√
Newark		√
Honolulu		√
Boston		√
Atlanta		

or existing Alaska Mileage Plan accounts.

"We'll be looking thoughtfully at both our current portfolio of codeshare and frequent-flyer partnerships and Virgin America's to ensure that we provide the greatest available network as a combined company," says Sangita Woerner, Vice President, Marketing, at Alaska Airlines.

Already, the two airlines consistently rank at the top of a wide range of industry surveys. Alaska has been ranked Highest in Customer Satisfaction Among Traditional Carriers eight years in a row by J.D. Power, most recently in 2015. It has been rated the most on-time airline in North America for six years and counting by the industry tracker FlightStats, and the No. 1 airline in the U.S. by *The Wall Street Journal* the last three years in a row.

WSJ's No. 2 overall performer for 2014 and '15? Virgin America. The carrier consistently ranks at the top of *Condé Nast Traveler*'s Readers' Choice Awards and *Travel* + *Leisure*'s World's Best Awards for domestic airlines and first class/business experiences.

"Virgin America has built an incredible brand experience," Woerner says. "They've built an emotionally engaging brand, and we have great respect for that. ... We will be examining each of those elements closely and thoughtfully over the coming months and years as we work to understand Virgin



Profile: Virgin America

Virgin America is a young airline. It took to the skies over San Francisco in 2007, created by the diverse Virgin business group led by British business magnate Richard Branson.

Virgin America launched proclaiming a mission "to make flying good again." The new carrier quickly caught the attention of the travel industry as well as flyers living in California, and almost immediately started winning industry best-in-class awards. Recognition includes Best Domestic Airline in Condé Nast Traveler's Readers' Choice Awards and Travel + Leisure's World's Best Awards for the past eight consecutive years.

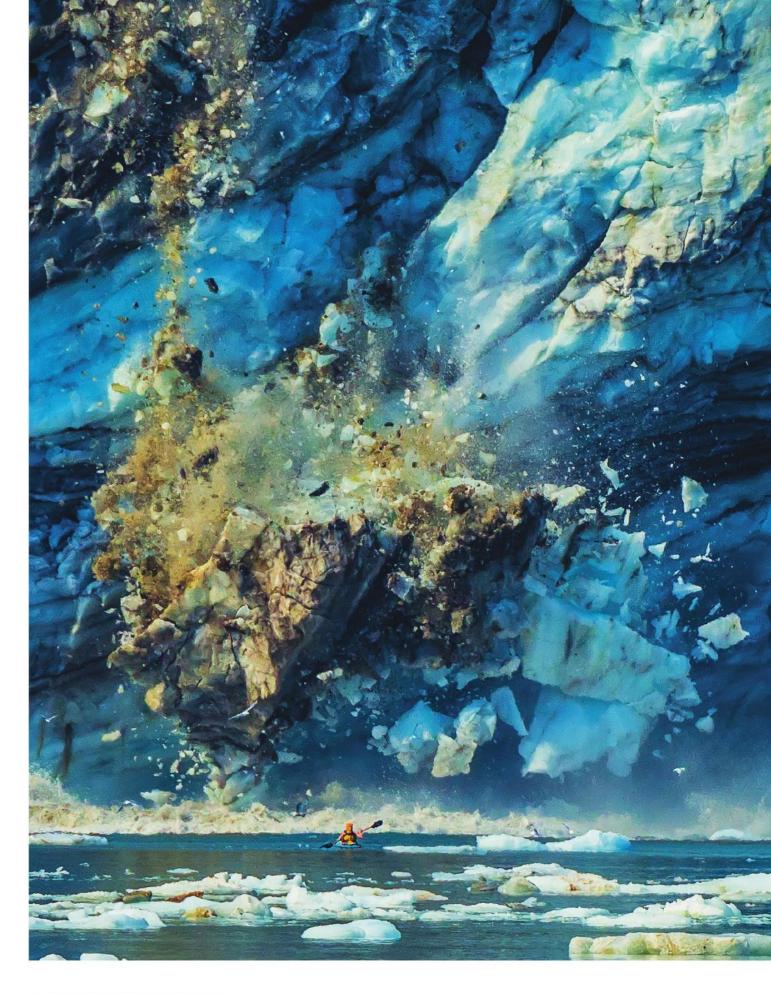
Today Virgin America is noted for its mood-lit cabins, Wi-Fi on every plane, custom leather seats with power outlets, and a seatback entertainment system that allows passengers to order food and beverages from their seats through the system's touch-screen. Known as Red, the system similarly can order up movies, music and live TV, and streams services such as Netflix.

America's customers and their needs, and why they love their airline."

WHILE THE EXCITEMENT of joining the operations is palpable, the two airlines remain committed to taking the time to ensure the merging of the two operations plays to the strengths of each.

"By combining the two airlines, we will be better positioned to deliver more choice for our customers," Tilden says. "I'm excited about the airline we're going to become when the deal is done."

Please turn to page 205 to read a Cautionary Statement Regarding Forward-Looking Statements, Important Additional Information About the Merger and Where to Find It, and Participants in the Solicitation, or visit FlyingBetterTogether.com.



SHOWCASE CONGRATULATIONS to the prizewinners and finalists in our 24th-annual Alaska Beyond and Horizon Edition Magazines Photo Contest. Our art directors editors and

CONGRATULATIONS to the prizewinners and finalists in our 24th-annual Alaska
Beyond and Horizon Edition Magazines Photo Contest. Our art directors, editors and
staff reviewed more than 2,400 entries to reach our selection of 10 finalists. This year's
entrants roamed from the remote bays of Alaska to the shores of Hawai'i and the city
plazas of Mexico. They explored the Alaska Airlines route system in ways that inspire
travel and celebrate the diverse joys of discovery.



1st

Mark Kelley, Juneau, AK

A kayaker watches a glacier calve in Glacier Bay National Park, Alaska.

PRIZE: Two first-class tickets to any destination served by Alaska Airlines, including the United States, Canada, Costa Rica and Mexico. 2nd Scott Keelin

Redondo Beach, CA

Lightning strikes the South Rim of the Grand Canyon, Arizona.

PRIZE: Two coach-class tickets to any destination served by Alaska Airlines, including the United States, Canada, Costa Rica and Mexico.



3rd

Andy Porter Sedro-Woolley, WA

A starry night over First Beach, along Washington's Olympic Coast, near La Push.

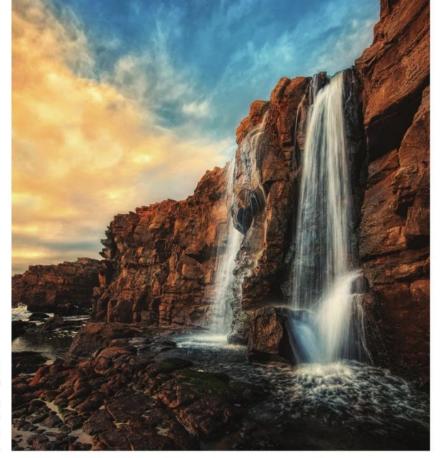
PRIZE: Two coach-class tickets to any destination served by Alaska Airlines in the continental United States and Canada.



Kathy Cheadle Bow, WA

A gecko hides on a flower at Onomea Bay, on the Hilo side of Hawai'i Island.





Anh Doan San Jose, CA Phillips Gulch Falls in Salt Point State Park, Sonoma County, California.



Douglas Oman Wilsonville, OR

Bear cubs nursing at Lake Clark National Park, Alaska.



Valentin Gabriel Stredie San Francisco, CA

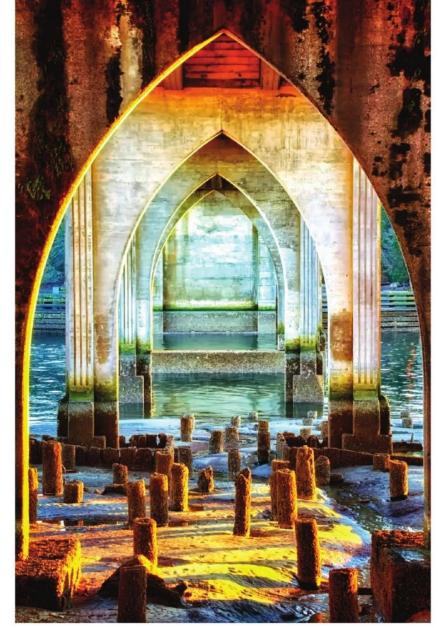
A Mexican folk dancer performs in Guadalajara, Mexico.



Craig Persson Fairbanks, AK

Hanalei Pier glows under a sunset on Kaua'i, Hawai'i.





Angie Marcelynas Hillsboro, OR

Low light creates a cathedral effect beneath the Siuslaw River Bridge in Florence, Oregon.

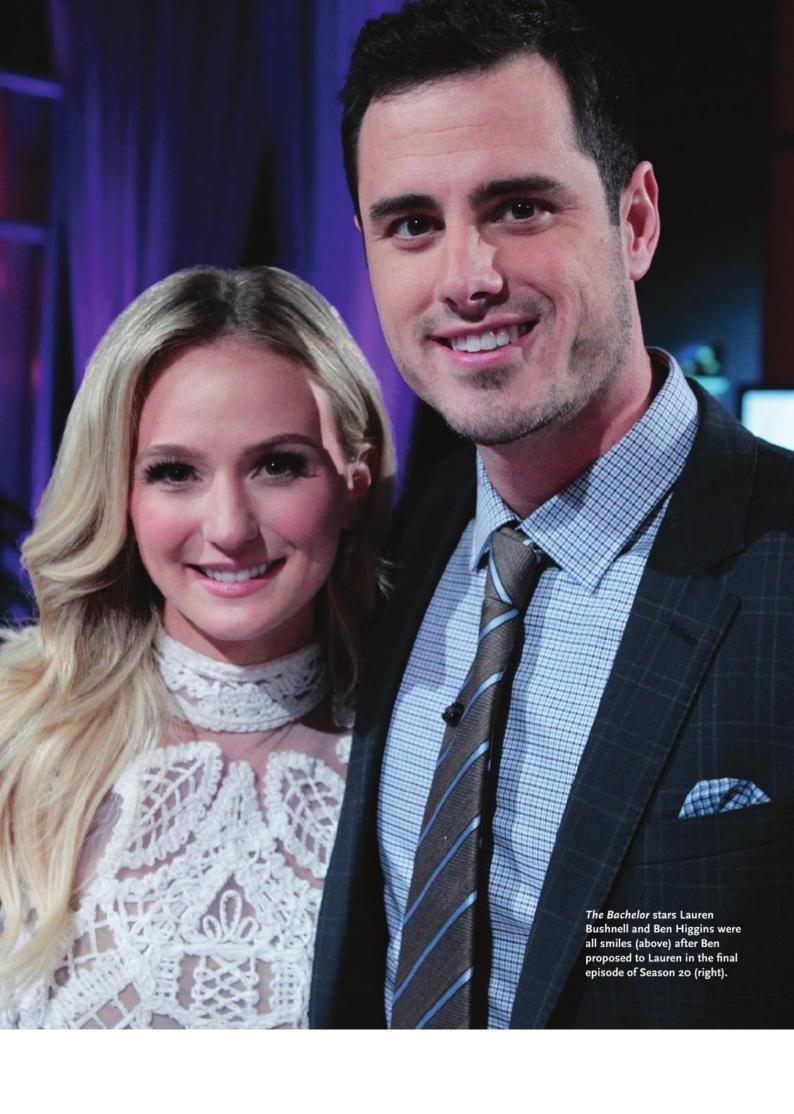


Katherine Holmlund Petersburg, AK

A pygmy owl perches on a branch near Petersburg, Alaska.











Is in the Air

Alaska Airlines flight attendant **Lauren Bushnell** won the heart of

The Bachelor—and charmed the

rest of America, too.

// By Kathryn Drury Wagner

t's an intense progression, becoming a reality TV star. One evening Lauren Bushnell was contemplating her dating life in Los Angeles, and the next, the path to becoming one of the most talked about and envied women in the country was laid out before her, a glimpse of an alluring but uncertain trail. Most certainly, she would not walk it alone.

Over the next several months, an average of 8 million people watched Lauren B. each week as she dated on national television. They watched her dine with a handsome software salesman named Ben Higgins as his other would-be love interests faded from the limelight. They increasingly saw her on the cover of *Us Weekly* and other supermarket publications. More than a million

fans followed her on Instagram.

Luckily for the winner of Season 20 of *The Bachelor*, Lauren B. had her training to help keep her focused.

"Everyone kept saying how calm and collected I seemed on the show," the Alaska Airlines flight attendant says. "In my head, I wasn't. I was nervous, and anxious, and falling in love."

It was her flying experience that helped her keep her composure. "No matter what kind of day I have, I can keep my cool," she says of her three years with Alaska.

It's a good thing; this season was marked by high drama,

YOU HAVE A TUMOR.

YOU'RE OVERLOADED WITH INFORMATION.

DECISIONS NEED TO BE MADE.

LET'S TALK DARTS.



Think of many darts finding and stopping at their intended target, and you'll get the basic idea of proton beam therapy. Highly precise treatment, proton beam therapy focuses protons directly into the tumor, protecting the surrounding healthy tissue from radiation. For more information or a second opinion, call 888-991-7782 or visit SeattleProtons.info

Seattle Cancer Care Alliance Fred Hutch · Seattle Children's · UW Medicine

Proton Therapy Center





Lauren and her sister, Mollie, double as Alaska Airlines flight attendants and travel buddies.

with Ben declaring his love for two women before ultimately proposing to the beautiful, poised Lauren.

Lauren grew up in Portland, in a family well-acquainted with aviation. Her father has logged more than a million miles as an Alaska passenger; her mother had worked as a flight attendant for American Airlines. It was her mother who suggested that being a flight attendant might suit her oldest child, who was working a desk job in Los Angeles after returning from a backpacking trip. Lauren was already clamoring for more adventure.

Inspired by Lauren, younger sister Mollie also became an Alaska flight attendant. The two schedule flights with each other whenever possible. "My favorite part about flying with Lauren is that we are able to do so much traveling together," Mollie says. "Whether it's going home to Portland for a Blazers game or doing a girls' trip to Mexico, she is my designated travel buddy. We have bigger plans to eventually travel the world, too."

Growing up in a family so engaged with flying, Lauren says, opened her eyes to the possibilities of being a flight attendant. "It's funny: When I tell people I'm a flight attendant, their eyes light up like it's the coolest thing ever. I think some people forget that it's a career option."

She found that her career with Alaska offered great flexibility and fed her wander-

BEHIND THE SCENES

In February, Alaska employees submitted questions to the airline's employee website for Lauren to answer. The following Q&A provides a behind-the-scenes look at Lauren's experiences on The Bachelor.

- Q: I always wonder, seeing some of the scenes: Is the show pre-scripted? -SJ, Software Developer, SEA
- A: I actually thought it was going to be much more produced. However, I never felt like it was fake. The producers never told me to say or do anything that I didn't want to do. All of the interactions with Ben and the other women were very real.
- Q: I never see anyone eating on the show. Are you allowed to cook your own meals, or are all of the meals prepared by a chef? -Marictza, Customer Service, LAX
- A: During our time in the mansion the house is stocked with food, so we are able to cook for ourselves. No special chef! On the road, when we are staying in hotels, there are usually tons of snacks and beverages around at all times, and then meals are catered. Most of the time during actual dates the food on the table isn't touched. We usually eat before the date.
- Q: How difficult is it to adjust to behaving normally on camera? - Elizabeth, Flight Attendant, SEA
- A: At first I was very aware of the camera's presence, but after a couple days it really does become much more comfortable, and I forgot they were even there most of the time.
- Q: During your times with Ben, were you able to ask each other the important questions such as religion and family values? If not, was that ever a concern for you that you might see things differently? -Theresa, Flight Attendant, PDX
- A: Yes! Definitely. On our first date, Ben and I talked about our families, how we each want to raise our children, our beliefs and what's important to us. I think these conversations are what made our first date so special and really established a connection early on.
- Q: What was the hardest part about living in the house? - Courtney, Engineering, SEA
- A: The hardest part for me was the lack of any communication with family or friends. I also missed my life and job. There was very little you have to do for yourself in that situation, and I missed having things to do and feeling productive.
- Q: What do you and the other girls do when you are not on a date or during the "down" times? - Terrie, CSA, Air Freight, SEA

- A: The downtime was a little difficult to get used to. It was weird to feel like I wasn't being productive, but I learned to fill that time, and it actually became really fun. The other contestants and I played a lot of board games. It was comforting to have people around all the time in the same situation.
- Q: How do you decide what to wear for a date? Do they give you a heads-up if you need tennis shoes, etc.? Everyone always seems so prepared for their date despite not knowing what it will be. —Tammy, Flight Attendant, SEA
- A: We only have whatever clues the date card gives us! Thankfully producers will say what kind of shoes to wear, but that's about it. We always pack a swimsuit, change of clothes and makeup to touch up if needed, no matter what the date card reads.



- Q: Are fans of the show recognizing you on your flights? If so, is it weird to be viewed as a celebrity? - Amber, Flight Attendant, ANC
- A: On my most recent flight, quite a few passengers came and said 'hi' and asked to take photos. My favorite was one of our Golds, an older gentleman. He came up and asked for a photo for his daughter. I think he was secretly a Bachelor fan, though. People react toward me the way I would with people I've seen on TV, but it's still really strange. I never thought I would be someone that people would be excited to see.
- Q: Is Ben the man of your dreams? -Hilda, CSA, Air Freight, ANC
- A: During the process Ben stood out to me unlike anyone ever has. He had every quality I was looking for in a partner and more. As the process progressed, and as I continued to learn more about him, I couldn't believe a guy like him existed and I was lucky enough to meet him.

Lauren's family inspired and supported her throughout her journey. From left: Lauren's mother, Kristin; Brett; Mollie; father, Dave; Lauren; and Bryant.

lust, but it also made dating a bit challenging for the then LA-based young woman. "People think you meet so many people, but when I was at work, I was at work. I didn't meet people that way, and I was always out of town."

One evening last summer, Lauren's roommate joked that Lauren should go on *The Bachelor*. Lauren says she only half-seriously filled out an online application. "It was literally 5 minutes. Two photos, name, height, weight, why you want to be on *The Bachelor*. They called me the next day. I hesitantly went into the office since I was local in LA. But then I met some really cool people. It wasn't what



I thought it would be."

Lauren soon found herself cast for the show. Her family and friends were amazed.

"It was surreal. It wasn't something I always wanted or could have seen myself doing. It was so out of left field. I didn't

pack for the show until the night before," she says. "I kept thinking I might back out."

With reality programming such as *The Bachelor*, contestants might appear on the show for one night, or they might be involved for the entire season—a two-month commitment—like Lauren was.



Connecting emerging brands to flourishing communities, one customer experience at a time.

Development Pipeline:

Tahoma Square - Yakima, WA Rainier Square - Yakima, WA Graham Square - Graham, WA Dollar Tree/O'Reilly - Selah, WA STNL Starbucks - Yakima, WA STNL Dollar Tree - Othello, WA



DEVELOP | BUILD-TO-SUIT | ACQUISITIONS

To learn more visit hogbackdevelop.com 509.728.4744



"People assume there's someone there to do our wardrobe, hair and makeup, but no, it's you. It's a reality show."

That's a big leap of faith that for some contestants meant quitting jobs. But the flexibility in her position at Alaska Airlines was fortuitous.

Airline travel volumes tend to taper off in October, so the airline was offering a voluntary staffing-adjustment leave, and Lauren had already planned to take the month of October off to travel through Europe with her sister. All she had to do to make time for the show was get other flight attendants to cover her last couple of trips in September and her first couple of trips in November.

Still, she had to deal with that dreaded chore of packing; a task you might think comes naturally for a travel professional. But it's a task she struggles with, calling herself a chronic under-packer.

"They give you a list, but it's very vague, because they don't know how long you'll be there," Lauren says. "A formal dress. Clothing for the tropics. But you might also be in New York or Europe. I literally packed for all four seasons. That was the hardest part leading up to the experience. I figured, well, if I need anything I'm hoping I will have made some friends and can borrow something. People assume there's someone there to do our wardrobe, hair and makeup, but no, it's you. It's a reality show. They don't help you at all."

What's more, there's no compensation for being on the show—no wardrobe budget. "I'm really practical," Lauren says. "I'm not going to spend thousands on dresses if I'm going to go home the first night. I did buy some things, but I didn't go overboard."

Once she'd prepped for nearly every climate zone on Earth, it was time to check in to a hotel near the Bachelor Mansion in Los Angeles. There, the 28 contestants were kept for four days, sequestered from each other, to meet with producers.

After Night One, which is what viewers see as the television season premiere, seven women are sent home, and the rest of the contestants move into the mansion. "The whole time, there's no cellphone, no TV, no iPad, no computer. You're so disconnected from the outside world. They want you focused on the dating experience, and to







Leaders online. Leaders worldwide.

Oregon State University Ecampus is a top-ranked provider of online education because it puts professionals on a fast track to career success. That's why **Kathleen Garney**, a manufacturing manager at Boeing, decided to "turbocharge" her career with an MBA in Executive Leadership. It's just one example of how Oregon State leads the way.

Oregon State

ecampus.oregonstate.edu | 800-667-1465





Advance your career with a Foster Executive MBA.

Make the next stage of your career as exciting and challenging as the first. The UW Foster Executive MBA provides the expertise of the Northwest's #1 business school while connecting you to the region's top professionals. Sharpen your strategic-thinking and decision-making skills through a robust curriculum and a collaborative learning environment. And with schedule options designed to support your work, travel and personal commitments, you can accelerate your career without putting it on hold.

Take the next step at foster.uw.edu/emba

FOSTER
SCHOOL OF BUSINESS

make that work, they need you to be fully present and not have any distractions," Lauren says.

Despite the pressure cooker atmosphere, she thrived. Rita Daniels, her in-flight base supervisor, wasn't surprised. As a flight attendant, Daniels says, "You learn to work closely with many personalities, so you learn the art of teamwork and getting along with others who see things differently than you. You have to keep your professionalism, your ethics, morals and values. You have to

THE BACHELOR

Seasons: 20 since March 2002.

Contestants: One bachelor; approx. 25 bachelorettes.

Settings: Agoura Hills, California; throughout the United States; and exotic locations around the world.

Goal: Wedding proposal during final episode.

Success rate: Proposals in 12 of 20 seasons

Audience: 9.6 million viewers watched the season finale.

Casting: Ongoing for Season 21. Application instructions online at thebachelor. warnerbros.com.

be your own person and not be swayed. Training is five and a half weeks with 75 people. It's similar to the time frame of the show, immersed with people whom you become close to and some you survive with. It creates a small community."

Bachelor Nation watched as throughout the season, Lauren and Ben fell in love, and rooted the couple on as he proposed with a 4-carat Neil Lane sparkler in the March 14 season finale in Jamaica. But viewers saw this footage long after the event actually took place (the couple got engaged in real life on November 18, 2015), and the joyful pair had to keep it a closely guarded secret. They could each tell their parents and siblings, but when they left Jamaica, Ben went home to Denver, and Lauren went to Portland.

"I had to trick myself, like I wasn't engaged," Lauren says. "I didn't have a



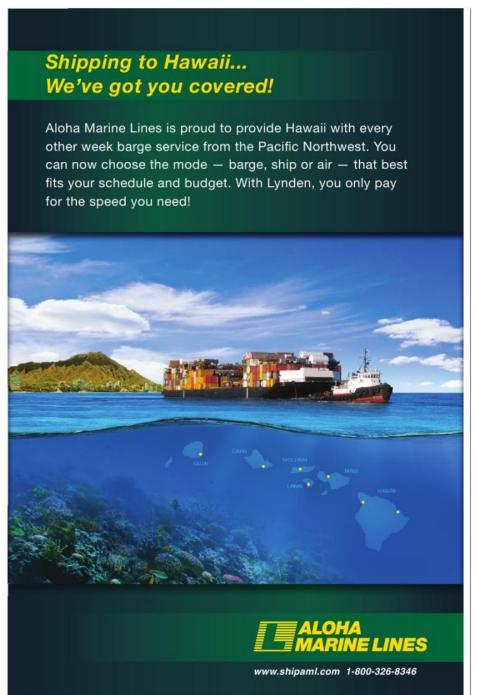


SWAP MEAT® for Alaska Seafood. It's a matter of taste.

Replace chicken in Chicken Marsala with delicious Alaska Salmon and savor the difference. Wild and sustainable Alaska Seafood does more than bump up the flavor. It's better for our planet and your body. Healthier planet. Healthier you. Discover more delectable ways to SWAP MEAT at wildalaskaseafood.com



Wild, Natural & Sustainable*





Want the truth?

Most realtors don't know how to take care of their clients.

MVMGR is different. From the first client lunch to the closing dinner, you'll notice our superior service and support from day one. Smart, honest, and straightforward communication is the key to a successful relationship.

What you will expect from MVMGR:

- Actively practicing and fully licensed in all residential and commercial specialties
- · Relevant education and training in international business, legal and investments
- · Unique background in construction management

206-550-1054 marianna@mvmgr.com

Marianna Veress Smirnes • Global Broker • Washington State Licensed





ring on my finger. I could basically only FaceTime with Ben. I couldn't share my excitement; I had to bundle it up and put it away. That was really hard."

Sans ring, with lips tightly sealed, Lauren returned to work at the end of November, keeping a light schedule. "The producers were scheduling these secret rendezvous so I could see Ben, and I had to acclimate myself back to normal life."

Now that the cat is out of the bag, and the whirlwind press tour is over, is there a normal life ahead? Lauren and Ben are determined to try. She's moved to Denver to be with him and plans to keep working for Alaska Airlines.

Lauren says she looks forward to a time when the two can have dinner together at a restaurant without eyes watching, but admits she's enjoying the attention, as well. "The people who come up to us and take a photo are all so nice," she says. "But I'm missing running out to the grocery store and just grabbing something without being noticed. I'm trying to enjoy it, though, because it won't last. And we love each other so much. We're so happy."

Ben remains supportive of his future bride's plans to continue as a flight attendant. "No matter what job she has, I'll be a little nervous when she's away. But she really loves her job, and I ultimately want her to do the things she loves," he says.

He calls himself a calm flyer who usually "kicks back." When he hears about Lauren's desire to whisk him away to destinations such as Hawai'i and Alaska, he sounds pleased. "That all appeals to me! Being engaged to a flight attendant may come in handy!"

Those who have worked with Lauren at Alaska Airlines, as well as those who faithfully tuned in to *The Bachelor* series, know this is just one of the ways Ben can count himself a lucky man.

Kathryn Drury Wagner is a Los Angelesbased writer and editor.





Saturday, November 5

Saint Martin's University Lacey, Washington

Gala International is a black-tie gourmet affair featuring culinary experts from a featured country for an evening of dinner, demos and a live auction benefiting Saint Martin's student scholarships. This year's country is Brazil.

The featured celebrity chef for Gala 2016 is Ligia Karazawa of Eataly Brasil, who will be partnered with Andrew Zimmern, star of Bizarre Foods.

Interested in attending Gala 2016? Visit the Saint Martin's website at www.stmartin.edu/GalaBrazil, for updates on the celebration or call 360-438-4576.

#SMUgala













Vintage Personalities

Winemakers of the West Coast By Nicholas O'Connell and Jim Gullo







The vintners of Washington, Oregon and California are as varied and complex as the quality wines they produce. They come from different backgrounds and places, and bring their own perspectives to the process. Some studied enology at the industry's top universities, others learned in the field. What they all have in common is a passion for the fruit and developing the best wines possible. • The following profiles show a diverse group of veterans and newer players who are helping to bring innovation and their own unique brands to the West Coast wine scene.

WASHINGTON

A New Generation

Riding his sleek, carbon-fiber road bike along the back roads of Walla Walla, Chris Figgins, part owner of Figgins Family Wine Estates, looks like a competitor in the Tour de France.

Focusing on his breathing and the cadence of his pedaling, Figgins follows the asphalt road as it winds through rolling hills planted with wheat, peas, alfalfa and wine grapes, with the Blue Mountains rising in the distance. As he passes a draw, he notices cold air flowing through it, giving him real-time data about the microclimate and putting him in tune with the place where he crafts his wines. "I'm constantly learning more about the Walla Walla Valley and how air moves around in it," he says. "From the saddle, I get a much better feel for temperature, air flow and slope than I would from behind a pane of glass in a pickup truck."

His attention to the nuances of the local landscape has proven critical in the success of his personal wine, called Figgins, an estate-grown, single-vineyard Bordeaux-style varietal blend from Walla Walla that was first released in 2011.

As the son of legendary Leonetti Cellar owner Gary Figgins, Chris could have followed in his father's footsteps by focusing only on Leonetti—the famous wine that helped put Washington state on the nation's wine map. Founded in 1977,



WE LIKE IT HERE. YOU MIGHT TOO.



Leonetti was Walla Walla's first commercial winery and gained national attention when its 1978 estate release was named the nation's top Cabernet by Wine & Spirits magazine.

Chris Upchurch, part owner and winemaker at DeLille Cellars in Woodinville, Washington, is an expert at blending wines from various vineyards to create his Bordeaux-style vintages.

Chris Figgins joined Leonetti in 1996 and became the head winemaker in 2001.

While carrying on the legacy of Leonetti, Chris Figgins also pursued dreams of his own. When a 55-acre parcel of nearby farmland came up for sale, he jumped at the chance to buy it. "It was a dream vineyard site," he says. "I wanted to do a single-vineyard blend. The greatest wines in the world are identified by a specific vineyard, such as La Tâche in Burgundy, France, or the wines of Bordeaux."

While his parents were initially hesitant, they eventually gave their blessing. For Leonetti, Figgins chooses grapes from select vineyards around Walla Walla. This gives him great flexibility in putting together an ideal blend. With his Figgins label, he has limited himself to making wine from one vineyard, which has advantages and challenges. "There's not a lot of room for mistakes," he says. "You have all your eggs in one basket. I have to work with what the vineyard gives. I have to be a hypervigilant farmer. It was nerve-wracking at first, but after the first release we've developed a signature and a following."

Today, Chris Figgins is president and director of winemaking for Figgins Family Estates, which includes the Leonetti and Figgins brands. Chris has even branched out to make wine in Oregon. He just released his first Pinot Noir from Willamette Valley, called Toil Oregon.

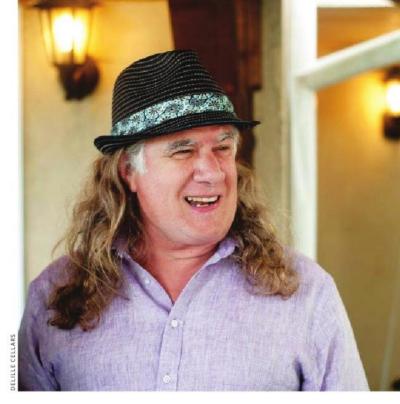
An energetic, upbeat person with an entrepreneurial streak, Chris clears his mind by hopping on his bike and riding out into the country around Walla Walla. As the tires hum along, the road winds past vineyards, and Figgins studies the land that is so important to his wine creations.

The Craftsman

With his shoulder-length gray hair and winning smile, Chris Upchurch has the look of an artist. In his case, the creativity is focused on crafting wines.

The part owner and winemaker for DeLille Cellars in Woodinville, Washington, is an alchemist when it comes to blending his wines. Upchurch compares the art of blending to a painter's use of a palette, as he swirls, sniffs and tastes wine samples from 60 different spots of various vineyards, mixing and matching the flavors to create his award-winning vintages. His aim is to meld the different wines in artful combinations, turning them into something greater than the sum of the individual parts.

Upchurch pays homage to his love for Bordeaux wines from France with his Bordeaux-style Chaleur Estate and D2 red wine



"There are a lot of artistic aspects to winemaking, but I'm happy being a craftsman." —Chris Upchurch

blends and Chaleur Estate Blanc.

"It's a big challenge to make the 12 or 14 wines we have to blend," he says. "Each wine has to be different. I love making something. I love being a craftsman."

Tours through Europe in his younger years when he was a wine retailer helped Upchurch develop his wine palate. In 1992, he joined a group of investors to launch DeLille Cellars, and he was named winemaker, drawing on all his experience to create the Bordeaux-style blends. "As founding winemaker, it's my responsibility to establish a style. It has to be different. That's one of the lessons I learned from the French."

Upchurch also learned his craft from a long list of the "founding fathers" of the Washington wine business, including David Lake, the late winemaker at Columbia Cellars. He says Lake taught him that winemaking is not really science or art. Instead, it is a craft. "There are a lot of artistic aspects to winemaking, but I'm happy being a craftsman," he says. "I think science is overrated in winemaking. It keeps the wine stable, but winemaking is an art and craft."

This focus on craft has earned him admiration throughout the state wine industry. "He's not making big, bombastic red wine," says Dan McCarthy of McCarthy & Schiering Wine Merchants in Seattle. "He's an experimenter in bringing things to a higher plane. The wines keep getting better each and every year. He's got a passion for everything he does. He's got a huge heart."



WE LIKE IT HERE. YOU MIGHT TOO.



Winemaker Charles Smith has brought his penchant for marketing and an iconoclastic attitude to the Washington state wine industry.

The Rocker

It can seem sometimes as if Charles Smith is everywhere. When the Walla Walla winemaker with the Sammy Hagar looks and a natural skill for marketing is not at his new Charles Smith Wines Jet City winery and tasting room in Seattle's Georgetown neighborhood, he is often "on tour" promoting his ever-growing wine holdings. He recently embarked on a 51-day trip across 38 states and four Canadian provinces. Despite the challenges of being a road warrior, Smith relishes the chance to promote his wines.

"I put everything I have into my wines," says Smith, who is known for his unruly mop of blond-gray hair and trademark black T-shirts. "Wine is an amazing gift. I feel like I'm a very lucky guy."

Touring is nothing new to Smith, who managed European rock bands, including the Danish group The Raveonettes in the 1990s. However, after a particularly grueling tour in 1998, Smith decided to try something new. He returned to the United States, searching for his next move. He loved wine and had worked in restaurants in his younger days in different areas of California. So Smith decided to move to the Pacific Northwest in 1999 and open a wine shop on Bainbridge Island, near Seattle. Later that year, he visited the Eastern Washington town of Walla Walla, known as a world-class wine center. There, he met a winemaker and tasted some amazing wines, inspiring him to move there and make his own vintages.

With his background in the music business, Smith brought a fresh energy, a penchant for marketing and an iconoclastic attitude to the local wine industry. Smith plunged ahead and—with some talented help—created his own wines and brand. In 2001, he released 330 cases of his first wine, the 1999 K Syrah.

His gift for winemaking and marketing quickly paid off. Never shy or modest, Smith soon launched the Magnificent Wine Company, with the label House Wine. It was a major success, and he sold it to Precept Brands in 2006. He then launched Charles Smith Wines, which is now the third largest winery in Washington state, bottling wines under multiple labels, including K Vintners and Wines of Substance. He also runs two successful tasting rooms in Walla Walla and the new Jet City facility in Seattle.

Along the way, he has won many awards, including being named Winemaker of the Year in 2009 by *Food & Wine* magazine and in 2014 by *Wine Enthusiast* magazine.



"I have a do-it-yourself mentality.

If you want to make wine,
make wine." — Charles Smith

These accolades haven't changed his philosophy or wardrobe, which tends to include black jeans, the aforementioned black T-shirts and dark shades. His rock-tour mentality has certainly influenced his down-to-earth outlook on the wine world. "People start bands from nothing," Smith says. "They learn to play guitar, and they just do it. I have a do-it-yourself mentality. If you want to make wine, make wine." —Nicholas O'Connell

OREGON WINEMAKERS

Love Story

The union of Robert and Maria Stuart is a true wine love story.

Blond and ruddy, Rob Stuart looks a dozen years younger than
62. Maria is raven-haired, outgoing, welcoming and is considered a den mother for the local winemaking community.

The couple, who fit together so well they can complete each other's sentences, run the R. Stuart & Co. Winery in McMinnville, Oregon. Rob makes the wines, and Maria markets them. If Dick Erath (an early mentor of Rob's), David Lett and David Adelsheim are on the ground floor of creating the Oregon wine industry, "then we're on the mezzanine level," says Rob with a laugh.

Maria's parties, such as the annual spring crab feast, are legendary and numerous, and the tasting room that she oversees on McMinnville's Third Street is a favorite local hangout. "We love to



Great Rates

Low daily rates.
Coupons available online.
Best parking value at SeaTac.

Easy Freeway Access

Located 2 miles North of SeaTac Airport. Easiest access to I-5 and I-405 so you can get to us without a map or GPS.

We Never Close

We lost our front door key sometime in 2002 so we've been open continuously since. No matter what day or time of your flight, we're here to serve you.

Self-Park & Lock

Park and lock your own car. No need to worry about who parked your car. Lighted, Paved, Fenced, 24-hour service.

Reservations & Rewards

Guaranteed reservations. Access to online receipts and save an additional 20% per trip by joining our frequent parker club.

Great Staff

We know you're in a hurry. Our friendly, energetic staff will meet you at your car, help with your bags, and hustle you to the airport; all while offering you complimentary bottled water.



Contact us: Office (206) 242-5432 www.SHUTTLEPARK2.com 3610 S. 158th St. Tukwila, WA 98188



Maria and Rob Stuart, of R. Stuart & Co. Winery in McMinnville, Oregon, are known for their fine wines, great events and leadership of the local wine industry.

throw parties, and people love to come to them," she says with a smile.

The close connection for this couple began about 26 years ago. It was 1990, and Maria lived in Chicago, selling wine to restaurants. She attended the International Pinot Noir Celebration (IPNC) in Oregon and met Rob. The two fell in love. Maria decided to move to Oregon, and they were married two years later. Since then, Maria actually worked as the executive director of the IPNC from 1996 to 1999.

Rob's route to becoming a winemaker was a circuitous one. Growing up in Buffalo, New York, he was the product of hardworking parents who steered him toward a career in biochemistry. However, a chance meeting in England with a wine collector piqued his interest in winemaking, which he felt was far more interesting than his "boring" science lab job in Houston, Rob says.

He wanted to work outdoors, and after studying enology in California, secured an apprenticeship in southern Oregon, and then a job as a winemaker in Yakima, Washington. In 1994, Rob took over the winemaking duties at



Erath, working under founder Dick Erath, and the couple moved to McMinnville.

In 2002, Rob and Maria launched R. Stuart & Co., where Rob specializes in affordable Pinot Noir and Pinot Gris under the Big Fire label; the premium single-vineyard wines under the R. Stuart brand; and a new bottling that Maria dreamed up called "Love, Oregon" that falls somewhere between the two early brands in complexity and price.

Love, Oregon is also an accurate description of how the couple feel about Oregon's local wine scene. They perpetuate the industry's traditions of respect for the land, winemaking with minimal intervention and a whole lot of collegiality within the industry.

"We were fortunate to know all of the people who started the Oregon wine industry," says Rob. "We got their vision. I wouldn't want it any other way."

Putting Elkton on the Wine Map

"I've never tried to make critic-friendly wines," says Terry Brandborg, who, along with his wife, Sue, has helped solidify the small southwestern Oregon town of Elkton as a wine center.

At first glance, Elkton, with a population of less than 200 and located at the confluence of Elk Creek and the Umpqua River, is an unlikely spot for wineries. However, the cool climate,



Go where no roads can take you We'll teach you how in Paradise



ASA Certified Instruction www.visailingschool.com

Terry and Sue Brandborg, owners of Brandborg Vineyard & Winery in Elkton, Oregon, make award-winning wines from cool-climate grapes.

high precipitation and limited frost of the region have created a unique area for winemaking.

Today, there are a number of wineries in the area, including Brandborg Vineyard & Winery.

There are also about 10 vineyards in the region, and more may be on the way. The Elkton area even received its own American Viticultural Area, or AVA, designation in 2013—thanks largely to the work of local wine pioneers Ken Thomason, Bob Bingham and John Bradley, who since the 1970s had been championing the area's climate as perfect for such wine grape varietals as Gewürztraminer, Riesling and Pinot Noir.

The Brandborgs have done their part to promote the AVA by making some of the region's finest wines. Terry is quiet, modest and soft-spoken; Sue is cheerful, with a ready, infectious grin. With a look, she presses Terry to continue. "We kind of stay away from points and scores," Terry says of wine ratings. "Getting recognition



from our peers means more to us."

That recognition has included a rave review from *The New York Times* for Brandborg's 2007 Gewürztraminer, which was described as one of the best in the country.

And in 2015, Brandborg was named the Oregon Winery of the Year by Wine Press Northwest magazine. Best of all for Terry



was when David Lett, the pioneering Oregon winemaker for Eyrie Vineyards, announced that he was a fan of Brandborg wines. "Terry felt like he'd been kissed by the pope," Sue says, grinning. Terry shyly ducks his head and smiles.

Brandborg, 65, grew up in San Francisco and worked for 25 years on the city's waterfront as a longshoreman, as well as stints as a merchant seaman and finish carpenter. His uncle made wine, and Terry began making wine in his garage in 1975.

By 1986, he opened Brandborg Cellars, selling his vintages directly to

"We kind of stay away from points and scores. Getting recognition from our peers means more to us."

—Terry Brandborg

shops and restaurants, including Berkeley's iconic Chez Panisse. In 1998, he and Sue met at a tasting event in Jackson, Wyoming, and eventually married. They moved to Elkton in 2002, after learning it was great for cool-climate wine grapes.

Terry and Sue bought a parcel of 145 acres with a house, planted it in Pinot Noir and built a tasting room in downtown Elkton.

Now, Sue manages the marketing while Terry handles the winemaking. The two are inseparable, and travel together to promote and sell their wines. "I couldn't have done this without her," Terry says of Sue's help developing Brandborg Wines.

Their favorite wine? Brandborg's Love Puppets Pinot Noir, of course, named for a refrigerator magnet that Sue sent Terry during their courtship.

-Jim Gullo writes from McMinnville.

Where Seattle Goes For Seafood



Pier 56 on Seattle's Waterfront, 1201 Alaskan Way, Seattle, WA 98101 www.ElliottsOysterHouse.com



Portland's Freshest Seafood

FISH HOUSE

Fox Tower overlooking Director Park 838 SW Park Avenue, Portland, OR 97205

www.RingSideFishHouse.com

America's Top Ten Seafood Houses



Tom Horan's America's Top Ten Club is globally recognized as the authority of fine dining in America. No independent restaurant pays to be on our list of Top Ten establishments.

Elliott's Oyster House Seattle, WA elliottsoysterhouse.com

Bourbon House New Orleans, LA bourbonhouse.com

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

RingSide Fish House
Portland, OR ringsidefishhouse.com

The Sea Fire Grill
New York, NY theseafiregrill.com

Osetra

San Diego, CA osetrafishhouse.com

Tony Mandola's

Houston, TX tonymandolas.com

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

Lynnhaven Fish House Virginia Beach, VA lynnhavenfishhouse:net

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

America's Top Ten Club
12 Greenway Plaza, Suite 1100 Houston TX 77046



You're A Person. Not A Disease.



Renee C. Minjarez, M.D., Leonard T. Su, M.D.

Compassionate

As an independent physician-owned practice, we work with YOU to decide the best treatment. It's the type of personal care we would want for our own families.

Total Vascular Care

In our four clinics we use the latest techniques and leading edge treatments for people with arterial and venous disease. Our integrated approach utilizes our Vascular Surgeons, vascular specialists, and diagnostic lab to create ever-improving care for you. Relax. We'll take good care of you.

visit LKWV.com or call (425) 453-1772



Total Vascular Care. It's All Connected.

Daniel Pepper, M.D., Kathleen Gibson, M.D., Brian Ferris, M.D., Leonard T. Su, M.D., Renee C.Minjarez, M.D.

Bellevue • Kirkland • Issaquah • Now Open in Green Lake!

CALIFORNIA

Wine's New-World Conqueror

It was 40 years ago this month that the wine world was shaken and the history of American winemaking changed forever.

In 1976, Warren Winiarski and a few of his California colleagues sent their wines to Paris for a blind wine-tasting event called The Judgment of Paris. The tasting pitted France's finest white and red wines against the upstart California vintages. No one gave the Americans much of a chance against the industry titans from Bordeaux and Burgundy.

However, when the votes were counted, California's Chateau Montelena Winery's 1973 Chardonnay was rated the finest white wine at the tasting. In fact, California white wines were ranked in three of the top four places. Perhaps even more shocking, Winiarski's Stag's Leap Wine Cellars 1973 S.L.V. Cabernet Sauvignon was named the best red wine.

The results put California wines on the proverbial map and accelerated the growth of the entire U.S. wine industry.

Winiarski's success was based on the classic concept of the golden mean, the desirable middle between two extremes. It was a model for beauty and balance. Though the concept was commonly applied to art and architecture, Winiarski applied it to wine—in particular the wines he was crafting from the grapes growing in Napa Valley's Stag's Leap Vineyard. His melding of the various grape samplings from different areas of the vineyard allowed the wines to exhibit an appealing balance and harmony.

Winiarski didn't start out to set the world's wine industry on its ear. He was a lecturer in political science at the University of Chicago when he became interested in winemaking. He quit his job and moved west to make wine in the relatively sleepy Napa Valley in the 1960s.

The local wine industry was a very different place at the time, with few wine producers and none of the tourism infrastructure one sees today. Many producers were content to make good wine, but



VisitRoseburg.com/FineWine

ROSEBURG, OREGON, HEART OF THE



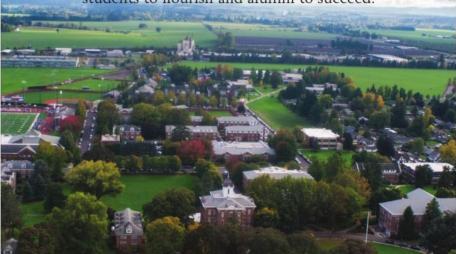
FOR A FREE VISITORS GUIDE TO OUR LAND CALL 800-440-9584 OR VISIT OUR WEBSITE.

CHARACTER MATTERS.

It matters to wine, as optimal *terroir* produces the finest grapes.

And it matters to a college education.

Linfield's small classes and innovative programs - like our new offerings in wine studies - led by engaging professors allow students to flourish and alumni to succeed.





linfield.edu in Oregon and online



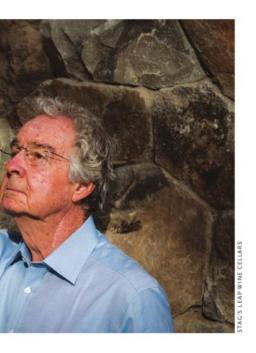


they didn't believe they could compete with the best wines of Europe. Winiarski had other ideas.

"People said, 'We make good wine in the U.S., but the great wines are made in France,'" he remembers. "We had an artificial barrier to our aspirations. After the Paris tasting, it was no longer there."

Word spread quickly. Time magazine published an account of the competition, drawing the attention of many inside and outside the wine industry. Winiarski's phone started to ring. Stores, distributors and consumers wanted to buy his wine. Stag's Leap and the California wine industry were taking off. As demand increased, Winiarski bought the adjacent Fay Vineyard and expanded his winery, but on his own terms. "I was looking to achieve that harmonious balance. because that was what I loved," he says. "That requires the wine to be complete and satisfying, having a beginning, middle and an end, like a sonata."

In 2007, Winiarski sold Stag's Leap to a joint venture that includes Ste. Michelle Wine Estates (the parent company of Washington's Chateau Ste. Michelle) and the Italian winery Marchesi Antinori, but he still watches over the winery from his house, which has a commanding view of Fay Vineyard. He also continues to champion balanced wines that pair well with



It was 40 years ago this month that a group of California winemakers, including Warren Winiarski, above, won the Judgment of Paris wine-tasting, changing the world's perception of California wines.

food. "Wine and food should be good companions, enhancing each other's qualities, not one overwhelming the other," he says.

Winiarski will preside over just such a harmonious meal at the Smithsonian Institution's Judgment of Paris 40th Anniversary Dinner on May 17, 2016, in Washington, D.C. A bottle of his wine that won the Paris tasting has become a part of the Smithsonian's permanent collections. "I don't think any of us were ever motivated by the thought that we were going to win some kind of honor or recognition," he says of the 1976 tasting. "We were just passionate about wine on its own terms. We were trying to make beautiful and great wine, and in love with that idea, we gave it our lives."

Rhône Ranger Rides Again

When the Rhône Ranger first rode into town, he wore a black mask, a white hat, a blue polyester jumpsuit and a holster filled with wine bottles. People instantly recognized him as continued on page 206



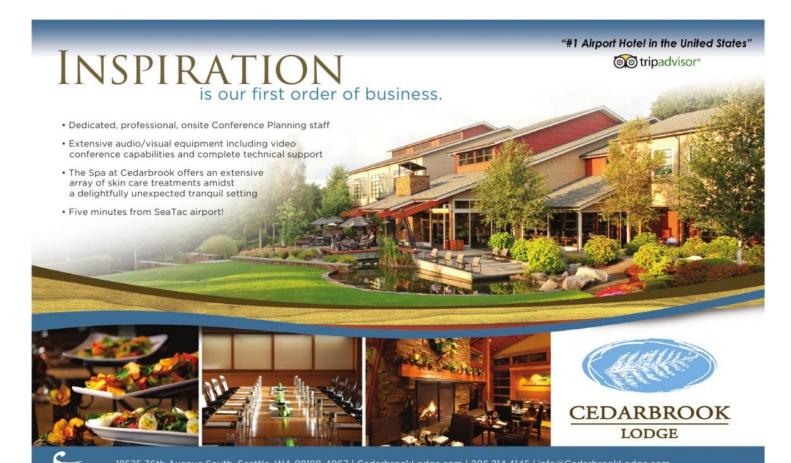
Hiring Entry-Level and Lateral Officers

\$69K entry - \$90K in 5 years

Great City of Seattle benefits

Over 40 different specialty and detective units

seattlepolicejobs.com









Seattle

S4 ART AND SOUL

Public artworks reflect the city's personality and spirit. By Susan Goracke

S16 EASTSIDE STORY

Exceptional recreation, from Snoqualmie Falls to Woodinville wines to Bellevue blossoms. By Todd Powell

S25 DAY (OR LONGER) TRIPS

S27 MORE RECREATION CENTERS

Attractions, lodging and dining in Greater Seattle neighborhoods. By M. Dill

S35 WHAT'S NEW

S43 SEATTLE SPORTS

Exciting seasons. By Jeff Bond

S45 ITINERARY

Cover: Unique perspective of the Space Needle and the *Pacific Sun* sculpture at Chihuly Garden and Glass. **Photo:** cdrin / Shutterstock.com

Paradigm Communications Group

2701 First Avenue, Suite 250 Seattle, WA 98121 206-441-5871; www.paradigmcg.com

Publisher Mimi K. Kirsch

Editor-in-Chief Paul Frichtl

Editor Michele Andrus Dill

Contributing Editors Jeff Bond, Lara Douglass, Ben Raker

Art Director Nancy O'Connell

Design & Production Specialist Ellen Ordóñez

Advertising Production Manager

Theresa Santucci

Advertising Director Kenneth J. Krass, ext. 11 Seattle Advertising Sales:

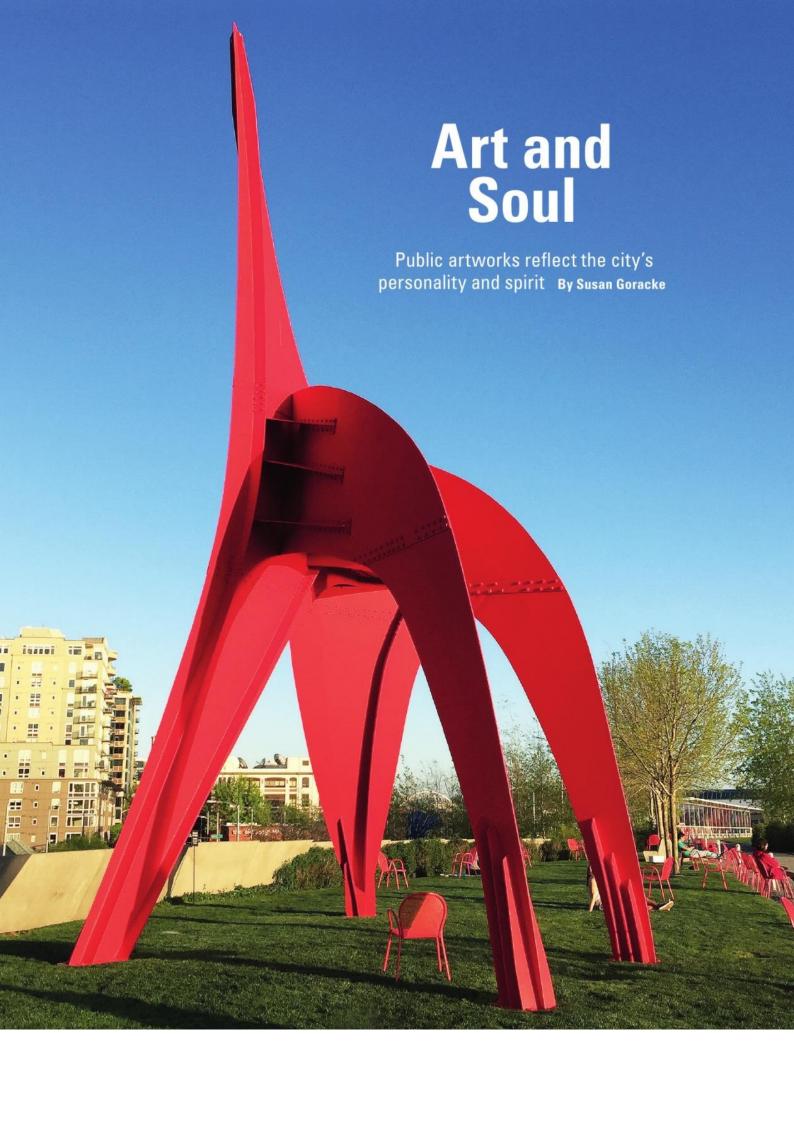
Stephany Angelacos, ext. 13 Becca Conversano, ext. 21

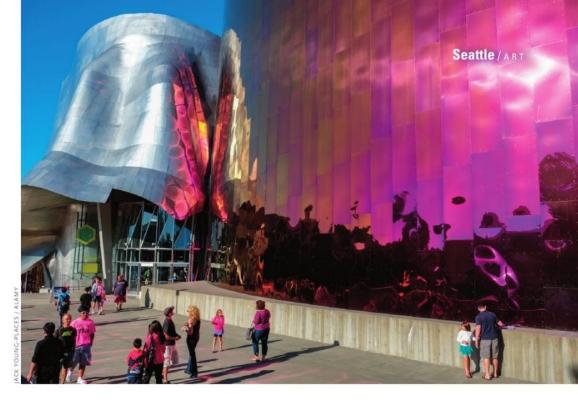
Destination: Seattle, an annual supplement to Alaska Airlines Magazine (ISSN 0199-0586), the monthly inflight magazine of Alaska Airlines, and the Horizon Edition (ISSN 1050-2440), the monthly inflight magazine of Horizon Air, is published by Paradigm Communications Group, at 2701 First Avenue, Suite 250, Seattle, WA 98121. Copyright ©2016 by Paradigm Communications Group, all rights reserved. No part of this magazine may be reproduced without permission of the publisher. Printed in the United States of America. This publication is a supplement to the May 2016 issues, and its pages are numbered independent of the host magazines.





SEATAC AIRPORT CONCOURSE C | SEATTLECHOCOLATES.COM





LATE-MORNING SUN

filters through a leafy canopy of Japanese zelkova and London plane trees as my sister, Elizabeth, and I stroll along

crushed-granite paths that wind through Seattle Center's delightful **Poetry Garden**. The sun's warmth seems to intensify the sweet perfume of blooming daphnes in this 3,000-square-foot green space just west of the

Armory building.

The multicultural nature of the garden's trees complements the 23 Seattle Center Festál cultural festivals-from Japanese and Tibetan to Irish and Latin American—that take place throughout the year in the Seattle Center Armory, which was the Food Circus during the 1962 World's Fair at Seattle Center and continues to provide many dining options. The zelkova trees, and nearby Japanese flowering cherry trees, remind us of Seattle's first sister city, Kobe, Japan, a partnership created in 1957, while London planes were among the trees planted for the World's Fair.

Elizabeth and I are enjoying some restful moments discovering the Poetry Garden's nature-inspired writings. The 27 poems or portions of poems are engraved on the polished sides



Left: Alexander Calder's

Eagle at the Olympic

Sculpture Park. Top: EMP's unique exterior was inspired by the bright colors of electric guitars. Above: The Poetry Garden at Seattle Center is a restful place to contemplate poetry and art.

of a dozen rose-hued granite boulders, artfully placed among the shrubs and flowers by local sculptor John Hoge. We chuckle at Shel Silverstein's humorous poem Early Bird, from Where the Sidewalk Ends:

Oh, if you're a bird, be an early bird / And catch the worm for your breakfast plate. / If you're a bird, be an early bird— / But if you're a worm, sleep late.

Perhaps my favorite among the literary gems is an excerpt from *Poetry* by Nikki Giovanni. It perfectly sums up our Poetry Garden experience—a tranquil interlude in the midst of Seattle Center's bustling campus:

Poetry is motion graceful as a fawn / gentle as a teardrop / strong like the eye / finding peace in a crowded room.

Seattle Center (seattlecenter. com), whose sponsors include Alaska Airlines, is celebrating the 10th anniversary of the Poetry Garden, and throughout this year and to the end of Janu-

ary 2017, the garden will also feature a series of temporary art installations inspired by the written word. From May 9 to Aug. 1, the garden will spotlight the imaginative art of Seattle artist Naoko Morisawa, who has created a Morse code pattern using colorful garden hose tubing.

As an Oregonian, I've long wanted to visit Seattle Center during my trips north to see my sister, and I'm elated that during this visit, which I've asked Elizabeth to plan with a focus on public art, we've found time to explore the city's gathering place.

We're awestruck as we visit another arts-related attraction on the Seattle Center campus: Chihuly Garden and Glass (chihulygardenandglass.com), a wonderful showcase for world-renowned master glass artist and Puget Sound-area native Dale Chihuly. Eight indoor Exhibition galleries feature many of Chihuly's imaginative glass sculptures, while outside in the Garden, fanciful glass flowers and other glass flora



ELEVATE YOUR GAME

The sky's the limit at Muckleshoot Casino with your choice of more than 3,100 machines, over 100 table games and new ways to win Free Play instantly!

Raise your play in the top-ranked and largest poker room in the state. You'll feel like you hit the jackpot with tableside food and bar service while playing all your favorites, from Texas Hold'em to Omaha High-Low Split.

Make sure your next destination is Muckleshoot Casino, the Biggest and Best in the Northwest!

\$10 FOOD CREDIT

Code: AA10FC16 | VALID: January 1, 2016 - December 31, 2016

IN FREE PLAY

Code: AA10FP16 | VALID: January 1, 2016 - December 31, 2016

Present your airline ticket stub (paper or electronic) or bring in this ad to the Players Club for your Free Play or Food Credit offers!

*Limit one food credit and one Free Play redemption per guest in 2016. Must be or become a Players Club member to participate. Membership is free! Offer expires December 31, 2016. No discounts on promotiona offerings and holidays. 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.

20 minutes from SEA-TAC International Airport I-5 South to WA 18 East • Auburn Way Enumciaw Exit











enhance the natural landscape. In the Glasshouse, a 40-foot-tall atrium, we stand for a long time gazing up at Chihuly's 100-footlong sculpture of more than 1,300 red, orange and yellow glass flowers, which is suspended from the ceiling.

Nearby, the **EMP Museum** (empmuseum.org), formerly the Experience Music Project, evokes the rock 'n' roll experience in an unconventional building designed by architect Frank Gehry, who was inspired in part by the bright colors of electric guitars.

This popular venue, founded by Microsoft co-founder Paul Allen, presents concerts, film festivals, academic conferences, and permanent interactive and rotating exhibits devoted to contemporary popular culture.

The 5oth-anniversary Star
Trek exhibition—"Star Trek:
Exploring New Worlds"—opens
May 21, with more than 100 artifacts and props—including Captain Kirk's command chair and the navigation console—from the TV series, spin-offs and films. In a Transporter simulator, visitors can create a film that shows them being beamed to another location. And on July 2, the traveling exhibit "World of WearableArt" will make its U.S. mainland debut at EMP.

At Pacific Science Center

(pacificsciencecenter.org)—
filled with fun learning experiences for kids and adults alike—
the exhibit "The Art of the
Brick," May 28—Sept. 11, features
artworks made exclusively with
Lego bricks by award-winning
artist Nathan Sawaya. The displays include Lego versions of

Above: Foliage and glass art complement each other at Chihuly Garden and Glass. Below: Spock tunic in the "Star Trek: Exploring New Worlds" exhibit at EMP.



masterpieces such as Da Vinci's Mona Lisa and Van Gogh's Starry Night.

In roughly the middle of Seattle Center, children squeal and frolic in the International Fountain, a work of techno-andhydro art created for the World's Fair and boasting supershooters that send water streams as high as 120 feet.

Seattle Center is also known for concerts and special events

at **KeyArena**; vintage, classic and unusual films at the **SIFF Film Center**; and numerous performing-arts companies.

It's said that no visit to Seattle Center is complete without an elevator ride to the top of the Space Needle (spaceneedle. com), the centerpiece of the World's Fair. Since even Elizabeth has never experienced this lofty pleasure, we are excited to ride in the capsulelike elevator to the Observation Deck for the 360-degree view. From our perch about 520 feet above the ground, we can see landmarks such as Mount Rainier, Lake Washington, Lake Union and ferries crossing Elliott Bay. We can even use one of the Observation Deck's mounted cameras to take a "skyhigh selfie," with a Puget Sound panorama in the background, to commemorate our visit.

Art Around Town

Public art can engage civic dialogue, attract attention to a city, connect artists with communities, and enhance public appreciation of art. Researching my trip, I discovered that public art is a big deal in the Emerald City. In 1973, the city was one of the nation's first to adopt a percent-for-art ordinance, setting aside 1 percent of eligible capital investment in public facilities (such as for construction and renovation) to be used by the city for purchase and installation of artwork.

The Office of Arts & Culture oversees the public-art program, and has printable maps and downloadable smartphone apps at seattle.gov/arts/experience/maps-and-apps that let people take self-guided art tours by neighborhood. The city's publicart collection now includes more than 400 permanently

Also in Seattle

ATTRACTIONS

Alki Beach Park (seattle.gov/ parks), 2.5-mile stretch of beach in West Seattle: Alki is where the first white settlers landed. Also visit the website for information about parks such as Jimi Hendrix Park by the Northwest African American Museum in the Central District.

Bill & Melinda Gates Foundation Visitor Center (gatesvc. org), by Seattle Center: Exhibits tell the stories of work being done



to improve people's lives, and activities show how each person can make a difference. Special events throughout the year.

Brewery Tours (seattlebrewerytour.com): Three Seattle breweries in three hours, led by Road Dog Tours, which also offers a distillery tour and a coffee tour.

Frye Art Museum (fryemuseum.org): Impressive collection of 19th and 20th century American, German and French paintings. "Chronicles of Solitude: Masterworks by Vilhelm Hammershøi from the National Gallery of Denmark" on view July 16-Sept. 25. Nightlife: Many options, such as 88 Keys Dueling Piano and Sports Bar: The Barrel Thief Wine & Whiskey Bar; The Crocodile live music; Foundation Nightclub electronic dance music; The Triple Door live music; The Tractor Tavern live music; Unexpected Productions Theatresports and improv.



INTEGRITY. FUNCTION. DESIGN.



THE ISOLA EXPERIENCE CENTER

Modern communities by Isola Homes showcased in one convenient location.

Monday | Closed Tuesday - Friday | 10:00 am to 5:00 pm Saturday - Sunday | 11:00 am to 6:00 pm





Seattle Art Museum

(seattleartmuseum.org) includes the main downtown Seattle location; the Asian Art Museum in Volunteer Park, northeast of downtown; and the outdoor waterfront Olympic Sculpture Park. "Graphic Masters: Dürer, Rembrandt, Hogarth, Goya, Picasso, R. Crumb," June 9–Aug. 28, at the main location. At the Asian Art Museum, "Mood Indigo: Textiles from around the World," through Oct. 9. Seattle Children's Museum (thechildrensmuseum.org), Seattle Center Armory: Daily programs, and exploration spaces ranging.

and exploration spaces ranging from "Mountain" to "Cog City."

Starbucks Reserve Roastery
& Tasting Room (roastery.starbucks.com), Capitol Hill: Watch

some of the world's rarest coffees

being roasted and brewed in this

fascinating space that also serves specialty espresso and tea.

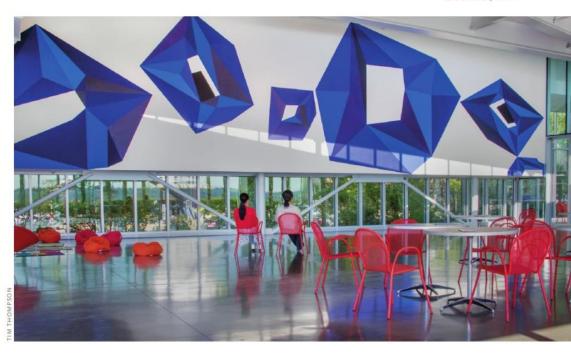
Sky View Observatory

(skyviewobservatory.com): Panoramic vista from the 73rd floor of the Columbia Center in downtown Seattle, with lunch or dinner available at the Sky View Cafe, featuring Washington beers and wines.

Washington State Ferries

(wsdot.wa.gov/ferries): Scenic routes such as sailings to Bainbridge Island (museums, restaurants, wine-tasting rooms, Mora Iced Creamery) and Bremerton (USS *Turner Joy* naval-ship tours, fountain park, restaurants such as Anthony's at Sinclair Inlet). Also see visitkitsap.com.

Wing Luke Museum of the Asian Pacific American Experience (wingluke.org), ▶



sited works, as well as nearly 3,000 portable works.

After our Seattle Center visit, my sister and I head south toward downtown Seattle. Walking along Western Avenue through the vibrant Belltown neighborhood, we pause at Angie's Umbrella at the intersection of Western Avenue and Lenora Street. Created by artists Jim Pridgeon and Benson Shaw, this 20-foot-tall kinetic metal sculpture of a bright-red umbrella rotates on its base when a breeze blows through its perforatedaluminum "fabric." The Arts & Culture website notes that the artists "playfully reference the stormy weather characteristic of the Northwest by showing the ubiquitous sheltering device turned inside-out. ..."

We find one of the city's most impressive art pieces just outside the Seattle Art Museum entrance on First Avenue. Here, Jonathan Borofsky's 48-foot-tall *Hammering Man* celebrates workers' contributions to society. Created with fabricated steel and powered by an electric mo-

Above: The new wall drawing Blue Sun at the Olympic Sculpture Park. Below: Angie's Umbrella, downtown.



tor, the 22,000-pound sculpture hammers silently several times a minute, except during evening and early-morning hours—and on Labor Day, his one vacation.

Art in Parks

Elizabeth and I also find public art along the approximately 21-mile, paved **Burke-Gilman Trail** (seattle.gov/parks and kingcounty.gov/parks). We start in Bothell, at the northern end of the trail, to ride bikes toward Seattle, since Elizabeth's home is at the northern end of Lake Washington. On a future visit, we'll take the 10.9-mile Sammamish River Trail from Bothell to Marymoor Park in Redmond.

Inside the Wayne Tunnel, near Blyth Park in Bothell, we're surrounded by a colorful mural titled *Ebb & Flow* that covers the inside of the tunnel underneath 96th Avenue Northeast. Created by artist Kristen Ramirez with the help of community volunteers, the mural is a kaleidoscope of bright stripes and symbols that represent the region's flora and fauna.

Last year *Ebb & Flow* received national recognition as an outstanding public-art project from Americans for the Arts.

We enjoy views of woods and Lake Washington, and pass sites such as Matthews Beach Park during an approximately 9-mile trail stretch before taking a half-mile detour east to Warren G. Magnuson Park. The park The dynamic Ebb & Flow mural in the Burke-Gilman Trail's Wayne Tunnel.

offers a mile of Lake Washington shoreline, walking trails, an excellent kite-flying hill and a butterfly garden. We want to see John T. Young's *The Fin Project: From Swords into Plowshares*, comprising 22 decommissioned submarine fins arranged to represent a pod of swimming orcas. The fins, each weighing about 10,000 pounds, are placed at various angles and heights, creating a sense of movement.

Back on the trail, we pedal about 5.5 miles to Gas Works Park—which provides outstanding views of Lake Union and the Seattle skyline from the northern shore of the lake, and is our final stop on today's ride.

At the crest of Kite Hill



(this park also has a great kite-flying site), we view Charles Greening and Kim Lazare's interactive public-art piece called **Sundial**. The large flat sundial is made of multicolored concrete embedded with a cast-bronze sun and moon, plus shells, ceramic pieces and other found objects. To tell time, the viewer becomes the vertical element by standing in the center.

On the Waterfront

Elizabeth and I start the third day of my visit with an exploration of the area known as the Waterfront, along Elliott Bay in downtown Seattle. At the north end of the Waterfront, the Seattle Art Museum's 9-acre Olympic Sculpture Park is exhibiting 21 permanent and temporary sculptures this spring and summer. SAM offers free public

tours of the sculpture park on various dates.

We admire well-known pieces such as Alexander Calder's 39-foot-tall, red-orange, steel *Eagle*, and we also like less-prominent works, such as Louise Nevelson's *Sky Landscape I*, with welded-aluminum elements that suggest totems reaching toward the sky.

A new exhibit, *Blue Sun*, by Seattle artist Victoria Haven, will be on view through March 5, 2017. Haven's large abstract wall drawing—sketched with pencil and then filled in with paint—covers the PACCAR Pavilion's east interior wall and was inspired by a video project in which she filmed Lake Union from her studio window over 10 months.

Moving south along the wa-



Chinatown–International District; Smithsonian affiliate: Spaces such as the Mahjong room in the historic 1910 hotel where many immigrants first found shelter in America. Also guided walking tours such as the Touch of Chinatown Tour, Bitter & Sweet Tour and Bruce Lee's Chinatown Tour.

LODGING

Hotel Ändra (hotelandra.com): Stylish and sophisticated boutique hotel, within walking distance of downtown attractions.

Hotel Five, Pineapple Hospitality (hotelfiveseattle.com): Funky, modern and fun; convenient to



many Seattle attractions; amenities include complimentary local shuttle service and bicycle

Motif Seattle, A Destination Hotel (motifseattle.com): Cosmopolitan ambiance inspired by the region's fashion, music and arts scenes; vast upstairs deck adjoins a spacious lounge with Xbox

Palladian Hotel, Kimpton Hotels (palladianhotel.com): Pairs luxe, hip and playful with Old World charm; complimentary evening social hour, use of hotel bikes and yoga mat in every room.

Sheraton Seattle, Starwood Hotels & Resorts (sheratonseattle. com): Contemporary urban retreat in the heart of downtown, with vibrant, innovative and warm hospitality; amenities include the Sheraton Signature Bed and an indoor pool.

DINING

Anthony's Pier 66 (anthonys. com): Fresh seafood daily, plus a fantastic view of Elliott Bay, by the Bell Street Cruise Terminal.

Assaggio (assaggioseattle.com): Fresh ingredients in dishes inspired by central and northern Italy, in vibrant Belltown.

Elliott's Oyster House

(elliottsoysterhouse.com): Known for fresh shellfish, prepared with care, on the Seattle Waterfront.

Fonté Cafe & Wine Bar

(cafefonte.com): Bistro fare at a unique downtown coffee roaster, cafe and wine bar.

Lark (larkseattle.com): Focusing on local, seasonal and organic ingredients, on Capitol Hill.

Metropolitan Grill (themetropolitangrill.com): Premium beef and service at a classic top-tier steakhouse in a handsome space in a historic 1903 building downtown. Nue (nueseattle.com): Creative rotating menu in a casual gathering place on Capitol Hill, designed to provide an eclectic mix of authentic ingredients and dishes found during travels abroad.

The Pink Door (thepinkdoor.net):
A local secret, with a pink metal
door but no nameplate, in Pike Place
Market; homespun Italian-American
dishes, a water-view patio, and
entertainment ranging from cabaret
to trapeze to tarot.

Radiator Whiskey (radiatorwhiskey.com): Innovative, sometimes avant-garde, dishes, as well as more-traditional items; extensive drink menu: at Pike Place Market.

Sport Restaurant & Bar

(sportrestaurant.com): Lively vibe, local sports memorabilia, TVs in all the dining-room booths, and traditional American fare, including gourmet burgers and an acclaimed Reuben sandwich; near Seattle Center.



terfront, we stop at Waterfront
Park to enjoy the *Waterfront*Fountain, by James FitzGerald
and his wife, Margaret Tomkins.
The fountain's cast and welded
bronze structure comprises
large cubical shapes over which
water pours into a pool below,
pleasing us visually and aurally.

The 4.8-acre Waterfront
Park, between Pier 59 and Pier
57, is located at the site where
the steamship Portland arrived
in 1897 with a "ton of gold"
discovered in Canada's Yukon.
The ship's arrival helped launch
the Klondike Gold Rush, with
Seattle prospering as a supply
center.

Pier 59, north of the park, is home to the **Seattle Aquarium** (seattleaquarium.org), where visitors can see approximately 350 sealife species, from sea otters to giant Pacific octopuses. NACE DISSORTATION.

In the Underwater Dome, visitors get a nearly eye-to-eye view of sturgeon, salmon, skates and sharks. And the aquarium's 2016 Beach Naturalist program begins on May 23 this year, with trained volunteers leading fun and educational shoreline tours.

South of the park, at Pier 57, Miners Landing (minerslanding.com) includes restaurants, shops, a carousel, and humorous life-size sculptures such as an old salt pulling a giant crab pot. The pier's top attraction, though, is the iconic Seattle

Great Wheel. At 175 feet tall, the wheel provides spectacular water and mountain views from its 42 enclosed gondolas.

At Pier 55, **Argosy Cruises** (argosycruises.com) offers narrated tours of Elliott Bay, Lake Union, Lake Washington and the



Discover what's possible It's good not to be home!

Fun for kids and grown-ups inside and outside our doors.

25 meter indoor pool & ping pong table Two 55" touchscreen tables with games 250 shops & 45 restaurants Lucky Strike bowling & game arcade Parlor Billiards & Comedy Club Tavern Hall for shuffle board 20 acre Bellevue Downtown Park 16 screen luxury cinema

With our Shop & Stay package, enjoy: A Bellevue Collection Certificate for \$50 per day Self Parking for 1 vehicle complimentary 2pm late check-out

To book your stay, call us at 800-233-1234 or visit us online at Bellevue.hyatt.com Reference offer code SHPBEL.



HYATT REGENCY BELLEVUE ON SEATTLE'S EASTSIDE

900 Bellevue Way NE Bellevue, Washington 98004 4272 800 233 1234

The Hyatt Regency® trademark and related marks are trademarks of Hyal Corporation. © 2016 Hyatt Corporation. All rights reserved.

Chittenden Locks (aka Ballard Locks), and a Tillicum Village Excursion to Blake Island. The four-hour excursion spotlights Native American art in a long-house; a stage performance by Native dancers; and a dinner featuring fish prepared over alderwood fires in traditional Northwest Native style.

At Pier 54, we're enthralled by the 1920s Artizan Factories military band organ playing outside Ye Olde Curiosity Shop, which opened for business in 1899, when Seattle was still a frontier town. The organ—a piece of musical art, with its wooden pipes visible and its wooden frame painted with a mountain scene—plays about 100 tunes, including marches. Other curiosities at the shop include real mummies, a three-tusk walrus skull and jumping beans.

New works of art will be on display on the Waterfront in the future when a major seawall reconstruction project is completed. Artists commissioned by the city to create new works for the upgraded waterfront (waterfrontseattle.org/art) include Buster Simpson and Ann Hamilton. Simpson's work is expected to relate to the environmental restoration of the seawall, and Hamilton envisions a project that conveys and amplifies forces such as wind and tide.

All of the Waterfront attractions, along with restaurants such as Ivar's Acres of Clams and The Crab Pot, are open during construction; see waterfrontseattle.org/visit-the-waterfront for up-to-the-minute information on how to access each site.

Pike Place Market

Also being enhanced is Pike Place Market (pikeplacemarket. org), another of the city's most



Left: Miners Landing attractions range from whimsical art to the Seattle Great Wheel. Above: Vintage produce signs at Pike Place Market. Right: Lamppost figures are part of the Short Cut installation at the market.

popular sites. Built in 1907 on a bluff overlooking Elliott Bay, the 9-acre market now has more than 80 farm stalls and 400 other businesses, from arts-andcrafts vendors to restaurants.

After watching fishmongers expertly toss fresh salmon back and forth at Pike Place Fish, Elizabeth and I seek out some of the market's artworks.

These include two bronze statues of pigs, cast by artist Georgia Gerber. *Rachel the Piggy Bank*, the 550-pound mascot of the Pike Place Market Foundation, is located at the market's main entrance on First Avenue, under the huge "Public Market Center" sign and clock. Visitors are invited to drop coins or bills into the slot on her back. The



foundation uses the money to support social services.

Rachel's little-known cousin, *Billie the Piggy Bank* (600 pounds), is currently located by the Western Avenue level of the Pike Place Hillclimb Walk, which Elizabeth and I used to reach the market from the Waterfront. But Billie will soon be moving about 350 feet to the northwest to the new MarketFront plaza, part of a \$73 million project expected to be completed by the end of this year, with an opening celebration in the spring of 2017.

The project is converting a three-quarter-acre surface parking lot on Western Avenue into a dynamic public plaza with seating and views of Puget Sound, plus table space for farmers, craftspeople and other artisans.

Old Stove Brewing Company plans to move its new brew/ gastropub to the site, and other businesses that plan to be part of the MarketFront include Honest Biscuits bakery; indi chocolate; and JarrBar, which makes seafood tapas. These restaurants will complement longtime market favorites such as Lowell's and Three Girls Bakery.

The Pike Place Market
Foundation has already commissioned two public art pieces
for the market expansion, with
more to come. Three mosaic
murals by longtime market artist Clare Dohna will depict the
market's bounty of fish, flowers,
fruits and vegetables, and
recognize the names of major
MarketFront donors.

Western Tapestry, by local artist John Fleming, will comprise 671 4-inch-wide aluminum strips of varying lengths that



No Matter Where You Travel You'll Always Return Home Make it the Perfect One

At RPM Mortgage, Inc., our goal is to match you with the perfect loan while providing outstanding service during the sometimes complicated lending process – all in an effort to get you home quickly and effortlessly.



With nearly 50 offices in six western states, we'll be there when you land

newhomepurchase.rpm-mtg.com

RPM Mortgage, Inc. | 3236 Stone Valley Road West, Alamo, CA 94507 | Ph: 925.295.9300 | NMLS #9472 | AZ – Mortgage Banke License #BK-0924551. CA – Licensed by the Department of Business Oversight under the Residential Mortgage Lending Act. CO – Mortgage Company Registration, Regulated by the Division of Real Estate. ND – Money Broker License #MB102711. NV – Mortgage Broker License #1232. OR – Mortgage Lending License #ML-4876.WA – Consumer Loan Company License #CL-9472 Equal Housing Opportunity. 1

market visitors will have a chance to paint this summer before Fleming arranges them to create a vibrant multicolored tapestry.

After taking a picture with Rachel the Piggy Bank, Elizabeth and I stroll a few paces to the north and look up above the crowd to see Aki Sogabe's five porcelain enamel art panels constituting Song of the Earth, which shows scenes of farmers tilling the soil, harvesting produce and selling the fruits of their labor. The panels commemorate the history of Japanese-American farmers at Pike Place Market.

We also look for a more unusual type of art we've read about: distinctive hand-painted wooden produce signs thought to have been created in the 1950s. We discover them above the market's highstalls inside the Main Arcade. Most are printed with some version of "Quality Fruits & Vegetables Fresh Picked Daily," and one includes a painting of deliciouslooking fresh carrots, tomatoes, apples and peaches.

Descending the stairs of the Pike Place Hillclimb Walk to return to our parked car, we notice several fanciful 30-inch-tall, cast-aluminum sculptures of people attached to walls, walkways and ceilings and holding globe-shaped lamps to light the way for pedestrians. It turns out there are seven of these sculptures, which make up the 2010 installation *Short Cut*, by Seattle artist Dan Webb.

As Elizabeth and I chat, recapping our explorations, I realize how impressed I am by the fascinating and varied art Seattle has to offer, and by the number of works that can so readily be viewed and enjoyed at the city's main attractions. \$

Writer Susan Goracke lives in Portland, Oregon.

Alaska Airlines (800-ALASKAAIR; alaskaair.com) flies daily to Seattle. For more information on Seattle activities and attractions, go to visitseattle.org.







EXHIBIT SPONSORED RV

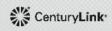


EXHIBIT SUPPORTED



TM & © 2016 CBS Studios Inc. © 2016 Paramount Pictures Corp. STAR TREK and related marks and logos are trademarks of CBS Studios Inc. All Rights Reserved.

Eastside Story

Exceptional recreation, from Snoqualmie Falls to Woodinville wines to Bellevue blossoms By Todd Powell

I'VE YET TO SEE THE SAME WATERFALL TWICE on my visits to Snoqualmie Falls Park. On rainy spring days, the wide, white sheet of **Snoqualmie Falls** can roar with recent snowmelt. Late in the summer, however, the intensity of the cataract narrows into focused chutes of hydraulic energy. And in winter, the freezing spray can crystallize on the surrounding rocks, creating an otherworldly patina of ice that evokes something out of Norse mythology.

I've also seen the difference a few hours can make. An early-morning view, when the fog is clearing, will set in relief the brilliance of the falls against the darkened cliffs, the cascades taking on a blue tint as they spill into shadow. Come afternoon, as the rocks, the trees and the basin brighten, the slate-green Snoqualmie River becomes more prominent.

The falls are on my mind

because this awe-inspiring site is my destination today. Having begun at Nick Loutsis Park in Carnation—about 30 miles east of Seattle, in a part of King County known as the Eastside—I'm riding my mountain bike along the scenic 31.5-mile **Snoqualmie Valley Trail**, the longest trail in King County (kingcounty.gov/services/parks-recreation.aspx).

With sections that travel through a beautiful agricultural

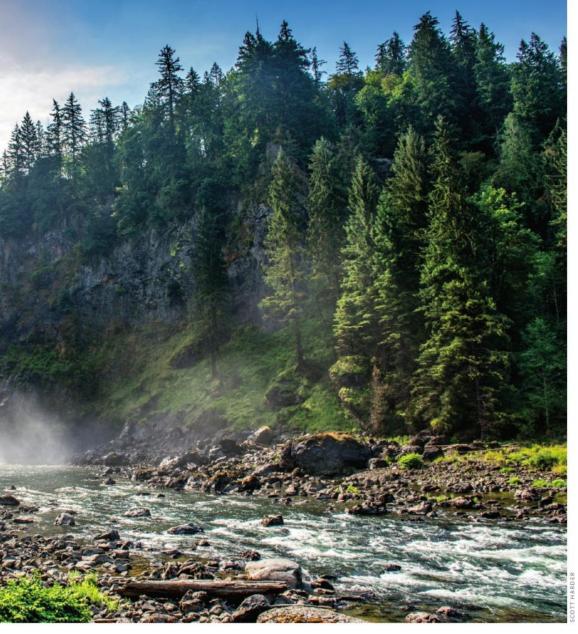




Left: The author enjoys the Snoqualmie Valley Trail. Above: Spectacular Snoqualmie Falls. Right: A viewing platform at Snoqualmie Falls Park provides a vista of the scenic Snoqualmie River.

valley with dairy farms, and pass rural towns and a half-dozen designated natural areas, the historic former Milwaukee Railroad route is ideal for walkers, joggers and mountain bikers. Bike rentals are available from compassoutdooradventures. com, which also offers shuttle service in Snoqualmie Valley, and from pedalanywhere.com, which delivers rental bikes throughout the Puget Sound region, including access points for the Snoqualmie Valley Trail.

Last year, the packed-gravel trail, which runs between McCormick Park in Duvall



rows, searching for the juiciest morsels to put in their flats. Some bicyclists and walkers take a short detour to join the U-pickers, or to enjoy a farm-size sandwich or piece of pie at the Railway Cafe. Later in the summer, visitors will be picking raspberries.

I'm also reminded of a time when my kids were younger and not only rode the train, but also enjoyed other amusements at the farm, including pony rides, a kid-size roller coaster, and a kids' driving track with miniature circa-1900 Ford Model T cars that were created for the 1962 Seattle World's Fair.

As I head toward Fall City and Snoqualmie Falls, the trail's grade gently increases, and the route departs from the lowlands

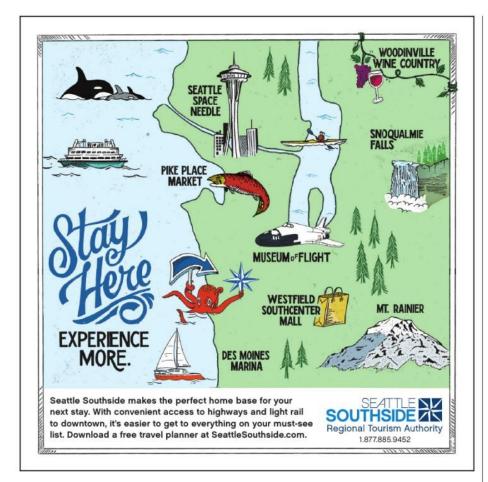
and Rattlesnake Lake near
North Bend, was named a National Recreation Trail by the Department of the Interior and its
National Park Service, an honor that recognizes exceptional trails and trail systems that link communities to recreational opportunities.

Today's trip to the falls features an approximately 10-mile portion of the trail (20 miles roundtrip), and the journey is as enjoyable as the destination. Emerging from a corridor of evergreens, I feel the breeze ruffling my shirt and see amber rays glinting on trailside grasses.

Soon I'm crossing a bridge

over the Tolt River, which will meet up with the Snoqualmie River about a mile to the west, and I'm offered a glimpse into the Snoqualmie Valley's railroading past as the emeraldgreen engine of Remlinger Farms' 24-inch-gauge steam train comes chugging into view. The half-size train's berry-red wheels and cowcatcher provide a hint of what Remlinger Farms (remlingerfarms.com) is best known for in early summer: U-pick strawberries. The fields where these berries grow come into view, where during strawberry season trail users can see families crouching along the





Does Your Hand Shake When You...

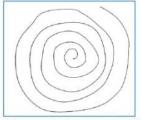
Drink a glass of water? Write a note? Dial a phone number?

If so, you may have a condition known as essential tremor.

Our team at the Swedish Radiosurgery Center has successfully treated hundreds of patients over the past five years — using Gamma Knife, a nonsurgical, FDA-approved approach to treat essential tremor.



DRAWING SAMPLE BEFORE TREATMENT



DRAWING SAMPLE AFTER TREATMENT

Learn more about essential tremor and find out if Gamma Knife treatment is right for you.

1-206-320-7187 www.swedish.org/essentialtremor Seattle, Washington, USA



Extraordinary care. Extraordinary caring."

into the forested foothills of the Cascade Range. Alpacas and horses are among the farm animals that trail enthusiasts might glimpse along the way, but what I see next makes me smile: Two people standing on bike-size scooters are being given a little extra towing power by their malamutes.

I nod to the various people and their dogs I see on the trail, but for the most part, I'm alone with my gears and my thoughts. Sunlight filters through the moss-covered maples, the firs and cedars, as the trail bends along a hillside. Every now and then I cross a trestle, but one of these will have to wait for another trip, due to repairs. The historic wooden Tokul Creek Trestle, scheduled to reopen in late spring, spans 400 feet across a chasm and was last used by the Milwaukee Railroad in the 1970s.

Varying routes can be used to get to Snoqualmie Falls from the trail, both while the trestle is closed, and when it is open. See the Compass Outdoor Adventures blog at compassoutdooradventures.com/journal, or ask the Snoqualmie Valley Chamber (snovalley.org) and other local entities for suggestions.

I've plotted a route that leads to a small bridge over Tokul Creek just past 372nd Avenue Southeast. After crossing the bridge, I climb until the road levels and I reach the **Snoqualmie Falls Park** lower parking area.

This lot—with developed access for canoes and kayaks, along with information about the falls and Puget Sound Energy's related hydroelectric project, built in the late 1890s—leads to a boardwalk and an observation deck. Visitors can also hike up a trail to the lookouts above the falls (pse.com/tours).

I lock my bike at a rack near the lot and walk down the boardwalk. The river rushes by on my right, tumbling over huge boulders as I follow the path toward the lookout. And then there it is, the approximately 270-foot waterfall—about 100 feet taller than Niagara



Falls—an impressive cataract churning up froth and mist.

No wonder people have revered this place for centuries—from the Snoqualmie Tribe, who view it as a sacred place, to the first white settlers, who arrived in the 1850s and tapped the falls for power, to the 2 million visitors who now visit the falls each year. Sacred, powerful, majestic—all of these words describe the ever-changing falls.

Vintage Rewards

The day after my bike ride I'm ready for something that will exercise the taste buds instead of the quads. I head to Woodinville wine country (woodinvillewinecountry.com), about 30 miles northeast of Seattle. With more than 100 wineries and tasting rooms, representing every Washington appellation, this area has become a popular destination in its own right. The website provides maps for selfguided tours of the area's four wine districts, and links to companies providing guided tours.

In the Barrel Room at Chateau Ste. Michelle (ste-michelle. com), Alex Curry guides me through a Theme Tasting. We Chateau Ste. Michelle's lovely grounds in Woodinville are a pleasant place for a stroll or a picnic, as well as wine tasting.

start with the winery's **Eroica 2014 Riesling**, a blend of grapes purchased from three noted
Eastern Washington vineyards. I check the clarity, then smell the citrusy, tropical notes and take a sip.

"The sweetness and high level of acidity make this an ideal wine for Asian dishes," says Curry, who is a senior guest services representative at the winery. "Cheeses, salmon. Sushi would be a perfect pairing."

Riesling is what Ste. Michelle is best known for, and the Eroica is one of its most acclaimed wines. It's also very food friendly. "If you don't know what to bring to a party," Curry adds, "bring a Riesling or a Pinot Noir."

We move on to the second wine, a 2014 Horse Heaven Vineyard Sauvignon Blanc. Horse Heaven Vineyard is one of the three Eastern Washington vineyards owned by Chateau Ste. Michelle; the other two are Canoe Ridge Estate Vineyard

and Cold Creek Vineyard. The Sauv Blanc is crisp and clean, with a creamier finish that would pair well with oysters or scallops.

Next, Curry pours a sampling of the Canoe Ridge Estate Vineyard 2012 Merlot. "These grapes come from softer, dustier soils, which produce Old World—style tannins," he says. "That's what gives you those dark, jammy, black and red fruit characteristics." And pairings? Red meats, of course. Strong cheeses, too. Stews. Lamb. Even a good burger.

The fourth and final wine of this tasting is a 2012 Bordeaux-style blend from four vineyards, but primarily Canoe Ridge Estate and Cold Creek. The red blend is part of **Ste. Michelle's Artist Series**, which draws inspiration from such renowned artists as glassblowers Dale Chihuly, Joey Kirkpatrick and Italo Scanga, all with ties to the Northwest.

"The Artist Series really shows the pinnacle of Washington wines," Curry says. "You're seeing the best fruit and blending techniques in Washington." He notes the dark, ripe fruit that typifies these wines, and the

Also on the Eastside

ATTRACTIONS

Adventura Aerial Adventure Park (adventuraplay. com), Woodinville: Aerial obstacle course, and group activities such as station race; reservations: April–October.

Bellevue Arts Museum

(bellevuearts.org): Works by Northwest and international artists; "Inspiring Beauty: 50 Years of Ebony Fashion Fair," traveling exhibit, May 20-Aug. 14.

Bellevue Downtown Art
Walk (bellevuewa.gov/pdf/
PCD/Full_version.pdf): Selfguided; more than 120 works.
Boat Tours, Kirkland (argosycruises.com): Argosy Cruises
sightseeing tours on Lake Washington, and Waterways Cruises

and Events (waterwayscruises.



com) brunch and sunset dinner cruises on Lake Washington.

Emerald Water Anglers (emeraldwateranglers.com), various locations: Guided fly-fishing trips on the Snoqualmie River, as well as on the Yakima and Skagit rivers, and Puget Sound.

KidsQuest Children's Museum (kidsquestmuseum.org), Bellevue: Seven exploration areas, with an emphasis on science, technology, engineering, art and math (STEAM).

Kirkland Downtown Public

Art Tour (explorekirkland.com): Self-guided; more than two-dozen outdoor sculptures, from bronze grizzlies to kids leaping over a puddle.

Kirkland Performance Center

(kpcenter.org): Performing arts such as The Kingston Trio, May 19, and Seattle Rock Orchestra: Beach Boys Summer Sounds, June 18.

Marina Park (kirklandwa.gov), Kirkland: On the shore of Lake Washington; amenities such as a beach, boat launch, fishing area, and pavilion where live music is performed.

Marymoor Park (kingcounty.gov/ recreation/parks), Redmond: Near the Sammamish River; attractions such as birding trails, a velodrome and the early-1900s Clise Mansion. Summer concert series begins June 3.

Mercer Slough Nature Park

(bellevuewa.gov/mercer_slough. htm), Bellevue: Land trails and a water trail. an environmental-education center, a blueberry farm and canoe tours

Parlor Bellevue (parlorlive.com): Billiards, table tennis, comedy club, nightclub.

Redhook Brewery Tours (redhook.com/breweries/woodinvillebrewery), Woodinville: Offered most days, year-round; 21st Annual Haul Ash bike ride, May 21, 42 miles roundtrip, Woodinville to Fremont and back, commemorating the eruption of Mount St. Helens.

LODGING

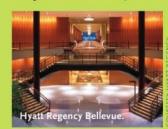
The Heathman Hotel Kirkland,

Preferred Hotels & Resorts (heathmankirkland.com): Upscale boutique hotel combining classic elegance and modern luxuries. Hotel Bellevue (thehotelbellevue.

com): Richly furnished luxurious urban retreat, with guest privileges for the spa, fitness classes, three swimming pools and other facilities at the connected Bellevue Club.

Hyatt Regency Bellevue

(bellevue.regency.hyatt.com): Part of The Bellevue Collection of shopping, dining and entertainment options;



contemporary hotel providing "elegant tranquility." Has an indoor lap pool, and Yuan Spa is across the street from the hotel.

DINING

99 Park (99park-restaurant.com), Bellevue: Daily-changing menu with ingredients from Northwest farms. Cafe Juanita (cafejuanita.com), Kirkland: Northern Italian cuisine featuring organic local ingredients. **The Commons** (thecommonscafe. com), Woodinville: American comfort food, with generous portions.

Deru Market (derumarket.com), Kirkland: Neighborhood eatery serving local, organic seasonal food, with new dinner entrees written on the chalkboard wall each night.

Lynn's Bistro (lynnsbistro.com), Kirkland: Intimate, refined French restaurant specializing in French-Asian fusion cuisine.

Pearl Seafood & Oyster Bar

(pearlbellevue.com), Bellevue: Casual elegance and fresh seafood, with preparations changing seasonally.

Seastar Restaurant and Raw Bar

(seastarrestaurant.com), Bellevue: Renowned for its fresh-seafood dishes and raw-bar choices, in a bright and airy space.

Volterra (volterrarestaurant.com), Kirkland: Innovative, bold, Tuscaninspired dishes feature "the bountiful harvest of the Pacific Northwest."





Chateau Ste. Michelle's popular Summer Concert Series.

soy-tobacco aromas that result from aging in French-oak barrels. Already I can taste the filet mignon that would go well with my Artist Series wine.

At Chateau Ste. Michelle, it's easy to imagine the finest in dining accompanying the finest in wines, as well as pairing the wines with the finest in entertainment. Each summer, the award-winning winery hosts an outdoor **Summer Concert Series**, featuring top performers.

You may also find yourself kicking back on the sloping lawn to watch hot-air balloons float overhead during sunset ballooning tours as they make their way down the Sammamish Valley.

Chateau Ste. Michelle is the largest winery in Woodinville wine country, both in terms of production (3 million-plus cases per year) and acreage (107 acres for its Woodinville estate, along with the 3,500 acres of vineyards in Eastern Washington).

The Woodinville grounds—landscaped by the Olmsted Brothers—used to be part of the estate of lumber baron Frederick Stimson. The original 1912 Stimson manor house still remains and is used for special events; it was joined in 1976 by the French-style chateau that houses the winery. Inside, you can tour the bottling room and see large stainless-steel tanks where fermentation takes place.

Along the walls, read the story of Ste. Michelle and Eastern Washington's Columbia Valley, where many of Washington's wine grapes grow in outstanding climate and soil conditions.

Learning such facts is interesting, of course, but it's really just a precursor to tasting and selecting the wine you'd like to enjoy with your picnic dinner and music. That's what summer evenings are about, after all. Getting outside in the open air. Sipping a favorite red or white as dusk arrives and the downbeat kicks in. And, in the end, deciding what pairs well with the elemental funk of Earth, Wind and Fire or Steve Miller's Fly Like an Eagle is really up to you-you and your inner sommelier, that is.

Alaska Airlines Visa
Signature cardholders can
show their card to have tasting
fees waived at numerous wineries; visit woodinvillewinecoun-



IGNITE YOUR INSPIRATION

As you walk through the Galleries, Garden and Glasshouse, Chihuly Garden and Glass immerses you in Dale Chihuly's work in a whole new way. CHIHULY GARDEN AND GLASS

LOCATED AT THE BASE OF THE SPACE NEEDLE, SEATTLE CENTER CHIHULYGARDENANDGLASS.COM



The peaceful Yao Garden at the Bellevue Botanical Garden.

try.com/alaskaairvisasignature for a list of participating sites.

Botanical Bliss

The next day, I'm ready to explore on foot again, this time on

the grounds of the Bellevue Botanical Garden (bellevuebotanical.org). I've been here before, but each time is a little different, depending on the season.

Today, two artists set up easels as I walk past. The painters stand on a wooden deck at the base of a small waterfall. To their backs is Rhododendron Glen. Above them, near the start of a trail, stands **Tateuchi Pavilion**, a Japanese-style lookout where visitors can eat lunch or simply sit and take in the dappled sunlight, the large stones breaking up the stream, and the high-pitched songs of birds in the trees. If you look closely, you might even see dark-eyed juncos skittering about in the leaves on the ground.

It's a splendid day to be outside painting, and it's a splendid day to be walking the half-mile Tateuchi Loop Trail toward the garden's Ravine Experience, a new attraction since my last time here. Just past the Native Discovery Garden, I take the Lost Meadow Trail—so named because this parcel represents how the land looked before the gardens were cultivated. An off-

shoot of this trail leads down to a 150-foot suspension bridge that spans the ravine.

The bridge, set off by a stone entrance, provides a view to natural Northwest habitat below, and access to a narrower, more intimate woodland trail. The bridge also offers just enough bounce to be fun without being unnerving as I cross and peer down at the creek, and at the ferns, cedars and maples of the native understory in the protected ravine.

Crows and spotted towhees squawk and chatter overhead. In addition to these birds, visitors to the garden might spy eagles, hawks, owls, Steller's jays, and, perhaps most striking of all, the vermilion-headed, yellow-breasted western tanager, which can be seen during



the summer before it heads south.

The garden provides both an oasis for nature lovers and an educational experience for those who tend gardens privately and professionally. In fact, on this day, a group from a professional gardeners association has been attending meetings in the garden's Aaron Education Center.

At noon they bring out box lunches and array themselves in the sunshine at locales such as the Rock Garden, the Perennial Border Garden, the Fuchsia Garden and the Spring Courtyard. The people are almost as chatty as the birds I heard in the ravine.

Before leaving, I spend time at the Yao Garden, which was created to honor Bellevue's sister-city relationship with Yao, Japan. Passing through a traditional wooden Japanese gate, I enter an enclosed area that blends Japanese and Northwest influenceswith a pond, Japanese lanterns, Columbia River basalt stones, Northwest viburnums, azaleas and rhododendrons, and Japanese maples, roses, pieris and spirea. A jogger circles the pond and exits. I follow the same path around the pond before heading back to the visitor center. On my way, I pass the artists at their easels. Their paintings have progressed more than I expected. Their depictions of the waterfall have taken shape.

Has it really been only two hours? Maybe I should stay a couple more. After all, there's something about a waterfall-and the Eastside's many other natural attractions-that commands your attention and invites you to linger. S

Todd Powell lives on the Eastside.

Alaska Airlines (800-ALASKAAIR; alaskaair.com) flies daily to Seattle, gateway to the Eastside. For more information on activities and attractions, go to websites such as snovalley.org, visitbellevuewashington.com, explorekirkland.com and experiencewa.com, which also lists other Eastside visitor bureaus.

'Not to be missed!"

- TRIPADVISOR REVIEW



An interactive journey that brings to life the connections we share with others across the globe.

FREE ADMISSION Next to Seattle Center Tuesday - Saturday 10am - 5pm

BILL&MELINDA GATES foundation

VISITOR CENTER

gatesvc.org f GatesVC































Life happens fast. New job. New baby. A new chapter. When the Williams family grew out of their starter home, my job as their Windermere agent was to do more than find them a house that worked. My job was to find them a home that fit. A home to create new memories and tell old stories. I'm honored to have found the Williams family their new home. And proud to have their story as part of my story.



windermere.com

The largest regional real estate company in the Western U.S.

ALASKA = ARIZONA = CALIFORNIA = COLORADO = HAWAII = IDAHO MONTANA = NEVADA = OREGON = UTAH = WASHINGTON = MEXICO

Day (or Longer) Trips

A few ideas for great excursions from Seattle

Bellingham/Whatcom County

(bellingham.org): Activities range from numerous outdoor adventures to tasting locally made wine, beer and spirits. Enjoy the waterfront, beach and exceptional golf at Semiahmoo Resort (semiahmoo.com), and take the Mount Baker Scenic Byway to mountain, forest and meadow views in the Mount Baker–Snoqualmie National Forest (www.fs.usda.gov/mbs).



Flying Heritage Collection

(flyingheritage.com): More than 20 vintage military aircraft, along with tanks and other rare artifacts, are on display in two large hangars at Everett's Paine Field; also special events throughout the year. The collection is owned and displayed by Seattle Seahawks owner/Microsoft co-founder Paul Allen.

Future of Flight Aviation Center & Boeing Tour

(futureofflight.org): Spotlighting Boeing's production line in Everett, this is North America's only publicly available tour of a commercial jet-assembly plant. Gig Harbor (gigharborguide. com): This charming Kitsap Peninsula area has boutique shops and restaurants; the new Main & Vine market, featuring fresh, local foods; a distillery; wine bars; harbor tours; guided fly-fishing; and watercraft rentals. The Gig Harbor BoatShop offers a weekend family skiff-building program on various dates. And Harbor WildWatch leads interpretive programs such as Get Your Feet Wet and Citizen Science Experience.

Leavenworth (leavenworth. org): A picturesque region amid the Cascade Mountains, it's known for its Bavarian-themed village and shops. It also has wineries, breweries, distilleries, outdoor-theater performances, watersports (including whitewater rafting), bicycling, fishing, golfing, hiking, climbing, horseback riding, wagon rides, ziplines, and winter activities ranging from Nordic skiing to dogsledding.





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

Olympia-Lacey-Tumwater area

(visitolympia.com): Activities and attractions include tours of the 1928 state capitol building; the South Sound Wine Trail; distilleries; one of the world's largest collections of beads, at Shipwreck Beads; the Thurston Bountiful Byway agritourism self-tour; kayak rentals; and trails in the Nisqually National Wildlife Refuge (fws.gov/refuge/Billy_Frank_Jr_Nisqually).

San Juan Islands (visitsanjuans.com): The islands are world-famous for providing relaxing, scenic getaways, with recreation such as whale watching (and The Whale Museum, whalemuseum.org), paddlesports, sailing, fishing, cycling, hiking, horseback riding, climbing and ziplining. Also enjoy seaports, villages and boutique shops; locally made wine, beer, cider and spirits; farm visits; and the San Juan Islands Scenic Byway.

Skagit Tours (skagittours. com): Seattle City Light offers several fascinating tours, including a scenic boat excursion on spectacular Diablo Lake in North Cascades National Park, Thursdays—Mondays, June 30—Sept. 25. The tour ends with an organic, locally sourced lunch at the lakeside North Cascades Environmental Learning Center (ncascades.org). S





STUDENT FOR A YEAR, LEADER FOR LIFE.

Complete the new Master of Science in Accounting at PLU's School of Business full time in less than a year, regardless of your undergraduate major. The industry-driven curriculum requires minimal prerequisites. Prepare for professional credentials such as the CPA, CFP, and CFE.

Our graduate programs are open to all majors and we're still accepting applications for fall 2016.

- Master of Business Administration
- · Master of Science in Accounting
- · Master of Science in Finance
- Master of Science in Marketing Research

Learn more and apply at www.plu.edu/busa.



SCHOOL OF BUSINESS | PACIFIC LUTHERAN UNIVERSITY | TACOMA, WASHINGTON



URBAN TEXTURE / ALAMY

LAST YEAR I asked Lori, a 12-year-old I was mentoring, how she'd like to celebrate the momentous occasion of becoming a teenager. Her eyes lit up. "I'd like to go to the zoo for my birthday. I remember how much fun we had there when I was younger."

A cat lover, who has two gingercolored felines of her own, she was doubly thrilled when I told her that three Malayan tiger brothers were now at Woodland Park Zoo, and that three lion cubs had been born.

We spent a lot of time watching the big tigers stride back and forth—"showing off," Lori said—and we laughed at the antics of the lion cubs. Our other favorites included frolicking Humboldt penguins, trotting gray wolves and leaf-munching colobus monkeys. We rode the carousel—twice—and we capped off the day by commissioning a flattering caricature of

Lori to permanently record her new teenage glory.

The zoo is located southwest of the Green Lake neighborhood, one of the many Greater Seattle areas that offer outstanding recreation. Below are a few

> suggestions related to four of these regions; please see the websites noted for more information

tions, lodging and dining in each area.



Top: Lake Union Park attractions include a model-boat pond, near the Museum of History & Industry. Above: The Center for Wooden Boats on Lake Union offers boat rentals and classes.

South Lake Union

Pedestrian-friendly neighborhood just north of downtown, home to many tech companies and known for its hip vibe (discoverslu.com).

ATTRACTIONS

Center for Wooden Boats (cwb.org), at Lake Union Park (atlakeunionpark.org and seattle.gov/parks): Displays of hand-built watercraft; rentals of rowboats, canoes and sailboats.

Lake Cruises: Rent and captain an electric boat (theelectricboatco.com), or take a guided Argosy Cruise (argosycruises.com) or a Sunday Ice Cream Cruise (seattleferryservice.com).

Museum of History & Industry (MOHAI) (mohai.org), at Lake Union Park: Highlights Northwest history, with more than 4 million intriguing objects in its collection. Upcoming exhibits include "Toys of the '50s, '60s and '70s," July 2–Sept. 25.

Northwest Seaport Maritime Heritage Center (nwseaport. org): Tour the historic Arthur Foss and Lightship No. 83 (tour dates vary); also enjoy chan-



tey sings on second Fridays.

Paddling Lake Union:

Rent kayaks or paddleboards to explore the lake and see sights such as houseboats.
Rental companies include Moss Bay (mossbay.co),
Northwest Outdoor Center (nwoc.com) and Agua Verde (aguaverde.com).

LODGING

Courtyard Marriott Seattle
Downtown/Lake Union
(marriott.com); Hampton Inn
& Suites Seattle—Downtown

(near the South Lake Union area; hamptoninn3.hilton.com); Pan Pacific Seattle Hotel (panpacific.com/seattle).

DINING

Cuoco (cuoco-seattle.com); MistralKitchen (mistral-kitchen. com); Novilhos Brazilian Steakhouse (novilhos.com).

Neighborhoods North

Numerous unique and vibrant neighborhoods, including Ballard, Broadview, Fremont, Green Lake, the University of Washington district and Wallingford (visitseattle.org, ballardchamber.com, broadviewseattle.org, fremont.com, greenlakechamber.com, visitwallingford.org, washington.edu/discover/visit).

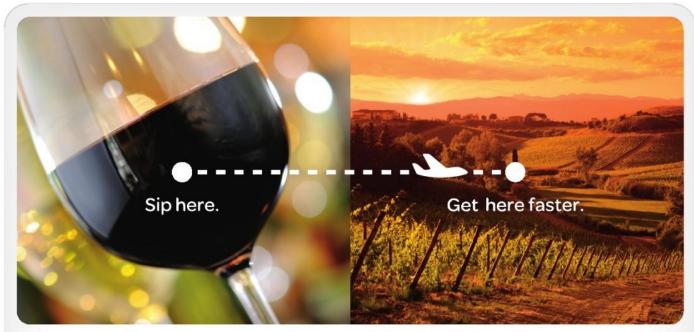
ATTRACTIONS

Archie McPhee (archiemcpheeseattle.com), Wallingford: Novelty items from a toy/gift/craft/ party-supply shop that prides itself on being weird.

Dunn Gardens (dunngardens.org), Broadview: Centuryold gardens with a beautiful 7.5acre Olmsted Brothers design; guided tours, by reservation, select days and times, April–July and September–October.

Fremont Sunday Market (fremontmarket.com): European-style street market, with up to 200 vendors. The Fremont Tour (thefremonttour.com): Combines improv theater with the area's fun public art, including the Fremont Rocket (a Cold War rocket fuselage, now sporting neon lights, that bears a local





The Merchants at Sea-Tac invite you to get to the airport early and relax. Enjoy a variety of shops, restaurants and live music to help start your trip off right!

Eat, Shop, on the fly.

motto: De Libertas Quirkus—
"Freedom to be Peculiar") and
the Fremont Troll (an 18-foot-tall
sculpture of a troll holding an
actual VW Beetle, under the Aurora Avenue Bridge). Tours take
place Sundays, June 26–Sept. 4.

Green Lake Park (seattle.gov/ parks): A 323.7-acre green space with a wading pool, nonmotorized-boat rentals and a 2.8-mile lakeside path.

Hiram M.
Chittenden Locks
(ballardlocks.org),
Ballard: Watch
boats transfer
between freshwater and saltwater.
July to September,
salmon swim up
the fish ladder.



and spirit of Nordic peoples.

University of Washington (washington.edu/discover/ visit), University District: Waterfront Activities Center canoe and rowboat rentals; performing-arts events; and attractions such as the Burke Museum of Natural History and Culture (burkemuseum.org), whose collection includes more than 16

million specimens and artifacts.

Woodland
Park Zoo (zoo.
org), southwest of
Green Lake: More
than 1,000 animals
representing 300plus species from
around the world.
The zoo recently

welcomed a new red panda, and a new butterfly exhibit is scheduled to open in June. ZooTunes concerts take place June through August each year.

LODGING

Hotel Ballard (hotelballard. com); Watertown Hotel, Pineapple Hospitality (watertownseattle.com), and sister property University Inn (universityinnseattle.com), both in the University District.

DINING

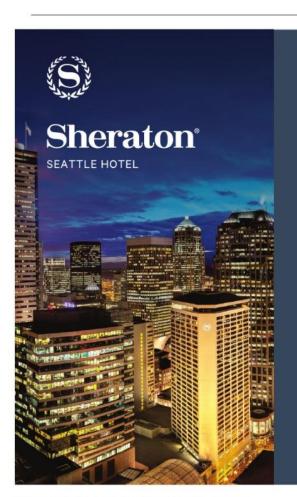
Bongos (bongosseattle.com), Green Lake; Canlis (canlis.com), Queen Anne; Chaco Canyon Organic Cafe (chacocanyoncafe. com), University District and Greenwood; Joule (joulerestaurant.com), Fremont; Kisaku (kisaku.com), Green Lake; Nell's Restaurant (nellsrestaurant. com), Green Lake; Picolinos (ristorantepicolinos.com), Ballard; Ponti Seafood Grill



(pontiseafoodgrill.com), Ship Canal area; RockCreek Seafood & Spirits (rockcreekseattle. com), Fremont; Tilth (tilthrestaurant.com), Wallingford; The Whale Wins (thewhalewins. com), Fremont.

South of Downtown

Includes Seattle's original neighborhood, Pioneer Square, established in 1852 and featuring 1800s Renaissance Revival architecture (pioneersquare.



Experience the Emerald City

Stay at Sheraton Seattle Hotel and enjoy breathtaking city views from one of our spacious guestrooms or suites. Located just steps away from Pike Place Market and the Seattle waterfront, you are minutes away from Seattle's top attractions. Treat yourself to our award-winning French restaurant, Loulay Kitchen & Bar, or have a casual meal at The Daily Grill. Allow us to help you discover a vibrant destination that inspires you to work, play and connect in the Emerald City.

1400 6th Avenue, Seattle, WA 98101 T 206 621 9000 sheratonseattle.com

©2016 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.



org); the Stadium District, where three of Seattle's prosports teams play; and Georgetown, where industry and art both flourish (visitseattle.org).

ATTRACTIONS

Bill Speidel's Underground Tour (undergroundtour.com), Pioneer Square: Entertaining history-and-culture walking tour.

CenturyLink Field (centurylinkfield.com), Stadium District: Enjoy Seattle Seahawks and Seattle Sounders FC games, and take tours of the stadium.

Fantagraphics Books & Gallery (fantagraphics.com), Georgetown: One of the world's top publishers of comics and graphic novels. President Obama penned the intro to the latest volume (the 25th, being released this month) in Fantagraphic's The Complete Peanuts series.

Georgetown Trailer Park Mall (georgetowntrailerpark. com): Independent artists,

com): Independent artists, designers and collectors; open weekends.

Klondike Gold Rush National Historical Park, Seattle Unit (nps.gov/klse/index.htm), Pioneer Square area: Interactive exhibits tell the story of the Gold Rush era.

Safeco Field (seattle. mariners.mlb.com), Stadium District: Watch the Seattle Mariners play, and take tours of the field, whose 2016 concessions include new options such as The Big Cheese grilled-cheese sandwich bar, featuring local Beecher's cheese.

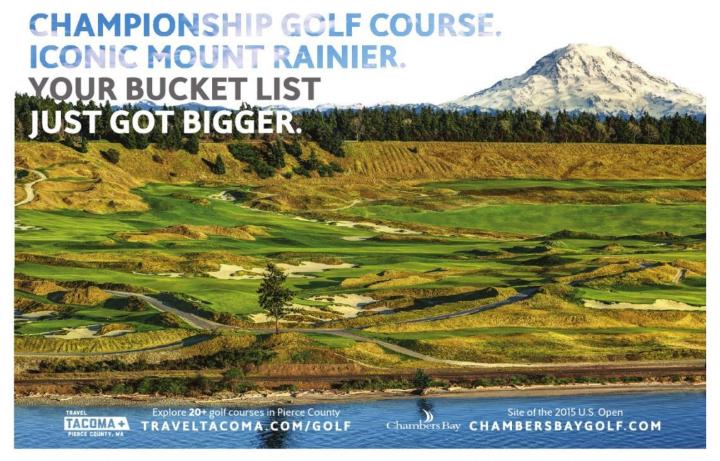
School of Acrobatics and New Circus Arts (sancaseattle. org), Georgetown: "Singleserving" classes such as "Flying Trapeze for Everyone," and performances on various dates.

LODGING

Best Western Plus Pioneer Square Hotel (bestwestern. com); Courtyard Seattle Downtown/Pioneer Square (marriott.com); Silver Cloud Hotel Seattle—Stadium (silvercloud. com/seattlestadium).

DINING

Bar Sajor (barsajor.com),
Pioneer Square; Brass Tacks
(georgetownbrass.com), Georgetown; Girin Steakhouse & Ssam
Bar (girinseattle.com), Pioneer
Square; Il Corvo (ilcorvopasta.
wordpress.com), Pioneer
Square; Pyramid Alehouse, Brewery & Restaurant (pyramidbrew.
com), Stadium District; Taylor
Shellfish Oyster Bar (tayloroysterbars.com), Pioneer Square.



Southside & Tacoma

Approximately 20 minutes south of downtown Seattle, the Southside—comprising the SeaTac, Tukwila and Des Moines areas—offer lots to do (seattlesouthside.com). And the Tacoma/Pierce County area, approximately 35 miles south of Seattle, has evolved into one of the state's most popular destinations (traveltacoma.com).

ATTRACTIONS

Chambers Bay Golf Course

(chambersbaygolf.com), Tacoma area: Spectacular 7,585-yard links-style course with a view of Puget Sound; hosted the 2015 U.S. Open.

Children's Museum of Tacoma (playtacoma.org): Five playscapes—from "Voyager" to "Invention." **Emerald Downs Racetrack**

(emeralddowns.com), Auburn, about 10 miles southeast of Des Moines: Thoroughbred racing through Sept. 11.

Foss Waterway Seaport museum, seasonal (fosswater-



wayseaport.org), and **Thea's Park** (metroparkstacoma.org),
Tacoma: Showcases the history
of the Tacoma waterfront and
pioneer Thea Foss.

LeMay—America's Car Museum (americascarmuseum. org), Tacoma: Vintage vehicles, modern marvels, simulators, and exciting special events such as Family STEM Day, the third Saturday of each month, and the Vintage Motorcycle Festival: The Meet at ACM, July 30.

Muckleshoot Casino

(muckleshootcasino.com), Auburn: Gaming, dining and live

entertainment, from music to comedy; celebrated its 20th anniversary in 2015.

Museum of Flight (museumofflight. org), Seattle-Tukwila area: More than

160 historic planes and space vehicles; the Space Shuttle Full Fuselage Trainer; interactive exhibits; simulators; and "The Boeing Centennial Exhibit," featuring the world's largest display of Boeing planes and artifacts in celebration of Boeing's founding on July 15, 1916. Also: Boeing's "Above and Beyond" interactive

Seattle / NEIGHBORHOODS

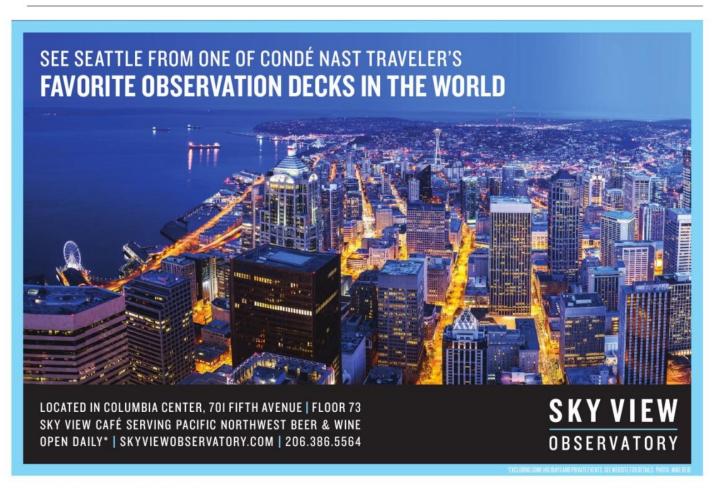
traveling exhibit for families will be at the Museum of Flight, May 28–Sept. 10 (aboveandbeyondexhibition.com).

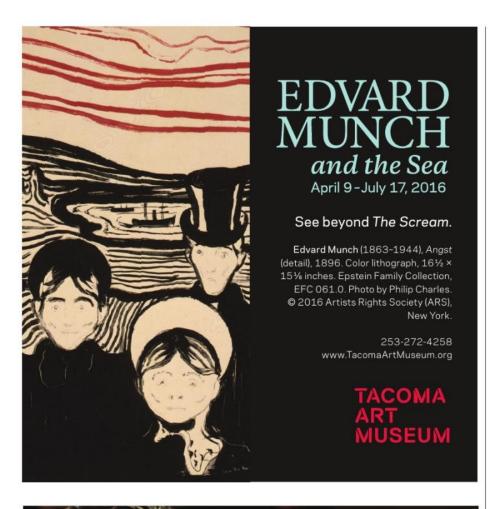
Museum of Glass

(museumofglass.org), Tacoma: Glass art from the Northwest and the world, with more than 1,000 artworks and more than 66,000 photos in the museum's collections; a Hot Shop where you can watch artists during their creation process; and special exhibits such as "David Huchthausen: A Retrospective Selection," July 23, 2016–Jan. 8, 2017. Also: Stroll the 500-foot Chihuly Bridge of Glass, spotlighting pieces by world-famous local artist Dale Chihuly.

Point Defiance Park

(pointdefiancepark.org): The 760-acre Tacoma park boasts sweeping water and mountain







views, and popular Point Defiance Zoo & Aquarium.

Saltwater State Park (parks.state. wa.us/578/Saltwater), Des Moines: 1,445 feet of shoreline, with tide pools,



hiking/biking trails, and an artificial underwater reef for divers.

Tacoma Art Museum (tacomaartmuseum.org): Permanent collection of more than 4,500 works, from Chihuly pieces to art by European masters.

Washington State History Museum (washingtonhistory.org), Tacoma: Excellent exhibits bring the past to life.

LODGING

Cedarbook Lodge, Coastal Hotels (cedarbrooklodge.com), SeaTac;
Coast Gateway Hotel (coasthotels. com), SeaTac; Hampton Inn & Suites
Seattle—Airport (hamptoninn3.hilton. com); Holiday Inn Express & Suites
Puyallup—Tacoma Area (ihg.com/holidayinnexpress); Hotel Murano, A Provenance Hotel (hotelmuranotacoma. com), Tacoma; La Quinta Inns & Suites Seattle Sea-Tac Airport (lq.com); Ramada Tukwila Southcenter (ramada. com); Silver Cloud Inn Tacoma Waterfront (silvercloud.com/tacoma); Sleep Inn SeaTac Airport (choicehotels.com).

DINING

Indochine Asian Dining Lounge (indochinedowntown.com), Tacoma; Marrow Kitchen & Bar (marrowtacoma. com), Tacoma; Miyabi Sushi (miyabisushi.com), Tukwila; Ram Restaurant & Brewery (theram.com), Tacoma; Sharps Roasthouse (sharpsroasthouse. com), SeaTac; Wally's Chowder House Broiler (wallysrestaurants.com), Des Moines; WildFin American Grill wildfinamericangrill.com), Tacoma. S



BECU HOME LOANS BENEFIT OUR OWNERS.

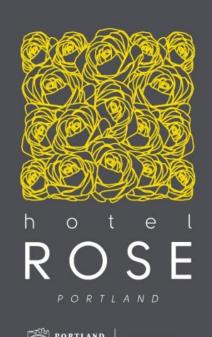
As a member-owned credit union, that would be you.

For more than 80 years, BECU has been putting people over profits. Which means, when you come to us for a home loan, you can be sure that we're working to find the best loan to suit your needs and bottom line, not ours. Whether you're a first-time home buyer or seasoned home buyer, we have a variety of terms, down payment options, low closing costs, and even e-closing options to match your unique situation. At BECU, you can count on us to be right by your side, offering online tools, seminars and guidance for a straightforward process that will make you feel right at home. Visit BECU.org to learn more or to schedule an appointment with one of our mortgage specialists today.

becu.org | 800-233-2328







BEAUTIFULLY IN BLOOM

AND IN THE HEART OF

PORTLAND'S SUMMER RIVERFRONT

FESTIVALS AND EVENTS







866.866.7977

staypineapple.com

HOTELS

SEATTLE PORTLAND SAN FRANCISCO SAN DIEGO



What's New

A sampling of some of the many happenings around the Puget Sound area

ATTRACTIONS

Holocaust Center for Humanity (holocaustcenterseattle.org), downtown: This new museum and education center includes a thought-provoking permanent exhibit that tells the story of local Holocaust survivors. Also on view is the powerful traveling exhibit "Anne Frank: A History for Today," through May 25. The exhibit, coordinated by the Anne Frank House in Amsterdam, presents the history of the Holocaust through Anne's life story. Also: Visit the Seattle Center Peace Garden, near the base of the Space Needle, to view the Anne Frank Tree Sapling (dedicated May 1), from the chestnut tree Anne saw from her attic window while in hiding.

Above: The new Link light rail station at the University of Washington. Right:
Celebrating the new State
Route 520 Floating Bridge.
Below: Seattle's Anne Frank
Tree Sapling.





Seattle was one of only 11 U.S. sites chosen to receive a sapling from the tree.

Link light rail service (soundtransit.org) to Capitol Hill, east of downtown, and to the University of Washington, to the north, provides easy carless travel to these dynamic areas, both of which have numerous attractions.

Museum of Flight Aviation
Pavilion (museumofflight.org),
Southside: Grand opening June
25; will provide an outdoor
gallery for 19 commercial and
military aircraft, including the

museum's Boeing 747 prototype and Concorde; also new exhibits, a cafe and a kids' playground.

Northwest cider tasting (nwcider.com): Artisanal ciders are a growing sector in the Northwest; taste the results at sites such as Schilling Cider House in Fremont (which claims to have the largest selection of draft hard ciders in the nation), and during Washington Cider Week, Sept. 8–18.

Seattle Streetcar Expansion (seattlestreetcar.org): The



new First Hill Streetcar route connects Pioneer Square with Capitol Hill.

The State Route 520 Floating Bridge (wsdot.wa.gov)—at 7,710 feet long, the world's longest floating bridge—has been completed across Lake Washington. The new bridge includes an inprocess bicycle/pedestrian path.

Washington State Convention Center (wscc.com), downtown: Completed a \$21 million refurbishment last year, including a major upgrade of wireless and fiber-optic connectivity.

Also: The Convention Center's art collection is now featured on the STQRY app.

LODGINGS 8th & Howell

(rchco.com),

downtown: Expected to be Seattle's largest hotel (1,260 guestrooms); scheduled for early 2018 opening.

Bellevue Kimpton

(kimptonhotels.com): Luxury boutique hotel; expected to break ground early next year.

Cedarbrook Lodge Expansion (cedarbrooklodge.com),
SeaTac: The luxury property has completed a \$16 million expansion that added a 3,350-square-foot spa and a new wing with balcony rooms.

Embassy Suites by Hilton

Seattle Downtown—Pioneer Square (embassysuites.com): Scheduled to open third quarter 2017.

The Fairmont Olympic

(fairmont.com/seattle), downtown: A \$25 million renovation of guestrooms and corridors at the historic hotel is expected to be completed this summer.

Hotel 1000 (hotel1000seattle.com), downtown: Has been acquired by Loews Hotels & Resorts, with transition to the Loews Regency brand next year.

Hotel Theodore (hoteltheodore.com), downtown: Upscale urban boutique hotel; expected to open this fall.

Hyatt House Seattle

Downtown (hyatthouseseattle-downtown.com), by the Space Needle: Extended-stay property with stylish furnishings.

Hyatt Regency Lake Wash-

ington at Seattle's Southport

(hyatt.com), Renton: Lakefront site with a 12-floor design in honor of Seattle Seahawks fans; expected to open next year.

The Mark/SLS Seattle
Hotel (themarkseattle.com and sbe.com), downtown: Class A office space with a luxury hotel designed by Philippe Starck; opening summer 2017.

McMenamins Anderson School (mcmenamins.com), Bothell: Classrooms are now hotel rooms in the transformed 1931 Art Deco building; amenities include a brewery, a saltwater pool and a movie theater.

Seattle Marriott Bellevue (seattlemarriottbellevue.com): Sleek, modern, residentialinspired style.

Thompson Seattle (thompsonhotels.com), downtown:



COMPLIMENTARY SHUTTLE TO SEA-TAC AIRPORT

Anchorage Coast International Inn

Seattle Coast Gateway

Olympia The Governor, a Coast Hotel

Bellevue Coast Bellevue

Wenatchee Coast Wenatchee Center*

Portland The Benson, a Coast Hotel

Santa Barbara West Beach Inn, a Coast Hotel

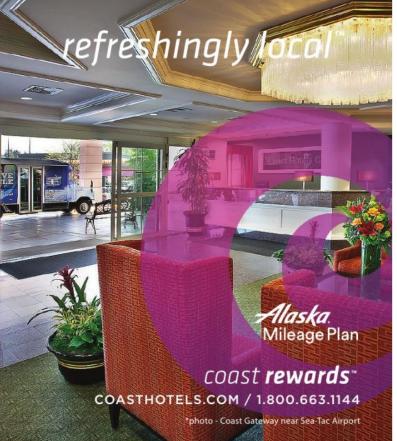
Burbank The Safari Inn, a Coast Hotel

Coast Anabelle

Kauai, Hawaii Waimea Plantation Cottages,

a Coast Resort

We are also proud to offer 27 distinct properties in Western Canada





SUMMERFEST 2016
A PARTY EVERY WEEKEND!

www.OYHUTBAY.com

COTTAGE RENTALS

Tour three idea-filled model homes.



FAMILY MEMORIES START HERE

Join us at Oyhut Bay for a summer of beach-y fun! Enjoy beachcombing, clam digging, BBQs, kayaking, bicycling & making s'mores. Explore Ocean Shores' newest walkable village of cozy cottages – now available for a weekend or a lifetime!





Vacation cottages for sale and rent. Model Home Tour Open Daily 10 to 5. Located five miles south of Downtown Ocean Shores at 400 Salmonberry Lane SW.

Summer Fest 2016 AT OYHUTBAY

Every weekend Memorial Day thru Labor Day

CONCERTS, SPECIAL EVENTS, KIDS ACTIVITIES, NATURALIST TOURS, HOSPITALITY EVENTS

For event updates, visit

www.**OYHUTBAY**.com

For quick info, call 360.209.1886

TRAILS * KAYAKING ON THE CANALS * DRIFTWOOD BEACHES * NATURE RESERVE





TOM DOUGLAS RESTAURANTS

Contemporary urban luxury in a boutique hotel expected to open in June.

W Bellevue (lincolnsquareexpansion.com): Luxury hotel scheduled to open next spring in Lincoln Square's Two Lincoln Tower at The Bellevue Collection; will have a contemporary Northwest restaurant inspired by the modern Northwest farmhouse (chefjasonwilson.com).

DINING

Bateau (restaurantbateau.com),

Capitol Hill: Steakhouse featuring expertly and innovatively prepared Northwest-raised, grass-fed beef.

The Carlile Room (thecarlile. com), downtown: Named for local singer/songwriter Brandi Carlile; local-plant-based dishes are highlighted, with meat and fresh seafood also available.

Carmine's (ilterrazzocarmine.com), Bellevue: Contemporary approaches to favorite Italian dishes; expected to open this summer.

Circadia (circadiaseattle. com), downtown: Expected to open late this summer; decor and food inspired by the glamour of 1930s Hollywood and New York City restaurants.

Copine (copineseattle.com), Ballard: Expected to open this summer; contemporary American cuisines prepared using French techniques.

Eden Hill (edenhillrestaurant.com), Queen Anne: Imaginative dishes spotlighting local purveyors.

El Gaucho Seattle (elgaucho. com), downtown: Renowned swanky steakhouse, below the Inn at El Gaucho; live jazz piano music every night; celebrating its 20th anniversary with menu updates, a special 20th-anniversary vintage wine and a contest for the most iconic El Gaucho experiences.

Goldfinch Tavern (goldfinchtavern.com), downtown: Regional seafood and upscale classics at the Four Seasons Hotel Seattle.

Gracia (graciaseattle.com), Ballard: Authentic Mexican food; masa from heirloom corn.

Heartwood Provisions (heartwoodsea.com), downtown: Artful and rustic cooking, with menus changing weekly to reflect what's in season and also the chef's "collection of tastes, memories, travels and ingredients."

Hurry Curry of Tokyo (hurrycurryoftokyo-seattle.com), Lake Union: Authentic Japanese curry, and Western cuisine-influenced Japanese comfort food.

Lionhead (lionheadseattle. com), Capitol Hill: Unique takes on traditional Sichuan dishes and techniques.

Local Public Eatery (localterryave.com), Lake Union: Pub classics with unique approaches; communal games; bike rack with air pump, water and bike tools; "pooch pound" dog hangout; '8os feel designed to evoke hanging out with friends in a basement rec room.





Live in the Sky

THE ONE PREMIER ADDRESS FOR LUXURIOUS APARTMENT HOMES IN BELLEVUE, WASHINGTON

With Breathtaking Views that Blend with the Vibrant City
Where Exceptional Service is Redefined
And Your Home Connects to the Heart of The Bellevue Collection

Explore Two Lincoln Tower's Spacious One, Two and Three-Bedroom Apartment Homes in Addition to Exclusive, Two-Story Penthouses.

Now Accepting Reservations.
Rents starting at \$3,500 a month.*
Schedule Your Personal Tour Today.

Livingatthecollection.com
Opening Summer 2017

425.460.5755

EXPERIENCE THE LIVING ROOM WITH THE ULTIMATE VIEW

*Prices subject to change.









Marination (marinationmobile. com), Lake Union: Hawaiian-Korean fusion fare now available at a brick-andmortar location at Sixth and Virginia.

Nirmal's (nirmalseattle.com), Pioneer Square: Eclectic tastes from multiple regions across India—"Indian cuisine reimagined"—along with global influences.

Orfeo (orfeorestaurant.com), downtown: Contemporary Northwestfocused, seasonally driven food prepared with artisanal techniques, including wood-fired dishes.

Ponti Seafood Grill (pontiseafoodgrill.com), Ship Canal area, north



of downtown: Celebrating its 25th anniversary of impressing diners with wild fish and other fresh local ingredients that combine Northwest bounty, the flavors, scents and spices of Asia, and classic European culinary techniques—all with a water view.

Skillet Regrade (skilletfood.com), Lake Union: The company's latest brick-and-mortar location, redefining modern American fare.

Vestal (vestalseattle.com), Lake Union: Expected to open this summer; inspired by the bounty of the Northwest and influenced by world travels; centered around a coal-fired hearth.

Villa Escondida (villaescondidaseattle.com), downtown: Popular Mexican restaurant, relocated to a site near First and Blanchard; Oaxacan cuisine's a specialty; everything's housemade.

Woodblock (woodblockredmond. com), Redmond: Local and seasonal fare in a wide-ranging menu designed to offer something for everyone.

For more on what's new in Seattle, see sites such as visitseattle.org. 5

Free checked bag. Rewards you love.



Apply at myalaskacard.com

The benefits above apply to Visa Signature® consumer accounts only and different benefits apply to Platinum Plus® accounts. Card type is determined by creditworthiness.

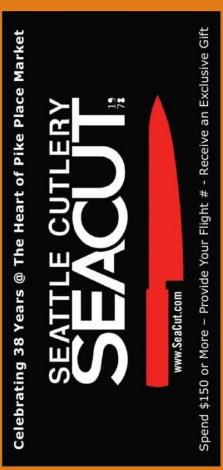


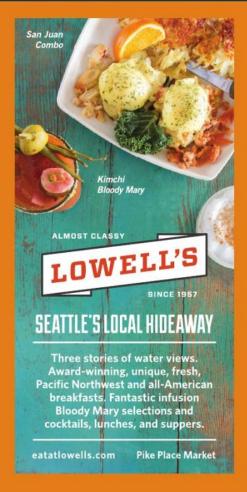
The Visa Signature card benefits described herein are subject to certain restrictions, limitations and exclusions. For more information about the rates, fees, costs and benefits of this credit card, visit myalaskacard.com and refer to disclosures accompanying application. This credit card program is issued and administered by Bank of America, N. A. Visa and Visa Signature are registered trademarks of Visa International Service Association and are used by the issuer pursuant to license from Visa U. S. A. Inc. Platinum Plus is a registered trademark of Bank of America Corporation.

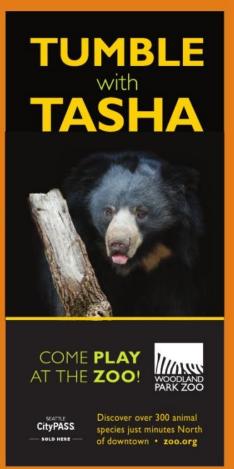
VISIT SEATTLE



Snohomish.org | 888-338-0976







Exciting Seasons

With summer around the corner, here's a look at the many sporting events that Seattle has to offer.

A POPULAR PACIFIC NORTH-WEST SUMMER experience is spending an afternoon or evening watching the Seattle Mariners at Safeco Field, considered one of the finest baseball parks in the nation.

All-Star outfielder and designated hitter Nelson Cruz had one of his best seasons in 2015, hitting a career-high 44 home runs. Second baseman Robinson Cano, who was slowed by an injury in the first half of last



season, is expected to bounce back, and third baseman Kyle Seager should continue his steady play.

The pitching rotation is led by Cy Young Award–winner Felix Hernandez and features veteran All-Star Hisashi Iwakuma and talented young right-hander Taijuan Walker (mariners.com). For every home run hit by a Mariners player, Alaska Airlines donates miles to the Make-A-Wish Foundation of Alaska and Washington.

SEATTLE SOUNDERS FC

Superstar forward Clint
Dempsey and fellow forward
Jordan Morris, a Seattle-area
native who was named the nation's top collegiate player last
year, are expected to lead the
Sounders in 2016 as the team
attempts to reach the MLS playoffs for an eighth consecutive
season (soundersfc.com).

SEATTLE REIGN FC

After losing the National Women's Soccer League Championship game to FC Kansas City for the second straight year in 2015, the Reign are back in action and ready to make another run at the league title. Returning this year are two-time Coach-of-the-Year Laura Harvey, league MVP candidate Beverly Yanez and the team's top scorer Kim Little (reignfc.com).

SEATTLE STORM

With the top overall picks in the last two WNBA drafts, the Seattle Storm has jump-started the rebuilding process in 2016.

With last year's first pick, the Storm drafted Notre Dame guard Jewell Loyd, who went on to be named 2015 WNBA Rookie of the Year. In 2016, the Storm chose University of Connecticut star Breanna Stewart, who is expected to be a strong presence at the forward position.

Veteran point guard Sue Bird, who has been named one



of the WNBA's 15 all-time greatest players, is back to help lead the team. The Storm's home opener will be May 22 against the Minnesota Lynx (stormbasketball.com).

SEATTLE SEAHAWKS

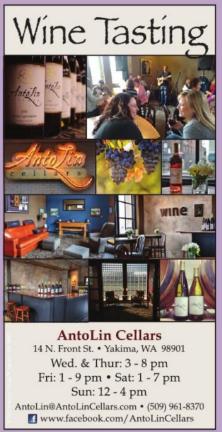
After two Super Bowl appearances and one championship

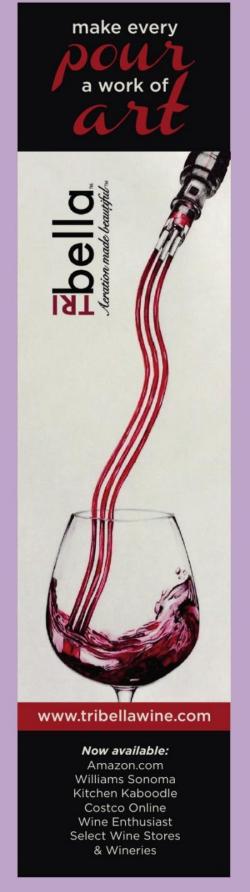
ring in the past three years, the Seahawks remain one of the favorites to contend in 2016. The team will rely on one of the NFL's best defenses and quarterback Russell Wilson (Alaska Airlines' Chief Football Officer), who is among the league's leading passing and running threats (seahawks.com). —Jeff Bond



PACIFIC NORTHWEST WINES











Entertaining Engagements

The following are a few must-see events this spring and summer.



SEAFAIR FUN

Don't miss Seattle's most iconic summertime celebration, the 67th-annual Seafair festival. The 10-week event, which runs from June 15 to Aug. 21, features more than 75 activities, including pirate landings, parades, community events and milk carton races.

Among the main activities this year are the 2016 Rock 'n' Roll Seattle Marathon and Half Marathon—sponsored by Alaska Airlines—on June 18, and the famous Seafair Pirates landing at Alki Beach in West Seattle on June 25.

A highlight of the celebration is the Alaska Airlines Seafair Torchlight Parade, held Saturday, July 30. Clowns, pirates, drill teams, bands and floats will greet crowds along the 2.5-mile parade route through downtown Seattle. The festival culminates with Seafair Weekend, Aug. 5–7, when the nation's top hydroplane racers compete on Lake Washington for the Seafair Cup. Also on hand will be the crowd-pleasing U.S. Navy Blue

Alaska Airlines is an official sponsor of Seafair. For a complete schedule of events, visit seafair.com.

Angels performing their high-

speed air show.



SEATTLE INTERNATIONAL FILM FESTIVAL

About 450 films from more than 80 countries will be shown at

the 42nd Seattle International Film Festival taking place May 19–June 12 this year. On June 11, SIFF will honor actor Viggo

Mortensen and show his latest film, *Captain Fantastic*, which was filmed in Washington state. The movie is a heartwarming

Clockwise from left: Alaska

Airlines employees navigate an

airplane-shaped balloon during the 2015 Seafair Torchlight Parade.

Viggo Mortensen stars in the film

lithograph On the Waves of Love

play at the Tacoma Art Museum.

Captain Fantastic. Edvard Munch's

will be part of an exhibition on dis-

story of a single father raising six children in a rural area. New this year is the launch of SIFFX, June 2–5, which will incorporate

virtual-reality and immersive-video experiences.

Alaska Airlines is the official airline of SIFF, which has a

curated channel of films, called SIFF Selects, on Alaska Airlines flights. For more information about SIFF, visit siff.net.

MUNCH AT TAM

In honor of Pacific Lutheran University's 125th anniversary and its Norwegian heritage, the Tacoma Art Museum will be showing the exhibition "Edvard Munch and the Sea," April 9–July 17. The exhibit, which includes 26 of Munch's prints and one painting, focuses on the Norwegian artist's use of the sea as an integral part of his work. ▶



STEIN FAMILY COLLECTION / MA

Munch, best known for his work *The Scream*, was a leading member of the Expressionist and Symbolist movements. He often used the sea as a landscape and to convey meaning in his works. The exhibit was collected from major art institutions, including the National Gallery of Art, The Metropolitan Museum of Art and private collections.

The museum will also be showing the critically acclaimed exhibition "30 Americans," which highlights the works of the most influential African-American artists of the past 30 years.

The exhibit will run from Sept. 24 to Jan. 15. For more information about the exhibits and other displays, visit tacomaartmuseum.org.

Calendar of Events

Teatro ZinZanni: The year-round circus/comedy/ cabaret dinner experience presents *Be Italian!* Old country meets new world in this exuberant show, through June 12. 206-802-0015; zinzanni.com/seattle.

Northwest Trek Wildlife Park, Eatonville: The conservationand education-themed animal park is home to species ranging from bobcats to bison and moose. It is open yearround and offers popular tram tours. 360-832-6117; nwtrek.org.

Nordic Heritage Museum, Ballard neighborhood: The exhibit "Nathalia Edenmont: Force of Nature" features photography that explores identity and nature, May 20-July 24. 206-789-5707; nordicmuseum.org.

Town Hall Seattle: Upcoming events include a talk by the National Book Award—winner Louise Erdrich on "LaRose, A Novel," which looks at family, regret and forgiveness, May 16; and the Puget Sound Symphony Orchestra Spring Concert, featuring Leonard Bernstein's "Symphonic Dances from West Side Story" on May 21. 206-652-4255; townhallseattle.org.

Northwest Folklife Festival, Seattle Center, May 27–30: Enjoy cultural events, music and dance at the 45th-annual Folklife Festival. 206-684-7300; nwfolklife.org/festival.



Bite of Seattle, Seattle Center, July 15–17: The event includes tasty samplings from Puget Sound–area restaurants, accompanied by live entertainment. 425-295-3262; biteofseattle.com.

Pacific Northwest Scottish Highland Games and Clan Gathering, Enumclaw, July 30–31. The 70th-annual event will include traditional music, Celtic arts, athletic competitions and exciting combat exhibitions. 206-522-2541; sshga.org. ▶





We're working together to keep Steve in high gear.

Fred Hutch · Seattle Children's · UW Medicine

At Seattle Cancer Care Alliance, we treat cancer care differently. It's care that harnesses the powerful science and devoted collaboration of Fred Hutch, Seattle Children's and UW Medicine to give patients the best chance of getting better. For Steve, that meant pioneering surgeries after multiple prostate cancer recurrences. It's one-of-a-kind care that moves patients, like Steve, past boundaries and toward hope. Learn more about Steve's story at SeattleCCA.org.



Better together.

Bumbershoot: Arts in the Great Northwest, Seattle Center, Sept. 2–4. The festival includes music, theater, visual arts and comedy. 206-673-5060; bumbershoot.com.

Washington State Fair, Puyallup, Sept. 2–25. The fair includes food, rides, livestock

exhibits, concerts and a professional rodeo. 253-845-1771; thefair.com.

Seattle Children's Theatre at Seattle Center presents Dr. Seuss' The Cat in the Hat, through May 22. Upcoming plays include The Lion, the Witch and the Wardrobe, Oct. 13–Dec. 11; Stellaluna, Dec. 1–Jan. 8; and The Snowy Day and other stories by Ezra Jack Keats, Jan. 19–Feb. 26. 206-441-3322; sct.org.

General Theater: ACT, Bernie's Apt., May 6–28 (act-theatre. org). Book-It Repertory
Theatre, The Brothers K, May 3–June 26 (book-it.org). The 5th Avenue Theatre, Paint Your Wagon, June 2–25 (5thavenue. org). Theatre at Meydenbauer Center, Bollysteps Dance presents Nachle 4, May 14–15 (meydenbauer.com/theatre-



meydenbauer). Paramount
Theatre, Beautiful—The Carole
King Musical, Oct. 19–30
(Alaska Airlines is the official airline sponsor of the
Broadway at The Paramount
series; stgpresents.org).

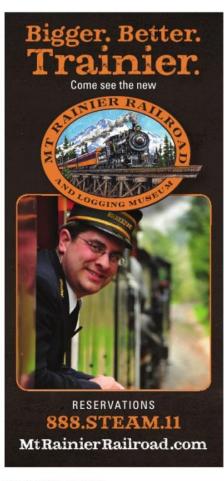
Seattle Gilbert & Sullivan Society, The Yeomen of the Guard, July 15-30 (pattersong. org). Seattle Repertory Theatre presents Sherlock Holmes and The American Problem, through May 22 (seattlerep. org). Seattle Shakespeare Company, Romeo and Juliet, May 4-22 (seattleshakespeare. org). Taproot Theatre Company presents The Realization of Emily Linder, May 11-June 11 (taproottheatre.org). Village Theatre, Issaquah, the musical Billy Elliot, May 12-July 3 (villagetheatre.org).

Additional Performing Arts: Pacific Northwest Ballet,
American Stories, June 3–12 (pnb.org). Seattle Opera,
The Flying Dutchman,
performed May 7–21 (seattleopera.org).

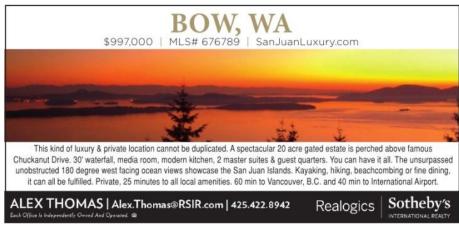


Seattle Symphony, "Sci-Fi at the Pops," May 20–22 (seattlesymphony.org).

For information about Puget Sound—area recreational activities, including hiking, biking, diving, golfing, rafting, fishing, sailing, kayaking, indoor skydiving, swimming, skiing and ziplining, visit comprehensive visitor-information websites such as visitseattle. org, visitbellevuewashington. com, explorekirkland.com, seattlesouthside.com, traveltacoma.com and experiencewa.com. S

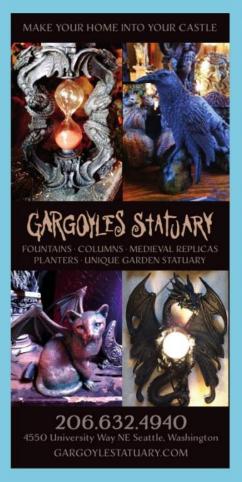






Around the Sound...



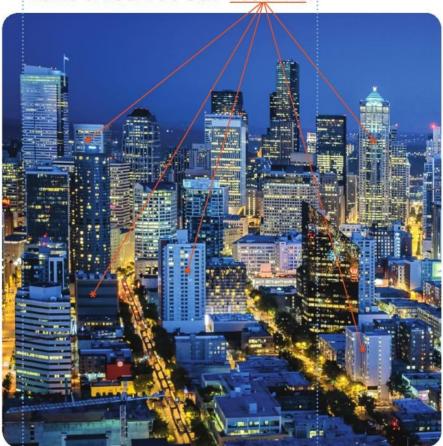






Interviewing insurance partners?

Take a look at our resume.



Having insured dozens of projects in Seattle's growing skyline, Propel has the experience you're looking for. We build smart, comprehensive programs that keep developers, owners and managers protected at every step—from a project's groundbreaking to its ribbon-cutting and beyond. Work with brokers who know how to get the job done. Learn more at propelinsurance.com

Find your momentum



(800) 499-0933 propelinsurance.com

Property

CyberSmart™ Cyber Liability

General Liability

Automobile

Professional Liability

Employment Practices

Director's & Officer's Liability

Commercial Crime

Builder's Risk

Claims Advocacy

Shop Talk

The Puget Sound area offers excellent shopping opportunities, from major companies to one-of-a-kind boutiques. Below are several notable options.

Compass Rose (compassroseolympia. com): Novel and useful gift items.

E. Smith Mercantile (esmithmercantile.com): Artisan home goods, apparel, gift items and antiques.

ExOfficio (exofficio. com): Clothing and accessories designed for comfortable performance; famous for its travel underwear.



Farinaz Taghavi (farinaz.com): Classic, chic women's clothing.

Filson (filson.com): New 6,500-squarefoot Seattle flagship store has the entire Filson collection, from outdoor clothing to limited-edition items.

Glasswing (glasswingshop.com): Clothing and home goods shop introducing shoppers to new products.

Momo (momoseattle.blogspot.com): Eclectic mix of local, Asian and European items.

Nordstrom (nordstrom.com): Leading Seattle-based North American fashion-specialty retailer, renowned for its service culture; remodel of flagship Seattle store is expected to be completed in June.

Simplicity Decor (simplicitydecor.com): Unique furniture, home accents, gift items.

Ted Baker London (tedbaker.com): UK retailer of luxury clothing, accessories, tech and more; new in The Bellevue Collection (bellevuecollection.com). \$\square\$









ACCOMMODATIONS

Cedarbrook Lodge www.cedarbrooklodge.com

Chena Hot Springs

www.chenahotsprings.com

Coast Hotels

www.coasthotels.com

DoubleTree Golf Resort, Palm Springs www.doubletreepalmsprings.com

Grand Solmar Land's End Resort & Spa

www.grandsolmar.com

Hotel Bellevue

www.thehotelbellevue.com

Hyatt Regency Bellevue

www.bellevue.regency.hyatt.com

Inn@Northrup Station

www.northrupstation.com

Los Suenos Resort & Marina

www.lossuenos.com

Pineapple Hospitality

www.staypineapple.com

Semiahmoo Resort Golf & Spa

www.semiahmoo.com

Sheraton Seattle

www.sheratonseattle.com

Silver Cloud Inns and Hotels

www.silvercloud.com

Sunriver Resort

www.sunriver-resort.com

Terranea Resort www.terranea.com

Travelodge Hotel Juneau

www.travelodge.com

Top of the World Hotel

www.tundratoursinc.com

Villa del Palmar Loreto

www.villadelpalmarloreto.com

Muckleshoot Casino

www.muckleshootcasino.com

Northern Quest Resort & Casino www.northernquest.com

RESTAURANTS

Alaska Coffee Roasting Co.

www.alaskacoffeeroasting.com

Anthony's Homeport Restaurants

www.anthonys.com

Assaggio

www.assaggioseattle.com

Cafe Amsterdam

www.cafe-amsterdam.com/am

Churchill's Steakhouse www.churchillssteakhouse.com

The Crab Pot Seattle

www.thecrabpotseattle.com

Doug Fir Lounge

www.dougfirlounge.com

Elliott's Oyster House www.elliottsoysterhouse.com

Ivory Jacks

www.ivoryjacksrestaurant.com

John Howie Steak

www.johnhowiesteak.com

Lavelle's Bistro

www.lavellesbistro.com

Lemongrass Thai Cuisine www.lemongrassalaska.com

Lowell's Restaurant

www.eatatlowells.com

Metropolitan Grill

www.themetropolitangrill.com

Pearl Bar and Restaurant www.pearlbellevue.com

Ponti Seafood Grill-Seattle

www.pontigrill.com

Pumphouse Restaurant

www.pumphouse.com

RAM Restaurant & Brewery www.theram.com

Seastar Restaurant and Raw Bar

www.seastarrestaurant.com

Seres Restaurant & Xiao Chi Bar www.seresrestaurant.com

Sport Restaurant

www.sportrestaurant.com

Tilted Kilt Pub & Eatery

www.tiltedkilt.com

Tom Douglas Restaurants www.tomdouglas.com

The Turtle Club

www.alaskanturtle.com

Volterra

www.volterrarestaurant.com

TRANSPORTATION

Aloha Marine Lines

www.shipaml.com

Dave Smith Motors www.davesmith.com

www.koreanair.com

Lynden, Inc.

www.lynden.com

Span Alaska

www.spanalaska.com **TOTE Maritime Alaska**

www.totemaritime.com

Your Local Ford Store

www.compareford.com **BUSINESS SERVICES**

Avanade

www.avanade.com

Construction Machinery

www.cmiak.com

FINANCIAL SERVICES

Alaska Airlines Visa Business Card

www.bankofamerica.com/alaskabusiness

Alaska Airlines Visa Signature Card

www.myalaskacard.com **Becker Capital Management**

www.beckercap.com

BECU

www.becu.org

Cornerstone Advisors, Inc.

www.buildbevond.com

HomeStreet Bank www.homestreet.com

Propel Insurance

www.propelinsurance.com RPM Mortgage

www.rpm-mtg.com

Saturna Capital www.saturna.com

RECRUITING

Norton Sound Health Corporation www.nortonsoundhealth.org

Seattle Police Department

www.seattlepolicejobs.com

Southeast Alaska Regional Health Consortium (SEARHC)

Tanana Chiefs Conference

www.tananachiefs.org

PERSONAL ENRICHMENT

It's lust Lunch

www.itsjustlunch.com

HAWAII

Anikona Farm

www.anikona.com

Aqua Hotels and Resorts www.aquaresorts.com

Atlantis Adventures

www.atlantisadventures.com Blue Hawaiian Helicopters

www.bluehawaiian.com

Chase 'N Rainbows Real Estate, Inc.

www.westmauicondos.com

Farm Credit Services of Hawai'i, ACA

www.hawaiifarmcredit.com

Germaine's Lu'au www.germainesluau.com

Hawai'i Titanium Rings

www.hawaiititaniumrings.com

Island Helicopters Kaua'i www.islandhelicopters.com

Kaua'i Sea Tours

www.kauaiseatours.com Kaua'i Visitors Bureau

www.kauaidiscovery.com Mauna Lani Bay Hotel & Bungalows

www.maunalani.com

Na Hoku

www.nahoku.com

The Shops at Wailea

www.theshopsatwailea.com APARTMENT HOMES

Two Lincoln Tower www.livingatthecollection.com

REAL ESTATE

American Life Inc.

Caliber Real Estate

www.caliberre.com/invest

Cosmopolitan On the Park

www.cosmopolitanpearl.com **Group One Real Estate**

www.ldahoMountainLifestyle.com Hogback Development Company

www.hogbackdevelop.com

Isola Homes www.isolahomes.com

NEXUS www.nexusseattle.com

Oyhut Bay-A Seaside Village

www.oyhutbay.com Rancho San Lucas

www.ranchosanlucas.com

REALogics Sotheby's International Realty

www.rsir.com **RSVP Real Estate**

www.mvmgr.com

SmartShare www.smartshare.com

Southport on Lake Washington

www.southport.life Terrie Cox. PC

www.usa-relocate.com

Read our digital edition at www.alaskaairlinesmagazine.com



REAL ESTATE

Urban Visions

www.urbanvisions.com

VIK Ballard

www.vikballard.com

Windermere

www.windermere.com

EDUCATION

Bellevue College

www.bellevuecollege.edu

Compass Courses Maritime Training

www.compasscourses.com

Foster School of Business-University of Washington

www.foster.washington.edu/emba

Linfield College

www.linfield.edu

Oregon State University E-Campus

www.ecampus.oregonstate.edu

Pacific Lutheran University

www.plu.edu

Saint Martin's University

www.stmartin.edu/galabrazil

San Diego State University www.sdsu.edu

HEALTH & REALITY

20|20 Lifestyles

www.2020lifestyles.com

Advanced Cosmetic & Laser Dentistry

www.acld.com

Arctic Chiropractic

www.arcticchiropractic.com

Capo by the Sea

w.capobythesea.com

Fred Hutchinson Cancer Research

www.fredhutch.org

Fresno Smile Makeovers

www.fresnosmilemakeovers.com

Hair Transplant Seattle

www.hairtransplantseattle.com

Lake Washington Vascular

www.lakewashingtonvascular.com

Larson Family Medicine

www.larsonmedicalaesthetics.com

My Best 10

www.mybest10.com

Olympus Spa

www.olympusspa.com

Rhyneer Caylor Clinic www.rhyneercaylorclinic.com

SCCA Proton Therapy

www.sccaprotontherapy.com

Seattle Cancer Care Alliance

www.seattlecca.org

Smiles by Design www.shawnkellerdds.com

Stern Center for Aesthetic Surgery

www.sternctr.com

Swedish Radiosurgery Center—Essential Tremor

www.swedish.org/essentialtremor

TRAVEL IDEAS

Anchorage Downtown Partnership www.anchoragedowntown.org

City of Kirkland

www.kirklandwa.gov

Explore Fairbanks, Alaska

www.explorefairbanks.com

Fly Denali

www.flydenali.com

Gig Harbor, WA

w.gigharborguide.com

Juneau Convention & Visitors Bureau

www.traveljuneau.com

Leavenworth, Washington

www.leavenworth.org

MasterPark

www.masterparking.com

Oregon Wine Board

www.oregonwinesflyfree.org

Port of Seattle-Sea-Tac International Airport

www.portseattle.org

San Juan Islands

www.visitsaniuans.com

SeaTac Park

www.seatacpark.com

Seattle Southside

www.seattlesouthside.com

ShuttlePark2

www.shuttlepark2.com

Sun Valley Resort

www.sunvalley.com

Tacoma Regional Convention and Visitors Bureau

www.traveltacoma.com

Travel Oregon

www.traveloregon.com

Visit Anchorage

www.anchorage.net

Visit Roseburg Land of Umpqua

www.visitroseburg.com/finewine

Visit Seattle

www.visitseattle.org

Washington County, Oregon

www.visitwashingtoncountyoregon.com

Waterfall Resort

www.waterfallresort.com

THINGS TO SEE & DO

Adventure Bound Alaska

www.adventureboundalaska.com

Alaska Botanical Gardens

www.alaskabg.org

Bill & Melinda Gates Foundation Visitor Center

www.gatesvc.org

Chihuly Garden and Glass www.chihulygardenandglass.com

Darwin's Theory www.alaska.net/~thndrths

www.empsfm.org

Fairbanks Art Association

www.fairbanksarts.org

Flying Heritage Collection www.flyingheritage.com

K1 Speed Indoor Kart Racing

www.kispeed.com

LeMay - America's Car Museum-Tacoma, WA www.lemaymuseum.org

Mount Rainier Railroad and Logging Museum www.mtrainierrailroad.com

Mount Roberts Tramway

www.goldbelttours.com

Museum of Glass www.museumofglass.org

Seattle Historic Waterfront Association

www.downtownseattle.com/neighborhoods/waterfront

www.skyviewobservatory.com

Sitka Arts & Science Festival www.sitkafestival.org

Sky View Observatory

Space Needle

vw.spaceneedle.com

Tacoma Art Museum

www.TacomaArtMuseum.org

Temsco Helicopters, Inc. www.temscoair.com

Tour DeVine by Heli www.tourdevinebyheli.com

Virgin Island Sailing School www.sailusvis.com

Woodland Park Zoo

www.zoo.org

CULINARY CORNER

10th and M Seafoods

www.10thandmseafoods.com

Alaska Seafood Marketing Institute www.alaskaseafood.org

Face Rock Creamery

www.facerockcreamery.com

Hood River Cherry Company

www.hrcherrycompany.com

Seattle Chocolates www.seattlechocolates.com

WINE & WINERIES

Antolin Cellars

www.antolincellars.com

Barnard Griffin Winery

www.barnardgriffin.com Ponzi Vineyards

Willamette Valley Wineries www.willamettewines.com

HOME & GARDEN

Sunlight Supply www.sunlightsupply.com

SHOPPING Alaska Mint

www.alaskamint.com

Boston Street Baby Store

Pike Place Market - Seattle

ExOfficio www.exofficio.com

Gargoyles Statuary

www.gargoylestatuary.com

Fifth Avenue Jewelers www.productsofalaska.com

Invisible World

www.InvisibleWorld.com Roche Bobois

www.roche-bobois.com Seattle Cutlery

www.seacut.com

TRIbella www.tribellawine.com

GIFT IDEAS

Oomingmak Musk Ox www.qiviut.com

LITERATURE

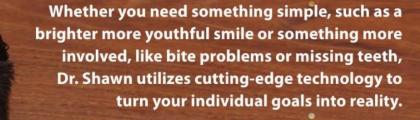
Mortal Fall www.christinecarbo.com

GOOD IDEAS

Aquacide www.killlakeweeds.com

Read our digital edition at www.alaskaairlinesmagazine.com

Come See Why People are Flying to Washington for the Future of Implant and Cosmetic Dentistry



Dr. Shawn is the first dentist in Washington to place Ceraroot metal-free implants. People want beautiful, strong, and healthy teeth; only metal-free implants can provide all three. Using advanced tissue regeneration products from your own stem cell growth factors in combination with 3-D Scanning, we can often have your implant and crown finished in one visit.

We use sleep dentistry sedation so you don't feel a thing. With most insurance plans accepted, comfortable payment plans and a lifetime guarantee* available for our work, what is stopping you from having the smile you deserve?

*terms and conditions apply

"Dr. Shawn Keller truly changed my life!" -Jordan







For more stories like Jordan, visit shawnkellerdds.com



Call to schedule your complimentary consultation today! Eastside: (425) 558-1515 • Seattle: (206) 949-0048 shawnkellerdds.com • smilesbydesigndds@msn.com

Savosy Sojousns

Cities across the United States offer delectable destination dining



New Orleans: CRAWFISH RAVIOLI (AVAILABLE SEASONALLY), AT MR. B'S BISTRO.

oday's food-loving travelers and culinary connoisseurs have plenty of choices for places to visit with exquisite dining.

Within North America alone, one can choose from a cornucopia of options—from the exceptional seafood centers of the West Coast to the legendary collections of barbecue cookhouses in the American Heartland; from Old World–influenced sandwich strongholds on the Eastern Seaboard to innovative Pacific Northwest foodie destinations to soul-Cajun-Creole crossroads in the South.

The following stories offer a sampler of American cities with rich food traditions: San Francisco, New Orleans, Kansas City, Portland and Philadelphia. This is not a comprehensive list, and the dining ideas are not always the fanciest in each town—just some of the most enjoyable. There are certainly other places to go for great food, too. Kansas City is touted as a barbecue capital, but other Midwest and Texas towns make the same claim. And travelers seeking out famed foods at their origins might also venture to Alaska for fresh, locally caught salmon, Nashville for spicy hot chicken, or any of a great number of cities and small towns known for local or regional wonders.

That said, each city represented here has a strong culinary claim to fame—a distinctive dish or style, or a robust set of options—that may best be experienced by traveling to the source to enjoy food on location.

Philadelphia: CHEESESTEAK SANDWICH, AT PAT'S KING OF STEAKS.







SAN FRANCISCO

Culinary Excellence by the Bay

By David Armstrong

▶ I knew I had hit the trifecta of classic San Francisco cuisine the first time I tucked into a satisfying meal of warm, yeasty sourdough bread, freshly steamed cracked crab and chilled California white wine. In the years since, I've been pleased to discover that restaurants and food markets all over the City by the Bay sell these time-honored, taste-tested San Francisco treats.



San Francisco: DUNGENESS CRAB, AT THE FRANCISCAN CRAB RESTAURANT.

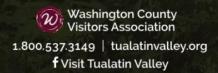
WELCOME TO OUR TUALATIN VALLEY

In Portland's Backyard



Aloha • Banks • Beaverton • Cornelius • Forest Grove • Gaston • Helvetia • Hillsboro King City • North Plains • Scholls • Sherwood • Tigard • Tualatin • Wilsonville





Sourdough bread is San Francisco's ultimate good-for-the-soul food. It's delicious with salty or sweet butter or, as I prefer, dipped in aromatic California olive oil. It's terrific for sandwiches and as hand-torn chunks. San Francisco's sourdough dates to 1849, during the California Gold Rush, when French immigrant Isidore Boudin began baking sour bread using indigenous natural yeasts and a distinctive agent (*L. sanfranciscensis*) that flourishes in the local climate.

I had my first sourdough bread at Boudin Bakery, Isidore Boudin's corporate descendant. The bakery offers pleasingly chewy loaves, baguettes, sandwich breads and bread bowls filled with clam chowder, on Jefferson Street at Fisherman's Wharf. Boudin's products are also available in its stores, at Bay Area supermarkets and across the street from the Ferry Building farmers market held year-round on Tuesdays, Thursdays and Saturdays. The company still employs a culture descended from the starter Isidore used all those years ago.

Other Bay Area bakers offer creative twists. Like Boudin, they forgo instant yeast in favor of proprietary starter. I recommend Berkeley's The Acme Bread Company for its hearty, crusty country loaves and thin sourdough baguettes. All-organic Acme breads are found at the Ferry Building and many area supermarkets. Also in Berkeley, The Cheese Board Collective shop on North Shattuck Avenue bakes first-rate sourdough. In San Francisco's Mission District, I head to Tartine, which crafts irresistibly fragrant sourdough country loaves.

Sourdough combines splendidly with Dungeness crab, long a Bay Area favorite. An algal bloom delayed California's commercial Dungeness season this year, but sumptuous crab feeds are on now at Fisherman's Wharf, with local catch supplemented by "Dungies" from Washington



A glass of California white wine pairs well with a variety of San Francisco foods, many of which can be found at restaurants in the historic Ferry Building.



state, Oregon and British Columbia. My favorite crab spots are **The Franciscan Crab Restaurant** at Pier 43¹/₂, **Scoma's** at Pier 47 and **Thanh Long** in the Sunset district.

As for the white wine? Take your pick. There are 4,400 commercial wineries in California, and many of them make eminently quaffable whites. I recommend a chilled Chardonnay or Riesling to savor alongside Dungeness crab. The crispness and acidity of these wines pair well with the sweetness of the crustaceans, and the minerality of the wines complements the crabs' brininess. When you break your bread alongside, you'll be enjoying one of San Francisco's finest experiences.

David Armstrong lives in Northern California.



DINING DESTINATIONS

- THE ACME BREAD COMPANY,
 multiple locations, including Shop 15 at
 1 Ferry Building, San Francisco;
 415-288-2978; acmebread.com.
- ▶ BOUDIN BAKERY, multiple locations, including 160 Jefferson St., San Francisco; 415-913-1849; boudinbakery.com.
- ► THE CHEESE BOARD COLLECTIVE, 1504/1512 Shattuck Ave., Berkeley; 510-549-3183; cheeseboardcollective.coop.
- ► THE FRANCISCAN CRAB RESTAURANT, Pier 43½, San Francisco; 415-362-7733; franciscancrabrestaurant.com.
- SCOMA'S RESTAURANT, two locations, including the original at 1965 Al Scoma Way, Pier 47, Fisherman's Wharf, San Francisco; 415-771-4383; scomas.com.
- ► TARTINE, 600 Guerrero St., San Francisco; 415-487-2600; tartinebakery.com.
- ► THANH LONG, 4101 Judah St., San Francisco; 415-665-1146; thanhlongsf.com.



in urban food deserts." "We set up corner markets at local gas stations and small mom and pop stores. We can't keep them stocked!" Daniel Rumley has a vision: expand the local food market and reconnect people to the earth. With that vision in mind, Daniel co-created Red Heir Horticulture - an organization that applies the

science of hydroponic gardening with Sun System brand lighting fixtures and readily available ocean-going shipping containers to create "concrete farms." Each container can produce a harvest equivalent to one acre of farmland! With the ability to place these mobile farms in the heart of low-income urban areas, Red Heir

> Horticulture (along with The Urban Food Project) provides an invaluable resource to the people of these communities by offering easy access to fresh, affordable, healthy, nutritious food.

Daniel's philosophy is simple: put your efforts toward a goal that will have a positive impact on someone else's life.

Sunlight Supply applauds Daniel's visionary work and is proud to support his efforts. As the world's largest wholesale distributor and manufacturer of year round gardening supplies, including Sun System brand lighting fixtures, Sunlight Supply is deeply committed to providing the necessary resources to help create gardening enthusiasts worldwide. With a product offering of more than 5,000 items available for purchase at over 1,500 Authorized Retail Dealers nationwide, you'll find Sunlight Supply products everywhere. Shop... and grow!



Sunlight Supply, Inc.

Dedicated to offering the best year round gardening products available.

www.sunlightsupply.com



Visiting the Portland, Oregon / Vancouver, Washington area this summer? Be sure to check out upcoming concerts at the Sunlight Supply Amphitheater at www.SunlightSupplyAmphitheater.com - tickets also available through Ticketmaster.













NEW ORLEANS

Food and Hospitality in The Big Easy

By Naomi Tomky

Handmade gnocchi as soft as marshmallows melts into black truffle and locally sourced blue crab in a signature dish at Chef John Besh's **August**, an iconic New Orleans restaurant. The memory of my first experience with this fine creation is entwined with a memory of the previous night, when I met the chef. A friend and I were at The Sazerac Bar in The Roosevelt New Orleans, a Waldorf Astoria hotel, when my friend boldly approached Besh.

"I'm getting married in your restaurant!" my friend gushed.

Besh, who was having a social drink and had been involved in a conversation, seemed unfazed by the interruption. Without so much as a splash from his glass of the bar's namesake cocktail (a rye whiskey sazerac, New Orleans' official cocktail), Besh turned and introduced us to his companions. With this gracious act, Besh invited us into his conversation, and into his city.

Chef Besh joins a long list of locals who have, over the years, added a dash of warmth and friendship to my experience of the city's famously spicy dining scene. In fact, it's difficult to dine in New Orleans without making a new friend over plates of crayfish étouffée, gumbo z'herbes or bread pudding. In the Crescent City, great meals and classic dishes are intrinsically connected with the smiling faces that generously surround, serve and create them.

For an orientation to New Orleans cuisine, I bring all first-time visitors to the **Upperline Restaurant**. Upperline owner and doyenne of the local restaurant scene JoAnn Clevenger serves a duck-and-andouille gumbo that creates bonds as rich as the roux it started from. She works the room like a favorite grandmother at the family reunion, freely dispensing hugs, wisdom and warmth.

Oysters St. Claude at Upperline, and crispy gulf snapper (seasonally) at August anchor the high end of the local cuisine spectrum, but hospitality and flavorful dishes abound in more casual establishments, too. For example, try a muffuletta sandwich with its





Upperline Restaurant (top) treats its patrons to some of the finest foods in New Orleans. A plate of fried chicken from Willie Mae's Scotch House (above) is another classic of the Crescent City.

trademark olive-salad spread at **Cochon Butcher**, or the outstanding fried chicken at **Willie Mae's Scotch House**, in the Sixth Ward.

Twenty-four hours a day, at the edge of the French Quarter, the market-deli **Verti Marte** churns out more than 35 types of sandwiches and a book-length menu of Southern specialties, from blackened catfish to red beans and rice. Recently, just after I'd paid for a fried-shrimp po'boy, the cashier stopped me in the middle of our conversation. He'd noticed that I'd bought a major brand's bottled water rather than the local Kentwood Springs brand. He insisted on gifting me a bottle, so I would understand how much better it was. I thanked him and took a sip: It tasted, like everything in New Orleans, of kindness, generosity and just a hint of Creole verve.

Naomi Tomky is a Seattle-based food and travel writer.

DINING DESTINATIONS

- ► AUGUST, 301 Tchoupitoulas St.; 504-299-9777; restaurantaugust.com.
- ► COCHON BUTCHER, 930 Tchoupitoulas St.; 504-588-7675; cochon-butcher.com.
- ► GALATOIRE'S RESTAURANT, 209 Bourbon St.; 504-525-2021; galatoires.com.
- ► MR. B'S BISTRO, 201 Royal St.; 504-523-2078; mrbsbistro.com.
- ► PARKWAY BAKERY & TAVERN, 538 Hagan Ave.; 504-482-3047; parkwaypoorboys.com.
- ► SHAYA, 4213 Magazine St.; 504-891-4213; shayarestaurant.com.
- UPPERLINE RESTAURANT,
- 1413 Upperline St.; 504-891-9822; upperline.com.
- ► VERTI MARTE, 1201 Royal St.; 504-525-4767.
- ► WILLIE MAE'S SCOTCH HOUSE, 2401 Saint Ann St.; 504-822-9503; williemaesnola.com.

Get a taste of the city at the New Orleans Wine and Food Experience (nowfe.com), May 26–29. Sample from local icons Galatoire's and Mr. B's Bistro, and up-and-comers such as the James Beard Award–nominated Israeli restaurant Shaya. —N.T.

KANSAS CITY

Basbecue Delights in "The Heast of America"

By Toni Lapp

▶ I recently hosted out-of-town guests, and once again I happily found myself in line for barbecue at the original Joe's Kansas City Bar-B-Que, situated inside a gas station convenience store in Kansas City, Kansas. With the media spotlight the restaurant has enjoyed (including Man v. Food and Anthony Bourdain: No Reservations), there is always a line, sometimes snaking out into the parking lot. Even though I'd only intended to order a slab of ribs, by the time I reached the order counter after watching the full range of menu items leaving on other people's trays, I'd also decided to add brisket and smoked chicken to my order.



The restaurant is an institution in the city. But then again, the Kansas City area has many such institutions—on both sides of the state line—housed in spaces ranging from ramshackle honky-tonks with neon lights to upscale establishments.

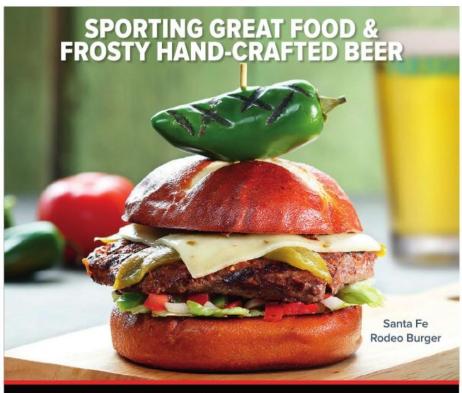
Touting itself as the world's barbecue capital (Texans might beg to differ), Kansas City is home to the American Royal World Series of Barbecue (October) and other

prestigious national competitions, as well as hundreds of restaurants. Our grocery stores carry many sauces and rubs that lay claim to Kansas City on their labels. A K.C. resident and vegetarian friend of mine even admits that she enjoys the smell of grilled meats wafting through the air at cookouts.

Kansas City pitmasters use a slowsmoking technique that produces tender meat that pulls easily from the bone. It's









WASHINGTON

Seattle University Village • Northgate • Kent • Issaquah • Marysville Federal Way • Tacoma • Puyallup Sunrise • Puyallup South Hill Lakewood • Lacey

OREGON

Clackamas - Wilsonville - Salem

IDAHO Boise • Meridian

ILLINOIS

Schaumburg • Rosemont • Wheeling

INDIANA Indianapolis - Fishers

Columbus, Ohio opening Fall 2016 Medford, Oregon and Dublin, Ohio opening 2017



COLORADO

Fort Collins Foothills • Denver Tech • Westminster • Highlands Ranch Broomfield • Colorado Springs • Fort Collins Collindale • Breckenridge Fort Collins Brewery & Taphhouse

DISCOVER WHAT'S ON TAP

www.theram.com • www.cbpotts.com

ESTABLISHED 1971

PROUDLY TEAM MEMBER OWNED



DINING DESTINATIONS

- ARTHUR BRYANT'S, multiple locations, including the original at 1727 Brooklyn Ave., Kansas City, MO; 816-231-1123; arthurbryantsbbg.com.
- FIORELLA'S JACK STACK BARBECUE, multiple locations, including 13441 Holmes Road, Kansas City, MO; 877-419-7427; jackstackbbq.com.
- JOE'S KANSAS CITY BAR-B-QUE, multiple locations, including 3002 W. 47th Ave., Kansas City, KS; 913-722-3366; joeskc.com.
- LC'S BAR-B-Q, 5800 Blue Parkway, Kansas City, MO; 816-923-4484; Icsbarbq.com.
- ▶ Q39, 1000 W. 39th St., Kansas City, MO; 816-255-3753; q39kc.com.

hard to find a person without a strong opinion on where to get the best barbecue. We can't even agree how to spell it: Barbecue is the dictionary choice, barbeque a recognized variant, and bar-b-que and BBQ widely used shorthand forms.

For old-school meaty ribs or brisket with a side of baked beans studded with "burnt ends" (the ends of brisket that fall from the slab), I tend to favor the original Joe's Kansas City Bar-B-Que (formerly Oklahoma Joe's), or LC's Bar-B-Q on the Missouri side of the state line. Both offer a somewhat rustic dining-in experience. For a modern interpretation of barbecue, Q39 is gaining attention for offerings such as its Southwest brisket sandwich, served with chipotle mayo and jalapeñocilantro slaw. This establishment touts the Best Wings on the Planet as a menu item. Then there's the venerable Arthur Bryant's, once proclaimed by writer Calvin Trillin as "possibly the single best restaurant in the world." It traces its roots to the father of Kansas City barbecue, Henry Perry, who sold ribs wrapped in newspaper from a trolley barn in the early 1900s. For an indulgent dining-in experience, I lean toward Fiorella's Jack Stack Barbecue, which serves the usual dishes, as well as more high-end offerings such as crown prime beef ribs.

Just don't ask me to choose favorites.

Toni Lapp writes from the Kansas City area.





Because dreams do come true...

A Private Resort Community that will take oceanfront living to the next level. Estate and Single Family homes, oceanfront condominiums, Greg Norman Signature golf course and more.

For information

In Cabo please call (624) 145.7577 USA & Canada Toll Free 844.645.2292 info@ranchosanlucas.com www.RanchoSanLucas.com

These materials are not an offer to sell or solicitation to purchase property to any resident of a state or country, where registration is required prior to such offer or solicitation, and is void where prohibited by law.



PORTLAND

Delicious Variety in The City of Roses

By Jim Gullo

▶ I'm sitting at dinner, thinking about what characterizes Portland's lauded food scene. New Orleans has Cajun-Creole creations; Kansas City has barbecue. What does Portland have?

Of course, as I'm pondering this, the answer is staring me in the face. I'm dining with a friend at Muselet Restaurant & Wine Bar, which opened last year, joining an ever-growing PDX neighborhood-restaurant scene that didn't even exist 20 years ago. Now, every time I turn around, there is a new area—Alberta Street, Division Street and, in the case of Muselet, the South Waterfront—that seems to have gone from nothing to gastronomic glory.

Ron Acierto, the pleasant and welcoming owner, greeted us at the door in a fashionable T-shirt and casual slacks. The amiable woman serving us is wearing jeans and a fluffy sweater, and chats with us about kids and weather.

Acierto suggests superb wines that I've never tasted, from the surrounding Willamette Valley and from Southern Oregon; our server delivers a plate of perfect *hamachi* (Pacific yellowtail) slices



Muselet Restaurant & Wine Bar brings creative cuisine to the table, along with excellent pairings (left). Cheese is a specialty of Cyril's at Clay Pigeon Winery (above).

from chef Greg Zanotti, topped by what seems to be a crispy, crunchy leaf.

"It's yuba—dried tofu skin—dusted with pea powder," explains our server. It's delicious, and is followed by turnips in sake lees beurre, and scallops with turneric crepes.

This, all at once, is Portland. It's so casual, so creative, so good—and so interesting. I learn something new every time I go out (including the nugget that a *muselet* is the wire cage that keeps the cork on a champagne bottle). There's not one food or style that defines PDX: It's the whole continually evolving, multifaceted scene. You could make arguments that Portland food is about wide-ranging food carts or wildly popular brunches or laid-back neighborhood gems or standout Thai food or hyperlocal ingredients or updated pub-style accompaniments to the area's renowned craft beers and wines. All arguments could be valid. But it might



Food carts are a quintessential part of Portland's scene, offering street-food options that complement more polished and established restaurants.

DINING DESTINATIONS

- ▶ BESAWS, 1545 NW 21st Ave.; 503-228-2619; besaws.com.
- ▶ BING MI!, SW Ninth Ave. & SW Alder St.; bingmiportland.com.
- ► CYRIL'S AT CLAY PIGEON WINERY, 815 SE Oak St.; 503-206-7862; cyrilspdx.com.
- ▶ NOSTRANA, 1401 SE Morrison St.; 503-234-2427, nostrana.com.
- ► MAURICE, 921 SW Oak St.; 503-224-9921, mauricepdx.com.
- ► MUSELET RESTAURANT & WINE BAR, 3730 SW Bond Ave.; 503-265-8133; museletpdx.com.
- ROMAN CANDLE BAKING CO., 3377 SE Division St.; 971-302-6605; romancandlebaking.com.

also be that Portland doesn't have one signature dish or style precisely because it excels at many—and constantly seeks to expand on and reinvent its offerings.

PDX does this over and over again. One night, I make my way to Cyril's at Clay

Pigeon Winery. Cyril's specializes in cheese, and it's here that I discover Willoughby cheese from Vermont, which has been described as America's answer to the robustly flavored Époisses de Bourgogne. I remember thinking, Where have you been all my life, Willoughby? as I bit into its creamy, nutty paste. At Besaws—a neighborhood diner that is more than a hundred years old and changed locations earlier this year without missing a beat—a breakfast burger is

reimagined with a pork patty, beef bacon, duck egg, roasted potatoes and housemade applesauce. In a food-cart pod, **Bing Mi!** serves up Chinese street crepes that are savory and crunchy and utterly irresistible.

For dessert at Muselet, the goat's milk custard comes with a cloud of purple bubbles overflowing the bowl.

"Wild blackberry bubble foam," says Acierto, responding to my quizzical look. "We wanted to try something new."

Of course they did. And, of course, it is delicious and memorable, and unlike anything I've seen or eaten before. After all, this is Portland.

Jim Gullo is based in Portland.

PHILADELPHIA

Philly Between the Slices

By Chaney Kwak

▶ Some people head to Philadelphia for its historic sights: Independence Hall, the Liberty Bell, the annual Flower Show, whose origin dates back to 1829. Me, I go there to eat sandwiches. After all, isn't the city's bona fide symbol the cheesesteak—a heap of thinly sliced beef served in a hoagie roll?

According to Visit Philadelphia (the city's official visitor-information organization), the iconic steak sandwich was introduced in 1930, when a hot dog vendor named Pat Olivieri put beef on his grill and, as legend has it, created a destination for cabbies and others in search of lunch—first at his stand,



and then at a shop—Pat's King of Steaks, still open today. There is some debate whether it was Olivieri or rival shopkeeper Joey Vento (founder of Geno's Steaks, across an oddly angled intersection) who first added cheese to the recipe. Regardless,



Philadelphia's sandwich options range from meaty classics such as the hot pastrami and coleslaw on rye at Schlesinger's deli (above) to imaginative offerings like the open-face sandwiches at Noord Eetcafe (left).



SEATTLE, WA

On the 34th floor, this beautifully maintained 1 bedroom, 1 bathroom condo features sweeping views of Mt. Rainier & Downtown Seattle, hardwood floor, granite countertops, 1 fireplace & a private balcony. Hyatt Hotel world-class amenities, 24/7 concierge, room service, fitness, spa & 65' saline pool. 0.7 miles to Amazon HQ, Enjoy the convenient downtown lifestyle! Call listing agent for more info. Offered at \$698,000 | MLS# 914856

Shelly Zhou | 425.802.5667 shelly.zhou@rsir.com | WeChat: shellyz_seattle



SEATTLE, WA

Quintessential Seattle living adjacent to famous Pike Place Market, in the elegant Fifteen Twenty-One building. Bask in luxury: sparkling city lights and Puget Sound views. Coveted spacious floor plan filled with light & exceptional interior finishes.

Offered at: \$2,225,000 | MLS# 897774 James Stroupe | 206.910.5000 james@stroupe.com | Stroupe.com



BAINBRIDGE ISLAND, WA

Light-filled home situated on 2.4+ acres with a lush, terraced garden. Master suite with office, bath and view deck. Private guest quarters, magnificent fireplace, open floor plan and garages to accommodate four cars. Perfect tranquility only minutes from the ferry to downtown Seattle. 4 bedrooms, 3.25 bathrooms, 3.184 sq. ft.

Visit NWGardenHome.com
Dennis Paige | 206.920.3824 | Dennis.Paige@rsir.com
Andrea Savage | 206.920.3966 | Andrea.Savage@rsir.com

LOCAL EXPERTS | GLOBAL REACH

OPENING A WINDOW TO THE WORLD

SEATTLE | BAINBRIDGE ISLAND | KIRKLAND | ISSAQUAH | MADISON PARK





KIRKLAND, WA

Extraordinary new modern home in beautiful Kirkland. Impressive architecture and design. Exceptional craftsmanship. For those looking for the modern luxury lifestyle. KirklandModernHome.com

Offered at: \$2,250,000 | MLS# 899353 Connie Blumenthal | 206.579.9739 | connieblumenthal.com Robert Pong | 206.310.2014 | robertPongHomes.com



BLAKELY ISLAND, WA

1,074' Rocky waterfront with stunning bay views - A vast property situated on nearly 13 acres with approximately 1,074 feet of rocky waterfront and views of the sound, island, and mountains. Part of the 20 lots of the SBMA, this lot has room for two homes with water, utilites and an access road along the back property line.

Offered at: \$750,000 | MLS# 892196 Katy Gamlem | 425.765.0087 katy.gamlem@rsir.com | KatyGamlem.com



SEATTLE, WA

The Residences at West Highland. Recalling the grandeur of New England's Brownstone residences with modern interpretation and an approachability that's simply Seattle, this 3,578 sq. ft. residence features 4 bedrooms, a 1,200 sq. ft. rooftop deck and private patio.

Offered at: \$4.500.000 | MLS# 690032 Carrie DeBuys | 206.551.0555

carrie.debuys@rsir.com | ResidencesAtWestHighland.com



MILL CREEK, WA

Incredible Buchan resale nestled behind the Mill Creek

town center in the extremely sought after River Crossing neighborhood. 4 bedrooms, 3.25 Bathrooms, 3,100 sq. ft. on a 1/4 acre lot. Tons of upgrades. A/C. Hardwoods throughout. Offered at: \$775,000 | MLS# 917774

Cyrus O'Bryant | 425.686.0118 SeattleEastsideLiving.com



KINGSTON, WA

A beautiful waterfront home with views of Port Gamble Bay from nearly every room. A spacious, sunlit great room, dining/sun room, gas fireplace, vaulted ceilings and much

more. Enjoy oysters plucked from your beach! Offered at: \$649,000 | MLS# 893062

Kinam Sohn | 206.851.7646 kinam.sohn@rsir.com



SEQUIM, WA

Waterfront legacy estate with two superb homes!

3298 sq. ft. main home & 2218 sq. ft. guest home situated on a 5 acre site with 345 feet of waterfront in a private community with amazing ammenities. call us! paradisecovesequim.com Offered at: \$2,498,000 | MLS# 788498

Ev Winningham | ev@winninghamking.com Kimberleigh King | kim@winninghamking.com 425.765.8889 | WinninghamKing.com



OLYMPIC PENINSULA, WA

Award winning home, stunningly sited for views of Olympic Mountains, Elwha River, and Strait of Juan de Fuca to Canada. Native post and beam construction affords a pristine and authentic Pacific Northwest retreat.

See video at www.leahapplewhite.com. Offered at: \$1,330,000 | MLS# 922497

Leah Applewhite | 206.387.0439 | leah.applewhite@rsir.com Sue Eller | 360.797.3081 | sue.eller@rsir.com



VASHON, WASHINGTON

Over 900 feet of exotically landscaped beachfront with

its own lighthouse. This spectacular shingle-style estate is the ultimate expression of Vashon Island grandeur. Lavish use of local stone, river rock and timber create a sense of majestic elegance that evokes the Mt. Rainier vistas and native surroundings on view through walls of windows.
Offered at \$18,000,000 | MLS# 882661

Denise Seavitt | 206.841.8788 denise.seavitt@rsir.com | DeniseSeavitt.com



KIRKLAND, WA

5 bedroom, 2.75 bathroom home, Over 3,000 sq. ft. Easy commute to Microsoft and Google, Pending in 5 days for 12% over list price. Call and find out how we can help you achieve your home selling goals. Sold: \$1,015,000

Catherine Ferrera | 206.579.1077

catherine@resourceforhomes.com | CatherineFerrera.com





The World's Sweetest Tree Ripened Cherries

800-709-4722 | info@HRCherryCompany.com | HRCherryCompany.com



DINING DESTINATIONS

- ▶ DAY BY DAY, 2101 Sansom St., Philadelphia; 215-564-5540; daybydayinc.com.
- ▶ THE FAT HAM, 3131 Walnut St., Philadelphia; 215-735-1914; sbragadining.com.
- ► GENO'S STEAKS, 1219 S. Ninth St., Philadelphia; 215-389-0659; genosteaks.com.
- NOORD EETCAFE, 1046 Tasker St., Philadelphia; 267-909-9704; noordphilly.com.
- ▶ PAT'S KING OF STEAKS, 1301 E. Passyunk Ave., Philadelphia; 215-468-1546; patskingofsteaks.com.
- ► SARCONE'S, 736 S. Ninth St., Philadelphia; 215-922-1717; sarconesdeli.com.
- ▶ SCHLESINGER'S, 1521 Locust St., Philadelphia; 215-735-7305; schlesingersdeli.com.

Philly's sandwich tradition runs deep and extends beyond steak.

"Sandwiches are a part of the culture here in Philly, and to a certain extent, rose to popularity because of the city's seasonality," says Kevin Sbraga, chef at **The Fat Ham**, a 2-year-old restaurant near the University of Pennsylvania. "If you delve deeper into the region's history and look at what grows here and what relates to the immigrants, starch is prominent. And that starch has stuck around in bread form because people crave it, relate to it, and it provides comfort throughout the year. We have an understanding of how important a great roll or piece of housemade bread is to a sandwich."

The Fat Ham draws on Philly traditions, but also on modern influences—and even foods from other regions. Its diners enjoy small plates in the lively, cozy space, and the sandwiches include sliders with ingredients ranging from oysters to smoked brisket to wagyu beef. A real showstopper here is the hot chicken, served as an open-face sandwich, with fried chicken and cayenne hot glaze tempered by buttermilk ranch dressing on

fluffy brioche. Chef Sbraga's take on this Nashville export makes a visit to The Fat Ham worthwhile on its own.

Seeking out Philadelphia's celebrated sandwiches also took me to Rittenhouse Square, a stately neighborhood of brick townhouses and a 17th century planned park that gave the neighborhood its name. Trendy brunch spots abound here, but be sure to also check out the unpretentious local favorite Day by Day, where you can get a BLT served with a fried egg and horseradish mayo between dense, German-style black bread. This might change the way you think about breakfast sandwiches. And the storied Jewish deli Schlesinger's proudly continues to serve its signature hot pastrami and coleslaw on rye.

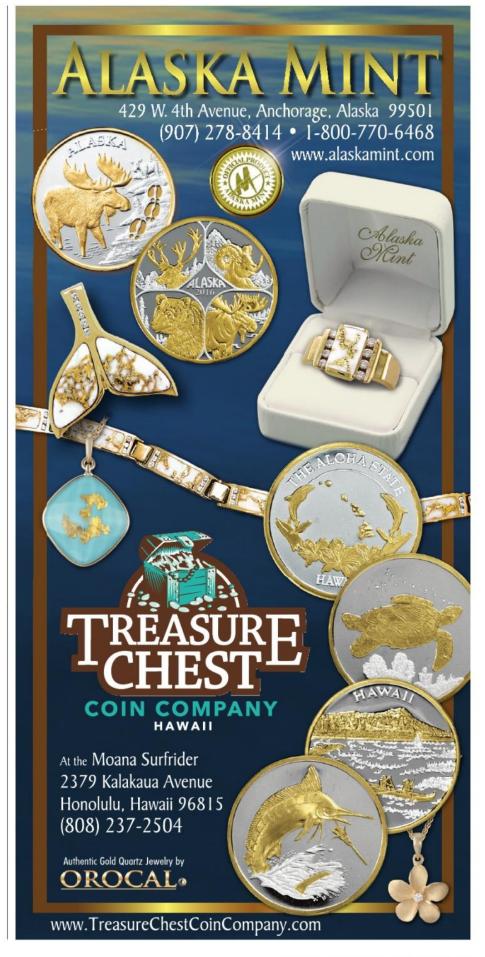
The iconic cheesesteak notwithstanding, Philadelphia's food offerings arguably haven't received their due credit in recent years. However, with adventure-some chefs taking advantage of the city's relatively affordable rent, the City of Brotherly Love is turning into a city of eaterly love—and the city's sandwiches are a litmus test for the city's culinary diversity.

At **Noord Eetcafe**, a Dutch and Northern European bistro in the resurgent Passyunk neighborhood, you'll find a variety of open-face sandwiches as well as pickled-herring sliders.

Sarcone's, in the middle of the bustling Ninth Street Italian Market, honors Philadelphia's status as the birthplace of hoagies with the market's aged provolone and Genoa salami served inside a crunchy-and-soft roll.

Of course, you can't miss the city's claim to fame. Join the line that snakes around the corner from Pat's (or Geno's). When you bite into an Italian roll bursting with thinly sliced beef, cheese and sauteed onions, you're taking part in a ritual—putting a city's history in your hand: a proud tradition to delight your taste buds.

Chaney Kwak travels widely in search of great food experiences.



HAWAI'S CUISINE

Enjoying distinctive Hawaiian dishes is an integral part of experiencing the traditions and cultures of The Aloha State ~ By Tiffany Hill

DAVID GALEAI STARTS EACH WORKDAY at

6 A.M. at the Polynesian Cultural Center, a living museum in Lā'ie in northeast O'ahu. For the past 16 years, he has been cooking kālua pig in a traditional *imu*, or underground earth oven, for each of the PCC's lū'au events. The term *imu* also refers to the food cooked in this style.

"I have cooked imu my whole life," Galeai says. "I like the peace and quiet in the mornings here. It makes me feel like I'm living a traditional life."

It's a windy Friday morning, and Galeai, a muscular man, originally from American Samoa, has already gathered ironwood and stacked softball-size river rocks in a tidy pyramid inside the 6-foot-by-4-foot imu. He stokes the fire with a piece of cardboard; it takes roughly two hours to heat the rocks. When they're white hot, Galeai hikes up his black lavalava—the traditional cloth he wears around his waist—and deftly removes the charcoaled wood. Using tongs he has made from a banana stalk, he levels the rocks, and then layers banana leaves, chopped banana stalks, and—lastly—a metal grate,

Kālua pork, prepared according to tradition in an underground oven, is a mainstay of lū'au events at the Polynesian Cultural Center, on O'ahu. Hawai'i boasts this and many other specialty dishes, served in lū'au spreads (inset) and in casual meals.



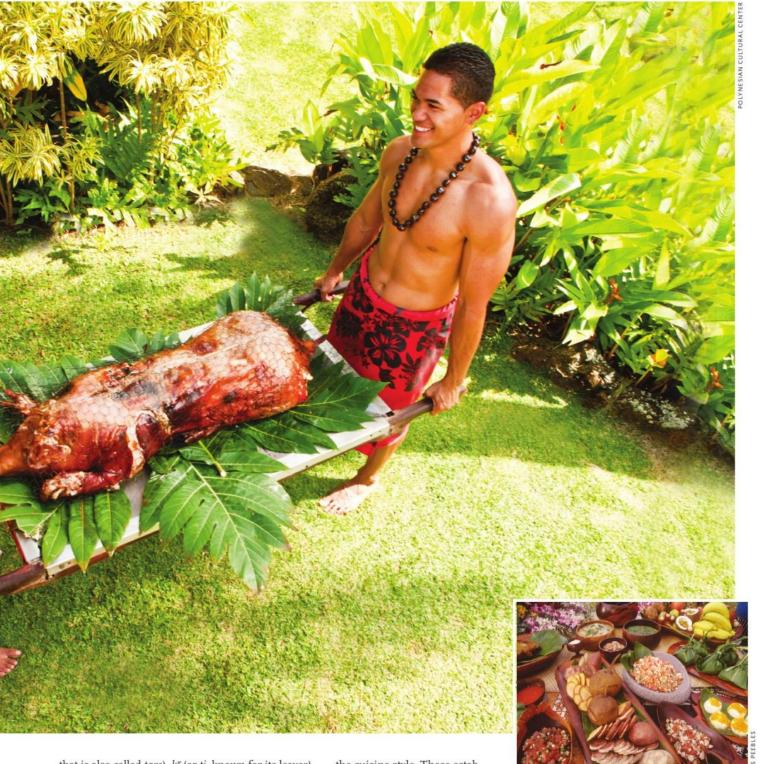
one of the only modern components, in the imu.

"The leaves create the steam," he says. "It's like making a bed for the pig."

Galeai then ducks into the kitchen and returns with 100 pounds of pork, seasoned simply with sea salt. He swiftly puts the pig on the grate and covers it with banana leaves and burlap sacks. Then he lets it cook—for six hours.

When Polynesians first navigated to Hawai'i, they brought with them pua'a (pig), kalo (the starchy plant

152 ALASKA BEYOND MAGAZINE MAY 2016



that is also called taro), $k\bar{\imath}$ (or ti, known for its leaves), niu (coconut), $k\bar{o}$ (sugar cane) and kukui nuts, among other foods. Their staples influenced what we know as Hawaiian specialties today: $k\bar{a}$ lua pig, poke (cubed, raw fish preparations), poi (pounded taro), laulau (foods cooked in leaves), squid $l\bar{u}$ 'au (a seafood–kalo leaf–coconut milk dish) and the coconut milk–based dessert haupia (which is like gelatin in consistency).

The Islands' Hawaiian-food institutions—small restaurants that first opened in the 1940s—solidified

the cuisine style. These establishments gave rise to the Hawaiian plate—a set of distinc-

tive, traditional foods now served together on simple tableware or cafeteria-style trays. Generations after the rise of the original small restaurants, most Hawaiian eateries are still family-run and remain remarkably unchanged, just like the food itself. Dine in an upscale Hawai'i restaurant, and you'll also notice culinary creations inspired by Hawaiian food



Most On-Time North American major airline Six Years in a Row



Ranked #1 Airline by Wall Street Journal Three Years in a Row

Committed to excellence.
Committed to service.
Committed to you.





traditions. While restaurant dishes aren't typically cooked in an imu, and there are certainly modern innovations, today's Hawaiian food is rooted in ancient history. Examples of the style can be found, and experienced, on every island. And one bite can transport you back centuries.

THE KĀLUA PORK TRADITION

Galeai's role as an imu preparer is essential to feeding up to 1,300 total daily visitors at the PCC's three lū'au venues (with events held six nights a week). And his meticulous process is helping to keep Hawai'i's food traditions alive. Attending a lū'au is a great way to see authentic Native Hawaiian cooking methods in action. Traditionally, lū'au were special occasions—and whole kālua pig was a delicacy not eaten every day (unlike staples such as poi). Yet the imu technique was used widely.

"In ancient Hawai'i, most of our foods were cooked in an imu," says Pōmaika'i Krueger, a cultural specialist at the Polynesian Cultural Center. "It took manpower."

Today, kālua pork has become ubiquitous on Hawai'i's menus, from those in casual Hawaiian

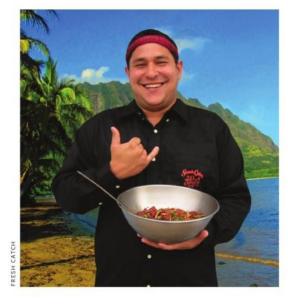
eateries to those in five-star restaurants. Even if most restaurants don't have an imu, the pork is still slow-cooked, resulting in a similar, falls-off-the-bone result.

This pork preparation is versatile, points out Peter Merriman, chef and owner of seven restaurants—on Oʻahu, Hawaiʻi Island, Maui and Kauaʻi—that

are examples of Hawai'i Regional Cuisine, the culinary movement he helped found. In a nod to tradition, each of Merriman's restaurants has kālua pork dishes, including a kālua pig—and—Maui sweet onion quesadilla, a barbecue-roasted kālua pig sandwich, and, at Merriman's Gourmet Pizza and Burgers on Kaua'i, a kālua pig—and—grilled-pineapple pizza.

"We use local produce and meats, but also [regional] cooking styles, which include Polynesian [techniques]," says Merriman, adding that he buys whole Berkshire pigs from Mālama Farm on Maui.

At the end of the day, there is some suspense with cooking kālua pig, as Galeai points out. "Once you close the imu," he says, "you don't have any control with it. So, it's always exciting when you unearth it."



POKE: MORSELS FROM THE SEA

Like David Galeai, Reno Henriques gets up early. Each morning around 5:30 A.M., Henriques calls his brother, Teddy—who is by then on-site at the Honolulu Fish Auction—to hear what's available for purchase. Reno Henriques is the owner and chef of the two Fresh Catch seafood restaurants—the original is in Honolulu's Kaimukī neighborhood, and the second is in Kāne'ohe, northeast of Honolulu, on O'ahu's windward shore.

"We're 'Fresh Catch,'" says Henriques, "So we use only fresh fish."

When the restaurants need catch, and Reno likes what he hears from Teddy, he goes down to the fish market and buys 'ahi (yellowfin and bigeye tuna) to make poke.

In Hawaiian, the word *poke* means "to slice or cut crosswise into pieces"—a definition that captures the essence of these raw, toothsome morsels. Raw fish has been an integral part of the Hawaiian diet since ancient times, but it's now commonly served over rice, in what's called a poke bowl.

"[Poke bowls] are relatively new, although the elements themselves—raw fish and rice—are old," says Kapalikū Maile, a culture educator at Oʻahu's Bishop Museum. Missionaries and plantation workers in Hawaiʻi had impacts on Hawaiian food, he says—this played a role in the development of eating rice with Hawaiian foods, as well as the introduction of other foods now incorporated in the typical Hawaiian plate. "The way we see the evolution of the Hawaiian plate has to do with the way in which food becomes a mixture of influences," Maile says.

Chef Reno Henriques (right) buys just-caught fish at market for the poke at his Fresh Catch restaurants. Quesadillas with kālua pig (below) are a favorite at the restaurants owned by Chef Peter Merriman (bottom).







Poi, made by cooking and often pounding a taro plant (*kalo*) root, was historically a major part of the Hawaiian diet.

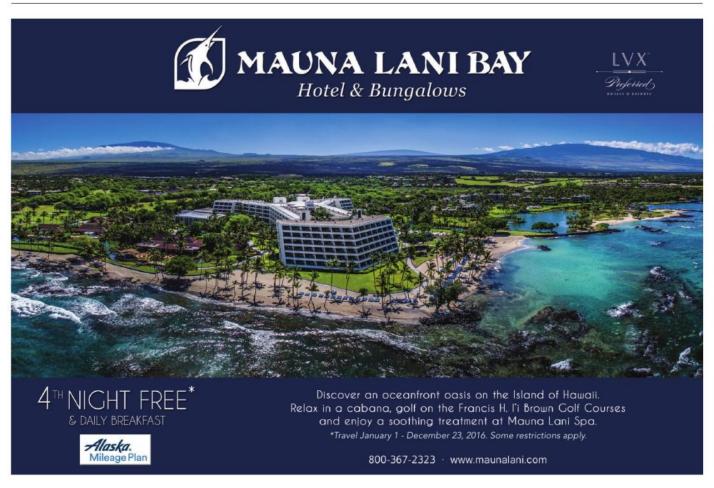
Reno Henriques says his career was influenced by his childhood of fishing and eating local seafood. He also attended Portland's Western Culinary Institute. He started Fresh Catch when his other brother, Dominic, found a site to expand his recycling business, and that site also happened to include a defunct fast-food restaurant with a usable kitchen. Today, both Fresh Catch locations feature around 30 poke types. For poke traditionalists, there's the 'ahi limu, a simple but satisfying mixture of cubed raw 'ahi, sea salt, ground kukui nut, salty limu (seaweed), crunchy sweet onions and chile-pepper water. One of Fresh Catch's most popular pokes, says Henriques,

is the smoked *tako* (squid) with his housemade spicy Hawaiian sauce. The squid is locally caught in Kāne'ohe Bay and house-smoked.

On days when he purchases fish at the market, Henriques gets to the Kāne'ohe restaurant at 9 A.M., and the 'ahi purchased earlier have already been cubed by his staff. His team can fillet a whole fish in 45 minutes or less. Henriques eyeballs measurements for each poke batch and mixes them in large metal bowls. "I don't care how many poke I make, I always taste test them," he says, smiling. "I gotta make sure they're perfect."

Poke is a mainstay across Hawai'i. In the former sugar plantation town of Kōloa, on the south side of Kaua'i, is the Kōloa Fish Market. This compact, unassuming takeout seafood joint also mixes up stellar poke from fresh fish.

In the Kailua-Kona area of Hawai'i Island, chefowner Nakoa Pabre's Umekes restaurants have gained a loyal following. Pabre opened the first of these seafood standouts in 2013 (there are now three). Poke bowls are must-order items from these fresh-



HAWAHAN FOOD

fish destinations. In fact, that's how Pabre named his business—'umeke means "bowl" in Hawaiian.

"Our concept is boat to bowl," he says. "All our fish is caught here on the Big Island by [local] fishermen. We also have our own boat"

NAMANAWA PHOTOCOGRAPHY

The Hanalei Taro Original Kalua Bowl, served at Hanalei Taro & Juice Co., on Kaua'i, features poi, kālua pork and *lomi* salmon (diced salmon mixed with other ingredients).

POI: THE STARCH STAPLE

The Hawaiian food requiring the most acquired taste, even for *kama'āina* (native-born residents), is poi, the sticky-smooth purple paste made by pounding kalo (taro) root. It's also the most culturally significant.

"Kalo is an important staple in the Hawaiian diet," says Maile, of the Bishop Museum, who points out that the plant has a place in the legends of the first Hawaiian people.

Kaua'i continues to grow the lion's share of Hawai'i's poi kalo—about 85 percent—says Lyndsey Haraguchi-Nakayama. She's a sixth-generation kalo farmer on the island's North Shore. Haraguchi-Nakayama co-founded the Hanalei Taro & Juice Co. food truck with her parents, in 2000, and the menu is a taro lover's dream. There are taro fruit smoothies, taro veggie burgers, taro hummus dishes, taro mac salads and, for dessert, taro mochi cakes.

"People [can] enjoy family dishes fresh from the farm and support local farmers," says Haraguchi-Nakayama. Although taro foods were common historically, they became rarer over time—and subsequently more expensive—as Hawai'i was developed and kalo was replaced by other crops. "By perpetuating the growth of kalo and sharing many



diverse taro dishes, we hope the younger generations will continue to be nourished for generations to come," Haraguchi-Nakayama says.

Just up the road from the food truck is the Waipā Foundation, a nonprofit organization that manages 1,600 acres of land. The foundation works with schools, community volunteers, families and travelers to educate people about traditional food systems. And for more than 30 years, its dedicated staff and volunteers have been making poi to distribute to the community each Thursday.

"If people couldn't afford to eat poi, then the practice of eating poi would be less likely to continue," says Executive Director Stacy Sproat-Beck. "There are many Hawaiians growing up who don't eat poi because



Squid lū'au, which looks like spinach puree, is made with kalo leaves (lū'au leaves), octopus and coconut milk.

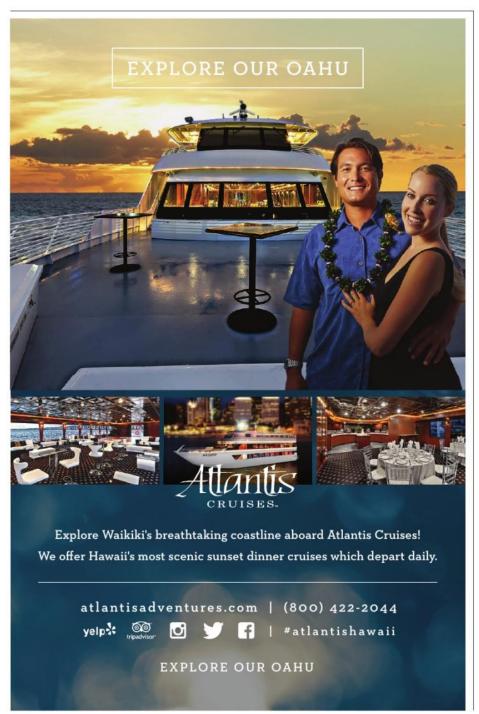
their families didn't have access to it when they were younger."

The foundation wanted to change that and to teach people about the cultural importance of kalo. Now, once a week, beginning at 5 A.M., between 15 and 30 staff members and volunteers peel, rinse, clean, cut and steam kalo to insert into poi grinders—similar to meat grinders—to make 1,200 pounds of poi each week. Every volunteer leaves with a bag of poi; staff also distribute it at cost to about 120 families across Kaua'i. In 2015, more than 2,000 people visited the Waipā area for Poi Day and other foundation programs.

Poi has been a fixture in Sproat-Beck's home since she was a child. "When we eat with the $k\bar{u}puna$ [respected elders] and volunteers during Poi Day lunch, we eat poi with everything, not just laulau and raw fish," she says, with a laugh. "We're seeing a high demand for poi."

SQUID LŪ'AU: A SEAFOOD CELEBRATION

Just as poi requires a somewhat bold palate on the part of Hawai'i visitors, the look of squid lū'au makes it similarly adventuresome eating. The coconutcreamy dish resembles cooked spinach. It consists of cooked kalo leaves (also called lū'au leaves), simmered for hours, made slightly sweet with coconut milk, and made savory with chunks of tender octopus. Yes, even though the dish is called squid lū'au, it is made with octopus.





Each morning, before the first customers are served, Katsuyoshi ventures into the bustling kitchen to taste every dish. He knows the lūʻau stew is ready when it is creamy and rich. Helena's serves both squid and chicken lūʻau—Katsuyoshi says the squid lūʻau is more popular.

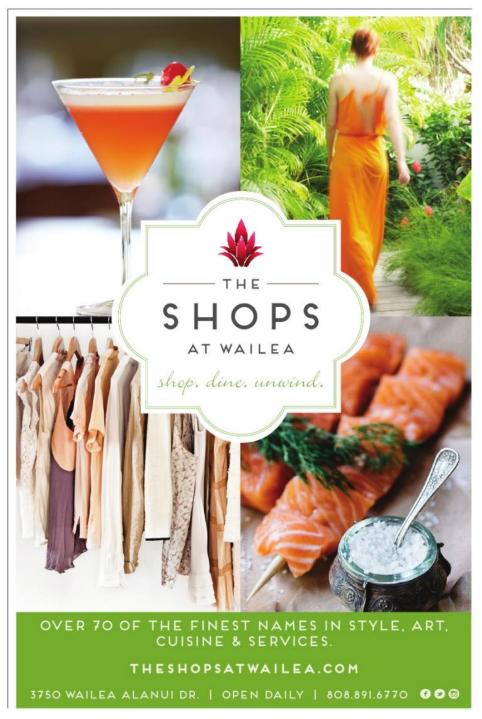
Like Katsuyoshi, Perry Bateman grew up eating squid lū'au, and he also has it on his

Mama's Fish House, a dining destination near Pā'ia, Maui, serves squid lū'au and other seafood-infused dishes.

Many lū'au events attended by travelers do not feature squid lū'au in their Hawaiian-food buffets. This is one reason a trip to Helena's Hawaiian Food, on O'ahu, is essential. Helena's is a humble 11-table restaurant in Honolulu's Kalihi neighborhood. Helena's is named for Helen Chock (Helena being a variation of Helen); Chock founded the restaurant in 1947 and worked there until shortly before her death in 2007, at the age of 89. In 2000, Helena's Hawaiian Food won an "America's Classics" James Beard Foundation Award. Today, Helen's grandson, Craig Katsuyoshi, runs the restaurant, and he utilizes the same family recipes his grandmother taught him.

"I call it Hawaiian soul food," he says.
"It's the food that you were brought up
with, it was the food you had at celebrations, like baby lū'au, weddings, even
funerals. My formula has always been to
stay exactly the same."

Helena's is only open Tuesday through Friday. Katsuyoshi, who started working at the restaurant with his grandmother, sees longtime regulars each week. It's not uncommon for visitors to tell him they planned their O'ahu vacation around a trip to Helena's, he says. "Seeing the happy faces is rewarding," he adds. Helena's friendly staff encourages visitors to try more than just the kālua pig—although that's noteworthy—and suggestions include the laulau, poi and squid lū'au.







menu. Bateman is the executive chef at Mama's Fish House, located on Maui, near the small town of Pā'ia.

Bateman, who is part Hawaiian, adheres to his family's recipes, and makes the squid lū'au with Maui-grown lū'au leaves and locally caught octopus. "We're taking traditional foods and preserving the ambiance of Polynesia through the food and the aloha spirit," he says.

FOR THE LOVE OF LAULAU

Laulau is a meal all its own. Eating a dish made in this unique style is like unwrapping a present, as you untie kī leaves to find more leaves, which were steamed for hours around fatty bits of tender meat.



Highway Inn, with two restaurants on O'ahu, cooks *laulau* bundles in $k\bar{t}$ (ti) leaves just as it did in 1947.

Highway Inn has been making its laulau the same way it did when it opened in 1947 in Waipahu, on Oʻahu's west side. President and CEO Monica Toguchi, a third-generation Hawaiian restaurateur, now runs two full-menu Highway Inn restaurants; the second location is in Kakaʻako, just off Ala Moana Boulevard.

The scent of roasting kālua pig and steaming lū'au leaves fills the air at the Kaka'ako Highway Inn. With a gloved hand, laulau maker Selena Hiromasa picks up fresh lū'au leaves and shapes them into a bowl. She takes four pieces of cubed, fatty pork and one piece of salted butterfish, and surrounds the meat with



The style of cooking in leaves is used to make various laulau dishes, such as the Seafood Laulau at Kō, in the Fairmont Kea Lani, in Wailea, Maui.

the lū'au leaves. Then she wraps two kī leaves around the softball-size laulau, tying it together with the kī leaf stems. In three to four hours, she can make 100 laulau.

"A lot of places don't use butterfish," says Hiromasa, gracefully wrapping another laulau. "It gives it that extra savory flavor. Our laulau are half leaves, half meat; it's the perfect ratio."



LOCO FOR LOCO MOCO

Although it's not a traditional dish, loco moco has become a Hawai'i icon. This local comfort food is found on seemingly countless Hawai'i menus. A classic loco moco consists of rice topped with a hamburger patty and eggs, along with brown gravy.

Cafe 100 in Hilo is credited with inventing the loco moco. Opened in 1946, the local institution now boasts 30 loco moco styles. The original is still one of the most popular.

For an upscale O'ahu loco moco, there's the version at Morimoto Waikiki, made with wagyu beef, local eggs and Hayashi gravy.

At the Lava Lava Beach Club in Kapa'a, Kaua'i, the Hapa Laka loco moco includes a beef patty, Portuguese sausage and fried rice. —T.H.

Hiromasa has been making laulau for Highway Inn for 10 years; she was taught by Monica Toguchi's father, Bobby. Monica highlights the great care that goes into making laulau, as well as the significance of its contents. "[There are] visibly local ingredients, and practically speaking, it's a pretty good balanced bundle of nutrition," she says, adding that Highway Inn sells about 400 laulau every day. "By serving these favorite, iconic foods, and providing a little background on them for our guests, we try to perpetuate a connection between food and culture."

At Kō, a restaurant in the Fairmont Kea Lani in Wailea, Maui, Executive Chef Tylun Pang and his staff spotlight laulau with a Sunday night special.

"It's a dish that brings people together, as it takes some time to assemble and cook, usually for a special occasion," says Pang.

Instead of lū'au leaves, Kō's laulau is made with baby spinach and bok choy, and filled with local fish, shrimp, scallops and sliced shiitake mushrooms. Pang's spin on the laulau—a popular Sunday special, he says—shows that respectful updates on tradition can still pay tribute to a uniquely Hawaiian dish.

HAUPIA: ISLAND SWEETNESS

Haupia is a Hawaiian dessert must. For a creamy version of this sweet coconut-milk treat, residents and travelers on Oʻahu enjoy Yama's Fish Market, a small Hawaiian takeout restaurant. Anne Yamamoto and son Brian opened Yama's in 1980 in Waipahu; today, the restaurant is located in the Moʻiliʻili neighborhood in Honolulu. Yama's Fish Market offers an assortment of Hawaiian plate lunches, more than 40 types of poke and homemade haupia desserts with a variety of ingredients.

"We are the home of the original sweet potato haupia dessert," says Yama's operations manager, Petula Shimabukuro. This popular treat is made with locally grown purple sweet potato on a macadamia nut shortbread cookie crust—nestled under a blanket of silky haupia.







"TOO GOOD TO MISS"
GERMAINES

I BUTTO GERMAINES

Step onto our beautiful, secluded and private beach – "35 minutes and 100 years away from the hurried pace of Waikikil. From the sumptuous all-you-can-cat feast with your favorite beverages and exotic cocktails... to the Polynesian extravaganza with the exciting Fire Khife Dance, it's a fun-filled evening that will bring Hawaii home to your heart!

For Free Hotel Pickup call: 949-6626 or 941-3338

www.germainesluau.com



Brian Yamamoto, a busy, no-nonsense man, says he didn't invent the dessert, but first tried it at a restaurant in Hilo, on Hawai'i Island, many years ago. "I knew I could do it better," he says. What sets the Yama's Fish Market haupia apart, he explains, is Yama's use of a steam kettle and high-quality coconut milk. Yama's makes haupia five days a week in 21-pound batches. In addition to traditional (unaccompanied) haupia and the sweet-potato haupia dessert, it also sells



Brian Yamamoto makes coconut milk—based *haupia* (typically white) to serve alone or with other ingredients, such as in sweet-potato haupia dessert (inset).

haupia desserts with pumpkin, brownie, strawberry gelatin and lime.

Haupia desserts are found on other islands, too. Rays on the Bay at the Sheraton Kona Resort and Spa at Keauhou Bay, Hawai'i Island, features a Punalu'u sweetbread pudding, made with Kona-grown mango and drizzled with white chocolate haupia sauce. The Plantation Gardens Restaurant and Bar in Kōloa, Kaua'i, offers traditional haupia and takes it up a notch by serving it with granola, local guava coulis and organic seasonal fruits.

BACK AT THE POLYNESIAN CULTURAL

CENTER, it's 5:30 P.M., and the Ali'i Lū'au is starting. Lei-clad travelers grow quiet as two young men in lavalava remove the

HAWAHAN FOOD



CONTINUING TRADITIONS

Kapalikū Maile, a culture educator at O'ahu's Bishop Museum, says Hawai'i food traditions persist in part because many of the foods are grown locally today, including kalo, ti, banana, breadfruit and coconut. "They were basic food items then, and they continue to be now," he says. —T.H.

now-wilted banana leaves and lift a perfectly browned pig from the imu. The scent of smoky pork instantly wafts through the lūʻau pavilion—and, when it's served, this juicy, salty kālua pig is one of the most popular dishes.

David Galeai isn't by the food as guests line up for large helpings of kālua pig, poke, steamed fish, lomi salmon and haupia, but he's nearby getting ready for his other role at the center. Just as he begins his day with fire, he ends it as a performer in the fire knife dance, an acrobatic Samoan ceremonial dance in which blades wrapped in cotton are lit ablaze and spun expertly.

The traditional foods, dances and clothing are what make a lū'au an unforgettable experience for many visitors—and Galeai knows that the combination of these elements is powerful. "It connects us with our ancestors," he says.

Tiffany Hill, based in Honolulu, specializes in travel, culture and business writing.

Alaska Airlines offers daily service to Oʻahu (Honolulu), Maui, Kauaʻi and Kona/Hawaiʻi Island. For flight reservations, go to alaskaair.com or call 800-ALASKAAIR. To book a complete Alaska Airlines Vacations package to Hawaiʻi, go to alaskaair.com/vacations or call 800-468-2248.









Order your free Visitors Guide on Fairbanks, Denali, Interior & Arctic Alaska.

1-800-327-5774 • www.explorefairbanks.com Visitor information at 101 Dunkel Street in Downtown Fairbanks



IN THE BEAUTIFUL GOLDSTREAM VALLEY 8 EASY MILES FROM UNIVERSITY MUSEUM

Featuring Alaskan Seafood, Prime Beef, Large Appetizers, Sandwich Menu All Major Credit Cards

Off-Premise Liquor Store

Open daily 11 A.M. to 10 P.M., Fri.-Sat. to 11 P.M.
Serving Lunch and Dinner • Weekend Breakfast
Reservations Accepted
(907) 455-6666
Call for Directions

Alaska Collee Roasting Co.

Two Locations: West Valley Plaza 4001 Geist Road Fairbanks, AK 9909 (907)457-5282



Come and enjoy pizzas from our wood-fired oven, fresh roasted coffees from around the world, decadent desserts and specialty espresso drinks.

www.alaskacoffeeroasting.com www.acrcmiami.com

THE TURTLE CLUB

For an evening of fine dining

Featuring our famous

PRIME RIB & PRAWNS

Lobster, Halibut & King Crab (includes salad bar)

10 Miles Old Steese Highway Fairbanks, Alaska

For Reservations (907) 457-3883 E-mail: turtle@polarnet.com

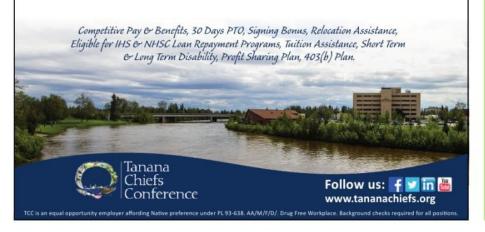
Fax (907) 457-4789 Major Credit www.alaskanturtle.com Cards Accepted

Are you looking to make a difference?

Come to Fairbanks, Alaska!

Tanana Chiefs Conference offers a wide array of career fields with the opportunity to make a difference in the health and wellness of the Interior Alaska Native people.

> Apply online at www.tananachiefs.org



Be inspired by the light of the Aurora Borealis

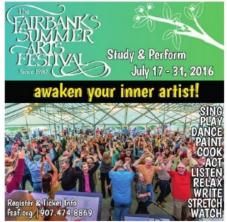
Renew your energy under the midnight sun. Experience the warmth of Fairbanks— Alaska's Golden Heart and the gateway to Denali, Interior and Arctic Alaska.

796 Chena Pump Road

www. pumphouse.com











RELAX • EXPERIENCE • ENJOY

Tundra Tours Inc. invites you to relax at the new Top of the World Hotel, to experience the Arctic on a Summer Day Tour and to enjoy the hotel's restaurant Niģģivikput "our place to eat".





800.478.8520

WWW.TUNDRATOURSINC.COM TWH@TUNDRATOURSINC.COM 3060 EBEN HOPSON ST. | BARROW, AK







The Saturna Sustainable Funds seek to invest in companies and issuers that demonstrate sustainable characteristics with low risks in areas of the environment, social responsibility, and governance ("ESG").

Find out more today.

www.saturnasustainable.com

SATURNA SUSTAINABLE FUNDS

Saturna Sustainable Equity Fund (SEEFX)

Saturna Sustainable Bond Fund (SEBFX)

Please consider an investment's objectives, risks, charges and expenses carefully before investing. For this and other important information about the Saturna Sustainable Funds, please obtain and carefully read a free prospectus or summary prospectus from www.saturnasustainable.com or by calling toll-free 1-800-728-8762.

Investing involves risk, including possible loss of principal. The Saturna Sustainable Funds limit the securities they purchase to those consistent with sustainable principles. This limits opportunities and may affect performance. Distributor: Saturna Brokerage Services, a wholly-owned subsidiary of Saturna Capital Corporation, investment adviser to the Saturna Sustainable Funds.







The EMBA Difference

By Elizabeth M. Economou

To say earning an Executive Masters in Business Administration (EMBA) was a "game changer" for Justine Smith is an understatement. The founder and CEO of Kids Go Company, the Bainbridge Island–based maker of Zoomkit, a portable activity table for kids, credits the online MBA program from Washington State University's Carson College of Business for helping her succeed.

"I was repeatedly hitting my own glass ceiling," Smith says. "I felt blocked by my lack of training and tools, and I didn't have the capacity to create a scalable business model or knowledge of financial networks."

An aspiring entrepreneur when she started the program, Smith had reservations about WSU's exclusively online program, due to what she imagined would be limited interaction with peers and professors. However, those concerns turned out to be unfounded.

"I looked at a lot of programs, but WSU's EMBA had a great carousel format that allowed me to jump right into the program on a midyear cycle," she says.

She soon realized that the online aspect of WSU's program afforded her great flexibility. In fact, the courses can be taken from anywhere students have an Internet connection, says Cheryl Oliver, assistant dean for online and graduate programs.

"We have students from all over the world," Oliver says. She notes that EMBA students are involved in a wide variety of industries and fields, including alternative energy, aerospace, banking, the military, medicine and more.

Such a flexible approach—along with evening classes designed for working professionals—gave Smith, a small-business owner at the time, the security of knowing that the program could adapt to her busy work schedule.

Smith also was drawn to WSU's offerings for their focus on entrepreneurship. "It seemed like the missing puzzle piece," she says.

Despite a strong background in marketing and branding, Smith realized she lacked insight into corporate financing, forecasting, statistics and ROI (return on investment) analysis—knowledge she felt she needed to grow her international company, Kids Go Company.

Since graduating from the program in 2013, Smith has been making the most of her EMBA. She launched her main product, Zoomkit, which is now available in more than 140 stores across the nation and on Amazon.com. The business plan Smith developed during her EMBA course work served as the template for founding her company.

"Our mission is designing innovative products to create moments of calm and structure for today's on-the-go families," she says. Smith's innovation sprang from her own experiences as a time-strapped working mother of three young children.

Smith is one of about 20,000 professionals nationwide who have taken time in their busy lives to enter EMBA programs each year, according to the national Executive MBA Council (EMBAC).

EMBAs are education programs designed to help managers and corporate executives learn innovative management techniques and best practices they can use to start companies and help them grow, develop and run more efficiently. The programs are designed to enable working professionals to take the courses without interrupting their careers.

Besides learning important businessleadership techniques, developing a treasure trove of new skills and joining a network of like-minded peers, EMBA graduates also gain newfound confidence.

Randell Hernandez, associate director of the Executive MBA program at the University of Washington's Foster School of Business in Seattle, says many factors drive working professionals to pursue EMBAs, including learning skills that will help graduates add value to their companies.

"The ability to make better strategic





EDUCATION

decisions and develop high-performing teams adds value to any organization," Hernandez says.

Finding the right program

The EMBA movement, which has been around for decades, continues to grow and evolve. In the 1960s, there were an estimated 11 programs nationwide.

Today, experts say, there are more than 300 Executive MBA programs found around the world.

The increase in the number of programs "serves as a testament to their value in meeting the organizational thirst for leadership development," says Michael Desiderio, the executive director of the EMBAC, which advances the cause of EMBAs and shares information and best practices about programs.

According to the council, the average total program cost for an EMBA (based on 2015 survey results) runs about \$75,000, including deposit, tuition and additional fees.

Many EMBAs also include an international trip, which may be part of the cost of the program. The trips can be anywhere in the world. Smith, for example, traveled to China.

"This was a very important aspect of the program," she says. "I regularly use many of the skills from that journey and the intensive workshops while working with our factories, supply chains and import-export logistics."

Each EMBA program is different, and officials say it is important that interested students find the right program that fits their needs.

The University of Washington's Foster School of Business EMBA program, for instance, emphasizes that it is located in Seattle, a strong entrepreneurial center that is home to such innovative companies as Amazon.com, Costco, Microsoft and Nordstrom.

Being set in the midst of this technology-friendly business environment allows for unique knowledge-sharing and networking opportunities. Hernandez says the UW's strong brand recognition locally, nationally and globally—also helps the program distinguish itself.

San Diego State University is known for its small class sizes, ideal for collaboration, and also offering many tools to help students succeed. EMBA Program Director Patricia van Damme likens the SDSU classroom to a "laboratory and think tank" where busy professionals learn and grow with their peers who have similar goals. Program amenities include incubators for startups, a financial markets lab with Bloomberg Terminals and career services.

Tim Ney, a 2014 graduate of SDSU, was employed in the role of chief operations officer for a hunger relief organization when he embarked on his EMBA.

"The Executive MBA program has made a tremendous impact on my personal and professional life," Ney says. "I've been able to create new friendships that I can depend on throughout my career; to understand how to research problems to find solutions, and make a positive impact for my organization and our staff."

After vetting several programs, Ney settled on the one offered by SDSU. Meeting alumni as well as Director of Graduate Programs Nikhil Varaiya is what sealed the deal for him. "He walked us through a model company from startup to IPO [initial public offering]. I found this interesting and practical, which is why I chose to attend San Diego State University."

Ney credits his EMBA for helping him to land a new role as the executive director of the San Diego Armed Services YMCA.

"I have reduced expenses, increased net revenue and improved the organization's culture dramatically," Ney says.

Van Damme is not the least bit surprised with Ney's success following his EMBA degree. "The alumni network is one of our greatest assets," she says. "It's

WORLD RANKED BROKER



Premier OR & WA Broker



Real Estate EXPERT with proven RESULTS!

GET LISTED! GET SOLD!

#1

Broker Pacific NW

#18

Broker in the USA

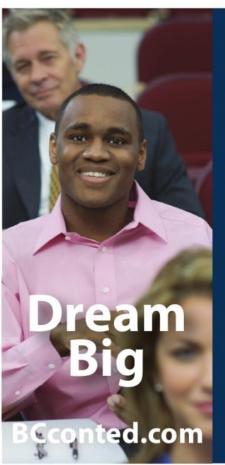
#59

Broker in the WORLD!

RE/MAX equity group

Text/Call 360.607.4100 • 888.888.8284 • Terrie@TerrieCox.net

USA-RELOCATE.com



Achieve dreams and goals through individual courses and professional certificates at Bellevue College Continuing Education.

For corporate leaders, we provide training through our Business Training Institute.

Courses are designed for busy professionals and taught by industry leaders.

Make your career dreams a reality with us.







800-722-2650

www.capobythesea.com



DRUG & ALCOHOL TREATMENT

Experienced Professionals

Our facility's staff includes several highly qualified, experienced therapists.

Custom Programs

7-10 day detox, 30-180 day programs. Guaranteed success with the 90 day program, call for details.

Privacy Assured

All communications are confidential, before, during and after recovery.

PRIVATE ROOMS AVAILABLE • INSURANCE FRIENDLY • BEACHSIDE LOCATIONS • PET FRIENDLY

ADDICTION • ALCOHOL • COCAINE • METHAMPHETAMINE • OXYCONTIN • VICODIN



At the heart of all Amouage creations is a signature accord that cultivates the ultimate luxury of being unique and distinctive. Amouage offers niche fragrances for both women and men namely: Gold, Silver, Ciel, In the lobby of the Alexis Hotel Jubilation, Lyric, Reflection, Epic, Dia, Memoir, Honour, and The Library Collection.



AMOUAGE THE GIFT OF KINGS Please call

Parfumerie Nasreen at (206) 682-3459 or 1-888-286-1825 contact@parfumerienasreen.com or visit www.parfumerienasreen.com 1005 1st Ave. Seattle,WA 98104

EDUCATION

rare to find a major company in San Diego that does not employ one or more SDSU EMBA graduates."

Since completing his EMBA in 2014, Ney has been offered a few high-level positions and has been recruited to serve on the nonprofit advisory boards for the San Diego Food Bank and the Continuous Improvement board for the University of California San Diego Extension, he says. Ney believes his EMBA degree has helped him develop the confidence to succeed.

Continually evolving

A reflection of how EMBA programs are adapting to changing times can be seen at Oregon State University, where students who are enrolled in the Executive Leadership MBA program are involved in hybrid learning.

According to Mitzi Montoya, the dean of the College of Business, students complete 80 percent of their work online whenever it's convenient for them, and meet in person with faculty and classmates for six hours per course term.

"Most EMBAs use a cohort model [in which group members meet, usually in a classroom], which we consider to be outdated in meeting the needs of rising professionals who want to connect with a wide range of peers to build a broad and deep network," she says.

Other ways EMBA programs are evolving, according to the EMBAC's Desiderio, include an increase in elective courses, the development of industryfocused programs, and the emergence of a global Executive MBA. As the workforce continues to globalize and evolve with emerging technologies, professionals equipped with EMBAs will be better positioned to fill gaps in skills and leadership, says Desiderio.

"Graduates can immediately implement the practices learned during their program and apply them to real-world situations," he adds. "The important thing is to immediately apply lessons

learned—in order to reap the rewards."

However, graduates acknowledge that not all professionals may be cut out for the rigors of an EMBA program. Ideal candidates must have the drive and discipline to put their social lives on hold for about 22 months, knowing that the payoff could be huge, says van Damme.

"You must have support and stamina," adds Smith.

For Ney, it comes down to this: "An EMBA will change the way you think," he says. "I now have the ability to view problems and opportunities from a much wider lens, all the while helping to create a positive culture that leads to sustainable growth." And most would agree that's priceless.

Elizabeth M. Economou writes on health care, education, real estate and finance.

BY THE NUMBERS

20,000

Approx. number of EMBA **students** enrolled in any given year.

37.8

The *average age* of EMBA students.

13.9

Average number of years of prior work experience for EMBA students.

230

Number of colleges and universities included by the Executive MBA Council (EMBAC) worldwide, administering 300-plus programs in more than 30 countries.

41%

Students who entirely **self-fund** their EMBA.

\$74,705

Average EMBA program cost.

27.6%

Women in EMBA programs.

According to the EMBAC 2015 survey results



Now in Seattle.

Furthering our commitment to the Pacific Northwest.

For nearly four decades, Becker Capital has provided discretionary valuebased investment management services while remaining committed to our independent and employee-owned structure.

Today, Becker Capital employs 29 individuals to manage approximately \$3 billion* in assets from our offices in Portland and Seattle. With over 25 years average industry experience and 14 years at the firm, our stable investment team conducts bottom-up fundamental research to construct portfolios for institutional and private wealth clients.

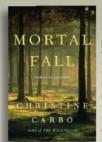
*As of 12/31/2015

1201 Third Ave Suite 5030, Seattle, WA 98101 • 206-829-7747

WWW.BECKERCAP.COM

© 2016 Becker Capital Management

Two gripping novels about the perilous intersection between man and nature... Recommended reading by The Chicago Tribune.



N SALE MAY 315

Recommended reading by The Chicago Tribune.

"Evocative debut....Carbo paints a moving picture of complex, flawed people fighting to make their way in a wilderness where little is black or white, except the smoky chiaroscuro of the sweeping Montana sky." —Publishers Weekly

"A tour de force of suspense that will leave you breathlessly turning the pages late into the night." —Linda Castillo, New York Times bestselling author

"A study of flawed, compelling characters and the ghosts that haunt them.... This novel works on so many levels, all of them masterfully crafted." —William Kent Krueger, New York Times bestselling author



WILD
INSIDE
CHRISTINE
CARBO
ON SALE NOW

PROUDLY PUBLISHED BY ATRIA BOOKS / SIMON & SCHUSTER



London's Changing Skyline

Big Ben chimes from above the Houses of Parliament along the Thames River in downtown London.

The ancient English capital blends the new with the old

By David Armstrong

As I look out through floor-to-ceiling windows from my hotel room, it feels as if all of London lies at my feet. To the west are the stately, gothic Palace of Westminster, also known as the Houses of Parliament, and the chiming, dignified Big Ben in the Elizabeth Tower. To the north, I see the dark, serpentine River Thames flowing past London's square-mile financial district, with its bold new skyscrapers and Sir Christopher Wren's lovely St. Paul's Cathedral. To the east is the historic Tower of London and, downriver, the white dome of the O2 Arena.

My wife, Georgina, and I are in the Shangri-La Hotel, which occupies the 34th to 52nd floor of the Shard, a 95-story glass spire that is one of Europe's tallest buildings. Designed by architect Renzo Piano, the Shard was completed in 2012 and is known for its jagged apex that looks like shards of glass. It is a spectacular exclamation point on London's skyline. Before the

new millennium, the British capital appeared to be more of a horizontal city, with few skyscrapers. But that was then. London is changing: thrusting skyward, diversifying and modernizing.

Today, the buildings of the old empire share a downtown with sparkling new structures that are becoming the face of this modern capital.

Mixing Old and New

Most Americans probably think of London as a bastion of history and tradition. And so it is. This city has been growing for nearly 2,000 years, ever since the Romans founded ancient Londinium on the banks of the Thames River in 43 AD. Today, it is estimated that more than 300 languages are spoken in the city's schools, an example of how London remains one of the great global cities.

London's mix of historical charms and modern excitement is apparent everywhere you look. The Shard, for instance, stands a short distance from the Tower of London and The Tower Bridge. A few miles to the

west, you will find Big Ben, the Houses of Parliament and Westminster Abbey clustered together, while just across the Thames stands Europe's tallest Ferris wheel, the London Eye, whose weather-proof capsules hold 25 passengers and rise 443 feet into the air, offering spectacular

views.

One day, Georgina and I find ourselves in the Financial District, looking up at some of London's other bold architectural statements: the 52-story Leadenhall Street Building (nicknamed "The Cheese Grater" for its shape), opened in 2014, and Sir Norman Foster's 40-story cylindrical 30 St. Mary Axe Street building (known as "The



The Sky Garden, a three-story glass dome at the top of the 20 Fenchurch Street building, offers landscaped gardens, restaurants and breathtaking views of London.

Gherkin"), which opened in 2004.

Outside the 36-story 20 Fenchurch Street building (which some say resembles a walkie-talkie) we join a line waiting to visit the building's aptly named Sky Garden. Tickets to the indoor Sky Garden—

agent and a space is limited, so you must book in advance. It's worth

the extra effort.

The Sky Garden is housed in an enlarged glass dome, three stories high.

It has landscaped gardens that include a variety of plants, including South African lilies, blaz-

ingly colorful birds of paradise and French lavender. A terrace, a bar and two restaurants where you can enjoy the spectacular 360-degree views.

Arts Center

SCOTLAND

London 🖈

English Channel

ENGLAND

IRELAND

London's architecture is only part of the vibrant and diverse cultural scene. The city

is home to world-class art galleries that run the gamut from historic portraits to modern installations. One of our favorite places to view art is the 248-year-old Royal Academy of Arts in central London. Here, you can see classic exhibits showcasing the work of past masters and dazzling new pieces by the world's most famous living artists, including sculptor and installation artist Ai Weiwei.



The Shard

The tallest building in the European Union, The Shard rises 95 stories and is lined with 11,000 panes of glass. It includes observation decks on the 68th, 69th and 72nd floors.

Korean Air stretches its wings like never before with our partnership with Alaska Airlines.

SKYPASS and Mileage Plan members may accrue miles flying with Alaska Airlines and redeem them for tickets, thanks to our frequent flyer partnership.

It's convenient and easy, so enjoy your new ventures from the Western U.S. with Korean Air.

Seattle Departure 14:15 TWFSaSu 17:45 *1 Arrival Seoul

*Same day connecting flights to China, Japan and Southeast Asia.



Earn and redeem your Alaska Airlines Mileage Plan™miles around the globe with Korean Air





Currently, the Royal Academy of Arts is featuring the exhibit "In the Age of Giorgione," paintings by Venetian Renaissance masters such as Giorgione and Titian, that will be shown through June 5. The academy will also showcase its popular Summer Exhibition 2016 from June 13 to August 21. Presented without interruption since 1769, the summer exhibit displays works by some of the most exciting established and emerging modern artists.

Georgina and I have a special place in our hearts for London's classic art offerings found at the National Gallery, the majestic art museum on Trafalgar Square. We wander through room after room full of paintLondon's Financial District has become a center for the construction of ultramodern skyscrapers, including the 20 Fenchurch Street building (far left) and the cylindrical 30 St. Mary Axe Street building (far right).

ings spanning centuries and styles. Michelangelo, da Vinci and Rubens are represented. Rembrandt's pensive *Self-Portrait at Age 34* is there. J.M.W. Turner's paintings of Venice delight us, as does Van Gogh's lovely *Sunflowers*. Then we pop into the neighboring National Portrait Gallery. Its paintings, photographs and sketches of famous people range from a glowering Henry the VIII to a circa-1600 portrait of

Avant-garde artist Damien Hirst has opened the whimsical Pharmacy 2 restaurant in collaboration with Mark Hix. The restaurant is part of Hirst's Newport Street Gallery, located in South London.



WHEN YOU GO

Lodging

Hotel Cafe Royal: 5-star renovated legacy property near Piccadilly Circus (hotelcaferoyal.com).

Radisson Blu Edwardian Mercer Street Hotel: Stylishly refurbished art-filled retreat in the lively Seven Dials district (radissonbluedwardian.com).

Shangri-La Hotel at the Shard London: Spectacular 5-star aerie in the new landmark skyscraper south of the Thames near London Bridge (shangri-la.com).

Dining

Pharmacy 2: A restaurant with a pharmacy interior offers modern British fare and is located in a new art gallery, designed by Damien Hirst (newportstreetgallery.com/ restaurant).

Sexy Fish: A stylish new contemporary restaurant near Berkeley Square, Mayfair district (sexyfish.com).

Sightseeing Newport Street

Gallery: New avantgarde art gallery in Vauxhall, south London (newportstreetgallery.com).



The sashimi platter from Sexy Fish.

Royal Academy of

Arts: Large and stately downtown location for classic and contemporary art (royalacademy.org.uk).

Sky Garden: A three-story indoor garden located on the 34th through 36th floors at the 20 Fenchurch Street building (skygarden.london).

Join us at SEARHC and work in an environment

Where quality of life makes a difference to you and the quality of care makes a difference in the lives of the communities we serve!



CURRENT OPENINGS INCLUDE:

- Providers including Physicians, Midlevel Providers & Dentists
- Nursing
- · Performance Improvement
- Ancillary services including Lab, Radiology, Physical Therapy/Occupational Therapy
- Behavioral Health
- Finance
- · Health Information Management
- Facilities
- Administrative & Support Staff

Please contact Kathy Miller, Professional Recruiter to learn more about these exciting opportunities via email to kmiller@searhc.org or (907) 966-8658.







Across from the Space Needle.

Voted Best Sports Bar



When you bring in or mention this ad. (one per customer)

140 4th Ave. N., Suite 130

206.404.7767



www.sportrestaurant.com

10 THINGS TO SEE IN LONDON

Big Ben and the Palace of Westminster: The famous chiming clock tower and 1860 Gothic Revival—style Parliament buildings are must-see locations.

British Museum: The cityblock-size history museum is considered among the best in the world, with highlights that include ancient Egyptian mummies and the Rosetta Stone.

Covent Garden: Vintage former flower, fruit and vegetable market now honeycombed with restaurants and shops.

Piccadilly Circus: Located in the heart of London, the neighborhood is full of activity, and home to the much-loved statue of Eros.

Rules Restaurant: The oldest restaurant in London (opened in 1798) is known for game meats, pies and other traditional British food

Shakespeare's Globe: Catch a play at the engaging modern recreation of William Shakespeare's 1599 circular theater on the River Thames.

St. Paul's Cathedral: Sir Christopher Wren's majestic house of worship was built in 1710 and is topped by a magnificent dome.



Tower of London: The famous former prison, that now includes a museum, is the home of Britain's Crown Jewels, and is guarded by red-clad "Beefeaters."

Westminster Abbey: Completed in the 16th century, the church is where royal ceremonies are held and famous Britons buried.

Churchill War Rooms: Tour the fortified bunkers near the Palace of Westminster where Prime Minister Winston Churchill directed British forces in World War II.



The restored five-star Hotel Cafe Royal offers visitors historic elegance and luxury.

Shakespeare. With his knowing eyes and rakish earring, the Bard looks surprisingly modern. Lose his lace collar and he looks like he could be creating virtual-reality set pieces in today's London.

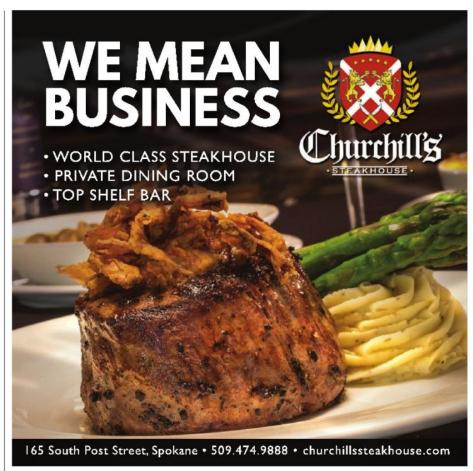
For another touch of tradition, we walk over to Buckingham Palace, buy a Royal Day Out ticket and take a tour of the palace, the London home of British monarchs since 1837. The palace is open to visitors when the queen is on holiday in Scotland, usually during August and September. The grand staircases, high-ceilinged staterooms, and ornate beds, chairs and tapestries are eye-popping.

In The Queen's Galleries, Her Majesty's world-class art collection is on display. From July 23 to Oct. 16, "Fashioning a Reign," a new exhibition displaying Elizabeth II's regal attire, provides yet another reason to visit the palace.

London's modern art scene is on full display at the Newport Street Gallery.

Located in south London, the gallery is the brainchild of celebrated avant-garde artist Damien Hirst. His compound houses six high-ceilinged, chalk-white art exhibition rooms and the restaurant Pharmacy 2, which is whimsically designed to look like a pharmacy.

The restaurant, developed by Hirst





Scattle's Top* Chef-Owned Restaurants



Seastar

Chef John Howie 425.456.0010 / Bellevue seastarrestaurant.com



Pearl Bar & Dining

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



Volterra

Chef Don Curtiss 206.789.5100 / Ballard 425.202.7201 / Kirkland volterrarestaurant.com

ASSAGGIO

Assaggio Ristorante

Chef Mauro Golmarvi 206.441.1399 / Downtown Seattle assaggioseattle.com

JOHN HOWIE STEAK

John Howie Steak

Chef John Howie 425.440.0880 / Bellevue johnhowiesteak.com

Dine where the locals dine!
*According to ZAGAT, SEATTLE'S BEST PLACES, NWSOURCE.COM



London

and Mark Hix, showcases contemporary European food with a twist. Dishes are seasonal and have included crispy squid with green chile, garlic and almonds. Hirst's design also makes Pharmacy 2 an art piece in itself.

Such restaurants are examples of the city's leading-edge food and drink scene. For early evening sipping, we make a beeline to Sexy Fish, an extraordinary restaurant that opened in a large, multileveled space last year, across the street from Berkeley Square Gardens in the Mayfair District. Sexy Fish has a sunken dining room and contemporary art adorning the walls. For the famished, Dover sole with citrusy, soy-flavored ponzu sauce and sesame seed sea bream are culinary highlights.

Another example of London's ability to combine the old with the new can be found at the stunning Hotel Cafe Royal, just off Piccadilly Circus. A famous playground for the rich and famous for 150 years, the hotel reopened in 2012, after a restoration and expansion on Regent Street. Ornate chandeliers, dark burnished wood and a grand marble staircase create the sense you are stepping back into the Gilded Age.

On our final night in the city, Georgina and I ascend to the Gŏng Lounge, on the 52nd floor of the Shard. The highest bar in London offers us one more chance to take in the wondrous and ever-changing skyline. We sip flutes of champagne as the city lights radiate in all directions. One of the world's greatest cities is ready for its close-up, ready for the night ahead.

David Armstrong is a journalist and author in Carmel-by-the-Sea, California.

Use Mileage Plan miles to visit London on partner airlines American Airlines, Air France, British Airways, Icelandair and KLM. For information or to enroll in Mileage Plan, go to alaskaair.com or call 800-654-5669.

Flyer guide

Your overview of the Alaska experience.

TABLE OF CONTENTS

A2 Everything Alaska Mileage Plan Alaska Lounge alaskaair.com Our 5-star mobile app

A4 Beverages First Class

A5 Inflight entertainment

Movies and TV on your own device
Rent a preloaded tablet
Go online

A6 Global Partners
Travel the world with our 16 airline partners

A8 Where we fly 100+ destinations and counting

A10 Where we fly
Alaska, where it all started

A11 Our service and operations
Alaska's fleet
Baggage service guarantee
How are we doing?
A su servicio

A12 Airport terminal maps

A13 Customs and immigration

A14 Your safety and comfort



Everything Alaska.

A look at all we're proud to offer.

Easy sign-up at

alaskaair.com/ mileageplan.

Use money and miles awards to reduce the price of your ticket by up to 50% while still earning Mileage Plan™ miles.

Mileage Plan™

USE MILES: WHERE YOUR MILES CAN TAKE YOU



Starting at 7,500 miles (one way)

Anywhere within one state, including Alaska, California, Oregon and Washington.



Starting at 12,500 miles (one way) or 25,000 miles (round trip)

Anywhere Alaska flies in continental U.S. and Canada.



Starting at 17,500 miles (one way) or 35,000 miles (round trip)

To Mexico.



Starting at 20,000 miles (one way) or 40,000 miles (round trip)

To Hawaii.

AIRLINE PARTNERS: TRAVEL THE WORLD

Travel throughout the world on the following partners while earning miles and elite status in our award-winning Mileage Plan program.

































*Not applicable for international Elite Qualifying Miles.



EARN MILES: GET THE ALASKA AIRLINES VISA CARD

Earn miles for everyday purchases. Rent a car, buy flowers or go out to dinner and earn Mileage Plan miles with our many non-airline partners.

1 mile FOR EACH MILE TRAVELED

Earn a mile for each mile flown on Alaska Airlines.

3 miles PER DOLLAR SPENT

Purchase onboard products, vacation packages or tickets for travel on Alaska Airlines, or send shipments with Alaska Air Cargo, using the Alaska Airlines Visa Signature® card, Alaska Airlines Platinum MasterCard® and Alaska Airlines Visa® Business card.

Purchase an Alaska Airlines Vacation package at alaskaair.com. Receive an automatic 1,500 Bonus Miles, your actual miles flown and triple miles on every dollar spent with an Alaska Airlines Visa card. Choose from more than 75 destinations and 5,000 hotels.

18,000 miles 25,000 miles (UPON APPROVAL)

Sign up for the Alaska Airlines Visa Signature® card. Earn 25,000 miles when you are approved for the card and receive a Coach Companion Fare every year.*

*Yearly Coach Companion Fare from \$121 (\$99, plus taxes and fees from \$22). For every dollar you spend with your card, you'll earn one Bonus Mile. Ask a flight attendant or visit alaskaair.com for details.

MVP, GOLD AND 75K STATUS

We know what it takes to be a road warrior, so the more you fly with us, the more we can make your experience as comfortable as possible.

GOLD AND 75K BENEFITS INCLUDE:

- Unlimited complimentary upgrades
- · Express security lines
- Initiation fee waived for Alaska Lounge membership
- Bonus Flight Miles
- · One complimentary alcoholic beverage per flight



ELITE STATUS LEVEL MILES/YEAR:

MVP Gold 40,000 MVP Gold 75K 75,000



The Alaska Lounge is your sanctuary

Enjoy access to five Alaska Lounges, in Seattle, Los Angeles, Portland and Anchorage, and more than 60 affiliated lounges worldwide. Warm pancakes at breakfast, and soups, salads and snacks are available throughout the day, plus a fully stocked bar and Starbucks® coffee. Visit us on alaskaair.com/lounge.

Start every trip at alaskaair.com.

ON ALASKAAIR.COM, YOU CAN:

- · Always find the lowest fares, guaranteed
- · Plan and book your flight, car and hotel
- · Purchase, change or cancel, and redeem miles
- · Check in and print boarding passes
- View Mileage Plan activity and access My Account
- · Print your baggage tags at home



Sign up for the Insider Newsletter to receive great travel deals and information.

Our app keeps you mobile on any device.

Several mobile options to keep you moving when you're on the go: iPhone, Android, Windows Phone and our mobile website at m.alaskaair.com.

- Find and book flights
- · Check in from your phone
- · No more paper—use your mobile boarding pass
- Access Mileage Plan™ information
- View and change seats

MOBILE DEALS

Text ALASKA to 44227 to receive text alerts on our deals and offers.

Message and data rates may apply. Maximum of four messages per month.

Text HELP to 44227 for help. Text STOP to 44227 to opt out.

Terms and Conditions at http://bit.ly/1hUeTdd.













Let's be social.
Connect with
us on Facebook,
Twitter and
Instagram.

Enjoy a drink.

Refreshing selections, for free or for purchase.

COMPLIMENTARY BEVERAGES

The menu card in your seatback pocket displays all our food and beverage options.



Sodas
Coca-Cola
Coke Zero
Diet Coke
Sprite
Sprite Zero
Seagram's Ginger Ale
Seagram's Seltzer
Seagram's Tonic



Coffee Proudly serving Starbucks® Pike Place® Roast Other

Bottled Water Orange Juice Tomato Juice Cranberry Juice Apple Juice

Our special blend of Passion, Orange and Guava

(on flights to Hawai'i) Bloody Mary Mix Tazo® Awake® black tea

Tazo® Sweet Orange hot herbal tea (caffeine-free)

PREMIUM WINE



Canoe Ridge USD \$7 Exploration Red Blend

Canoe Ridge USD \$7 Exploration Pinot Gris



BEEK

Premium Beer USD \$7

Alaskan Amber Alaskan Icy Bay IPA Corona (to/from Mexico)

Kona Longboard Island Lager (to/from Hawai'i) Imperial (to/from Costa Rica)

Domestic Beer USD \$6 Miller Lite

LIQUOR



Craft USD \$7
Sun Liquor Vodka
Sun Liquor Gin
Sun Liquor Rum
Crater Lake Hazelnut
Espresso Vodka

Classic USD \$7 Sauza Tequila

Budweiser

Dewar's White Label Scotch Jack Daniel's Black Label Crown Royal Courvoisier Cognac Baileys Irish Cream

First Class

Customers seated in First Class are always treated to our special brand of customer service. Enjoy our distinctive menus, a dedicated flight attendant, a convenient lavatory and complimentary use of an Inflight Entertainment Tablet when available.



Chateau Ste. Michelle Indian Wells Chardonnay

Washington

An appealing tropical-fruit character; ripe pineapple and butter-scotch flavors.

Chateau Ste. Michelle Indian Wells Cabernet Sauvignon

Washington

A ripe, jammy style with dark-fruit aromas and flavors; Syrah adds richness.

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

Watch movies and TV.

Laugh, cry, or both—all on your own device.

Power up your device with the latest hits.

Nearly every flight offers Alaska Beyond™ Entertainment, which allows you to watch more than 70 premium movies, 80+ TV shows and 80+ free video shorts on your own device. Movie and TV prices start at \$1.99.

MORE THAN 70 TOP MOVIES, INCLUDING:



BURNT

Burnt

R; 1:40

MARTIAN

The Martian

PG-13; 2:14



TV-14; 0:44



Scandal TV-14; 0:44

How to get started:

See the Amenities card in your seatback pocket or get instructions at loadplayer.com.

Descendants G; 1:52

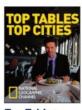
NEARLY 90 FREE TITLES, INCLUDING:



How It's Made: Dream Cars BMW i8



Red Bull Explorers Locked In



Top Tables Top Cities Paris



Sub Pop Featured Album Love Letter for Fire

FEATURED CONTENT PARTNERS:









Rent a preloaded tablet and get watching.

On longer flights, you can rent an Inflight Entertainment Tablet that includes more than 30 hit movies and 20 TV shows—including new movies you can't get anywhere else. Also enjoy music, Xbox games and digital magazines.

Most titles available with English subtitles.

TOP MOVIES AVAILABLE ON THE TABLET:



Deadpool R(edited); 1:46



The Finest Hours PG-13; 1:57



How To Be Single R (edited); 1:50



Star Wars: The Force Awakens PG-13; 2:15



The Revenant R (edited); 2:35

Tablets are free in First Class, and available to rent for \$8-\$10, depending on flight length.

Go online

Gogo® Inflight Internet is available on nearly all our 737s and E175s, including all aircraft flying transcontinental routes.

- · Check email and access social media sites
- Enjoy free access to alaskaair.com
- · Visit your favorite sites

In the air or on the ground, visit gogoair.com for flexible pricing options.

* Gogo Inflight Internet is not available on flights to/from Hawai'i or when aircraft are flying over Latin America—including Mexico.

Mileage Plan gives you the world.

Earn and redeem your Alaska Airlines miles on any of our 16 partners.

Find tips on how to earn and use miles on our global partners at blog.alaskaair.com/ mileage-plan.



Explore more with Mileage Plan.



London, England British Airways



Beijing, China Hainan Airlines







Reykjavik, Iceland Icelandair



Dubai, UAE Emirates

FLYER GUIDE

Where we fly

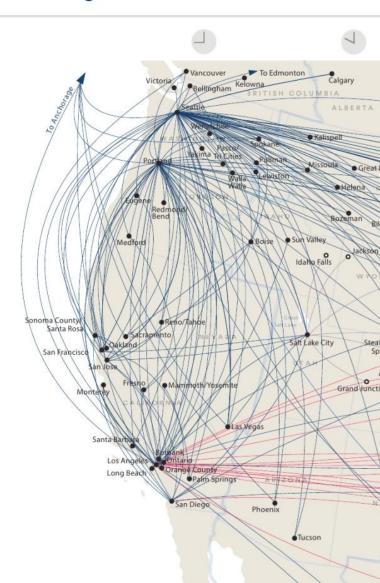
100+ destinations and counting.

U.S., Canada, Mexico and Central America

Alaska Airlines is proud to serve more than 100 destinations throughout the United States, Canada, Mexico and Central America. On routes that require a connection to one of our partners, we strive to make your journey as easy as possible by taking care of your bag transfer and providing assistance at any stage of your journey.

UPCOMING NEW SERVICE

Route	Service Begins
Portland-Atlanta*	June 4, 2016
San Jose-San Diego	June 8, 2016
San Jose-Orange County	June 8, 2016
Anchorage-Spokane*	June 11, 2016
*Seasonal service thr	ough August 27, 2016



LEGEND

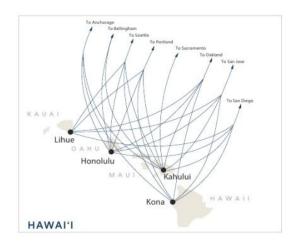
_ Alaska

Partner Codeshare Routes

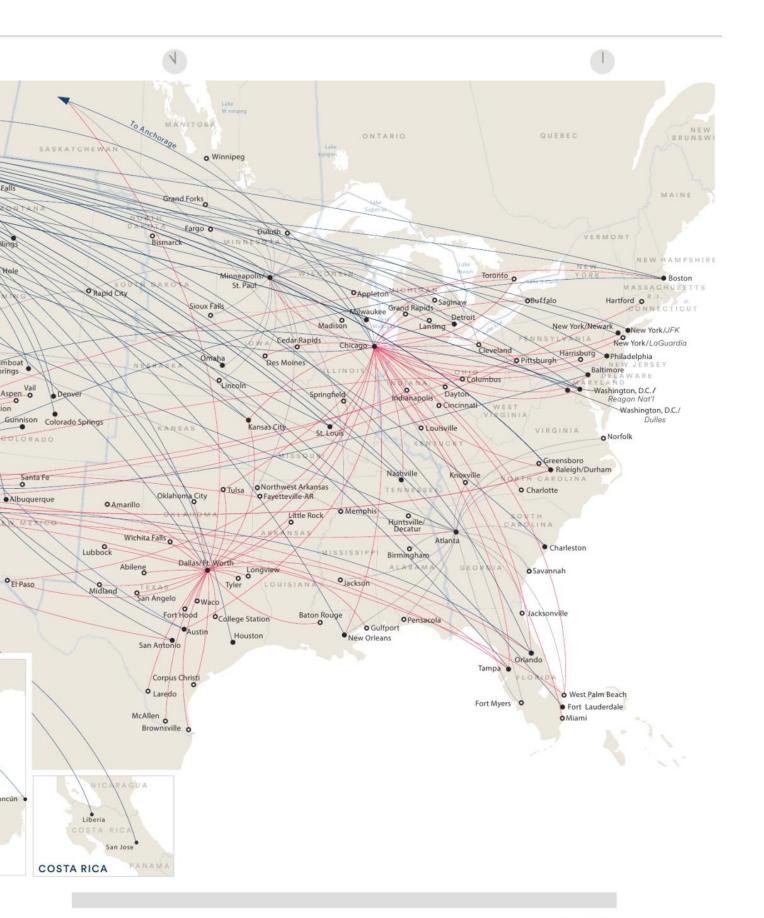
- American Airlines
- Delta Air Lines

Some Alaska Airlines service operated by Horizon Air or SkyWest Airlines.

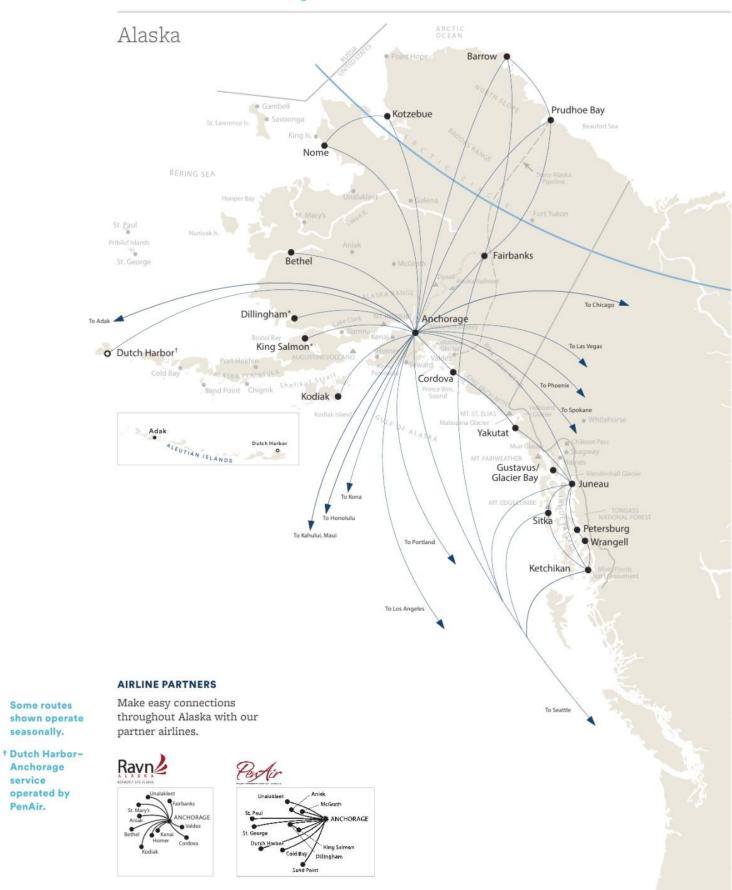
Some routes shown operate seasonally.







Where we fly



A10

seasonally.

Anchorage service operated by PenAir.

Our service and operations.

Alaska maintains a fleet of more than 140 Boeing aircraft. Our newest, the 737-900ER, features custom-designed Recaro seats and the Boeing Sky Interior, with sculpted overhead bins and lighting designed to provide a more spacious cabin environment.

Alaska's 737 fleet



B737-900/900ER

Seats: 16 First class / 165 Main cabin

B737-800

Seats: 16 First class / 147 Main cabin

B737-700

Seats: 12 First class/ 112 Main cabin

B737-400

Seats: 12 First class/ 132 Main cabin

B737-400C

Seats: 72 Main cabin

B737-400F

All cargo

Alaska's regional fleet



Bombardier Q400 Operated by Horizon Air Seats: 76 Main cabin



Embraer 175 Operated by SkyWest Airlines Seats: 12 First class/ 64 Main cabin

Bombardier CRJ-700 Operated by SkyWest Airlines Seats: 70 Main cabin

Our baggage service guarantee



We're proud to offer a baggage service guarantee. If your bags are not at baggage claim within 20 minutes of your plane parking at the gate, you're entitled to a \$25

Discount Code for use on a future Alaska Airlines flight or 2,500 Mileage Plan bonus miles. If we don't meet our 20-minute guarantee, simply see a Customer Service Agent for your voucher.

- One voucher per qualified passenger, for one or more checked bags.
- Restrictions apply. See alaskaair.com for details.

A SU SETVICIO Alaska Airlines tiene el o

Alaska Airlines tiene el orgullo de ser la compañía de bandera extranjera más grande que presta servicios con destino a México. Por eso, hemos asumido el compromiso de cumplir nuestra promesa de proporcionar a nuestros apreciados clientes hispanohablantes una experiencia excepcional que, a la vez, sea segura, confiable y llegue a ellos con un servicio genuino y atento. Para atenderle mejor, nuestros productos y servicios se encuentran disponibles en español a través de:

- Centros de atención telefónica de Reservaciones y de Atención al Cliente
- Quioscos de registro del aeropuerto alaskaair.com/español
- El editorial mensual del director ejecutivo quese encuentra al inicio de esta revista
- Información sobre las salas de conexión en la página A10
- Información sobre formularios aduaneros e inmigratorios en la página A11

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



CONTACTUS

Customer care: 800.654.5669 (Mileage Plan, Web Support, Customer Care)

Toll-free reservations Within the U.S. and Canada: 800.Alaskaair (800.252.7522) (TTY 800.682.2221)

En Español: 800.858.5525 From Mexico: 001.800.252.7522

Alaska Airlines Vacations: 800.468.2248

How are we doing?

We have an easy way for you to provide instant feedback on your travel experience with Alaska. At any point in your journey, visit alaskalistens.com from any device to take a fast, two-minute survey—even inflight, where access to alaskalistens.com is free if your flight offers Inflight Internet. Your responses enable us to provide feedback directly to employees you interact with. Give it a try at alaskalistens.com.

Airport terminal maps

A quick guide to help you make easier connections.

ANC

Anchorage International Airport



ORD

Chicago O'Hare International Airport



* * * * The Airport Transit System (ATS) connects the Main Terminals to the International Terminal.

CONCOURSE E & F

LAX

Los Angeles International Airport



DFW

Dallas/Fort Worth International Airport



SEA

Seattle/Tacoma International Airport



PDX

Portland International Airport



SFO

San Francisco International Airport



SAN

San Diego International Airport



Customs and immigration

Customs and Immigration forms are distributed by flight attendants during your flight. Prior to landing, complete all forms that pertain to you, following the tips below. Completed forms are presented immediately upon entering the International Arrivals building. Las formas de Aduana y Migración son distribuidas por los sobrecargos durante el vuelo. Antes del aterrizaje en su destino final complete las formas correspondientes usando las indicaciones que se porporcionan a continuación. Las formas completas seran presentadas en la Terminal Internacional.

Please use all capital letters with blue or black ink.

Por favor use letra mayúscula en tinta azul o negra.

TO THE UNITED STATES

U.S. CUSTOMS DECLARATION

Who must complete this form?
All travelers

Helpful tips

- One form per person or one per family (family defines those in the same household who are related by blood, marriage, domestic relationship, or adoption)
- Lines 5, 6—If not using a passport, leave these lines blank
- Line 9-Enter "AS" for Alaska Airlines
- . Sign at the "X"

DECLARACION DE ADUANA

¿Quién debe completar esta forma? Todos los pasajeros

Datos de ayuda

- Una forma por persona o por familia con la misma dirección
- Línea 5, 6—Si no tiene pasaporte, deje esta sección en blanco
- Línea 9—Use "AS" para Alaska Airlines
- Firme en la "X"

TO CANADA

Flight Attendants distribute a combined Customs and Immigration form during your flight. Prior to landing in Canada, complete this form, which includes easy-to-follow instructions. Completed forms are presented immediately upon entering the International Arrivals building.

Los Sobrecargos distribuyen una forma combinada para aduana y migración. Antes de aterrizar en Canadá, llene esta forma que incluye instrucciones fáciles de seguir. Las formas completas serán presentadas inmediatamente al entrar al edificio de la Terminal Internacional.



TO MEXICO

MEXICO CUSTOMS DECLARATION

Who must complete this form?
All travelers

Helpful tips

- One form per person or one per family with same address
- Section 6—It is not necessary to declare medicine for your personal use

FMN

Who must complete this form?
All travelers except citizens of Mexico

FEM FOR MEXICAN NATIONALS

Who must complete this form?

Citizens of Mexico

DECLARACION DE ADUANA

¿Quién debe completar esta forma? Todos los pasajeros.

Datos de ayuda

- Una forma por persona o por familia con la misma dirección
- Sección 6—No es necesario declarar sus medicamentos de uso personal

FMM

¿Quién debe completar esta forma?

Todos los viajeros, excepto los ciudadanos de México

FEM PARA MEXICANOS

¿Quién debe completar esta forma? Ciudadanos de México (Aun siendo residentes

permanentes de EE.UU.)

Datos de ayuda

- Complete una forma por persona.
 No olvide firmarla.
- · Seleccione la opción "Entrada a México".
- En la línea 5 escriba el tipo y número del documento que usara como identificación.





FMM



FEM

MEXICO STATE CODES: (CODE City, State)

ROO Cancún, Quintana Roo
JAL Guadalajara, Mismaloya
and Puerto Vallarta, Jalisco
GRO Ixtapa and Zihuataneio.

Guerrero

BCS Loreto, La Paz, Los Cabos,
and San Jose,
Baja California Sur

COL Manzanillo, Colima SIN Mazatlán, Sinaloa

D.F. Mexico City, Distrito Federal

NAY Nuevo Vallarta, Bucerias and north, Nayarit

Your safety and comfort

The Federal
Aviation
Administration
(FAA) and
Alaska Airlines
have set these
rules and
regulations to
assure 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.

USING YOUR DEVICES

We know use of your electronic devices is important, and we've adjusted our procedures to give you more time with those devices.

Allowed on the ground and in the air

- Laptops (must be stowed for taxi/takeoff/landing)
- Tablets/smartphones (Airplane Mode after door closure)
- · Wireless mouse/keyboard
- e-readers
- Media/CD/DVD players
- Noise-canceling headphones
- Cellphones (prior to door closure only)

Not allowed during flight

- · Voice calls of any kind, including VoIP
- · Devices with cell service enabled
- AM/FM radios or TVs
- · Personal air purifiers
- · Remote-control toys
- Electronic cigarettes



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 are on page 198.**

Difficulty: Easy

	9			8	7	3	6	76
	7		2			1		
3			6	5				4
		3	4				1	8
		9		1		5		50
1	2				5	9		
5				6	8			2
		8			4		3	
	3	4	9	7			5	

Difficulty: Medium

3				8	7		1	
	7				9	4		
	-				3	2		7
		6			1			5
	4			5			2	
9			ფ			8	2)	
7		5	1					
		2	6				7	
	3		9	7				8

INVESTING IN REAL ESTATE?



Gain Access To:

Flip Opportunities
Foreclosure Auction Inventory
On & Off Market Investment Properties
Cash Flowing Rental Properties

Learn About:

Renovating Real Estate for Profit Transitioning a 401(k) into Real Estate Hard-Money Financing Options

ADMISSION: Weekly Property Preview

When You Mention This Ad

CaliberRE.com/invest



888.802.6405

HARD MONEY RAIN TOLTY
PARTNER: CAPITALCOM

23

27

44

50

55

80

85

104 105

115

119

123

28

62

93

100

106

ACR	oss
1	Mar
5	ww

- ary's pet
- WII battle site
- 9 The Color of ___
- 14 Nebraska city
- 19 Lotion ingredient
- 20 Meadows
- 21 Gnaw away
- 22 Wanderer
- 23 Gene Autry film
- 26 Musical syllables
- 27 Fringe-topped carriage
- 28 Pa
- 29 Swiss river
- 30 Nourish
- 31 ___ Antiqua
- 32 Norse deity
- 34 Yawn
- 35 Queen for
- 38 Actress Merle_
- 41 Enlists
- 44 Trig term
- 46 Cover with morning moisture
- 47 Unsociable
- 48 Organ of hearing
- 50 Extreme
- 51 Burdened
- 52 Machine part
- 53 Muscat native
- 55 ___ the mark
- 56 Like some faucets 58 Madame Curie
- 60 Existed
- 61 Go astray
- 62 Partner of long.
- 63 Level
- 64 Lawn trimmers
- 65 Kaput
- 67 Wood chopper
- 68 Heroic poem 70 Discord
- 74 Former Atlanta stadium
- Aries's symbol
- 77 A Gershwin
- 80 Common contraction
- 81 Soap-making acid
- 82 Office worker
- 84 Pie pan
- 85 Distance down
- 86 Hgt.
- 87 Sioux Indians
- 89 Strong brown paper
- 91 Shoe width
- ___ Park, Colorado 92
- 94 for wear 95 Shouts
- 96 Shirker
- 98 Least colorful
- 99 Baby kangaroo 100 Platform
- 101 Comedian Martha ____
- 102 Old car
- 104 Early Central Americans
- 107 Shack
- 108 Small speck
- 111 Colorful bird
- 115 Lament
- 116 Gene Autry film

- 119 Proportion
- 120 121 Shoshoneans
- 122 Fatigue
- 123 Pungent veggie
- 125 Faction

- 1 Research rooms
- 3 Heath
- 4
- Kills 5
- Shane star
- Greek peak 8
- 9
- 12 German river
- 14 Gene Autry film

120

124

- Coeur d'___, Idaho

- 124 Fodder

- 126 Prophet

DOWN

- 2 Baseball family name
- Treacherous person
- 6 Decade number

- Dr.'s prescription
- 10 Decree 11 Actor Lloyd
- 13 You betcha!

- 15 Crumb
- - 18 Hebrew month
 - 24 Sun. speech
 - Actress Renee 25

 - 33 Gene Autry film
 - 35 Severe

 - 36 Sorrow
 - 37 Fall flower
 - 38 Flattened at the poles
 - 39 Bird's bill

 - 41 Mother of Sir Galahad

 - 43 More sensible
 - 45 Gene Autry film

 - 57

- Hearty's companion

- 49 Disposes of

- 16 Amo, amas, _

101

107

- 17

- 30 Gambling game
- Troll 34

- 40 Whirlpool
- 42 Depart
- 47 Land measure
- 54 Russian jet
- Icicle's spot 59 Mad. or Lex.

- 64 Pertaining to dawn
- 66 Paint applier

109

117

52

68

- 67 Blackbird
- Arranged in advance
- Smooth Operator singer
- 71 Woody plants
- 72 Ward off
- 73 Bank statement abbr. NY baseball team
- Combination form of Rome's country
- Soldier's weapon 79 Nervous
- 81 Writer Joyce Carol ____
- Tender 82 83 Hardy heroine
- 88 Ohio city
- 90 Unites again 93 Does the slalom
- Slowly, in music 98 Old-copper coating
- 101 More disrespectful 102 Oven-baked meat 103 Silkworm

126

84

112 113 114

22

26

53

102 103

118

- 104 Large grouper Alda or Arkin
- 106 Legendary Himalayan creature
- Sword handle 107
- 109 Blame 110 London museum
- 112 Theater award 113 Folk wisdom

114 Pitcher

Ethiopian prince 116 117 Unused 118 Kind of room

Solution on page 206.

PennyPress Puzzles © 2016 Penny Press, Inc www.PennyDellPuzzles.com



Hawk Tower

AT STADIUM PLACE

255 SOUTH KING STREET SEATTLE, WA



RAISE THE GAME.

At Hawk Tower, Seattle is reinventing itself, infusing a storied past with a bold vision for the future—all in the pursuit of an energized urban core. Hawk Tower delivers the ultimate win with access to every form of transportation Seattle offers. Agile connections citywide allow your business to pick up the pace. Declare victory over everyday office monotony.

THE BUILDING

180,000 SF Class A office development. Glass line & modern architecture, panoramic views and open floor plans. Adjacent to 282-room Embassy Suites which will include a 400-person conference facility. Planned rooftop restaurant with outdoor dining and abundant parking.

UNMATCHED ACCESS TO TRANSPORTATION

At the intersection of I-90 & I-5 and steps from Link Light Rail, The Sounder and buses via King Street Station and Union Station.

NEIGHBORHOOD REVITALIZATION

Hawk Tower sits at the center of SODO, Pioneer Square, the Waterfront and the Chinatown-International District.

DWIGHT NEWELL

Executive Vice President +1 425 462 6941 dwight.newell@cbre.com

SCOTTA ASHCRAFT

First Vice President +1 206 292 6063 scotta.ashcraft@cbre.com

© 2015 CBRE, Inc. This information has been obtained from sources believed reliable. We have not verified it and make no guarantee, warranty or representation about it. Any projections, opinions, assumptions or estimates used are for example only and do not represent the current or future performance of the property. You and your advisors should conduct a careful, independent investigation of the property to determine to your satisfaction the suitability of the property for your needs.







SEATTLE - BROADWAY



Every Location is a Destination at Silver Cloud Inns & Hotels



SEATTLE - STADIUM



SEATTLE - UNIVERSITY DISTRICT



REDMOND, WA



SEATTLE - LAKE UNION

SILVER CIOUD.

For more than thirty years, Silver Cloud Inns & Hotels have been catering to the lodging needs of corporate and leisure travelers throughout the Pacific Northwest.

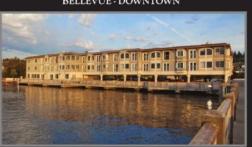
We recognize the ever-changing complexities of today's traveler and we strive to provide our guests unique features, stylish decor and exceptional service. With ten convenient destinations to serve you in Washington and Oregon, Silver Cloud Inns & Hotels feature spacious guest rooms, 55" high definition TV's, complimentary high-speed internet access, upscale amenities and business centers for corporate and leisure travel alike.



PORTLAND, OR



BELLEVUE - DOWNTOWN



MUKILTEO - WATERFRONT





BELLEVUE - EASTGATE



TACOMA - WATERFRONT



Family Form

By Bengt Halvorson

Many Americans have memories of a Malibu in the driveway. Decades ago, it was one of the best-selling family-size sedans—and at some points in its history, one of the more desirable, yet affordable, cars on the market. ■ While full-size Chevy Silverado trucks, Yukon and Suburban SUVs, and Equinox and Traverse crossover wagons—and possibly a Camaro or Corvette here and there—have

been part of the American family backdrop for many years, the Chevrolet Malibu was long a mainstay. More recently, it's been passed by in favor of best-sellers such as the Toyota Camry and Honda Accord, and the Hyundai Sonata and Kia Optima.

Part of the issue is simply that Chevrolet hasn't kept the Malibu name consistent over the years. Camry and Accord were steadfast: If you track those models back to the 1980s, you can see a gradual evolution. Chevy, however, has done a lot of reshuffling of badges (Celebrity and Lumina, for example), and it's changed the size of its vehicles with nearly every revamp.

For 2016, Chevrolet at last has given the Malibu lineup a firm reset. With a full redesign and some smart engineering and technology decisions, the company has

returned it to form—as the kind of car that family-sedan shoppers should definitely put on their shopping lists.

Chevy has put some serious engineering thought into this one, applying a "lightweighting" strategy as one of the core themes of the remake. The Malibu is about the same length as the version it replaces, but it's been stretched between the front and rear wheels for better cabin space. It's also now one of the lightest sedans its size—nearly 300 pounds lighter than its predecessor, thanks in part to a new structure with more high-strength steels.

One other key to the weight loss is a dramatically downsized engine. Although last year's standard engine was a 2.5-liter four-cylinder engine, this year's engine checks in at 1.5 liters.

Before rushing to conclusions about an engine that small being able to power a mid-size car quickly enough, consider this: Through turbocharging and direct injection, this new engine generates 160 horse-power and 184 pound-feet of torque. The six-speed automatic transmission gives this version of the Malibu an easygoing, quiet confidence, without the need for frequent downshifts.

Malibu Premier (and optioned LT) models step out with the added punch of their 2.0-liter turbocharged four, making 250 horsepower and 258 lb-ft of torque. They have the gusto of a V-6, yet with slightly better mileage—an EPA-rated 22 mpg city, 33 highway. While the 1.5-liter is plenty adequate, those with the 2.0-liter get a precise-shifting eight-speed automatic transmission, and the experience adds up to a pronounced upgrade—the choice for those who plan to take on curvy roads or want to have extra passing power on the highway.

Gas mileage is one of the reasons to keep with the base engine, though. It achieves an astonishingly good 27 mpg city, 37 highway—the ratings of a compact car, in a mid-size package.

You're likely to achieve close to that in real-world driving, as well. In a first drive of an LT (1.5-liter), driving rapidly in mixed conditions, including some low-speed stop-and-go, we saw more than 30 mpg.

One key to the Malibu's great mileage in slow-moving stop-and-go conditions is its inclusion of engine stop-start with all 1.5-liter models. The system smartly shuts the engine off when you sit still at stoplights and restarts it as you lift off the brake. It's so smooth and unobtrusive that if you have the sound system on you probably won't know it's happening.

The newly downsized engine isn't the only way the Malibu lineup is aiming for higher mileage. A new Malibu Hybrid, to be introduced later in the year, has a hybrid system developed from GM's experience with the Chevrolet Volt, and promises



TIMESHARE PROPERTIES **FORECLOSURE SALES**



Starting at LESS than \$1,995

WorldMark & Vacation Internationale

HILTON-WESTIN-SHERATON-MARRIOTT-DISNEY-DIAMOND MEXICO, ORLANDO, HAWAII, LAS VEGAS, EUROPE & More **NEVER PAY RETAIL FOR TIMESHARE PROPERTIES!** SmartShare.com the Timeshare Resale Specialists TOLL FREE 800-338-2900 or visit www.SmartShare.com

P1177	P	on	page	102
		011	Pube	. 23.

Puzz	le on	page	DIFFICULTY: EA					
4	9	2	1	8	7	3	6	5
6	7	5	2	4	3	1	8	9
3	8	1	6	5	9	2	7	4
7	5	3	4	9	2	6	1	8
8	4	9	7	1	6	5	2	3
1	2	6	8	3	5	9	4	7
5	1	7	3	6	8	4	9	2
9	6	8	5	2	4	7	3	1
2	3	4	9	7	1	8	5	6

Copyright © 2016 Penny Press, Inc.

					DI	FFICUI	LTY: M	EDIUN
3	2	9	4	8	7	5	1	6
5	7	1	2	6	9	4	8	3
4	6	8	5	1	3	2	9	7
2	8	6	7	9	1	3	4	5
1	4	3	8	5	6	7	2	9
9	5	7	3	2	4	8	6	1
7	9	5	1	4	8	6	3	2
8	1	2	6	3	5	9	7	4
6	3	4	9	7	2	1	5	8

Copyright © 2016 Penny Press, Inc.

AUTOS

46 mpg in the EPA Combined cycle.

The Malibu Hybrid is the only model in the lineup that's not turbocharged; its lean 1.8-liter four-cylinder engine works together with robust electrical components, including a 1.5-kWh battery pack and a twin-motor system that can accelerate this model (gently) up to nearly 55 mph without the gasoline engine starting up. Or put your right foot into it and the 182-hp system can bring the Malibu Hybrid to 60 mph in around eight seconds-about as quick as most basemodel mid-size sedans today, but with far greater mileage.

Based on what I saw in a preliminary drive, the mileage ratings aren't unattainable. I took one out on a 20-mile loop through Palo Alto and surrounding areas, with some stop-and-go city traffic and a blast up to 65 mph on the freeway. That's typically not a great driving pattern for mileage, yet I managed 44 mpg according to the trip computer. The Malibu Hybrid is shaping up to be a mileage champ for the way Americans really drive.

In that short drive, I found the Malibu Hybrid as easy and responsive to drive as the base car. Although you notice the gasoline engine a bit more at highway speeds than in the other models, the engine shuts off completely much of the rest of the time, like when you're coasting, stopped, or driving gently at lower speeds.

If you're already seeing a theme here, it's certainly no mistake: No matter what the version, or what's under the hood, the Malibu goes down the road with a quiet sophistication that belies most other budget-priced mid-size sedans. From the moment you start the engine to the time you make a foot-to-the-floor passing maneuver, this is a car that doesn't reveal its small engine or its affordable price. All non-hybrid versions include active noise cancellation, which electronically counters engine noise especially. Road and wind noise are



Cloudless in Seattle?

We're from Seattle. We know the Cloud. We can help.

Avanade leads in providing innovative digital services, business solutions and design-led experiences for its clients, delivered through the power of people and the Microsoft ecosystem.



Learn more at https://pages.avanade.com/spring2016





Arctic CHIROPRACTIC & PHYSICAL MEDICINE

WWW.ARCTICCHIROPRACTIC.COM
ALASKA OWNED & OPERATED

Back Pain? Neck Pain? Muscle Stiffness? We can help!

VISIT US AT THESE LOCATIONS IN ALASKA



Arctic REHABILITATION & PHYSICAL THERAPY

ANCHORAGE 907 277 3422
BARROW 907 855 8910
BETHEL 907 543 7601
DELTA 907 895 5055
DUTCH HARBOR 907 581 2204
FAIRBANKS 907 374 3000



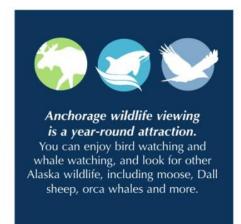




11431 BUSINESS BLVD. EAGLE RIVER, AK 99577

Life Is Good When You're Pain FREE!

CHIROPRACTIC . MASSAGE . REHAB . PHYSICAL MEDICINE





NOONTIME CONCERT SERIES



Music for Little Ones Peratrovich Park Mondays | June 6 - August 15

Music in the Park Peratrovich Park Wednesdays | June 1 - August 17

LIVE AFTER FIVE MUSIC

Live After Five Town Square Park Thursdays | June 2 - July 28 5:30-7:30pm



OTHER FUN EVENTS!



Petals 'N Spokes **Town Square Park** May 14 | Noon-6pm

Summer Solstice Festival 4th Ave. C St. - L St. June 18 | 12noon-6pm



Want more information on everything DOWNTOWN Anchorage?

₩ww.AnchorageDowntown.org

@ANCdowntown 📞 (907) 279-5650 📑 /AnchorageDowntownPartnership

P EasyPark ConocoPhillips



10th & M Seafoods

A Fresh Idea For The Perfect Alaska Gift

We have a variety of gift packs available, or you can create your own. We provide door-to-door, one-day delivery of fresh or frozen seafood from Alaska to most U.S. cities via FedEx. Visit our web site, one of our retail locations, or call 1-800-770-2722.

Two Locations in Anchorage

Downtown

1020 M Street (907) 272-3474 ext. I (907) 272-3474 ext. 2

Muldoon 301 Muldoon Road





Serving Alaskans Since 1943

- salmon
- shrimp
- · king crab
- scallops
- · smoked salmon
- · lox
- · prawns
- · arctic strips
- · halibut









Wilderness, cultivated.

Explore this stunning botanical garden. Rental car drivers are free in 2016!



4601 Campbell Airstrip Rd – Anchorage 907-770-3692 • www.alaskabg.org





AUTOS

sealed out, and soft-touch materials are placed wherever you'll commonly touch—even at the side of the center console, where you might rest your knee.

And for once, the Malibu doesn't have a cabin that feels cobbled together of parts-bin pieces or that conveys design compromise. Seating has been rethought, with a lower driving position, and there's better seat contouring in back (the seats still flip forward for more trunk space). The cabin feels much roomier, with cabin corners pushed outward for more space. The only thing that's missing in back is headroom; some taller passengers will find it tight, but it's the one concession to this sedan's fashionable new roofline.

If luxury-car refinement and superb, quiet ride comfort are the Malibu's first impression, the secondary impact is that it's far more nimble and capable on a curvy road than you'd probably expect from something so welcoming and docile. You can toss the Malibu around a corner or through tight canyon-road esses quickly with the verve and confidence of a smaller car. It's a testament to how well the suspension is configured and tuned, not to mention the Malibu's extraordinarily precise, well-weighted steering.

The level of standard equipment in the 2016 Malibu is very impressive. You don't need to go with one of the top trims to get popular comfort-and-convenience items, such as keyless start, cruise control and steering-wheel audio controls.

The dash layout is clean and intuitive with multiple control redundancies (ways of doing things), a real volume knob, and buttons where you need them. As a company official put it: "When a button will do the job, we give you a button."

But at the top of the lineup, the Malibu Premier checks in with luxury credentials, such as a heated steering wheel, adaptive cruise control, LED headlamps and full-leather upholstery.

And there are some innovative, stand-



out features available that make the Malibu a great family pick. One of them is the new Teen Driver system, which allows parents to keep tabs on a new driver's habits; they simply check back in at the car, with an access code, to see a Report Card summing up how many speed alerts and safety-system interventions there have been. You can be assured this data is only stored locally with the vehicle, in acknowledgement of privacy concerns.

Connectivity is otherwise top-notch here. All of the touch-screen infotainment systems in the Malibu come with Apple CarPlay compatibility, letting you control apps for music-streaming, navigation and more on the vehicle's touch screen; and depending on the trim level, some include comparable Android Auto compatibility. Also, 4G LTE data connectivity is available so that, with a subscription service, you can turn the vehicle into a Wi-Fi hot spot.

The average new-car price today is about \$34,000; but the majority of the 2016 Malibu lineup costs considerably less than that. You can pick up a base Malibu L for \$22,500 (list price plus destination fee), while the top-of-the-line Premier costs less than \$32k—or fully loaded with active-safety options and a sunroof, under \$36k. The LS, LT, and Hybrid models are priced in between.

Value is only part of the attraction, though. With its 2016 lineup, the Malibu is supremely quiet and roomy, it performs reasonably well, and it packs in a range of technology that makes travel safer and more enjoyable, whether it's the daily commute or a road trip. It's back in form, as one of this year's best new cars.

Bengt Halvorson is an independent automotive journalist working from Portland.



Come Stay & Relax at Juneau's



TravelLodge.com







- 100% Non-Smoking Facility
- Banquet Rooms and Meeting Rooms
- Indoor Heated Swimming Pool
- 24 Hour Courtesy Shuttle to Airport And Ferry
- Mi Casa Restaurant & Travelodge Lounge
- Complimentary In-Room Safes
- Complimentary Wi-Fi



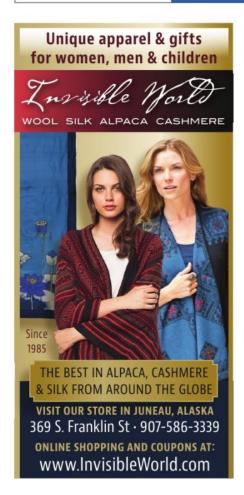




JUNEAU

is Alaska's capital city, one of the most scenic in the country.

Called the "Gateway to the Glaciers,"
Juneau offers access to many
spectacular glaciers by air, land and
water. Visitors may also enjoy fishing,
hiking or a walking tour of Juneau's
scenic downtown and waterfront.



JUNEAU ALASKA'S MUST SEE ATTRACTION

TRACY ARM

ADVENTURE BOUND ALASKA
TRACY ARM

Alaska's largest icebergs and more

ADVENTURE BOUND BOARD: 7:30 A.M. RETURN: 6:00 P.M.

CAPTAIN COOK

BOARD: 8:30 A.M. RETURN: 6:30 P.M.

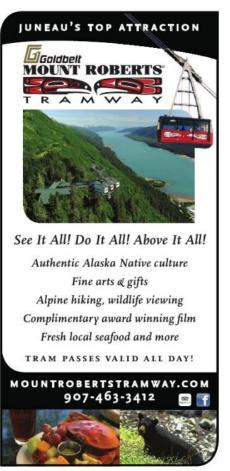
TRACY ARM, FLIGHTSEEING, CITY TOURS, WHALE WATCHING, GLACIER ADVENTURES BY BOAT, HELICOPTER, VAN OR DOG SLED

> Office across from Goldbelt Hotel at 76 Egan Drive

RESERVATIONS:

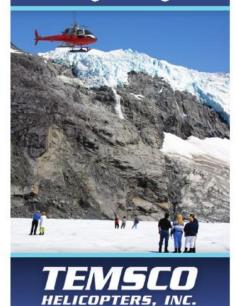
907-586-8687 • 1-800-820-2628

P.O. Box 23013, Juneau, AK, 99802 adventureboundalaska1@gmail.com





Glacier Landings Flightseeing Dog Sledding



Come to Sitka, Alaska for a week of exploration, inquiry, and adventure!

Juneau: 1-877-789-9501

Skagway: 907-983-2900

www.temscoair.com

Sitka Arts & Science Festival

Session I: July 16-23, 2016



Continued from page 47

Cautionary Statement Regarding Forward-**Looking Statements**

This communication contains forward-looking information about Alaska Airlines, Virgin America and the proposed transaction. Forwardlooking statements are statements that are not historical facts. These statements can be identified by the use of forward-looking terminology such as "believe," "expect," "may," "will," "should," "project," "could," "plan," "goal," "potential," "pro forma," "seek," "intend" or "anticipate" or the negative thereof, and may include discussions of strategy, financial projections, guidance and estimates (including their underlying assumptions), statements regarding plans, objectives, expectations or consequences of announced transactions and statements about the future performance, operations, products and services of Virgin America and/or Alaska Airlines. Alaska Airlines and Virgin America caution readers not to place undue reliance on these statements. These forward-looking statements are subject to a variety of risks and uncertainties. Consequently, actual results and experience may differ materially from those contained in any forward-looking statements. Such risks and uncertainties include: the failure to obtain Virgin America stockholder approval of the proposed transaction; the possibility that the closing conditions to the proposed transaction may not be satisfied or waived, including that a governmental entity may prohibit, delay or refuse to grant a necessary regulatory approval; delay in closing the transaction or the possibility of non-consummation of the transaction; the occurrence of any event that could give rise to termination of the merger agreement; the risk that stockholder litigation in connection with the contemplated transaction may affect the timing or occurrence of the contemplated transaction or result in significant costs of defense, indemnification and liability; risks inherent in the achievement of anticipated synergies and the timing thereof; risks related to the disruption of the transaction to Virgin America and its management; the effect of announcement of the transaction on Virgin America's ability to retain and hire key personnel and maintain relationships with suppliers and other third parties; labor costs and relations, general economic conditions, increases in operating costs including fuel, inability to meet cost reduction goals, an aircraft accident, and changes in laws and regulations. These risks and others relating to Alaska Airlines and Virgin America are described in greater detail in their respective SEC filings, including (i) as to Alaska Airlines, Alaska Airlines' Annual Report on Form 10-K for the fiscal year ended December 31, 2015, as well as in other documents filed by Alaska Airlines with the SEC after the date thereof, and (ii) as to Virgin America, Virgin America's Annual Report on Form 10-K for the fiscal year ended December 31, 2015, as well as in other documents filed by Virgin America with the SEC after the date thereof. Alaska Airlines and Virgin America make no commitment to revise or update any forward-looking statements in order to reflect events or circumstances occurring or existing after the date any forward-looking statement is made.

Important Additional Information About the Merger and Where to Find It

This communication may be deemed to be solicitation material in respect of the merger of Virgin America with a wholly owned subsidiary of Alaska Air Group. Virgin America intends to file relevant materials with the Securities and Exchange Commission (the "SEC"), including a proxy statement in preliminary and definitive form, in connection with the solicitation of proxies for the merger. The definitive proxy statement will contain important information about the proposed merger and related matters. BEFORE MAKING A VOTING DECISION, STOCKHOLD-ERS OF VIRGIN AMERICA ARE URGED TO READ THE DEFINITIVE PROXY STATEMENT AND OTHER RELEVANT MATERIALS CAREFULLY AND IN THEIR ENTIRETY WHEN THEY BECOME AVAILABLE BECAUSE THEY WILL CONTAIN IMPORTANT INFORMATION ABOUT VIRGIN AMERICA AND THE MERGER. Stockholders will be able to obtain copies of the proxy statement and other relevant materials (when they become available) and any other documents filed by Virgin America with the SEC for no charge at the SEC's website at www.sec.gov. In addition, stockholders will be able to obtain free copies of the proxy statement from Virgin America by contacting Virgin America's Investor Relations Department by telephone at (650) 762-7000, by mail to Virgin America Inc., Attention: Investor Relations Department, 555 Airport Boulevard, Burlingame, California 94010, or by going to Virgin America's Investor Relations page on its corporate website at http://ir.virginamerica.com.

Participants in the Solicitation

Alaska Air Group, Virgin America and certain of their respective directors, executive officers and other employees may be deemed to be participants in the solicitation of proxies from Virgin America's stockholders in respect of the merger. Information concerning the ownership of Virgin America securities by Virgin America's directors and executive officers is included in their SEC filings on Forms 3, 4, and 5, and additional information about Virgin America's directors and executive officers is also available in Virgin America's proxy statement for its 2016 annual meeting of stockholders filed with the SEC on March 25, 2016, and is supplemented by other public filings made, and to be made, with the SEC by Virgin America. Information concerning Alaska Air Group's directors and executive officers is available in Alaska Air Group's proxy statement for its 2016 annual meeting of stockholders filed with the SEC on April 1, 2016. Other information regarding persons who may be deemed participants in the proxy solicitation, including their respective interests by security holdings or otherwise, will be set forth in the definitive proxy statement that Virgin America intends to file with the SEC. These documents can be obtained free of charge from the sources indicated above.

JD Power Details

Alaska Airlines received the highest numerical score in the proprietary J.D. Power 2008-2015 North America Airline Satisfaction StudiesSM among traditional carriers (tied in 2008) and in the J.D. Power 2014-2015 Airline Loyalty Rewards Program Satisfaction Report. 2015 Airline Study based on responses from 11,354 passengers who flew on a major N. American airline between March 2014-March 2015. 2015 Airline Loyalty Report based on 3,073 responses and measures the opinions of members with their current airline loyalty rewards program. Results based on experiences and perceptions of consumers surveyed from April 2014-March 2015. Your experiences may vary. Visit jdpower.com.

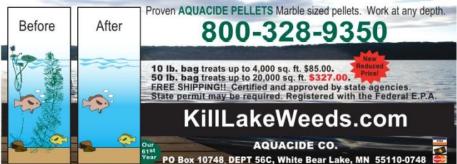


Golf packages from \$229* per night.

DOUBLETREEPALMSPRINGS.COM ••• 800-560-7753

Taxes, fees and gratuities extra. Subject to availability at the time of booking, blackout dates apply.





Puzzle on page 194.

L	A	М	B		s	т	L	0		м	0	N	E	γ		0	M	A	н	A
A	L	0	E		L	E	A	s		E	R	0	D	E		N	0	M	A	D
В	0	0	T	S	A	N	D	S	A	D	D	L	E	S		т	R	A	L	A
s	U	R	R	E	Y		D	A	D		A	A	R		F	0	s	T	E	R
			A	R	S				0	D	1	N		G	A	P	E			
A	D	A	γ			0	В	E	R	0	N		E	N	R	0	L	L	s	
c	0	s	E	C		В	E	D	E	w		A	L	0	0	F		E	A	R
U	L	T	R	A		L	A	D	E	N		c	A	м		0	м	A	N	1
т	0	E		L	E	A	K	Y	400	м	A	R	1	Ε		L	1	٧	E	D
E	R	R		L	A	T				E	٧	E	N		E	D	G	E	R	S
				0	٧	E	R		A	X	E	- 6	E	P	0	S				
s	Т	R	1	F	E		0	M	N	1				R	A	M		1	R	A
A	R	E	N	т		0	L	E	1	c		5	Т	E	N	0		т	1	N
D	E	P	T	н		A	L	T		0	Т	0	E	s		K	R	A	F	Т
E	E	E		E	s	T	E	s		w	0	R	s	E		Y	E	L	L	s
	s	L	A	c	K	E	R		P	A	L	E	s	т			J	0	E	Y
			D	A	T	s	1000	R	A	Y	E				R	E	0			i nere
м	A	Υ	A	N	s		н	U	Т		D	0	Т		0	R	1	0	L	E
E	L	E	G	Υ		R	1	D	1	N	0	N	A	R	A	1	N	В	0	w
R	A	T	1	0		A	L	E	N	E		U	T	E	s		Т	1	R	E
o	N	1	0	N		s	т	R	A	w		s	E	c	T		s	E	E	R

Puzzle © 2015 Penny Press, Inc.



from page 79

Randall Grahm, the colorful owner of Bonny Doon Vineyard and an advocate for the little-known grape varieties from the Rhône Valley in France, which include Syrah, Grenache and Mourvèdre. The Santa Cruz-based winemaker first appeared as the Rhône Ranger in a photo shoot for the 1989 April Fool's edition of Wine Spectator, an influential wine industry publication. It was akin to a musician getting on the cover of Rolling Stone magazine.

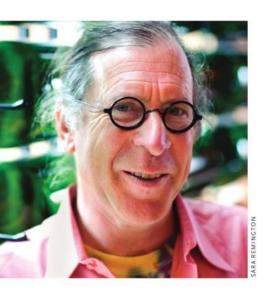
"That was my 15 seconds of fame," he says. "I milked it to the max. Being younger and less inhibited, I would show up at events in my mask. It was a powerful image. It stuck in people's minds."

It was one of many stunts he's pulled over the years to promote Bonny Doon Vineyard, the winery he founded in 1983. Using humor in wine promotion has allowed Grahm to stand out in the wine industry. "I have no natural sales ability, but I could write and be funny to sell my wines," Grahm says. "I didn't know that I knew how to do this, but when you get thrown into the pool, you have to learn how to swim."

Bonny Doon became one of the first California wineries to celebrate Rhône varietals such as Syrah. Grahm contends Rhône varieties match perfectly with the soil and climate of California, resulting in more interesting wines.

His flagship wine, Le Cigare Volant (the Flying Cigar), pays homage to the blended wines made in the Châteauneuf-du-Pape area of France, which contain Syrah, Mourvèdre and Grenache grapes, and exhibit a strong sense of *terroir*, a distinct taste influenced by the region's soil, climate and winemaking practices.

The wine's name was inspired by a 1954 law in the Châteauneuf-du-Pape area that prohibited flying saucers



Known as the Rhône Ranger, winemaker Randall Grahm employs a quirky sense of humor to help make Bonny Doon Vineyard a success.

(including those looking like flying cigars) from landing in the region's vineyards. The law fit perfectly with Grahm's quirky sense of humor.

Though he is a consummate jokester who can't resist a pun (*Been Doon So Long: A Randall Grahm Vinthology* is the title of his collected writings), Grahm does have a serious side.

"We're about fun and lack of pretension, but ultimately we want to craft wines with a sense of place," he says.

Currently he is working on his farm near San Juan Bautista, California, to develop new grape varieties suited to the local climate and topography.

"Wines can be profoundly moving—those are the ones I aspire to produce," he says. "It's a work in progress to make wines with more meaning and more soul. Now, at last, I am buckling doon." ▲

— Nicholas O'Connell writes from Seattle.

Alaska Airlines serves the wine regions of Washington, Oregon and California. To book a reservation, or for more information, visit alaskaair.com or call 800-ALASKAAIR.





Dr. Namdarian is a member of the Frontier Institute (formerly California Center for Advanced Dental Studies) where he now serves as clinical instructor to Dentists attending their cosmetic courses. Dr. Namdarian achieved post-graduate certification from UCLA Dental School and is a member of numerous professional organizations including The Fresno Madera Dental Society, as well as:









Dr. Namdarian is also designated as an Elite Provider of Invisalign® invisible braces, successfully treating more than 300 patients and continues to stay abreast of new developments in Invisalign® technology.

Improve your quality of sleep with treatment for Sleep Apnea from Dr. Namdarian. His treatment involves at-home sleep testing and wearing an oral appliance while you sleep. Plus, most PPO medical insurance plans will cover your treatment if recommended by your Dentist!

Dr. Namdarian uses the latest in Cosmetic Dentistry Techniques and Technology, including Caries Detector, Intra-oral Cameras, Itero Digital Impression Scanner and full Digital X-Rays including Panorex.

Get the Smile you want from the Dentist you can trust!

7770 N. Fresno St. #105 | Fresno, CA 93720 | (559) 431-1772 | fresnosmilemakeovers.com

Restore a More Youthful Look with Larson Medical Aesthetics





Offering several convenient locations in the greater Seattle area.

Margaret L. Larson, ARNP is an award winning master injector, specializing in the longest lasting dermal filler and state of the art anti-aging techniques. Her offices in the Northwest offer the latest in the aesthetic industry:

- · dermal filler
- "liquid" facelifts
- · acne scar treatments
- · chemical peels
- · laser treatments
- medical grade skincare
- · nonsurgical body fat reduction

Receive 20% off with mention of this ad!

Call to schedule your complimentary consultation today!

206-274-0815



A male Indian peacock, in Costa Rica, displays exquisitely detailed plumage.

A WIDE SELECTION OF VEHICLES TO CHOOSE FROM SPECIAL OFFERS AVAILABLE FOR A LIMITED TIME













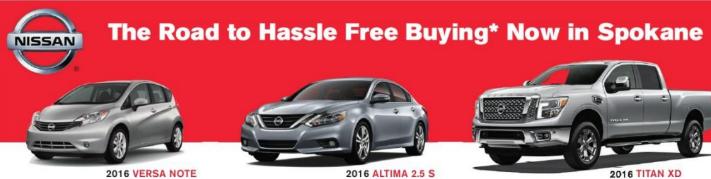


Northwest's Largest GM Dealer Since 1994

The Road to Hassle Free Buying* DaveSmiths.com | 800-635-8000 | 210 North Division Street, Kellogg, Idaho







DaveSmithNissan.com

800-986-8000

6901 East Sprague, Spokane, Washington





Go Further

Horse. Power.



2016 MUSTANG

You've heard the stories. You've seen the highlight reels. Now it's time you experienced the 2016 Mustang for yourself. At first glance, its stylish design is sure to leave a lasting impression wherever you go. Plus under the hood, the Mustang boasts a 5.0L V8 engine pumping out an incredible 435 horsepower. Look fast. Drive fast. Get a Mustang today.

VISIT YOUR LOCAL FORD STORE TODAY!