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Sunny Parsons

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Heidi Page

PHOTO EDITOR + STAFF PHOTOGRAPHER

Hayley Young

CONTRIBUTING ARTISTS

Andrea Coan, Christopher Eltrich, Amy Johnson, John Vicory

DESIGNER

Rosie Gaynor

PHOTO INTERNS

Meryl Alcabes, Josie Simonet, Melissa Kagerer, Cassandra Piester

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McKenzie Landon, Gary Maigret

MARKETING + EVENTS DIRECTOR

Chris Deco

MARKETING + EVENTS MANAGER

Katie Williams

PRODUCTION ASSISTANT

Heath Loshbaugh

OFFICE MANAGER

Talia Mesker

NATIONAL SALES OFFICES

206.452.2969

Hawaii

Loren Malencheck; 808.283.7122 Idaho

Stevens-Williams; Tim Williams; 206.898.4355 New York/New England Couture Marketing; 917.821.4429



PRESIDENT + PUBLISHER R. Craig Bednar

CHIEF FINANCIAL OFFICER

Marcel Gyswyt

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ACCOUNTANT

CREDIT MANAGER

April McCauley

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REPRINTS, CUSTOMER SERVICE Valerie Asante

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NOVEMBER 2013

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IT'S NOT ALWAYS ABOUT HORNED HELMETS AND BLOND BRAIDS.

DATEBOOK, PAGE 163

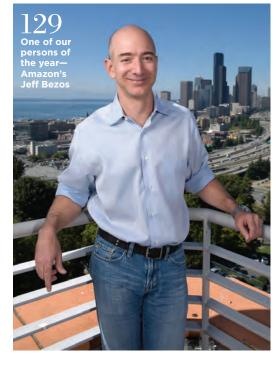


104 The Best New Restaurants of 2013

From a tiny kitchen in an old SoDo warehouse to a former auto body shop on Capitol Hill, this year's crop of best new restaurants is kicking out the jams and restoring our faith in Seattle as a center of good eating. Discover what's on the plate and on the walls (often the décor is as satisfying as the dishes), and meet the tastemakers who keep raising the bar. BY ALLISON AUSTIN SCHEFF AND AMY PENNINGTON

129 The Year's Most Influential People

Their fingerprints are all over 2013—from Lilliputian aPodments on Capitol Hill to CenturyLink Field's end zone to the giant puffs of marijuana smoke pretty much everywhere—these 54 Seattleites and Eastsiders shaped our landscape, policies and thinking in a big way this year—and perhaps no one more so than our top two people of the year. Our first-ever tie! BY SEATTLE MAGAZINE EDITORS WITH LESLIE HELM, JOHN LEVESQUE, SHEILA MICKOOL, A.J. RATHBUN AND NIKI STOJNIC





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bonus magazine! NORTHWEST HOME Cheerful tabletops PLUS: A mod Leschi re-do with a view PAGE 57



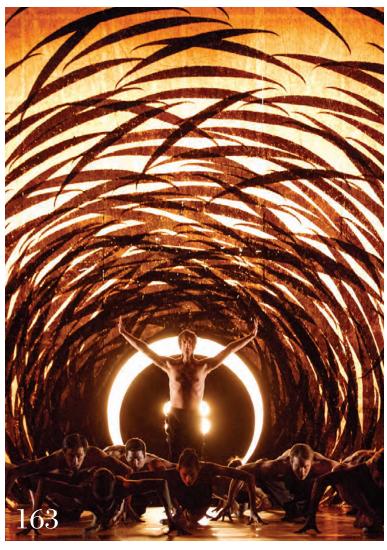
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Inbox



SERVICE STATION

I was thrilled with the thought of discovering new Seattle stores ["Shopping Bliss," September 2013]. But when I read the old "Nordstrom tire story" in your best customer service category, I gave up. Was there really no example of real, present-day customer service? As someone who works very hard to build customer relations in high-end retail, I found it completely insulting.

JENNIFER RICHTER

Bellingham

CRAYON CARVINGS

Wow! What amazing patience! ["Coffee with Guppy," September 2013]

No end of creative niches!!

SYDNEE PETERS

via Facebook



Diem Chau's crayon carvings

@JinkxMonsoon: It's always great to get some hometown love! Thank you @seattlemag for the Spotlight Award!

SCORE CARD

Enjoyed your article ["Drink by Numbers," September 2013]. The debate over wine scores has gone on ever since Parker started his reviews back in 1978. Tom, Anne Marie and Christophe Hedges are friends, and I have known them for a long time. They are absolutely dedicated to making the finest wines possible, in the French style, with relatively low alcohol levels. But many reviewers in recent years have fallen in love with "hot" wines having high alcohol levels and a fruit-forward balance, or lack thereof. Ratings have blossomed for such wines, as have prices—something you left out of your fine piece. Plus, marketing with the big scores becomes a far easier task. [With wines scoring] 95 points and more, many wineries sell significant quantities of their wines directly from their in-house wine lists, at full mark-up prices, with no distributors or retailers taking a slice.

Tom and Anne Marie are on the road much of the year trying to sell their unrated wines. [Editor's note: The Hedges do not submit their wines to be scored.] And many retail shops and restaurants simply will not sell unrated wines. Thus in sticking to their guns, they have created some marketing issues which are indeed daunting.

Our state of Washington marketing folks have work to do for our wines to be better known around the country. But out of our 800 or so wineries, only a few have the volume necessary for broad distribution. That will be a difficult hurdle going forward.

Thanks again for your piece. You have brought light to an ongoing discussion.

PAUL BERTON BIRKELAND

Kirkland



Elena reached out for advice to the online community at the Regence BlueShield website. I suggested that adding some weight training and upping her healthy calorie intake a little might help move the scale. Our health coaches offered some more specific suggestions – and other Regence members pitched in with encouragement and support. Within a few weeks, the pounds were disappearing again.

- Amy, Regence.com Moderator





Inbox

Thank you for this well-written, well-rounded, and thoroughly accurate piece! ["Drink by Numbers," September 2013]

PAUL GREGUTT

via Facebook

WEED READ

Please extend my congratulations to Michelle Goodman ["Joint Venture," September 2013] on a job well done. I pay close attention to emerging Green businesses, and I found Goodman's reporting offers a unique insight into an otherwise murky world. I also enjoyed the photo of Jim Willett's Stingray. Nothing says "I'm just in it for the money" quite like a vintage American sports car.

ANONYMOUS, SEATTLE WEED TOURS

Seattle Center

FROM THE TWITTERVERSE

EileenFisher: According to @seattlemag happiness is going green! Thanks for including us in your best eco-friendly shops round-up.

VDCseattle: Great fall preview! @seattlemag features Velocity artists Daniel Linehan + Spotlight Winner @theycfamily Kate Wallich

MamaCassOFee: @JinkxMonsoon @seattlemag This pic is Fantastic! Art meets Politics meets Drag - sexy AND smart. #TheatreGeeksUnite

AdamSinnett: Great list of kidfriendly restaurants in Seattle via @seattlemag

Learnatnorth: Portlandia episode, or Seattle event? Love it. RT @seattlemag: There's no running allowed during this artful [NEPO] 5K.

Seattlefm: Congratulations to film producer @laceyleavitt, 2013 @seattlemag Spotlight Award Winner. You capture the sparkle of the Emerald City!

Alex_Zucker: Dig the ceramic socks! Czech native Klara Glosova wins 2013 @seattlemag Spotlight Award.

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BETWEEN the LINES (What went down during the making of this issue)



DOWNTOWN OR BUST

WE'VE HAD SOME nail-biters before. but completing this issue felt like a real race to the finish—since the week we were putting final touches on the pages was the same week we were making the move to our new office. (We've relocated from SoDo to the heart of downtown at Fourth and Union.) While proofing layouts amid perilously stacked moving crates (with newly daylighted dustbunnies rolling under our feet), we tried to stay focused and not become too distracted by the many funny items we unearthed (to wit: a giant bag of bonito flakes, a carton full of fake pills and a pair of bright red boxing gloves). By the time we're finishing our next issue, we'll be firmly ensconced in our new office, with clean spaces just waiting to collect strange offerings.







EDITOR'S NOTE

Power to the People



ONE OF THE GREAT THINGS about being in my 40s in the year 2013 is that I have the knowledge and appreciation of How Things Were Done Before, rapture over how modern technology has vastly improved our lives, and—to paraphrase one of my favorite sayings—the wisdom to know the difference, and look up once in a while for actual human interaction.

I love regaling wide-eyed interns and student groups with tales of how we communicated and how magazines were produced "back in the day" (1991), when we had to take stories typed on a typewriter or—gasp—written by hand to the typesetter, who spit back strips of "camera ready" text that were glued in place on a layout board alongside the photos. It is crazy to think about how we used to put magazines together. We might as well have been carving in stone.

Our two people of the year—our first tie since we started our Most Influential list—have taken these devices we tap on every day and tapped into audiences in a way no 1990s medium could touch. Jeff Bezos transformed consumer behavior with his online shopping model, is reshaping Seattle's landscape and workforce and bought one of the world's most followed newspapers. I still can't believe he is building biospheres and hasn't become the joke of the city—that's influence. (Though we couldn't resist the visual on page 132 of how we imagine Bezos relaxing on his day off in the near future.)

Then there is our cover boy. His success has been a long time coming and isn't a result of a swank record deal, or winning "America's Got Talented Voice Idols" or whatever the show du jour is, but rather by amassing a viral following through writing meaningful songs. When you have buy-in both from kids ages 6 and older (thank



Moms love his positivity, kids want to be like him: Macklemore's influence goes deep with the stylish younger set, with kids like Kacey donning his 'do

goodness for the clean versions of those songs!) and their moms, you know a chord has been struck. This summer, we were hanging out with some friends, and our kids, all boys, begged us to play "their music." My older son's friend—an athletic boy's boy—asked to play "Same Love," saying it was his favorite song. I was pleasantly surprised; I expected him to ask for "Thrift Shop," "Can't Hold Us" or maybe "My Oh My"—but the fact that he asked for "Same Love" so casually made me realize how far we've come since my generation was that age. I am so glad we are "here," and grateful that the topic of gay marriage becomes more of a nonissue every day.

The song has become the anthem for the wave of gay weddings we've seen in the last year. And in

showcasing Seattle in his videos, Macklemore and his crew have taken the entire city along on his wild ride, stirring our civic pride and reigniting the allure of our town with a fervor we haven't seen since the grunge era and the movie *Singles*. Who needs a city slogan, we have Macklemore.

Until next month.

Tachel Hart
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MEET THE PRESS

We asked a few of this month's contributors:

66 What's the best meal you had out this year?



PAUL ZITARELLI

We first learned about aging and fermenting wines in concrete (!) from Paul Zitarelli, who writes about where the trend is catching on in Washington for this issue ("Rock Solid Wines," page 52). It's the sort of thing he tracks as owner and head scribe for Seattle underground online retailer Full Pull Wines (fullpullwines.com), where he offers his private mailing list access to the best boutique wines of the world. His best meal of 2013: the degustazione at Cascina Spinasse. Zitarelli explains, "No decision making necessarythe prix fixe covers every antipasto, primo and secondo on the menu—so our focus was squarely on the oray of rustic, toothsome Piedmontese dishes arriving tableside."



JOHN VICORY

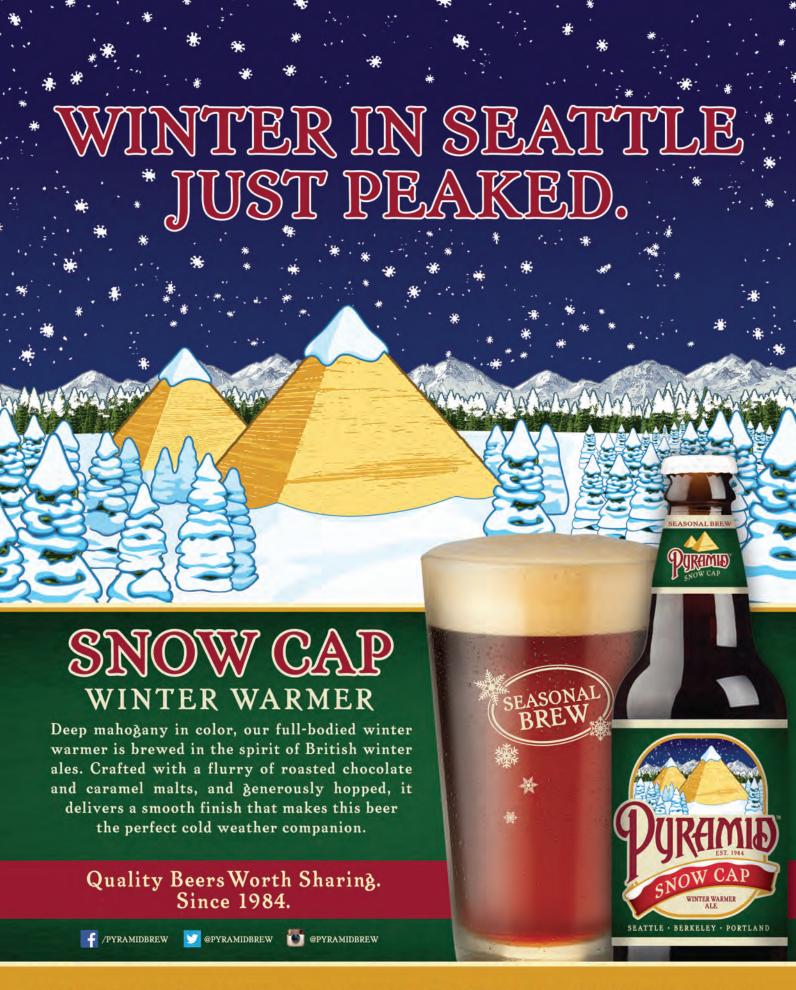
Photographer John Vicory, who shot Aragona's wine director Chris Tanghe for our story on Seattle's Master Sommeliers ("Master Class," page 46), says what he likes most about portraits is "exploring common traits that all people share, no matter where they come from." Off the clock, the Woodinville resident works to help orphaned children gain access to education; volunteering and research has taken him all over the globe. For his standout meal of the year, he gives props to The Slip in downtown Kirkland. "It sounds weird, but their peanut butter bacon burger is one of the best burgers I have had," he says. "They have a peanut butter and jelly burger that I will probably try next time."



MOLLY SINNOTT

Editorial assistant Molly Sinnott hails from Chicago via Colorado and wonders what the next stop could be on her westward migration. When she's not researching stories (which this month included a slick rain skirt and the new chief at the

Cascade Bicycle Club, page 28), she's chasing dogs that are chasing Frisbees or crossing destinations off her extensive restaurant to-dine list. What has risen to the top in 2013? "I'm constantly blown away by everything that comes out of the Revel kitchen," she says. "I've been back multiple times, but that first meal, sitting at the counter and watching it all unfold, totally busted barriers in my mind."



Bellevue South Office

425.256.6738

chris.nickel@bankofamerica.com

NMLS ID: 143153

Issaquah Office

425.961.1590

michael.thies@bankofamerica.com

NMLS ID: 98159

Kirkland Office

425.602.4821

russell.l.bagley@bankofamerica.com

NMLS ID: 878022

Lakewood Office

253.620.3569

julie.franco-staten@bankofamerica.com

NMLS ID: 518810

Lynnwood Office

425.921.2173

jason.holcombe@bankofamerica.com

NMLS ID: 505815

Renton Office

425.981.9925

ken.hand@bankofamerica.com

NMLS ID: 72140

Seattle Office

206.585.3651

michael.c.brogan@bankofamerica.com

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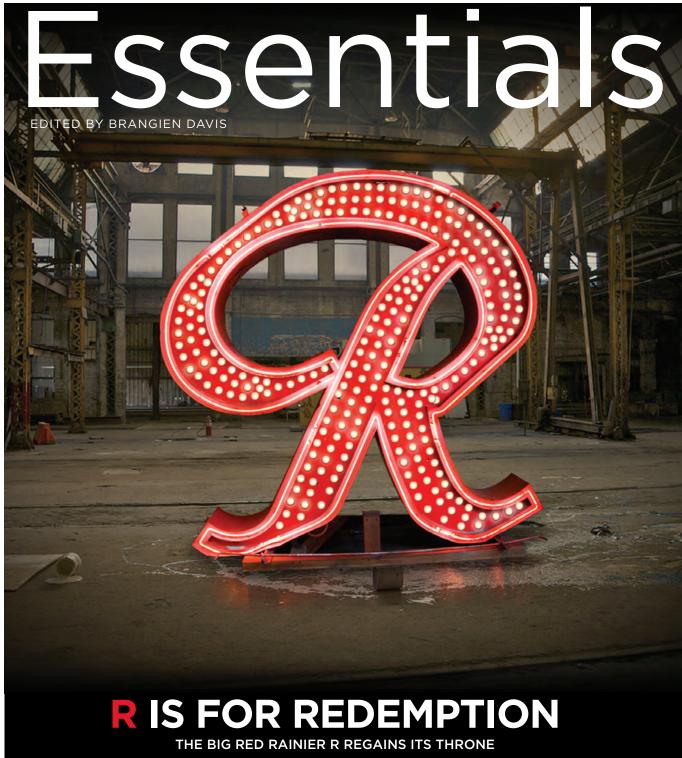
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Longtime Seattleites remember it as a day of infamy: July 3, 2000, when the iconic neon R atop the Rainier Brewery was wrenched from its nearly-50-year perch and replaced with—egads—a neon green T, marking the building as the new home of Tully's Coffee. But drivers who've spent the past 13 years cursing the glowing green initial hovering over I-5 can finally stop gnashing their teeth: the 12-foot-tall red R returned on October 24. It's actually a facsimile—the original R remains in the atrium at the Museum of History & Industry—but even a simulacrum is satisfying. "The replacement of the 'R' with the 'T' some 13 years ago was a mistake," said Michael Avenatti, the new chair of Tully's, in a press release. "That part of the Seattle skyline has always truly belonged to the 'R." Right as rain. BRANGIEN DAVIS

NOVEMBER must list

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MUST SHOP LOCAL BLACK FRIDAY

11/29 Fight the urge to hit the big-box sales at midnight on Black Friday and opt instead to shop local, at a civilized hour. A long list of West Seattle Junction merchants (wsjunction. org) are offering enticing deals, from BOGOs to one-day sales, and Ballard shops (inballard.com) will donate a percentage of each sale to a charity of their choice during Ballard Gives Black Friday. Way to keep the Thanksgiving spirit coming!



RAVENNA WOODS has a new and awesome album, The Jackals, which showcases the Seattle band's inventive blend

MUST GET HOPPY BREW SEATTLE

11/14 Cups will runneth over at *Seattle* magazine's inaugural beer bonanza, Brew Seattle, where loads of local breweries—including Maritime Pacific Brewing Company, The Pike Brewing Company and Fremont Brewing Company—will congregate under one roof to pour samples of suds amid food trucks and barbecue galore. Partygoers should plan on playing favorites: At the end of the night, one brewery will be crowned Brewery of the Year, as determined by popular vote. 6-9 p.m. \$40. Axis, 310 First Ave. S; seattlemag.com

APPLE CUP: It's the biggest cat and dawg fight of the year, as the WSU Cougs leave their shiny new stadium to face the UW Huskies at theirs. gohuskies.com

MUST HEAD UPSTREAM

SALMON RUNS AT CARKEEK PARK

11/09-12/08 Every November, local creeks are thick with salmon heading back to their home streams to spawn. Watch this evolutionary miracle in action at Piper Creek in Carkeek Park, where blue-vested "salmon stewards" are on hand to educate viewers about this incredible ichthyological journey. Saturdays and Sundays, 11 a.m.-2 p.m. Free. 950 NW Carkeek Park Road; meet in the lower meadow. 206.684.0877; seattle.gov/parks



THE SHORT RUN SMALL PRESS FESTIVAL

at Washington Hall celebrates the indiest of publishers, with zines, comic books, hand-made books, graphic novels and myriad hybrids by local scribes and artists. shortrun.org



NEW YORK CITY (USA), 2007

COMPANION FOR LIFE

THE GIFT

"You'll be able to make it with this!" With these words, my father gave me a black box of Victorinox knives for the start of my culinary training. I was 14 years old and wanted to be a chef more than anything in the world. These knives were my companions, day after day, around the globe. Through all of my training, the years in Switzerland, then to the USA starting at Campton Place Hotel in San Francisco, and finally to New York, at Eleven Madison Park Restaurant, I brought my knives with me. They saw me through difficult and successful days. I have achieved a lot with these knives, just like my father wanted.

Daniel Humm, April 2007

Victorinox products are a companion for life. What experiences have you had with Victorinox products? Share your

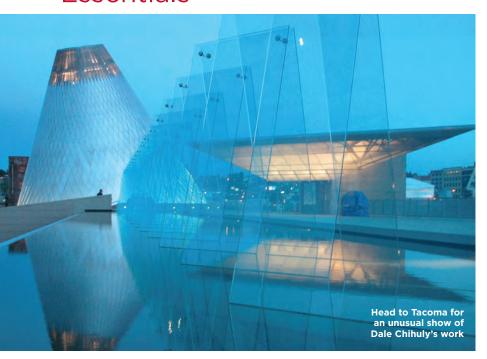




ROSEWOOD 7-PIECE SET

VISIT US AT BELLEVUE SQUARE

Essentials



ROAD TRIP!

WHERE: The Museum of Glass in Downtown Tacoma WHY: For the rare exhibition Chihuly's Irish Cylinders (10/26/13-9/1/14. Prices vary. Museum of Glass, 1801 Dock St.; museumofglass.org). WHAT: Hand-blown in 1975 by glass artist Dale Chihuly—long before he was world-renowned—this rarely seen and little-known collection of 44 milky-green glass vessels features glass drawings depicting Irish emblems and characters from James Joyce's *Ulysses*. **HOT TIP:** Enjoy free admission to the Museum of Glass and the Tacoma Art Museum during third Thursday "Art Mingle" events (11/21, 5-8 p.m. downtowntacoma.com/events). WHILE YOU'RE THERE: Hunt for treasure in Tacoma's best vintage shops, including the well-edited collection of gently worn designer clothing at London Couture (746 Broadway; Icvintage.com), sleek midcentury modern furniture at Midcenturyville (938 Broadway; Facebook.com, "Midcenturyville") and one-of-a-kind, rustic-chic home furnishings at Poppy & Co. (765 Broadway; poppyandcompany.blogspot.com). GETTING THERE: Head south on I-5 and follow the signs to Tacoma. ERIKA BROWN

JAZZ HANDS

Local band Industrial Revelation puts a new spin on an old form



CONTEMPORARY SEATTLE MUSIC isn't all about hip-hop and beard rock. The

city has a thriving and ever evolving jazz scene, exemplified by local supergroup Industrial Revelation. With Evan Flory-Barnes on upright bass, Ahamefule Oluo on trumpet. Josh Rawlings on keyboard and D'Vonne Lewis on drums, the quartet is rooted in jazz, but branches off into fresh and unexpected directions that range from avant-jazz to indie rock to hard core to post-bop—all in evidence on the new album Oak Head. While clearly reveling in these creative departures (live shows are a blast), the band never loses touch with its jazz footing. Witness: the pre-show discussion (6:30 p.m.) at this month's live performance, when the quartet will join local jazz piano legend Overton Berry to talk about Seattle's black music history, including segregated musicians' union Local 493 (of which Berry was a member). Count on a fascinating discussion, followed by serious rocking out. 11/15. 8 p.m. \$6-\$12. The Royal Room, 5000 Rainier Ave. S; 206.906.9920; theroyalroomseattle.com BRANGIEN DAVIS





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NEW WEDNESDAY & SATURDAY NONSTOP FLIGHTS FROM SEATTLE ON SALE BETWEEN 11/15 AND 11/30.

STEAMBOAT.COM

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Essentials



Pedal Power

Cascade Bicycle Club has a new rider in the lead

THE COUNTRY'S LARGEST BIKE CLUB is based in Seattle, and now the longstanding nonprofit—founded in 1970—has a new executive director. Elizabeth Kiker (yes, it rhymes with "biker") took the handlebars of Cascade Bicycle Club (CBC) in early September, filling the clipless cycling shoes of Chuck Ayers, who held the position for the past 16 years. An avid cyclist herself, Kiker comes to



CBC from the superheroic-sounding League of American Bicyclists in Washington, D.C., where she helped found the Women Bike program. She joins an esteemed cohort of female leaders in the Seattle bike scene, including Barb Chamberlain of the Bicycle Alliance of Washington, Deb Salls of Bike Works, Holly Houser of Puget Sound Bike Share, Cathy Tuttle of Seattle Neighborhood Greenways and Sam Woods of Seattle Department of Transportation's Bicycle and Pedestrian Programs. Kiker says she's excited to work within the biking community to transform the region,

and plans to focus on equity in the cycling world—from ensuring that communities all over the Puget Sound area become bikeable (not just the neighborhoods that house the fiercest Lycra-clad warriors) to encouraging a more diverse group of people to saddle up. "The intimidation factor is real. It can be really hard when people are whizzing past you and they all seem to know what they're doing," Kiker says. "The important thing is to just get out there." MOLLY SINNOTT

ONLY IN SEATTLE

SLICK SKIRT

A STYLISH NEW WEAPON IN THE WAR AGAINST WET

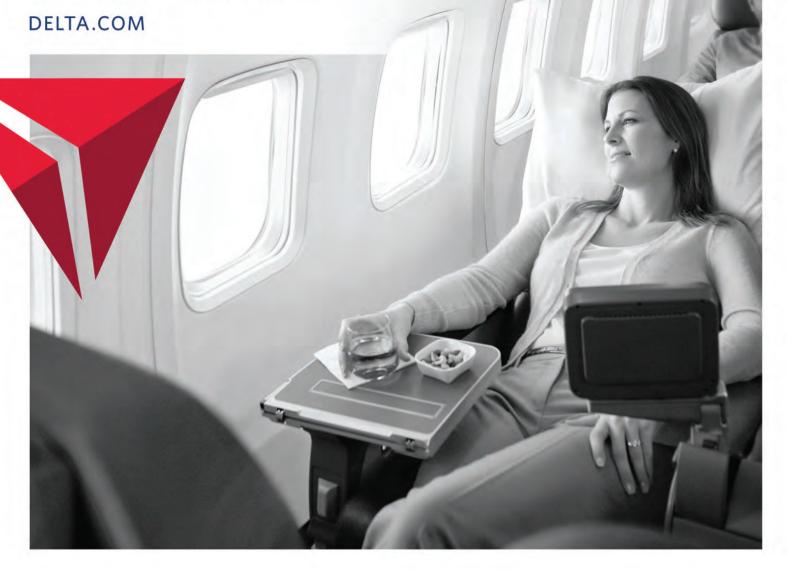
As Seattleites well know, dressing in rain-repellent gear from head to hips isn't always sufficient-some days we still show up soaked through at the thighs. But rain pants are not only cumbersome, they're also seriously unflattering (and, let's be honest, a little demoralizing). Enter the Wander Wrap, a new waterproof wrap skirt that snaps on at the waist and keeps whatever you're wearing warm and dry. Designed by Seattleite Jennifer Gee, a nurse who grew tired of arriving at work in soaked scrubs, the skirt comes in two lengths: below the knee (\$79.50, in charcoal, red or black) and ankle length (\$89.50, in charcoal or black), for those days when the rain is horizontal. (Next year, watch for the new "Seattle Sarong" style, an above-the-knee, reversible take on the original.) While you probably won't see the Wander Wrap on fashion runways, the A-line shape is actually pretty stylish, and the nylon material makes it compactible enough to stuff into your bag. Dare we say it has us hoping for a rainy day? Available at Feathered Friends, Cascade, 119 Yale Ave. N; 206.292.2210; featheredfriends.com; and at wandergoods.com. M.S.





AN INTERNATIONAL FLIGHT THAT DOESN'T KNOW IT'S DOMESTIC.

Just because your flight is crossing a continent and not an ocean is no reason it should skimp on perks. On transcontinental flights to New York, you'll find amenities like Wi-Fi and in-flight entertainment, as well as flat-bed seats available on select flights. There is even a BusinessElite® menu specially curated by Chef Michael Chiarello. It's a flight with plenty to offer, not the least of which is the opposite coast.



Essentials



THE RIGHT STUFF

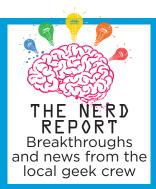
Seattle sketch comedy group **The Habit** is back with a new live show (11/15-12/1. 8 p.m. \$19. The Bathhouse Theater at Green Lake, 7312 West Greenlake Drive N; thehabitcomedy.com). We asked Habit cast member **John**Osebold (second from right) for a few tips on upping our own comedic ante this season. BRANGIEN DAVIS

Q: What are comedy's "10 Essentials"?

- A: 1.) Pants
 - 2.) Something on which to record great ideas that will later turn out to be mediocre
 - 3.) Coke Zero
 - 4.) Pants, please, sir
 - 5.) Doctor smocks for the inevitable doctor sketch
 - 6.) Viral video of cat promoting the show
 - 7.) Pants, insisted firmly by restaurant manager
 - 8.) Surgery to remove ego and shame
 - 9.) Time machine to tell past self not to do comedy
 - 10.) Please leave the restaurant, sir

- Q: Say you tell a joke and nobody laughs, even after you say, "Get it?" What is the best recovery strategy?
- **A:** Turn into an explosion of fire and money.
- Q: If you don't have embarrassing family members, pets or a past obsession with/addiction to something, what are other topics to mine for comedy gold?
- A: Airplane food
 - Airplane turbulence
 - Airplane maintenance
 - Airplane, snakes on an
 - Airplane, proper way to cook an
 - Airplane, Jefferson
 - Airplanes

- Q: The holiday season is fast approaching. How can one ensure that one is the funniest person at festive gatherings?
- **A:** Show up as Drunk Santa at Thanksgiving.
- Q: What advice do you have for the humorless?
- A: Practice telling a joke every day. Save your A-list material and start with a few minor puns. But if the prison guard tells you to keep it down, trust me, keep it down.



LASER FOCUS Cinerama theater beams up to the future

If Paul Allen owns something like, say, a movie theater, you can bet that it's going to be the best, most newfangled theater in all the land. Case in point: his 1960s-era, saved-from-demolition Cinerama in Belltown, which is slated to install the **world's first commercial digital laser projector** in early 2014. The super-high-tech machine has a light output of 60,000 lumens, which translates into films with more clarity and color accuracy than ever before. This latest high-tech coup has us curious as to what else Mr. Allen may have in store for the Cinerama. Perhaps robotic ushers? The option to "beam up" to your seats? Maybe a hologram of Allen's beloved Jimi Hendrix serving popcorn? Or—please, make it so—push-button ejection seats for people who text during the show? LAUREN MANG



You'd travel anywhere to heal his heart. Fortunately, you don't have to go far.

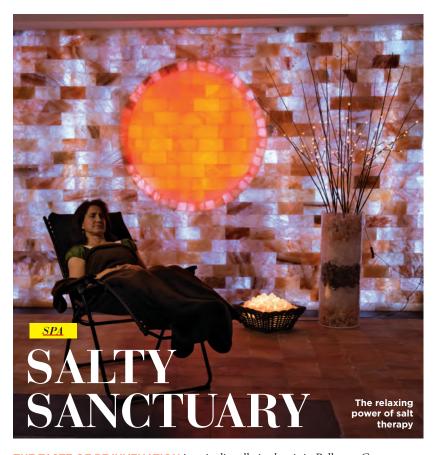


IDAHO

When a child has a heart ailment, parents want the best treatment available. Happily, the best is close by. Seattle Children's Heart Center is internationally known for treating children and young adults—with top rankings in national surveys. Whether treating a minor heart murmur or performing a complicated heart transplant, skilled doctors, nurses and staff are dedicated to healing patients and comforting families. Our cardiologists can even identify heart defects in unborn babies and develop prenatal treatment plans. Our Heart Center provides care for patients in Alaska, Washington, Idaho and Montana—without having to come to Seattle. To learn more, visit seattlechildrens.org/heart.



Essentials SHOPPING



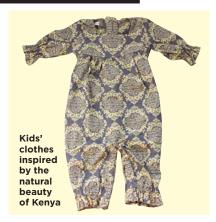
THE TASTE OF REJUVENATION is quite literally in the air in Bellevue. German natives Annett and Matthias Riebe moved from Bavaria to Bellevue about two years ago to introduce the healing powers of salt therapy to the Northwest. Their Salt Mine Arium (Bellevue, 1850 130th Ave. NE, Suite 4; 425.497.9666; saltminearium.com) opened in January and is the area's first spa fully dedicated to halotherapy, a salt vapor treatment thought to help alleviate the symptoms of some respiratory ailments. The Europeanstyle spa's two treatment rooms are constructed of 38,000 pounds of pink, mineral-rich salt bricks imported from the Himalayas. The rooms are communal, but the experience itself is quite solitary. A fine salt mist is emitted through the air as spa-goers recline in zero-gravity chairs, designed to elevate stress on the spine. Calming music and soft lighting add to the air of tranquility. Salt Mine Arium also has a room specifically for kids, featuring an antimicrobial salt "sand" box and a color wheel that projects special visual effects. A 45-minute session is \$45, and package rates are available. JACKIE MICUCCI



THE X FACTOR

Not every little airl grows out of her tomboy phase. That's the inspiration behind TomboyX, the clothing and accessories line specifically designed for women who want menswearinspired clothes that are tailored for a woman's body. West Seattleites Fran Dunaway and Naomi Gonzalez and Wallingford resident Barb Gauld-who range in age from late 30s to early 50s-launched TomboyX earlier this year after a successful Kickstarter campaign. They list Diane Keaton, Katharine Hepburn and Amelia Earhart as style icons and that tomboy aesthetic is reflected in such pieces as the bestselling Sweet Caroline (\$150): A classic cotton blouse tailored with biased side panels to flatter a woman's body, and contrasting cuffs and collar to add flair. The collection goes up to size 16-and is designed and manufactured in Seattle. The reaction has been overwhelming, Dunaway says. "We've created a movement. People see themselves in and want to identify with the brand." There's plenty of cool TomboyX swag, including an old-school ID bracelet, as well as boots and socks that come with a lifetime guarantee. Available online at tomboyx.com. J.M.

DESIGNER SPOTLIGHT



it takes a village

Kirkland-based children's clothing designer Kate Quinn has teamed up with Zulily and Kenyan designer Siamanda Chege (beberavi.com) for With Love from Africa, a line of dresses, jumpsuits and separates for girls ages newborn to 5 years old, made by women in Kenya. "The prints are inspired by colors and textures etched in my memory from my last trip to Africa; sunsets, sky, grass fields after the monsoon," Quinn says. This first collection (available at a 40 percent discount on Zulily.com November 4-7, and then at regular price at katequinnorganics.com) has already created more than 30 jobs in villages where the unemployment rate is as high as 40 percent. A portion of the proceeds will be given to the Patrick Chege Memorial

Orphanage in Nakuru, Kenya, which provides care for children who have lost their families to HIV/AIDS. ALI BROWNRIGG



SHARE THIS STORY with the Paperbuttons app; see page 12



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THE IT GIRL

HILARY FOLKS

THE SEATTLE NATIVE AND SUPER-FLY WARDROBE STYLIST SHARES HER STYLE SECRETS

WRITTEN BY **ALI BROWNRIGG**PHOTOGRAPH BY **HAYLEY YOUNG**

Vintage jade

and gold

JACKET: Past season Topshop, topshop.com

> WHITE SHIRT: Dimepiece Designs (find similar looks at Canopy Blue, Madison Valley, canopyblue.com)

> > JEANS: Waxed denim, past season Current & Elliott, Nordstrom, nordstrom.com (Find similar at H&M, hm.com)

SHOES: Strappy silver heels, Luxury Rebel, Nordstrom Personal Chops: With a full plate as a freelance stylist for Nordstrom, Seattle Bride, Seattle mag and a bevy of well-known local superstars, including Jinkx Monsoon, Hey Marseilles, The Maldives, Ray Dalton and man of the moment, Macklemore, Folks' star is most definitely on the rise. Well-known in local fashion circles for her ever-present sense of humor, fantastic eye and tasteful risk taking, she says, "I'm actively offended by playing it safe. I have this saying, 'Try to branch out; if that's too scary—twig."

She's Got the Look: "Let me tell you about the time my family offered to buy me new jeans if I let them burn my drop-crotch denim," she says about her personal style. "Let's just say, it involves lots of...gold jewelry, denim and long white T-shirts. And vintage. Lots and lots and lots of vintage." Folks credits Olympia's Dumpster Values (dumpster-values.com) for amazing, cheap vintage; Nordstrom for shoes (nordstrom. com); and Zara for affordable trendy pieces (zara.com). She also trolls menswear for its cool functionality.

Sage Advice: The biggest fashion faux pas, according to the Capitol Hill resident, is being a slave to trends. "I feel we each have a style," she says. "Trust it. Add a single piece from a trend; that should be plenty." Also, go for the unique. "I try to find cool one-of-a-kind pieces; my new find is Six Ways Goods (sixwaysgoods.com)—a local online leather goods store that sells belts, bags and custom coolness." Barneys (barneys.com) and Totokaelo Man (man. totokaelo.com) are favorite spots for designer items, and Hitchcock Madrona (hitchcockmadrona.com) is her go-to for "super-rad vintage and rock 'n' roll jewelry that I love, love, love."

ON CRAFTING MACKLEMORE'S LOOK...

Folks styled our hometown hip-hopper Macklemore for his recent *Rolling Stone* cover (and for the cover of this issue), and praises him for his own personal flair, which, she says, has really come into its own over time. Perhaps her encouragement to "twig out" had something to do with it?



A Subaru is your wheelbarrow, garden shed, and greenhouse all rolled into one. Built in a zero-landfill plant, it comes with Symmetrical All-Wheel Drive standard and has won more awards than any other small SUV.* Just a few reasons why it's both gardener and Mother Nature approved. **Love. It's what makes a Subaru, a Subaru.**



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Sources: clockwise from top: phinneywood.com, bellevue.patch.com, josefiend.com, newcastle-news.com, komonews.com, spdblotter.seattle.gov (x2)





It's about Time!

Dear Friends. Im a bit of a Watch Nut. These tiny wondrous machines are so much more than a fashion accessory! They help

mark milestones and celebrate life's journey. When I was 13, I received my coolest watch.

It was a Pulsar that lit up red when you hit the buttons. The astronauts in 2001: A Space Odyssey wore that watch! It was so futuristic in 1975. I still have it.

Later, when I graduated from the UW, my parents' graduation gift was a Rolex. They added a special, sentimental engraving on the backside. I wear that watch with a sense of pride and accomplishment, and much gratitude toward my parents.

Timepieces become treasured heirlooms. When my grandfather passed away, he left me his Patek Phillipe. He was also a jeweler as had been his father and grandfather. When I wear it, I think of him.

My passion for watches and the journey they represent is something I want to share with you.

Every year at Goldfarb's we host a "Watch Fair". This year it is Friday, November 8th and Saturday, November 9th. We encourage trade-ins and offer special incentives that make our Watch Fair the "time" to put a new watch on your wrist. Or the wrist of someone you love!

We invite you to our Watch Fair, and look forward to welcoming you to our beautiful boutique in Bellevue.

Warmly

EVEN Steven B. Goldfarb President, Goldfarb Jewelers



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in space, Scott



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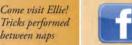
and underwater

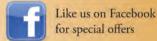
missions. But they are AWESOME above water.

And very stylish too!

















The salmon are home and jumping! It's a perfect time to do a salmon habitat tour. Details at: VisitKitsap.com/SalmonTours.







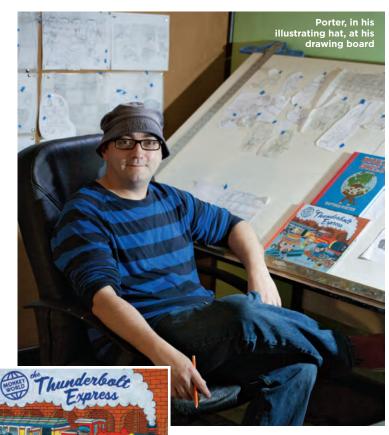


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Essentials PARFITING



A local author and illustrator delights little ones with tales starring a kooky cast of critters

BY KATE CALAMUSA

FOR MATTHEW PORTER, 39, images hold incredible power. As a young boy struggling to learn to read, Porter was encouraged by an insightful tutor to draw the scenes as he listened to the stories read aloud, and he was captured by their magic. "I loved the escapism, to imagine different worlds and adventures," says the North Seattle-based illustrator and author of eight books.

Today, Porter infuses that same sense of wonder into his own line of nursery-ready paintings (prints start at \$16; paintings start at \$240) and children's books, which

feature whimsical, often comical characters ranging from a giant robot cat to his nowsignature cast of monkeys. Using acrylic paint and bold lines, Porter creates his characters on distressed pine board with the wood grain peeking through, giving the images a modern style that appeals to grownups. Kiddos love the stories in his most recent board book, Tails Chasing Tails (Sasquatch Books, \$9.99), a looping creature-followingcreature tale inspired by his then-infant son Owen's propensity for skipping pages. (The sequence loops from front to back to front, so the book can be picked up at any time and opened to any page.)

This fall, Porter published his first storybook for older kids, The Thunderbolt Express (Sasquatch Books, \$17.99), an adventure set on an early-1950s-era steam train, featuring monkeys as magicians, detectives, a ventriloquist and Dixieland musicians. "There is an entire world of monkeys I want to explore, especially as Owen gets older and can play along," Porter says of the now 3-year-old. "This is just the beginning of their antics and adventures." Available at matthewporterart.com



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RANCHO BRAVO

Embrace life on one floor in a midcentury rambler

If the post–World War II building boom had a signature style, it would be the long, low, light-filled ranch-style house. Also known as ramblers, these predominantly single-story structures feature open floor plans, sliding doors and windows, and broad eaves that connect the interior to the outdoors—a perfect fit for the informal Northwest lifestyle and the current craze for all things modernist. You'll find many classic examples of the form in Seattle's neighborhoods and suburbs. LISA WOGAN AND DARIEN PARISH



PRICE: \$314,950

SQUARE FOOTAGE: 1,190 square feet; 3 bedrooms, 1 bathroom

PROPERTY SIZE: 8,193 square feet

PROPERTY TAXES: \$3,791

YEAR BUILT: 1960

BONUS: Large lot, outbuilding, open great room with midcentury-style

fireplace, updated kitchen **LISTED:** August 2013

MEADOWBROOK

PRICE: \$359.950

SQUARE FOOTAGE: 1,430 square feet;

3 bedrooms, 1.5 bathrooms

PROPERTY SIZE: 7,200 square feet **PROPERTY TAXES:** \$899 (reduced for

current homeowner)

YEAR BUILT: 1955

BONUS: Open floor plan, hardwood floors and wood-burning fireplace

LISTED: September 2013





MERCER ISLAND

PRICE: \$6.5 million

SQUARE FOOTAGE: 2,590 square feet; 3

bedrooms, 3 bathrooms
PROPERTY SIZE: .57 acres
PROPERTY TAXES: \$38,407

YEAR BUILT: 1960

BONUS: 137 feet of Lake Washington frontage, deep-water dock and slip for year-round moorage, swimming pool

LISTED: June 2013

Note: Some or all of these listings may have sold since publication.

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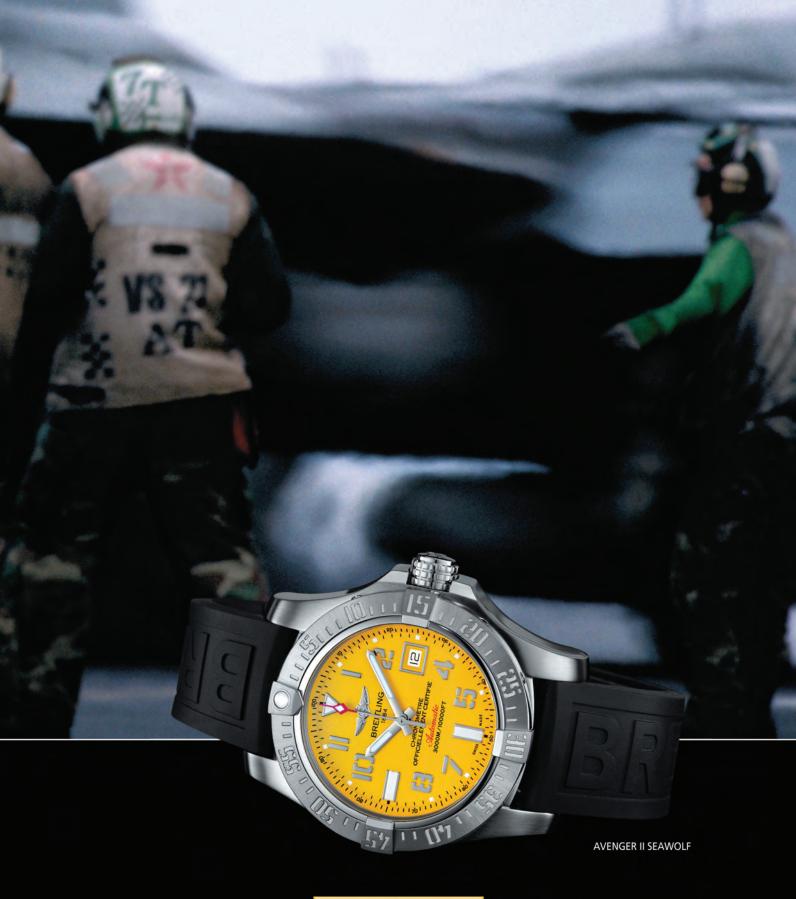




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WEET AND SAVORY

It's easy to overlook the simpler-sounding appetizers at Poppy, what with tender pan-fried mussels with lovage and plump oysters on the half shell vying for your attention. There are all sorts of delicious temptations, but I'd argue that one of the dishes that's been on the menu since the first day is also one of the restaurant's most irresistible: POPPY'S EGGPLANT FRIES with buckwheat honey and sea salt (\$8). Chef and owner Jerry Traunfeld fries the purple fruit (like tomatoes, it's a vegetable that's technically a fruit) until golden and crisp on the outside, creamy on the inside, and then he salts them while they're warm and drizzles on a touch of honey. You get to satisfy your saltysweet cravings and eat your veggies, too. ALLISON AUSTIN SCHEFF





Wine writer **Paul Zitarelli**examines what's behind
the recent surge of
Master Sommeliers
coming out of Seattle

EARLY IN THE DOCUMENTARY SOMM, which screened to an enthusiastic wine-loving crowd at the Seattle International Film Festival this summer, there is an astonishing scene. The film tracks three American sommeliers—wine stewards usually employed by restaurants to manage wine buying, food and wine pairing, and education—as they prepare for the exquisitely difficult Master Sommelier examination. A young exam candidate from California named Ian Cauble swirls a glass.

"Wine 1 is a white wine, clear star bright.... Aromas coming out are like this lime candy, lime zest, crushed apples, underripe green mango, underripe melon, melon skin, green pineapple. And the palate: Wine is bone dry, really this, like, crushed slate, and crushed chalky note, like crushed hillside. There's white florals almost like a fresh-cut flower, white flowers, white lilies, no evidence of oak. There's a kind of a fresh—like a freshly opened can of tennis balls, and a fresh new rubber hose."

Mr. Cauble continues:

"Initial conclusion: This wine is from the new world, from a temperate climate. Possible grapes are Riesling. Possible countries are Australia. Age range is 1 to 3 years. Evidence can only be one thing: This wine is from Australia. This wine is from South Australia. This wine is from Clare Valley, 2009 Riesling, high-quality producer."

His partner responds: "Wine 1 is Clare Valley Riesling." And our jaws drop.

The wine trade generally employs two types in its restaurants and retail shops: those who prefer to wow with wisdom, and those who prefer to baffle with, well, something unprintable here. The Court of Master Sommeliers, established in Great Britain in 1977, with an American chapter following in 1986, stands firmly at the vanguard of the former camp. Its examinations are notoriously exacting, with a series of increasingly difficult tests covering theory, service and tasting. The tasting portion garners the greatest attention, with master candidates expected to identify the varietal, region, age, quality and level, among other factors.

Over the four decades since the Court of Master Sommeliers' first exam was held, a mere 134 professionals in North America have passed, with only five currently listing Seattle as home. For many of those years, you can count on a single hand the number of passing North American candidates. And yet, in both 2012 (Thomas Price of Metropolitan Grill) and 2013 (Chris Tanghe of Aragona, which recently opened downtown), Seattleites earned the honor. Furthermore, there are at least a dozen Seattleites who have earned the Advanced Sommelier qualification (one step down from the master), many of whom seem poised to break through to the master level in upcoming







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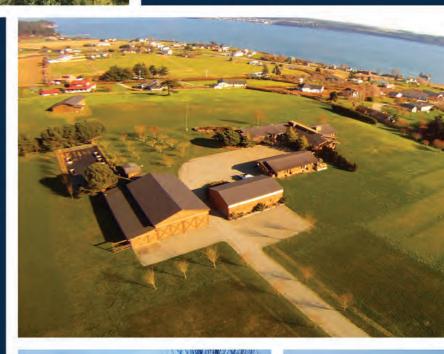
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"PEOPLE DON'T STUMBLE INTO THE INDUSTRY HERE. THEY HAVE FOUND THEIR CALLING."

years. Both the chair of the court's board of directors (Greg Harrington, who lives on Queen Anne and runs Walla Walla—based Gramercy Cellars) and the examination director (Shayn Bjornholm, former wine director at Canlis and current resident of Bainbridge Island) live in the area.

Why is our city, isolated as it is in the upper-left hinterlands, becoming a major hub for the Court of Master Sommeliers? Two clear themes begin to emerge.

FACTOR 1: INTRINSIC ADVANTAGES

Seattle is unusually well situated as a city with access to two distinct world-class wine regions in eastern Washington and the Willamette Valley, and to incredible food from our local farms, fields and waters.

"There's that natural pride and comprehension of the world of wine when you're right there," notes Bjornholm, who achieved his Master Sommelier qualification in 2005. "The best sommeliers weren't just reading a book—'OK, I read about the 12 months of a wine cycle'—no, they were actually out in the vineyards, watching it happen. And so they had this comprehension that they were bringing to the table."

Of course, being adjacent to wine country isn't enough. "Wine doesn't exist without food," Bjornholm adds, "and the natural

bounty here is insane, as we all know."

Christopher Miller agrees. Miller, a Master Sommelier as of 2012, runs the wine program at Spago in Beverly Hills, the flagship restaurant of Wolfgang Puck's culinary empire.

"The chefs are so into the outstanding produce Washington grows, so there's a lot of local pride and subsequent high quality," Miller says. "People don't stumble into the industry there. They have found their calling."

Great natural products attract great chefs, and Seattle's increasingly dynamic gastronomic scene is attracting more and more dedicated wine professionals.

FACTOR 2: EXTRINSIC ADVANTAGES

Time and again, wine professionals cite the community of sommeliers—role models, mentors, fellow students—as reasons why Seattle is turning into a hub for the court. The vibrancy of the current sommelier community is the result of a slow and steady building process that began with a few pioneers.

Rob Bigelow (a Master Sommelier since 2002), along with several other top sommeliers in town, led the whole movement 15 years ago when he passed his advanced qualification and proved to us it could be

done in our 'stranded' market, Bjornholm says. In 2000, Bigelow and Bjornholm overlapped at Canlis for three months. (Bigelow, after an interlude in Las Vegas, has recently returned to Seattle to take an educational role with Ste. Michelle Wine Estates.)

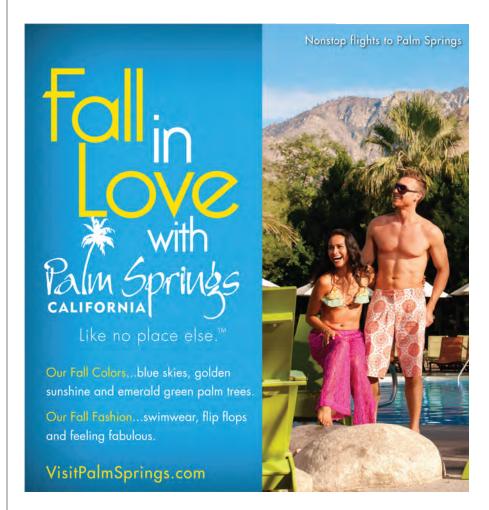
The two helped to cement the importance of Canlis on the local and the national somm scene. Even today, the Canlis tasting group—an invitation-only group that meets weekly to practice the kind of rigorous blind tasting expected during the Master Sommelier exam—is widely regarded as the preeminent in the city, a launching pad for aspiring masters.

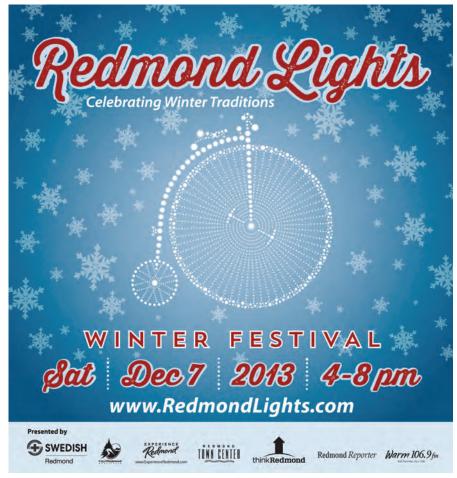
"The Canlis tasting group was a huge resource," says Metropolitan Grill's Price. "I couldn't have [passed] without them." Price then goes on to praise another, smaller study group that focused more on the theory portion of the exam: "We all kept pushing each other. Even when I didn't feel like another 9 a.m. meeting or more map review, I knew that Tanghe, Lechs [James Lechner, Stoneburner] and Lukie [Luke Wohlers, Betony, NYC] were all grinding, so I had to also."

Small study groups like these, made up of sommeliers and wine professionals, now dot the landscape of the city, clustered around our better restaurants and wine shops, and they collectively form a virtuous cycle: As more professionals in Seattle move up the Master Sommelier ranks, there are more teachers, more role models and more examples that cut a viable path for Seattleites.

Seattle somms, according to Tanghe, "have been willing to pay it forward to the up-and-comers. In turn, those up-and-comers have done the same, and now we have roughly three or four 'generations' that have come up through the ranks from intro to advanced to master."

"Seattle has one of the great sommelier communities on earth," Bjornholm says. "Our smaller market allows for more face time among sommeliers. New York, L.A., San Francisco and Chicago have great communities as well but they are all competing for big press and trends with smaller time windows of opportunity, whereas Seattle seems to lack that particular pressure. Also, it exemplifies the Court of Master Sommeliers' 'pay it forward' ethic (without personal gain). Seattle is small enough that you can just be all for one, one for all."





Eat&Drink COOK'S ADVENTURES





is 40 Manilas per person per day. By law, each digger must have his or her own container. At around \$11 for residents, a one-day shellfish license is cheaper than that single bowl of restaurant clams, while an annual license is a great deal at \$16, or you can purchase a combination fishing and shellfish license for \$54; all are available online at fishhunt. dfw.wa.gov.

The miracle of the Manila clam is that it makes its own sauce. The liquid inside the shell is called the liquor. It's a salty-sweet ambrosia that only nature could invent. When you steam open a Manila clam, the liquor mixes and marries with whatever other ingredients you've added to the pot. For Chinese black bean clams, these would be fermented black beans, rice wine and slivers of red pepper; for Thai red curry clams, they'd be lemongrass, red curry paste and coconut milk; for a classic Italian presentation, ingredients might include tomatoes and sausage; for French clams, herbs, cream and white wine. These are all one-pot meals easily prepared on a camp stove. Unlike butter clams, Manilas are rarely gritty, so you can eat them right out of the Sound without elaborate purging rituals.

There's nothing like a meal of freshly dug Manila clams steamed in their own juices on your favorite beach. Clamming is also an excellent way to introduce kids to the satisfaction of finding food in the wild. And parents will want to remember to bring an adult beverage—perhaps a Provençal rosé?—to complement the simple yet delicious meal that awaits. §



Find Langdon's linguine recipe at seattlemag.com and more about foraging at fat-of-the-land.blogspot.com

THE THRILLA OF MANILA

Langdon Cook explores the simple deliciousness of Manila clams

YOU'RE IN A TRENDY SEATTLE RESTAURANT—or even a sleepy seaside café out in the boondocks, for that matter—and a steaming bowl of Manila clams arrives at your table. The clamshells are open, their succulent meat swimming in a broth of wine, garlic, parsley and perhaps some fennel. It's the sort of simple yet amazingly fresh fare that the south of France is known for.

On second thought, you decide, a dish this good couldn't really be simple.

But it is—and anyone can make it. On a camp stove. At the beach. This is what I tell the students in my shellfish foraging classes (before I tell them that I won't be lifting a finger; the digging and cooking of clams will all be up to them). And by the end, when the last clam or oyster has been slurped from its shell, they're believers.

Here's what you do. Go to the beach. Our Puget Sound tidelands are loaded with these small, hard-shelled bivalves, and they happen to live right near the surface, just a few inches beneath the substrate, where a handheld garden cultivator can unearth them at low tide. Look for beaches with a mix of mud and gravel, not hard to find around here. The state Department of Fish and Wildlife's website has a helpful interactive map of shellfish beaches (wdfw.wa.gov/fishing/shellfish/beaches), with harvest profiles and closure alerts.

Some of our clamming beaches are open year-round, but it's during the colder months when clams are at their best. The limit



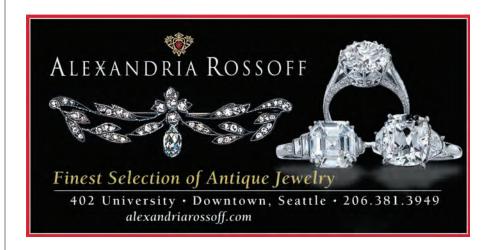
TO THE BRIM

It's going to be quite a thrill to see what Jen Doak (formerly of Agrodolce, Tilth) and Mike Whisenhunt (Revel, Joule) have done with the old Le Gourmand space in Ballard when Brimmer & Heeltap opens in its place later this month (or in December). The interiors are being renovated, they're tearing out walls, and **Bruce Naftaly's Northwest-meets-French** menu will be long gone, replaced with chef Whisenhunt's modern take on pub food: pig's trotter rillettes with apple kimchi, or curry noodles in a mussel bisque with pancetta and pickled fennel. I've got a strong feeling this place is going to impress. 425 NW Market St.; 206.420.2534; brimmerandheeltap. blogspot.com

FRENCH WINE BAR OPENING

Five restaurants are opening in University Village in time for holiday shopping. Molly Moon's Homemade Ice Cream adds a sixth location, while Joey's Kitchen, a Canadian chain of upscale casual restaurants adds a fourth Seattle-area locale. Din Tai Fung, where dumplings rule, adds a second Washington location, and folks can look forward to the first local outpost of Eureka! Burger, a southern California-based chain, Finally, Kurt Beecher Dammeier, owner of **Beecher's Handmade Cheese and Pasta** & Co, will open Liam's, where Northwest wines and comfort food will rule.

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Eat&Drink TASTING NOTES

ROCK SOLID WINES

There's a new barrel in town. Oak and stainless steel make room for concrete in wineries around the state

BY PAUL ZITARELLI

FOR ABOUT AS LONG AS WINE has been made in Washington, there have been two predominent vessels for fermentation and aging: oak and stainless steel. But in recent years, influential wineries across the state have been experimenting with concrete. As concrete-raised wines—wines fermented and/or aged in concrete tanks—begin to hit the market, early experiments are yielding splendid results.

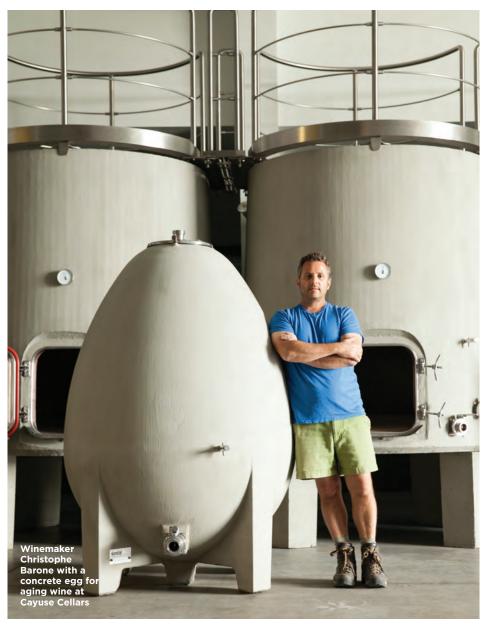
Concrete has a long history of use in European wineries. Christophe Baron, vigneron extraordinaire at Cayuse Vineyards, recalled seeing plenty of concrete in his parents' domaine

(Baron Albert in Champagne) during his childhood in France. It's used regularly across France—the Rhône Valley, Burgundy and Bandol all are home to concrete acolytes—but until Baron imported concrete tanks from the famous Burgundian concrete producer Nomblot for the 2006 Cayuse vintage, there is no evidence of its use in the Walla Walla Valley or any other part of Washington wine country.

"You cannot have a great wine without a great mouthfeel," Baron says in his energetic, French-inflected rasp, "and concrete is all about the mouthfeel."

That advantage is noted time and again by winemakers in the concrete vanguard, who consistently see it occupying a sweet spot between oak and steel. "Concrete allows for the gradual oxygenation of the wine similar to oak barrels, but without the purchased flavors of oak barrels," says James Mantone of Syncline Wine Cellars in the Columbia Gorge, another early adopter of Nomblot tanks. "This gives a truer taste of the vineyard without oak aromas or sweetness to cover up deficiencies in the fruit."

Mike MacMorran of Mark Ryan Winery in Woodinville has begun using concrete eggs (egg-shaped concrete tanks) to ferment and age Viognier: "Concrete produces wines with a fresher, cleaner aromatic profile, similar to stainless steel," MacMorran says, "but without the higher-toned, harsher palate sensations that we get from stainless."



Much of the highest praise for concrete comes from producers of white wines: "The concrete cube gives us a slow, cool fermentation that is aided by the absorption of heat from the 4-inch-thick walls," notes Chris Dowsett, who uses concrete for white wines at Buty Winery in Walla Walla. Concrete allows for "the ideal combination of verve and richness, two characteristics that often come only one at a time."

Of course, no material is perfect. Disadvantages include concrete's sheer mass (special forklifts are needed to move concrete tanks, which come in cube, cylinder and egg shapes), its fussy cleaning regimen (many techniques that work for other vessels—scrubbers, metal, very hot water, ozone,

chlorine, strong acids—cause damage to concrete) and the potential for "pinking" a white wine by first using the concrete tank for red. The vessel cost is comparable to oak, but the shipping costs from Burgundy to Washington have been considerable. With several domestic concrete sources cropping up, those shipping costs should decline soon.

Concrete's disadvantages are being dismissed as minor by a growing number of wineries buying new concrete tanks (in addition to the wineries mentioned already, others include K Vintners, Cor Cellars and Corliss Estates). Pepper Bridge Winery will be using concrete for the first time during the 2013 harvest, and Greg Harrington promises that its use is imminent for his Walla Walla-based Gramercy Cellars: "I have concrete envy," he says. He's not alone. S



COR CELLARS 2012 ALBA, CELILO VINEYARD. **COLUMBIA GORGE (\$19)**

With all of its fruit from Celilo Vineyard, on the southern slopes of the extinct volcano Underwood Mountain in the Columbia Gorge, this white is a blend of 56 percent Pinot Gris and 44 percent Gewürztraminer, cofermented and then aged for five months in winemaker Luke Bradford's concrete tank. The soaring, exotic lychee fruit aromas of the Gewurz are retained beautifully. The off-dry palate is a live wire of green apple, mineral and citrusy acids. Pairs with: A tongue-tingling chicken tikka masala.

CAYUSE VINEYARDS 2009 SYRAH, CAILLOUX VINEYARD, WALLA WALLA VALLEY (\$65)

As this wine is difficult to find if you're not on the Cayuse list, your best bet is to seek it out on a restaurant wine list. If you do. prepare to be dazzled by the ultra-supple texture (thank you, concrete!) and the glorious pastiche of savory/umami aromas and flavors. Look for meaty, briny and sanguine notes that are perfect complements to the lush Syrah fruit and mineral. Pairs with: A lamb tagine, studded with olives.

BUTY 2012 SÉMILLON SAUVIGNON MUSCADELLE. **COLUMBIA VALLEY (\$25)**

This is a white that ages beautifully (or is it Buty-fully?), as a recent tasting of the 2008 vintage showed a wine still in ascendancy, picking up nuance and aromatic complexity. Drink it young, on the other hand, and you'll find a lovely, vibrant mix of grass and clover, fig and honey, pear and peach. Its time in concrete allows the texture to pick up some weight without any overt oak influence. Instead, the stunning fruit and mineral are on full display. Pairs with: Seared ling cod with lemon beurre blanc.

KERLOO CELLARS 2011 SYRAH. LES COLLINES VINEYARD, WALLA WALLA VALLEY (\$70)

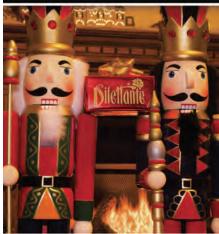
Les Collines Vineyard, in the foothills of the Blue Mountains east of Walla Walla, is a site known for delicate, savory aromatics in its Syrahs: a perfect match for concrete. Ryan Crane nails it, capturing the rich earth notes from this unique corner of the valley, an earthiness to lustily complement the violet-tinged blackberry fruit. Purity is the watchword here. Pairs with: Rabbit braised in red wine, bay leaves and a mess of Walla Walla sweet onions.

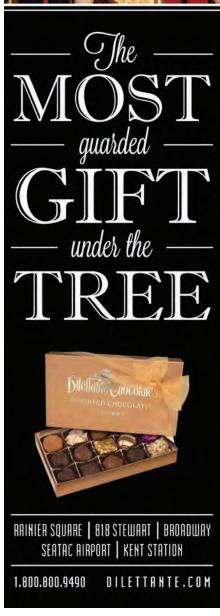
SYNCLINE 2011 MOURVÈDRE, COLUMBIA VALLEY (\$30)

From Coyote Canyon, Ciel du Cheval and Heart of the Hill vineyards, this red offers a nose of brambly berry fruit, plums, leather and grapefruit peel. A great core of plummy fruit sits at the center of the palate, shaded by complexities of meat and leather spice. This has zest and flair, with a certain spiciness to its palate and personality. Pairs with: Queso frito con tomate.









Eat&Drink



ROCK 'EM SOCK 'EM COCKTAILS

Style meets sustenance at Rocco's in Belltown

Taking over the space that once held Noodle Ranch and then Dope Burger, ROCCO'S (2228 Second Ave.; 206.448.2625; roccosseattle.com) makes a mark on Belltown's crowded Second Avenue corridor with its easygoing elegance, creative cocktails and unpretentious service.

While the name has a New Jersey ring to it, it's actually the product of Seattleite Jesus Escobar, owner of Stylus Salon and the late club Noc Noc. His attention to detail is everywhere, from the beautiful faux tin ceilings to the antique beer signs, to the cocktail menus bound in charming old children's book covers, such as *The Visual Biography of Charlie Rich*.

The cocktail menus aren't merely stylish, however. They're bubbling over with a surprising array of drinks featuring out-of-the-ordinary ingredients, such as artichoke brine and avocado, alongside traditional spirits and trendily tasty imports such as the aperitif wine Cocchi Americano Rosa Aperitivo. My top pick in the "Is that really a drink?" category was the Aruglito (\$9). Sadly no longer on the menu, it combined muddled fresh arugula, gin, simple syrup and freshly ground black pepper. A bit like drinking a salad, which is cool, but it was refreshingly modern without sacrificing balance and flavor.

The bartenders at Rocco's, led by bar manager Leroy Thomas (previously of Mercato Ristorante in Olympia), aren't just avant-garde scientists. They also have a firm grasp of the classics, making a mighty fine old fashioned (\$10-\$18) with one of the whiskeys from the bar's impressive selection. Plus, Rocco's also has a dandy number of craft beers and wines.

While my focus is always on the bar first, it's impossible to enter Rocco's without seeing the double-decker pizza oven. They make a solid pie here, with a crust that has a firm chew and top-notch ingredients, including ricotta and house-made sausage. So, belly up to either the long wood bar or the stone bar, for pizza with a side salad in your glass. A.J. RATHBUN

A.J. Rathbun blogs at ajrathbun.com and seattlemag.com





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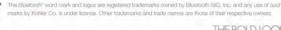
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EDITOR'S NOTE



It's that time of year again when the home place truly becomes the centerpiece of our days and nights.

To help you ready your hearth and home for the holidays, we have gathered some sweet ornaments and luscious looks for your table top. In addition to spotlighting places where you can snag some gorgeous wares, this issue marks the return of our entertaining column, which features a charming decked-out table that you can create yourself. Plus, we visit a remodeled home in Leschi, which now sports a chic, stocking-worthy fireplace and, better still, a brand-new view.

For extended coverage of these stories, as well as a cache of original blogs, visit our website: nwhomemag.com.

See you again in print in January. By the way, we will be kicking off the new year by revealing our newly remodeled Home pages.

Meanwhile, may all of your shopping trips and your holidays be happy!

shannon.oleary@tigeroak.com

FAVORITE FIND: Cute culinary ornaments from Sur la table (see page 5).

NEXT-ISSUE PREVIEW: Our January issue spotlights **cool kitchens**, and more inspiring interior design and entertaining ideas. **◆**

Cover photo by Ed Sozinho





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harder and harder to find these super-special ones. So I will snap them up whenever I find them," she says. "Some of my favorites in the store right now are pickles and eggplant-shaped

ornaments from 1910 to 1930." She carries them year-round, but look for a big bump in bulbs in early December. * For newer finery, try Pier One Imports (multiple locations; pier1. com), which boasts a perky hedgehog, \$5.95, and feathered bird clip ornament \$6.95; NuBe Green (Capitol Hill, 921 E Pine St.; 206.402.4515; nubegreen.com) for locally made handblown recycled glass ornaments, \$25; Sur la table (multiple locations; surlatable.com) for culinary cuties, such as a piggy chef, \$20; or Jonathan Adler (University Village, 206.523.0622; jonathanadler.com) for super swanky stock, ranging from a snowy owl to a funky **dreidl** (\$24 each). * Some ornaments do more than just glitter. This year, Christopher Radko (radko-christmas.com) debuted his regal St. Nicholas glass ornament (\$65) to commemorate the life of Seattle floral designer Martha E. Harris, who passed away last fall from non-Hodgkin's lymphoma. Proceeds from the seven-inch collectible (available at Martha E. Harris, Capitol Hill, 4218 E Madison St.; 206.568.0347; marthaeharris.com) partially benefit the Martha E. Harris Fund at Swedish Hospital. +

Counter-clockwise from top left: vintage lovelies from Susan Wheeler Home (handblown glass ornaments mainly from Europe) and newer finery from Jonathan Adler, Martha E. Harris (the commemorative St. Nick ornament), Sur la Table and Pier One Imports









insideandout



The Northwest Table

Greens Go with Gold this Festive Season

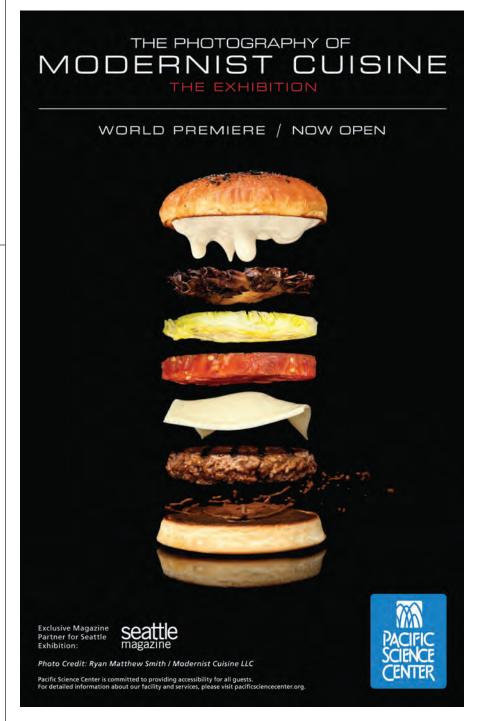
BY KELLEY MOORE

Having recently returned to the Pacific Northwest after a few years spent in that sunnier state to our south, I have a renewed appreciation for our region's landscape. Merely stepping outdoors presents us with an inspiringly varied palette, not to mention a plethora of natural elements (pussy willows to pine cones) that we can bring indoors as adornments for our design schemes. And once fall is upon us, it's so easy to get in the holiday mood, and to start dreaming up that just-right seasonal spread to welcome our friends and family to the table.

Everyone looks better by candlelight, and mixing in various sizes of lighted elements brings height and dimension to the table. Vintage brass candlesticks, \$195-\$245, Watson Kennedy. Hurricane terrarium, \$150, Le Objects for the Home (Georgetown, 1226 S Bailey; 206.604.4958; leobjects.com). Placing individual desserts on pedestals gives guests something sweet to look forward to. Lemon tart, Honoré Artisan Bakery (Ballard, 1413 NW 70th St.; 206.706.4035; honorebakery.com). Decor Bon Bon Hue beaded miniature pedestal, \$18 each, Rosanna Inc., (206.204.0588; rosannainc.com)











The nice thing about this tabletop creation is that it can serve for Thanksgiving, Christmas, Hanukah and New Year's celebrations. And while it might look complicated, it actually takes little time to fashion (a big plus during the time-strapped holidays). The moss covers even a large surface lushly and quickly; popping in a few vintage candlesticks brings in that classic, cozy holiday glow; and then, it's just a matter of placing a few favorite holiday accents and your Northwest table will be festively set. \blacksquare

Kelley Moore (kelleylmoore.net) is a Seattle-based entertaining specialist

Top to botom: This holiday season go for a gold-tinged place setting. Busy cooks don't always have the time to greet guests at the door with a cocktail. The solution is a DIY Champagne bar that invites guests to mix up their own Champagne cocktails. Simply place flutes on a silver tray and add sugar cubes, bitters and berries to complete the look. Vintage silver tray, \$20-\$250, Le Objects for the Home. Luxe Moderne flutes, \$72 set of four, medium trophy bowl, \$30, small trophy bowl, \$26, Rosanna Inc. Floral arrangement in small trophy bowl, Fleurish. Vintage candelabra, \$250, Pacific Galleries





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LOVELY LINENS

These rustic, hand-dyed and contrast-stitched **linen napkins** by Love, Daniella *[aka Seattle artist Daniella Lekach; etsy.com/shop/lovedaniella]* are so perfectly Seattle: Cool colors, including aqua and lavender, and soft patterns recall cloudy skies, rippling water and snow-tipped mountains (set of four, \$60). Lekach will also custom-dye pieces, and in addition to napkins, matching runners and tablecloths are available, along with gorgeous handmade gold-rimmed serving bowls and platters.



SERVE IT UP

As the weather cools, you can still bring the beach inside with these driftwood and ceramic serving spoons (\$34) from Butter Home (Capitol Hill, 1531 Melrose Ave.; 206.623.2626; butterhomeseattle.com). Artist Linda Fahey crafts creamy white porcelain bowls to fit pieces of found driftwood to create these one-of-a-kind pieces. They range in size from 6 to 11 inches. Serving knives (\$34) are also available.

GORGEOUS GLASS

From sugarplums to wine, rich purples are made to dress holiday tables, and you can add these handblown amethyst double old-fashioned glasses (set of four, \$35.95) from Williams-Sonoma (multiple locations; williams-sonoma. com) to that list. Made of recycled glass, they're solid yet light, and are guaranteed to glam up your beverages and décor. Add the matching pitcher (\$39.95) or bowls (\$32.95-\$39.95) and your other pieces may start to languish in the back of your cabinets year-round.



RING IT IN

Bringing a seasonal flourish to your table is easy with Williams-Sonoma's *(multiple locations; williams-sonoma.com)* new artisan-crafted **cloisonné napkin rings** (set of four, \$39.95–\$79.95), with designs ranging from plump pumpkins to sprigs of holly. Or try Table Top and Home's *(Bellevue, 1105 Bellevue Way NE; 425.454.7322; tabletopandhome.com)* gauzy and glittery **beaded napkin rings** or elegant **brass and silver** styles (shown at right), all from Bodrum, which will make your table linens sparkle (\$12–\$22 each).





Architect Jed Miller's uplifting design is on full display on the home's lake-facing south side. The deck expansion was realized beautifully by "deck guy" Don Dawson. Marsha Olch can slip from collecting organic herbs and vegetables in her gardens right into her new view-rich kitchen. (During summer, the couple can cull as much as 100 pounds of tomatoes.) The dramatically raised roofline allowed for the inclusion of window walls for the master suite, living room and kitchen, all topped by motorized tilt-out awning vindows. The windows are fitted with screens wired to the security system so they can be safely left open during hot weather. Another tech-wise element are rain sensors that automatically close the windows and skylights when rain is detected. Inset: The home's original south side was short on views and style The emake A 1960s Leschi Home's Major Re-Do Includes A Brand-New View BY SHANNON O'LEARY EY ED SOZINHO



t all began simply enough. Marsha Olch longed for a kitchen with a view.

The house, which she and her husband, Lee, had purchased in 1997, was appealingly set into a hill overlooking Leschi Park below and Lake Washington beyond. The only problem was that the low-lying house, built in 1960, had an oddly severe, low-pitched roof that essentially blocked out these views, and much of the natural light.

"The effect was kind of like walking around with a baseball cap with the brim pulled down to about your mouth, and that was the view," describes Lee. "When I stood in my kitchen," says Marsha, "I'd look out and the roof just kept going down. And I *knew* there was a view out there." A remodeling effort by the previous owners had done little to improve the home's outlook. In fact, by pushing out the back of the house, they had brought the roofline (or baseball cap) even lower.

Enter Jed Miller of Seattle's Casa Architecture and Interior Design. As anyone contemplating a home improvement project fervently wishes, a friend had recommended him. "[The friend] lived in the fancy neighborhood down the hill, Washington Park, where everything is beautiful," recalls Marsha, "and she said, 'The nice thing about Jed is that you explain to him what you want and he comes back to you with ideas that look like what you had in mind." And as the trio started talking about a new roof design, it soon became clear that what the Olchs really wanted was a complete rebuild. Miller's next step was to ask the couple to pen a pro-and-con list about the existing house. "Typically, how I start each project, and it doesn't matter if it's big or small, is we develop what I call a profile," explains Miller. "I have the client make a primary list—just trying to get the thought process going—then we go through it and organize and prioritize items...I tend to call them 'hot buttons.' Everyone has hot buttons, and sometimes her hot button doesn't match his hot button."

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Fortunately, the Olchs' "buttons" matched exactly. As well as maximizing views and improving daylighting and natural airflow/ventilation in the house, they wanted a new flexible guest room/office space, a master bathroom with direct access to an Endless Pool, and dearly desired to do away with living room's dated, depressing floor-to-ceiling gray rock fireplace facade. Miller's dramatic brow lift raised the roofline and made room for a series of tall window walls, each topped with motorized tilt-open awning windows, which are arrayed across the home's south side, finally revealing those once occluded pretty lake and park views. He also strategically inserted more windows and skylights throughout the house (ending with a count of 31 openable windows). Along with a major boost in daylight, this window scheme vastly improved the home's circulation year-round. "I pay a lot of attention to how the house is ventilated and how the air is circulated," says the architect. "So many houses are not properly ventilated," and, aside from energy-use and comfort issues, says Miller, "a properly ventilated house will always smell clean." He adds, "It's one of the benefits of opting for a whole-house remodel route. You have a great opportunity to examine the mechanical system and how the house actually works."

To make way for the guest room/office on the top floor, and for Marsha's grand piano in the living room, Miller simply pushed out the front of the house by 4 feet and removed an unused deck. The new flex space has pocket doors that allow for a swift, tasteful division. "We are really into functionality," says Lee, "and it just drives me nuts to have space that you can't use. Jed was really helpful in figuring out how to make this a real multi-functional room. It can be set up as two bedrooms that share a bath, as a second master suite or, as it's set up now, as a guest room and study."

Outside, the goal was to reclaim areas of dead space around the house, including extending the deck across the entirety of its back side, and adding that long-desired Endless Pool, which was slotted just steps from the couple's remade master bathroom. "Jed gets credit for almost everything...it was his idea was



to put the pool right up by the house so that you didn't have to walk out to it in the rain," says Lee. However, the couple also credits much of their outdoor makeover to deck builder Don Dawson. Not only did he design the new back deck (painstakingly pre-drilling the wood to use hidden fasteners), as well as the vertical and terraced gardens (complete with a



44-foot boardwalk), benches and fences, but he imagined and built the striking surround of trellises and arbors that provide privacy for the pool. (His attention to detail extended to mirroring in his trellises the unique dovetailing that Miller had designed into the house's overhangs.)

A dramatic reworking also took place on the house's street side, which finally got a proper entry. "It looked like a back entrance with a blank door," says Miller of the original entrance. "[The door] was painted the same color as the house, with no windows, no lights really...You didn't know that was the front door because it didn't say front door." Adds Lee, "The first time Jed came over, he walked right by it because he thought it was a garage door." Miller elegantly re-situated the entry door and re-landscaped the front of the house, creating a formal yet welcoming entrance with privacy cedar screens and a wending rock pathway.

Now, from front door to back deck, this house is a brighter and better home. This project was selected by a panel of judges from AIA Seattle (aiaseattle.org).

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Clockwise from top left: The original, unsightly floor-to-ceiling rocky fireplace slab in the living room was banished for a new gas fireplace with an understated surround. Marsha swims laps in her new cedar-wrapped Endless Pool; the roofline was purposely extended to provide a comely cover. The pool was a must-have not for mere luxury's sake, but as part of a therapeutic regime for Marsha, who is a cancer survivor. The home's street-facing side, which originally had an indiscernible front door, now has a welcoming main entrance, set off by a rich rock pathway and a warm cedar privacy screen

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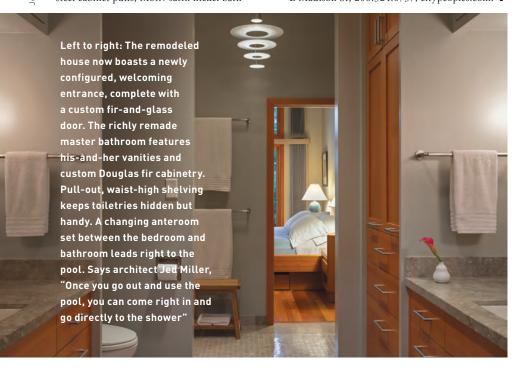
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HOME OF THE MONTH: Architect: Jed Miller, Casa Architecture, 206.533.8733; jmiller@ casa-arch.com; casa-arch.com. General contractor: Mark Schilperoort, Schilperoort & Brooks Inc., SBI Construction; 425.672.0789; sbiconstruction.com. Deck, trellis, arbor, fences design/build: Don Dawson, The Siding Company, 4206 192nd St. SW, Lynnwood; 425.771.3455. Structural engineer: Swenson Say Fagét, 2124 Third Ave., Suite 100; 206.443.6212; swensonsayfaget.com. Hardwood floors: Garry Craig, American Hardwood Floors, 20324 19th Ave. NE, Suite D, Shoreline; 206.363.2832; americanhardwoodfloorsseattle.com. Hardwood stairs: Troy Schmidt, Custom Wood Design, 18638 NE 189th St., Woodinville; 206.276.2970. Cabinetmaker (kitchen, dining, great room, bath): Handcraft Fine Cabinetry, 44133 SE Tanner Road, North Bend; 425.888.0109; handcraftfinecabinetry.com. Roofing: Mark Gobble, Loberg Roofing, 5800 188th St. SW, Suite A, Lynnwood; 425.775.2276; lobergroofing.com. Plumbing: Jeff Bain, Bain Plumbing & Heating, 17214 Valley Circle Drive, Bothell; 206.459.9275. HVAC: Bob Sivik, Air Care Systems, 24905 55th Ave. NE, Arlington; 425.328.0162. Electric: Rick Mitchell, Elliott Bay Electric, 14331 19th Ave. NE; 206.362.5777. Windows/slider doors: Douglas fir, motorized upper-awning windows with rain sensors,



Loewen, loewen.com. Skylights: Velux motorized opening skylights with motorized blinds and rain sensors, Windows Doors and More, Georgetown, 5961 Corson Ave. S, Suite 100; 206.782.1011; windowshowroom.com. Motorized exterior sun shades: Tom Jones, Awnings by Design, 815 Kirkland Way, Kirkland; 425.766.2838; awningsbydesignnw.com. Light fixtures: James R. Moder "Broadway Bar" (dining chandelier), Louis Poulsen "Enigma 425" (master bath pendant), Ferguson Bath Kitchen and Lighting, 13020 NE 20th St., Bellevue; 425.869.9007; ferguson.com. Bruck "Rainbow Down" (kitchen pendants), Hubbardton Forge (exterior sconces), Ginger "Kubic" (master bath), North Coast Lighting, 2424 Eighth Ave. S; 206.436.4444; northcoastlighting.com. Countertops: "Costa Esmeralda" (kitchen/dining slab granite), "Seagrass" (living room fireplace surround/ baths slab limestone), Pental Granite & Marble, Georgetown, 713 S Fidalgo St.; 206.768.3200; pentalonline.com. Tile: Porcelain ColorBody "Harbour Mist" (kitchen), Caspian Shellstone (bath limestone), AKDO Seagrass basketweave (bath limestone), Daltile, SoDo, 6020 Sixth Ave. S; 206.763.3004; daltile.com. Appliances: Miele (oven, dishwasher), Dacor (cooktop), Arnold's Appliance, 1034 116th Ave NE, Bellevue; 425.454.7929; arnoldsappliance. com. Plumbing fixtures: Grohe, satin nickel; Todo toilets, Kohler Ladena vanity sinks, Keller Supply, Interbay, 3209 17th Ave. W; 206.270.4724; kellersupply.com. Interior door, cabinet, bath hardware: Sugatsune stainless steel cabinet pulls, Motiv satin nickel bath

accessories, Robern mirrored medicine cabinets, Seattle Interiors, Wallingford, 3822 Stone Way N; 206.633.2900; seattleinteriors.com. Custom front door: Douglas fir and Read glass, Frank Lumber, 17727 15th Ave. NE, Shoreline; 206.362.0311; franklumberthedoorstore.com. Rugs (great room, dining, master bedroom): Driscoll Robbins Fine Carpets, Downtown, 997 Western Ave.; 206.292.1115; driscollrobbins. com. Fireplaces: Valor gas insert (study, exercise room), Ovation fireplace satin nickel doors (great room), Sutter Hearth and Home, Ballard, 920 NW Leary Way; 206.783.9115; sutterhearth.com. Stair/catwalk railing: Stainless steel balustrades, railing system glass, "Barok" tempered art glass, Herzog Glass, 4344-A S 104th Place; 206.322.8444; herzogglass.com. Handrail millwork: O.B. Williams Co., Georgetown, 1939 First Ave. S; 206.623.2494; obwilliams. com. Floors/stair treads: Cumaru. Stone, paver paths, patio: Glacier Green flagstone (front entry path; designed/built by owners), pavers (back yard path), Pavingstone Supply, 4401 11th Ave. NW; 206.783.2811; pavingstonesupply.com. Pavers (front yard path), architectural pavers (patio), Mutual Materials, 605 119th Ave. NE, Bellevue; 425.452.2300; mutualmaterials.com. Dimensional lilac Pennsylvania stone (living room garden stepping stones), Lakeview Stone & Garden, 916 N 143rd St.; 206.525.5270; lakeviewstone.com. Endless pool: EPI Direct, Inc.; 866.558.7694; endlesspools.com. Landscape/container plants, deck furniture: City People's Garden Store, Madison Park, 2939 E Madison St; 206.324.0737; citypeoples.com. +







Lawn Games

BY ERNIE PINO AND ALI BROWNRIGG WITH LAUREN MANG







PICNIC, AUCTION AND GALA OF WASHINGTON WINE

>>A soggy August 15 did not deter picnickers from enjoying Chateau Ste. Michelle for this year's Auction of Washington Wines Picnic & Barrel Auction, the first of three action-packed days that culminated in Saturday's 26th annual Wine Gala, where a record crowd turned out for the glitzy evening, and enjoyed samples from more than 70 local winemakers, a wine-paired dinner prepared by 10 notable local chefs and the always impressive auction. The top-earning lot, a South African safari adventure for four, caused a bidding frenzy and brought in \$58,000, which helped contribute to the four-day overall total of more than \$2 million raised for Washington State University's viticulture and enology program and uncompensated care at Seattle Children's Hospital.









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TOM DOUGLAS' LAWN PARTY AND CROQUET TOURNAMENT

>> The wickets were cricket on August 11 at South Lake Union Discovery Center Park during Tom Douglas' second annual Lawn Party and Croquet Tournament to benefit Food Lifeline. The winning team, Wild Ginger's Fragrant Ducks, went home with a trophy, received an ultimate tasting tour of the Tom Douglas dynasty of restaurants and helped raise \$72,000 in support of Food Lifeline's campaign to build the Hunger Solution Center.









>>Darigold and Northwest Harvest teamed up on Sunday, September 8 at the Fremont Farmers' Market for one of the funnest food drives we've seen: the Darigold Fun Fridge. The event marked Darigold's commitment to provide two pallets of milk per week to Northwest Harvest, which translates to 25,000 gallons annually for more than 4,000 Washington state families. Crush chef Jason Wilson served up Darigold buttermilk doughnuts, School of Rock provided live music, and visitors competed for glory in an array of farm-fun contests, such as milk chugging and butter stacking, in addition to filling refrigerators with donated food for families in need.



Flash



>>Art lovers of all ages enjoyed silly and sublime installations and performances wending from Hing Hay Park through the Chinatown–International District and up to NEPO House on Beacon Hill during the third annual NEPO 5K art walk on September 7.







W SEATTLE'S WEAR WEDNESDAY

Seamless in Seattle winner Tom Ordonio was feted at the inaugural Wear Wednesday at W Seattle on August 21. Ordonio's sleek, modern style provided a real wow moment at this chic cocktail party.

>> UPCOMING

NOVEMBER 28

TURKEY TROT

Looking for a way to burn some of those Thanksgiving calories? Join the flock at the sixth annual Seattle Turkey Trot, a casual 5K run/walk above Golden Gardens Park benefiting the Ballard Food Bank and an active way for you and your family to kick off the holidays while helping out the community. Strollers and leashed furry friends are welcome. seattleturkeytrot.org

NOVEMBER 2

PUTT4PROSTATE

Put your drivers down—this event is for putters only. Putt4Prostate is a mini-golf event promoting Movember, a month-long mustachegrowing event to raise awareness and funds for men's health issues, particularly prostate cancer. Kids and dogs are welcome. Don't miss the other family-friendly activities going on, such as face painting and the Fancy Dress Competition. Dust off that putter and ditch that razor. putt4prostate.wordpress.com

NOVEMBER 21 LADIES NIGHT

CELEBRITY BARTENDING

Brides against Breast Cancer, the national organization dedicated to supporting programs for cancer patients, their families and caregivers, is hosting this fundraiser. Attendees will sip cocktails made by some of the best bartenders in town. bridesagainstbreastcancer.org

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Spotlight



AS "PSYCHIC BOB" ON SEATTLE'S LONG-RUNNING sketch comedy show *Almost Live* (which ran 1984–1999), cast member Bob Nelson played an ersatz prognosticator who could make only the most obvious predictions ("In 1998, Hooters will continue to attract a mostly male clientele"). As an announcer in a sketch about the Low-key Baseball Network ("For people who like to watch baseball, but perhaps they don't care for all that noise"), he became catatonic when describing home runs. "I always played low-key people or dumb guys," Nelson says.

But now, in what is perhaps the apotheosis of against-type triumphs, the humble, unassuming, super-nice Whidbey Island resident has become a successful writer in the shark tank of Hollywood. Nelson, 57, wrote the script for the much-anticipated movie *Nebraska* (opening November 22), directed by Alexander Payne (*Sideways* and *The Descendants*). Chosen as the opening film for the Vancouver Film Festival in September, *Nebraska* has been gathering buzz since its premiere at Cannes, where it garnered a 10-minute standing ovation, as well as a Best Actor award for its star, Bruce Dern.

Nelson was born in South Dakota, but his parents both grew up Nebraska, so it seems only fitting that he would choose that state as the setting of his story about a son's desire to get to know his father. The movie tells the story of Woody Grant (Dern), a former mechanic who is suffering possibly from dementia and most certainly from the effects of alcoholism, as he sets out from his home in Billings, Montana, to walk to Lincoln, Nebraska, convinced by a piece of junk mail that he is "already a winner" in a million-dollar sweepstakes. He doesn't get far before he's picked up by the police, after which his son David

(Will Forte of *Saturday Night Live*) agrees to drive him to Lincoln. With a dead-end job and nothing better to do, David hopes to show his dad the folly of his enterprise.

Nelson says he didn't want to make a typical father-son buddy movie. "I tried to figure out how to elevate the idea," he says. While the movie doesn't recapitulate his exact relationship with his father, who was a functional alcoholic, art does imitate life to some degree. "Nebraska is more of a poem to my father, a way to honor him and others who have gone through war (and by extension, other tribulations) and come back wounded in ways we can't see," he says. "People have to figure out how to deal with loved ones who have addictions every day, I'm making a plea in the movie for as much compassion and understanding as possible."

Ten years ago, Nelson showed his script

for Nebraska to Julie Thompson, a Los Angeles producer who was in town to work on The Eyes of Nye (the Bill Nye show for which Nelson was a performer and writer). She showed it to her colleague, Ron Yerxa, who had coproduced Alexander Payne's Election. Yerxa showed the script to Payne, who is from Omaha, and asked if he knew any young directors from the Midwest who might be willing to cut their teeth on a really good low-budget movie, which typically costs about \$2 million to make. According to Nelson, Payne said, "How about if I direct it, and how about if we do it for a little more than \$2 million?" (Final price tag: about \$13 million.)

"Alexander Payne likes bittersweet stories that reflect both the joys and sorrows of real life and real people," Nelson says. "And he loves Nebraska. The producers liked the characters, and they liked that Woody has a clear-cut goal that propels the story, and in a more subtle way, so does David. It is character-driven, but there is a real purpose to their journey."

Not every script that is optioned makes it to the big screen, and 10 years is a long time to wait. During that time, Nelson was a writer for Comedy Central and Fox television, and continued writing screenplays, rewriting over and over until they are as terse and poignant as the script for *Nebraska*. "When I tell film students I go through my scripts at least 50 times after the first draft, I see many sad faces," he says. One of his scripts, an adaption of the French film *Intimate Strangers*, is in development at Paramount, and he's working with Chris Rock on an adaptation of the French film *La première étoile*.

Nelson says his years spent writing short sketch pieces proved beneficial to his screenwriting. "I'd been trained by the brevity of sketch to be lean and economical in the writing," he says. "Working in sketch also gave me some clue as to whether the humor would work."

When he was first getting the hang of it, Nelson learned by reading other people's scripts—one of which happened to be Payne's *Election*. Back then, he never dreamed that one day he'd be working with the director. "For me to think that Alexander Payne would be the one to direct *Nebraska* would have been pretty delusional."







THE FULL SPECTRUM

A push to treat autism as a cultural identity is challenging notions of it as a disorder in search of a cure

BY HALLIE GOLDEN

REDMOND RESIDENT SARA GARDNER always knew she was different. She graduated second in her high school class, but had very few friends. She was accepted into the National Honor Society and earned a New York State Regents scholarship, and yet was never invited to parties nor had a clue as to how she might attempt to be invited. The answer came in the form of a diagnosis when she was 41 years old—autism spectrum disorder (ASD).

This news was a huge relief. She found she took comfort in the fact that she now had a tangible, documented diagnosis for that difference that had followed her around her whole life. Soon, however, her relief led to an emotional landslide and she sunk into a deep depression. "Oh my God, I have a handicap; all this time I thought I was so smart," she recalls thinking.

With the help of an Asperger syndrome* (see footnote, page 87) support group, however, her final stop on this poignant ride was acceptance. The time she spent in the group (of which she eventually became president) showed her just how easily she could fit in and connect with the ASD community because of the many things they shared. "We really understood each other and had had similar experiences," she said. It was here that Gardner

first found herself diving wholeheartedly into a cultural identity she never knew existed, or dreamed that she would fit into so seamlessly.

The idea of autism as a cultural identity has been gaining traction among some of the estimated 2 million individuals in the country with ASD. This shift in perspective became the subject of a public conversation in Seattle this summer, when the Washington chapter of the Autistic Self Advocacy Network (ASAN) criticized advertisements for Seattle Children's Research Institute on the sides of Metro buses that featured the smiling face of a boy





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HOT TOPIC

and the message "Let's wipe out cancer, diabetes and autism in his lifetime."

Local ASAN members objected to the way it reinforced the idea of autism as something tragic and undesirable to be eliminated. Chapter leader Matt Young, who is autistic, explained that this sort of sentiment is an attack on who he is as a person. Not only does he believe this point of view creates psychological harm, but that it can lead neurotypical (a term used by some in the autistic community to

"PUTTING IT FRONT AND CENTER CHALLENGES THE IDEA THAT THERE'S ANYTHING SHAMEFUL ABOUT BEING PORTRAYED AS AUTISTIC."

describe those with typical brain function) parents to pursue what he considers desperate measures to try to fix the perceived problem.

Young and others in the autism community believe the focus should be on acceptance and appreciation, which, among many other things, includes calling those with autism "autistic people," not "people who have autism." "Putting it front and center challenges the idea that there's anything shameful about being portrayed as autistic," Young says.

The change is coming from inside the autism community, says Annette Estes, director of the University of Washington Autism Center. "There are more people than ever before that are self-identified and identified as having autism spectrum disorder who are very eloquent and who have very good communication skills," Estes says. In a still small subset of the autism community, networking and discussions are now less focused on cures or ways to become more "normal," and centered more on how to successfully navigate a world not designed for them. The documentary Neurotypical, which aired this summer, showed how there is even, among some with ASD, a reverse snobbism about the limitations of being merely typical.

Disease, disability, identity—it's more than semantics. And while most embrace the idea of a supportive culture, others

worry that embracing autism as an identity encourages parents to forego important interventions that could make life easier and happier for their children. Phyllis Wheeler's brother and two of her four children have been diagnosed with ASD. "I accepted it for a long time," she says. "Then I read about some people whose kids had recovered."

At that time, her son was just about to start high school and was on three psychotropic medications. She says he was full of negative emotion and failing the majority

> of his classes. She embraced an alternative supplements therapy that she says turned things around for him. "It's not like he could suddenly relate to people, but he could do his work and he wasn't full of all this hostility."

Now both of her children are out of the house; one has graduated from

community college, and the other is enrolled in a four-year college. It is upsetting for her to see parents ignore alternative therapies that could potentially lead to recovery. "If I had done none of these things for my children, they would be on disability," she says.

Young and others agree that there should be intervention and therapies for the autistic. Living in a world full of people whose brains develop very differently from yours is clearly a challenge. Their qualms lie with the type of intervention, such as approaches made up of countless hours of therapy and intervention for young children in the hope of correcting or stamping out oddlooking behavior. Instead, they support the social model of therapy. For example, rather than forcing an autistic child to make eye contact because it is the "normal" thing to do, the therapist or parent should explain to them why it is important for neurotypicals to have eye contact.

Jill Irvin, a stay-at-home mom in Portland whose son is autistic, says that when he was first diagnosed at the age of 2 and a half, her focus was on a cure. She would create lessons to either teach him a skill or eliminate certain inappropriate behaviors, but she found this was stressful for them both. Years later, she found that the best approach was also to allow the occasional inappropriate "stimming," a word that refers to self-stimulating behavior, such as

jumping and singing. "For my kid, I'm attracted to the approach that says he can learn and have these behaviors," says Irvin, who is launching Promoting Independent Experience (piepdx.org), an online volunteer job placement site and autism resource this fall. Irvin's goal is for her son to eventually understand when certain behaviors are or are not socially acceptable.

The effects of autism are wide-ranging, which makes disagreement over how it should be viewed and treated even more prevalent. Lynn Vigo is a family therapist at Seattle Children's Autism Center who has a 17-year-old daughter with autism. Her daughter is nonverbal, not fully toilet trained, cannot explain how she is feeling, and has ongoing struggles with her health and behavior.

"We have daily difficulties that require 24/7 oversight for her safety," Vigo says. Because of that situation, Vigo's feelings about the disability are in some ways different from Young and his peers. "She has autism," Vigo says. "I do not like the term 'autistic' because it does not define her. She has autism the same way she has big brown eyes and asthma and dimples and no patience in her being. None of those things alone define her."

While Sara Gardner, a program specialist at Bellevue College's Disability Resource Center, learned as an adult why she had always felt different, it was her son's childhood diagnosis with ASD that helped to form her views on how best to manage the condition. She connected with online groups that showed her how to emphasize and build on his strengths, rather than focusing on his deficits. She believes the positive feedback he has received both from her and others has allowed him to grow emotionally and attend DigiPen Institute of Technology.

Gardner remembers one positive moment in particular that came soon after she told him he had ASD. They were living in California at the time, and he was instant messaging with a friend in Seattle. He told his friend that he was on the autism spectrum and explained to her what that was. And she wrote back, "Well that doesn't sound like a disability, that sounds like a gift."

*Autistic disorder, Rett syndrome, childhood disintegrative disorder, pervasive developmental disorder—not otherwise specified (PDD-NOS) and Asperger syndrome are grouped under one umbrella diagnosis of ASD in the Diagnostic and Statistical Manual of Mental Disorders, 5th Edition.



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MONDERLAND DESTINATION: IDAHO



WELCOME TO IDAHO - THE NORTHWEST'S WINTER PLAYGROUND! With snow-covered forests, majestic mountains, and glistening alpine lakes, Idaho is an enchanting, exhilarating winter vacation destination. Discover spectacular skiing and snowboarding terrain, relax and refresh amidst the region's natural beauty, or explore the snowy woodland on a pair of snowshoes. No matter what experience you crave, Idaho is a wonderland of winter delights.

A view of Baldy from the slopes of Dollar Mountain, Sun Valley Resort.



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That's about the only thing Sun Valley doesn't have. Come ski more vert before lunch
than most people pack into their entire vacation.

Stay & Ski Free Package starting at \$143 PP/DO



WINTER SENSATION:

Sun Valley

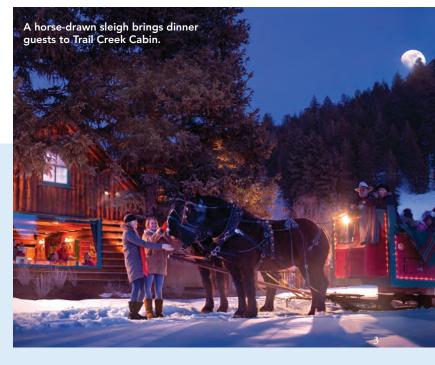
PERCHED BETWEEN the Sawtooth and Pioneer mountain ranges in central Idaho, Sun Valley's natural beauty, and unique snow-white, sun-drenched landscape helped make this town America's first "destination" ski resort. Now entering its 78th winter season, the Sun Valley tradition lives on, beckoning visitors from near and far to the region and Sun Valley Resort. With an annual snowfall of nearly 200 inches, amazing blue skies, and high-desert climate, it's no wonder that early 20th century tourism campaigns touted "Sun Valley - winter sports under a summer sun!" Today, add a highly advanced snowmaking operation and you're almost guaranteed fresh powder and sunny skies. Skiers and snowboarders revel in the long runs and short lift lines at Bald Mountain (affectionately nicknamed "Baldy"). With an elevation of 9150 feet and vertical drop of 3400 feet, Baldy has been called the best single ski mountain in the world. After a few exhilarating morning runs, take the gondola to the Roundhouse (elevation 7700 feet) for a lunch of authentic Swiss-style fondue. After lunch, test your skills on Baldy's Adventure Trail System, or enroll in the SnowSports School's new terrain-based learning program. Also new on Baldy: a Young Adult pass – for skiers and boarders aged 29 or younger. Nearby Dollar Mountain is "park central" for beginners and children. This treeless foothill has its own lodge, expert instructors, and tubing station. Dollar boasts a new 620-foot long, 22-foot high super pipe - the largest in North America. Looking to stay off the mountain for a day? Just up the road from Dollar, the Sun Valley Nordic & Snowshoe Center offers over 25 miles of spectacular trails. Or slip on a pair of skates and hit the ice at the outdoor rink at the majestic Sun Valley Lodge. Come nightfall, grab a hot toddy in the lobby bar at the charming, Europeanstyle Sun Valley Inn (adjacent to the Sun Valley Lodge) and board a horse-drawn sleigh for a ride through the snowcapped forest to the historic Trail Creek Cabin. Here you'll dine on hearty alpine-inspired cuisine, and enjoy live entertainment. Take time to stroll through Ketchum (Sun Valley's sister city, just one mile away) which also features a variety of superb dining options, as well as unique shops, galleries and nightlife. From the thrill of the mountain to the romance of the region, Sun Valley offers a winter vacation experience like no other. For more information and special stay-and-ski packages, visit sunvalley.com.

SEA to SUN

THAT'S RIGHT. Sun Valley's airport code is SUN. So when you're ready to escape the Seattle winter gloom, hop on one of Alaska Airlines regular nonstop flights direct to Sun Valley's Freidman Memorial Airport in Hailey, a short drive from Bald Mountain and Sun Valley Resort. Need more incentive? Check out special air, accommodation and ski packages at sunvalley.com/alaska-air.









IDAHO WINTER: NORTHERN DELIGHTS

Ski & Surf: Silver Mountain Resort

SILVER MOUNTAIN Resort, just 5 hours east of Seattle on I-90, is home to not only fantastic skiing and boarding, but is also year-round tropical fun in Idaho's largest indoor waterpark. Located adjacent to Silver Rapids Waterpark and a few steps from the ski area's gondola, is the Morning Star Lodge. The Lodge provides a variety of overnight condominium rentals at a fantastic value. Board the high speed gondola for a scenic ride to the ski area where you'll be struck by the beauty of the Bitterroot Mountains. With 1600 acres, 2,200 vertical feet, and an annual average of 300 inches of light dry snow, Silver has terrain suited for all experience levels. Silver also offers a 5 lane snowtubing park, providing fun for the whole family. The lodge features quick bites as well as casual dining and a full service bar with cocktails, wine and micro-brews on tap. Silver Rapids Waterpark boasts a year-round forecast of 84 degrees and a 100% chance of fun. Up for a surf? Try the Flowrider, which

PACKAGES START AT \$49 * WATERPARK INCLUDED IN YOUR STAY (866) 345-2675 silvermt.com Wa BASED ON QUAD OCCUPANCY, SUBJECT TO AVAILABILITY

offers a perfect continuous wave, or just relax and float the lazy river. Silver Rapids also features 3 huge slides, splash decks, and hot tubs. Waterpark access is included ONLY when you book your stay through Silver Mountain Resort! For information on Stay and Play packages at Silver Mountain, visit www.silvermt.com.

Captivating Coeur d'Alene

THE LOVELY lakeside city of Coeur d'Alene (coeurdalene.org) offers an abundance of fall, winter and holiday activities. When autumn arrives, stunning colors shimmer in the crystal blue waters of Lake Coeur d'Alene, and eagle enthusiasts flock to Wolf Lodge Bay along the lake's eastern shore to watch these migrating beauties feed on spawning Kokanee salmon. December snowfall brings a bounty of holiday events, including the season kick-off parade through the city's charming downtown shopping district and a festive holiday light show featuring more than 1.5 million lights. Take a short, scenic 15-minute drive south from the center of town and you'll discover the Coeur d'Alene Casino Resort. Here you can try your luck at one of the gaming tables, unwind in the luxurious Ssakwa'q'n Spa or savor a gourmet meal at the resort's sleek, sophisticated Ts'elusm Steak House. For lodging and special event information, visit cdacasino.com.





Escape to beautiful North Idaho for world-class golf at Circling Raven, relaxing Spa Ssakwa'q'n treatments, uniquely Northwest dining experiences and a night of luxury accommodations.

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SCHWEITZER MOUNTAIN:

Slopes Above Sandpoint

NESTLED IN Northern Idaho's Selkirk Mountains, high above the lakeside town of Sandpoint, lies Schweitzer Mountain Resort (schweitzer.com). The beauty of three surrounding mountain ranges, with a peak elevation of 6400 feet, and spectacular views of Lake Pend Oreille will sweep you away. With more than 300" of light powdery annual snowfall, and over 2900 acres of lift-serviced terrain, plus thousands of acres of back country and catskiing, Schweitzer is sure to please the most discriminating powder enthusiast. Seven lifts (including doubles, triples, quads and 6-packs) means you'll spend more time gliding down the mountain than standing in lift lines. A huge variety of runs satisfies all levels of experience. In addition to excellent downhill skiing, you can explore over 30 km of groomed/track-set cross-country trails, and a snowmobiling paradise of over 3000 acres of epic terrain. Not a skier? Check out Hermit's Hollow Tubing Center or hit the Zip Line, which stretches over 700'. Whatever your interests, be sure to make your first stop the Mountain Activity Center where specialists will assist you with a full day or a week's worth of fun activities. New this year at Schweitzer: check out the action on SARS Spur run (specially cut for downhill races), test your terrain skills at the new Southside progression park, or catch some rays on Lakeview Lodge's new sun deck, adjacent to Taps Lounge. Accommodations at Schweitzer's Mountainside Village range from the European-style hotel rooms to spacious one, two and three bedroom condo units. Just a short drive from Schweitzer, you'll discover Sandpoint. This vibrant city, recently named "most beautiful small town in America" by USA Today and Rand McNally, positively sparkles in wintertime. Don't miss the Winter Carnival Celebration (February 14-23), which features winter sports, including skijoring (skiers maneuver through an obstacle course pulled by a horse and rider), bonfire parties, and gourmet goodies at Taste of Sandpoint. The city's historic downtown district offers an abundance of lakeside activities, unique accommodation options, shopping and fine dining. For dining, lodging, and activity information: visitsandpoint.com.









Passport to Powder!

5TH & 6TH GRADERS SKI FREE IN IDAHO

Have a house full of preteens pining for a day on the slopes? Head to Idaho, where 5th and 6th graders ski for free! The passport allows for 2-3 free days of skiing or snowboarding at 18 participating Idaho resorts. \$20 processing fee (check website for \$5 discount coupon) also includes discounts on equipment rentals, lesson and other activities. Some resorts even offer discounts for parents of siblings. For more details or to register, visit skiidaho.us.







Ski Schweitzer Mountain Resort



Catch skijoring at Winter Carnival



Enjoy splendid dining and nightlife



Proceed with abandon ... make it a winter to remember!

With superb sking and snow sports, Sandpoint is marvelous all winter - but for an extra kick, catch Sandpoint Winter Carnival, Feb. 14-23, 2014. It's nonstop fun for 10 full days, highlighted by Skijoring, the unique cowboymeets-skier event where skiers careen through

obstacles pulled by horse and rider. Or treat
the tastebuds at **Taste of Sandpoint**, with
scrumptious offerings from premier restaurants.
Downtown, watch the annual **Rail Jam and Bonfire**, or head to the slopes for Schweitzer
Mountain Resort's **Torchlight Parade and**

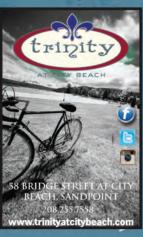
Fireworks. Make winter memorable this year, in beautiful Sandpoint, Idaho.

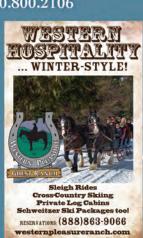
Get lodging, dining & more www.VisitSandpoint.com 1.800.800.2106















IDAHO: WINTER ADVENTURE AWAITS

Brundage Mountain

HIGH IN THE MOUNTAINS of Central Idaho, just two hours from Boise, Brundage Mountain Resort is a destination getaway capable of stealing any ski enthusiast's heart. With over 320" of snowfall annually, generously wide, groomed runs and a lack of crowds, Brundage lets you hit the mountain and explore the many powder fields and untracked glades among the resort's 1500 acres. Five well-placed chairlifts spread out the skiers and riders, so you're more likely to find solace on an open trail than standing in a lift line. A highspeed quad makes for a quick ride to the summit, where a spectacular 360 degree view includes silhouettes of Idaho's Seven Devils Wilderness, Oregon's Eagle Cap Wilderness, and sweeping vistas of Payette Lake. The views highlight the fact that, despite the predictable heavy snowfall, Brundage enjoys many days of clear skies and bright sunshine. Seeking backcountry thrills? Brundage's 'Backcountry Adventures' operates on an expansive 17,000 acres of Payette National Forest. Experienced guides will see to it that your excursion into this pristine, snowy wonderland is safe and memorable. With so much to do, a stay in nearby McCall, just 8 miles from the Brundage base, is a must. This charming mountain town is located on the shores of Payette Lake and offers a wide array of lakeside dining and lodging options. Whether you're a novice looking for a fun winter-sports getaway, or a seasoned skier seeking 'the best day ever on the slopes,' Brundage Mountain offers a unique and unforgettable vacation experience. For more information, visit brundage.com.

Tamarack Resort

LOCATED JUST 90 miles north of Boise you'll discover beautiful Tamarack Mountain and Idaho's Tamarack Resort. You'll be quickly whisked up the mountain, standing an impressive 1700 feet, to enjoy some of the more than 300" of fresh, fluffy powder that falls at Tamarack each season. Experienced downhill skiers might hit the Tamarack Express with its 1700' vertical rise, while beginners and children can ease into the day at the Family Fun Park off Discovery Run. Nordic enthusiasts glide on skate-skis or snowshoes while exploring the Lyle Nelson Nordic and Showshoe Trail system. Here, trails offer a variety of adventures and wind through meadows, aspen groves and towering pines, firs and tamaracks. Accommodations include The Lodge at Osprey Meadows – offering rooms, studios and condominium units. For larger groups there are townhomes, cottages and chalets. A variety of on-site dining offerings include Canoe Grill, Seven Devils Pub, and on-the-go sandwiches and coffee. For more information, visit tamarackidaho.com.

Southwest Idaho

FROM THE VIBRANT, big-city-meets-small-town vibe of Boise, to snow-capped mountains, frosty river valleys, and awesome, arid high-desert vistas, Southwest Idaho offers vacationers endless opportunities for fun in the winter sun. Catch a quick flight from Seattle to Boise, and start with stay in a chic, downtown boutique hotel. Spend a day exploring the capital city, then head out in search of outrageous outdoor adventure. On the road, stop in for tasting at one of the region's many specialty wineries. Revel in the splendor of the Payette Scenic Byway and majestic Snake River Valley, then hit Hells Canyon and the nearby desert hot springs. This winter, check out all Southwest Idaho has to offer at visitsouthwestidaho.com.

SKI IDAHO:

Off the Beaten Track

SMALL SKI RESORTS offer big adventure. Find your own private Idaho on one of the gem state's lesser known ski mountains. Below are a few local favorites. Check out all 18 Ski Idaho resorts at skiidaho.us.

Pomerelle

LOCATED NEAR ALBION, in the Sawtooth National Forest, this southern Idaho resort features 24 expertly groomed slopes, 2 terrain parks, and a vertical drop of 1,000 feet serviced by 1 triple chair, 1 double chair and a 450' Magic Carpet for beginners. Pomerelle.com.

Lookout Pass

NINETY MILES WEST of Spokane, just off I-90 on the Idaho-Montana border, Lookout Pass boasts 540 acres of prime powder glades and four terrain parks. The recently expanded family-friendly Huckleberry Jam features colorful obstacles to learn basic skills in a fun, safe environment. Skilookout.com.

Soldier Mountain

TEN MILES NORTH of Fairfield, and 65 miles west of Sun Valley, Soldier Mountain (elevation 7200 feet) is one of Idaho's hidden gems, offering a vertical drop of 1425 feet and 1550 skiable acres, including a terrain park, glades, bowls and cat skiing. Soldiermountain.com

Kelly Canyon

JUST 30 MINUTES from Idaho Falls, near the south fork of the Snake River in eastern Idaho, Kelly Canyon is a family favorite. The resort has been described by accomplished skiers as the "perfect place to learn to ski and board," and features a tubing park, ski school and night-skiing. Skikelly.com.





Southwest Idaho. Land of winter opportunity.

In Southwest Idaho, the endless acres of pristine terrain come without endless lift lines.

Ski the trees or open glades and have the deep powder all to yourself.

After the last run, jump in an outdoor hot spring or grab a hot beverage and warm up by the fire with friends.

Explore the area, get travel ideas and find where to stay at visitsouthwestidaho.org.









Idaho Snow in Seattle

THIS WINTER, Idaho is helping bring mountain snow to downtown Seattle! Don't miss the Ski Idaho Pavilion at the Seattle Ski Dazzle show, November 8-10 at CenturyLink Field Event Center (skidazzle.com). Talk with representatives from Idaho ski resorts, enter great giveaways, and score great deals on discounted lift tickets. Also, as part of Idaho's sponsorship of the Winter Wonderland events at Seattle's Pacific Place, shoppers and guests will be treated to nightly snowfall displays (from the day after Thanksgiving until December 31), centered around interactive exhibits that celebrate Idaho's fantastic key ski resorts and related winter activities. Check out these displays for great Idaho winter travel gift ideas, special lodging offers and promotions. For more information on the Winter Wonderland festivities, visit pacificplaceseattle.com.







Idaho Trees for Seattle Charities

ALSO IN Seattle this holiday season, you'll find fantastic Christmas trees decorated in the sensational snowy style of Idaho's magical winter landscape. The trees are part of Idaho's support of Seattle-area holiday fundraisers, each tree paired with a fabulous Idaho winter travel auction package. Don't miss the Ski Idaho-themed tree at Pacific Place – part of the Providence O' Christmas Trees benefit (providenceochristmastrees.org). Decorations by sisters Judy Burdin, Laurie Stewart and Cindy Teitzel, will feature a variety of ski-themed ornaments and accents, all underwritten by tree décor sponsor Sound Community Bank. And check out the elegant Idaho "Enchanted Woods" tree, part the Festival of Trees to benefit Seattle Children's Hospital Autism Guild (seattlefestivaloftrees), on view at the Fairmont Olympic Hotel.

Vitamin ID

FEELING THE BLAHS? Maybe you need a little Vitamin ID. Look no further than Idaho, with its fluffy white powder and bright blue sunny skies. Winter is a great time to escape the Seattle gloom, and recharge with fresh air, outdoor fun and wide open spaces! For great travel getaway ideas, or to enter weekly Idaho trip giveaways, visit idahowinter.org.



Idaho: Winter Wonderland was produced by Stevens-Williams PR + Marketing; stevenswilliams.com. Image: John Stevens and Tim Williams on the slopes in Sun Valley.





Every winter, millions of people suffer from Wintercrabbypantsitis, Greyskymourning, and Lackofsnowosis.





Vitamin ID eliminates the symptoms of these devastating ailments with a combination of locally grown sunshine, a healthy dose of powder. and a heaping helping of blue skies.

TRADE WINTERTIME WOES FOR WINTERTIME WOWS.







This natural remedy is a healthy way to repair lackluster personalities and leaves users feeling refreshed, relaxed, and positively beaming. Enter to win your remedy at idahowinter.org or call

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travel information.

VISIT: SKIIDAHO.US | For ski and powder info.



13

BINDINGS

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PIONEER SQUARE

Pioneer Square

Real Seattle

Seattle's historic neighborhood is also Seattle's newest restaurant destination

Pioneer Square has always been home to fine Italian pasta backed by generations of tradition, and decadent sandwiches that draw daily lunch crowds. Now world renown chefs are here adding savory, locally-sourced menus, all inspired by the way we used to do things. Whether you are a foodie or just want some food, Pioneer Square has it all.

Visit Pioneer Square today and see why Pioneer Square is Real Seattle

www.pioneersquare.org



And for backcountry enthusiasts, K2 Snowboarding (k2snowboarding.com) recently released its **KWICKER SPLITBOARDING SYSTEM** (\$1,249.95), a package deal including splitboard, boots, binding, skins and crampons. Professional snowboarders and K2's R&D staff put the system through millions of feet of vertical terrain over two years to optimize durability and functionality. Pro snowboarder Kyle Miller used production samples of the system during a historic 16-day traverse of the North Cascades last June with photographer Jason Hummel.

MSR MICROROCKET STOVE

OUTDOOR GEAR

There's lots of new goodies from SoDo outdoor gear stalwart Cascade Designs, the parent company of several leading brands, including MSR, E-Case and Therm-a-Rest. To wit, winter campers will love the new ultralight MSR MICROROCKET STOVE (\$59.95; cascadedesigns.com). It weighs just 2.6 ounces and folds up to fit inside an insulated mug, but lends lots of support to cooking pots, thanks to expanding legs and a stable base. A built-in piezo igniter makes boiling up some water (or snow, perhaps) for a freeze-dried dinner as easy as pushing a button.

Also new is the **MSR DEPLOY TR-3 TREKKING POLES** (\$159.95, not shown). Built around a zero-slip, one-handed trigger-release adjustment mechanism that makes on-the-fly height changes easy, the Deploy features longer tips to dig deeper and provide more support, and comes with snow baskets for winter expeditions.

Like all of its products, **E-CASE'S NEW IPOD/IPHONE 5 CASE** (\$39.95; e-case.com) is submersible, waterproof, designed in Seattle and manufactured in the United States. Each case features high-clarity, supple windows for full touchscreen functionality and sealed zipper closures and audio-jack access.

Celebrating 30 years in business, Gig Harbor-based Travel-Chair (travelchair.com) recently added two new products to its extensive lineup of lightweight, fold-up seats and chairs. **JOEY CHAIR** (\$69.99) makes use of the company's shock-cord system and drawn aluminum tubing (as used in high-end tents), and offers the highest seat height in its category. It's perfect for the campsite, impromptu backyard fire-pit gathering or watching high school football games. Meanwhile, the company's new **SLEEPRITE COT** (\$197.99, not shown) employs a similar shockcord and tubing rig to keep pieces together, and offers a spacious 6.5-by-2.5-foot sleeping surface. Sleeping around never felt so good.



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*1% = 100 basis points. A basis point is one-hundredth of one percent. The minimum rate after discount is 2.99% and the maximum rate is 12%. Add 50 basis points [.50%] for terms exceeding 84 months. Offer good only to refinance vehicle, boat or RV loans from another financial institution through 12/31/13. Available for qualified borrowers only.





TRACK + TRAIL

Trail or road runners who won't be deterred by a little "weather" should go for a run in **BROOKS' NEW ADRENA-LINE ASR 10 GTX RUNNING SHOES** (\$140; brooksrunning.com). These badass kicks sport a breathable, waterproof membrane along with Brooks' beefiest midsole and environmentally friendly materials.

Wet-weather warriors should give Kent-based RALEIGH'S NEW X 2.0 CYCLOCROSS BIKE (\$1,750; raleighusa. com) a spin this fall. It pairs an alloy frame with carbon forks, wheels and components for a lightweight yet sturdy ride as well suited to weekend 'cross racing as weekday bicycle commuting—and it even sports rivets for racks and fenders accordingly.

OUTERWEAR

Brooks, currently "camped out" in the U District until the move into its new green digs in Wallingford next year, is keeping local runners and hikers dry this rainy season with the new **BROOKS SILVER BULLET RUNNING JACKET** (\$170; brooksrunning.com; not shown), a svelte windproof and water-resistant breathable shell sporting an interior aluminum membrane and 360-degree reflectivity.

Eddie Bauer's First Ascent brand has lots of new outdoors-oriented activewear this fall. At the top of the list is the **ACCELERANT JACKET** (\$179; eddiebauer. com), which can be worn as an outer insulator, layered under a ski shell for lightweight warmth or packed in reserve for dipping temps. Its versatility makes it the Swiss Army knife of jackets for fall and



winter excursions.

Pairing slim-fitting PrimaLoft Eco insulation with a waterproof, breathable shell. REI SALIX JACKET (\$199: rei.com: not shown) lets guys leave the layers behind, yet have the protection they need when the sleet starts to fly. Matching pants (\$129), with partial elastic side tabs, cuffs and full-length side zippers, complete the bomber-tough package.

Women will appreciate the new REI **GALICIA SOFT-SHELL JACKET** (\$89.93) for its four-way stretch fabric that stays flexible while maintaining water resistance and blocking gusts of up to 30 miles per hour. Plus, a plush fleece liner adds an extra touch of warmth for fall or winter outings.



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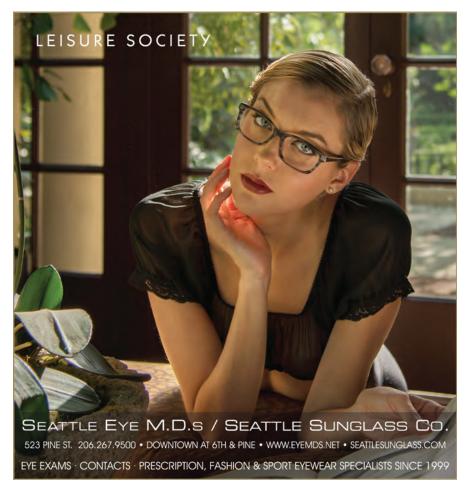
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BEST NEW RESTAURANTS CAFES CAFES

WE'RE IN THE MIDST OF A RESTAURANT BOOM—

with another round of eateries opening as you turn these pages (get a heads up on what to watch for on page 112).

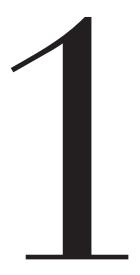
We've tasted and tested our way through the new crop, and discovered the top eleven new destinations for delicious fare, plus a list of places with the prettiest interiors (a few spots can boast both). Coupled with introductions to the new cadre of culinary wizards who should be on your radar, you'll be armed for a year of terrific dining.

Hot off the grill:
RockCreek in
Fremont may
be Seattle's
best seafood
restaurant yet











MAMNOON



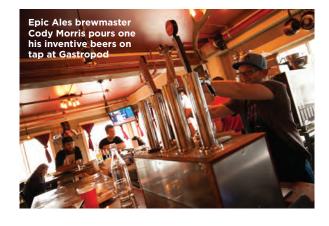
Capitol Hill, 1508 Melrose Ave.; 206.906.9606; mamnoonrestaurant.com

An alluring wisp of toasted cumin hangs in the air at Mamnoon, the refined, candlelit restaurant opened by former Microsoft execs Wassef and Racha Haroun, who were enchanted by the flavors of the Middle East, where they grew up. Situated inside a transformed auto body shop and painted to match the sky at dusk, the dining room and bar here attract a mature, polished subset of Seattleites who dine on soulful dishes, which, over my five visits this year, improved with each meal (plates range from \$8 to \$42). Most surprising during one recent dinner: fresh green chickpeas, nutty and grassy in flavor, tossed with herbs and pine nuts and placed beside a pool of warm yogurt awash in clarified butter. These are, essentially, just beans. But they are exquisite. This happens time and again: Familiar flavors are revelatory here. Baba ghanoush is weightless: a cloud built, somehow, of oven-roasted eggplant. Beyond the smaller plates, which one could easily make a fine meal of, are larger plates that show care and a sure hand with seasonings: tenderloin kebab dusted with peppery allspice, grilled to a fork-tender finish, and khoresh, a lamb stew of Persian heritage brightened with lime, dill and mint, simply heaven when served atop buttery basmati rice and vermicelli noodles. At lunch, a more limited menu is served, and many folks order takeout from the window near the entrance (which stays open through dinner service for takeout). They're likely picking up tender, warm flatbread sandwiches (man'oushe), the bread wrapped like a winter's robe around halloumi cheese, leaves of mint and thyme, and sesame seeds (or other fillings), all playing like a dance on the tongue. Much of the menu may be unfamiliar; Seattle is a bit of a Middle Eastern food desert. That's where the warm, attentive and rightfully confident staff comes in, happy to offer tastes of Lebanese wines and to demystify the more obscure ingredients and spices. Dinner at Mamnoon is a pleasure for the senses, with all the comforts of finer restaurants.

GASTROPOD

SoDo, 5201 First Ave. S, Suite 104; 206.403.1228; gastropodsodo.com

Spare and small, tucked into a corner space on mostly deserted block in SoDo across the street from the popular event space Sodo Park, Gastropod at Epic Ales is a rarity in this day of obsessive food media: It's a great restaurant serving really good beer (both house brews and micros from other breweries) that hardly anyone knows about. Chef Travis Kukull (who previously cooked in Brooklyn. on Maui and at Tilikum Place Cafe in Belltown) has free rein over the menu and takes full advantage of it, cooking some of the most inventive and delicious food in town, in one the smallest kitchens I've seen. sometimes while pulling draught beers, too. Where else but Gastropod will you find quail in a tomato dashi with a Swiss chard hot pocket? Or jalapeñosour cream-tequila ice cream, with a beer pairing to match? There's always an okonomiyaki (Japanese vegetable-egg pancake) on the menu, which Kukull changes up seasonally (cabbage or Brussels sprouts, for example). Did I mention how incredibly inexpensive it all is? Dishes start at \$3 and top out at \$15. Sure, there's not much to look at besides the food—the room's comfortable, and most of the customers are dressed down-but that's fine with us. Gastropod couldn't be a more pleasant surprise.



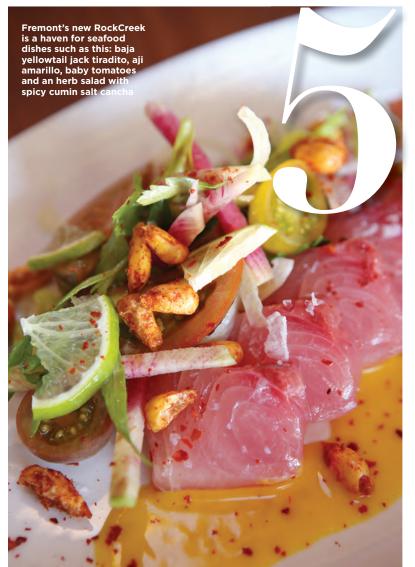


4 IL CORVO

Pioneer Square, 217 James St.; 206.538.0999; ilcorvopasta.com

MIKE EASTON'S PASTAS are marvelous, made by hand each morning in myriad shapes—ditalini, cavatelli, bucatini—and naturally leaning into the season: a tangle of morels here, sweet summer herbs there, richer ragus and silkier sauces come sweater season. As of last January, the three daily pastas (\$9) and three or so antipasti (always worth ordering, especially the outstanding house-cured ham with celery) are now served in the sweet, busy, white-on-white lunchonly hideaway near Pioneer Square every weekday. There, folks in the know split up, one friend claiming space on the church pew banquette while the other waits in line to order. It's both artisanal and affordable, casual yet thoughtful. We love II Corvo. You will, too.





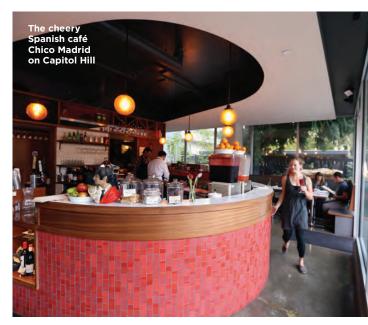
ROCKCREEK

Fremont, 4300 Fremont Ave. N; 206.557.7532; rockcreekseattle.com

HERE IN SEATTLE we're like broken records about our lack of one definitive seafood restaurant. A place that's not too hip, yet not too square. A place that doesn't charge too much for mediocrity, and one that isn't wildly inconsistent. People, I'm here to tell you: RockCreek just might be the seafood spot we've all been waiting for. Chef and owner Eric Donnelly (who last headed the kitchen at Toulouse Petit) built his Fremont seafood house right behind Uneeda Burger. It's upbeat and full of life, with service that's engaging and quick; and it has a design aesthetic that hints at a Montana lodge with city sophistication and an environmentalist's leanings. (Those gray and blond wood tables? They were made from beetle-infested blue pine by the Montana-based Sustainable Lumber Company.) And then there's Donnelly's carefully crafted seafood. The menu is probably longer than it needs to be, but it showcases perfectly fresh seafood with carefully considered accompaniments: glistening albacore crudo with shiso leaf, a sweet onion vinaigrette and totally addictive sesame brittle; black cod so supple, with an impeccably balanced sherry-lime sauce and caramelized shallots that provide a fitting savory finish. (Entrées average around \$18.) There are oysters aplenty, roasted with pastis butter or raw on the half shell, or even as shooters dressed with, say, aquavit, cucumber, dill and lemon. Donnelly's passion for seafood comes through: He neither dumbs it down nor plays too many tricks with the fresh catch, and we're quite impressed with the results.

CHICO MADRID Capitol Hill, 711 Bellevue Ave. E; 206.453.3234; chicomadrid.com

AS FALL WEATHER BEGINS TO DRIP, drip, drip in earnest, it's necessary to have a sunny place to reboot and happi-fy. I choose Chico Madrid, the wee Spanish café opened by Honoré Artisan Bakery owner Franz Gilbertson and his friend Jacob Daley. It's so charming it's almost not fair, sitting there with its poppy reds and dark oranges, its shipshape (literally!) counter beckoning us to an off-the-beaten-path block on Capitol Hill. Even in these darker months, when the light is in limited supply, the expanse of windows lets it pour in. You'll want to sit and take your time with the tuna sandwich, preserved lemon adding fantastic contrast to the swath of aioli. The sherry vinaigrette plays off shards of Manchego cheese in the big romaine salad, a generous portion even when shared. There are toasts offered with an array of toppings, but our choice is the blue cheese, honey and black pepper; you'll want Rioja for that. Or arrive earlier and ease into the day with a soft, moist lemon and olive oil Magdalena cake and coffee. It's a good thing Chico Madrid is open morning, noon and night, because those are all the times we crave its particular brand of cheery eats.





WHEN TWE TOPIC of restaurants unique to our city—restaurants that couldn't be replicated elsewhere because they're such a natural result of Seattle and its influences—is raised, I think of Rachel Yang and Seif Chirchi's two Korean-influenced marvels: Revel and its older sibling, Joule. Now in a sexier space more befitting its sultry Korean-French fare (right next door to The Whale Wins on Stone Way), Joule has found a new rhythm, punctuated with heat, smoke, funk and fermentation, and one that's also more people-pleasing than ever. Chewy seared rice cakes bounce between the teeth, their flame-orange dressing buzzing with chile heat and yet sweet, too. The tenderloin here is expertly grilled, satisfyingly meaty and arrives paved with thin slivers of preserved tofu, hinting of blue cheese to the unfamiliar palate. Among the boldest dishes is the crisp-seared mackerel wearing its fishy flavor like a badge of honor, but tamed by a cilantro-curry chimichurri. (Entrées average around \$18.) Yang and Chirchi's training—both have cooked at Alain Ducasse at the Essex House in New York—shows in their careful technique: Seasonings are perfect, and if overcooked or undercooked dishes have been served on their watch, I haven't experienced it. The new Joule is daring yet precise, exciting and exacting. It's the best of both worlds and it is utterly, uniquely Seattle.

BAR SAJOR

Pioneer Square, 323 Occidental Ave. S; 206.682.1117; barsajor.com

THERE'S ALWAYS AN ELEMENT of

adventure when eating at one of Matt Dillon's eateries. Dillon, who also owns Sitka & Spruce, the Corson Building and the also new London Plane, doesn't do "safe" or necessarily "familiar." And so it is at Bar Sajor, where one may not quite understand what one is ordering before the dish arrives—as most of us couldn't pick a cardoon out of a lineup and would assume chicken salad might have, you know, a salad component (here, the fine chicken is dressed and served with just a few raisins and nuts, and three endive leaves). But if you can set aside your learned expectations, there is much to be embraced at Bar Sajor; essentially, that it is a celebration of all the things you knew you loved about our local food-gorgeous Dungeness crab with house-made mayoand the things you perhaps didn't yet know, such as how perfect an assortment of wild mushrooms can taste with ling cod, wood sorrel and nettles. You'll find that the poached tuna is sublime at lunch, tender, moist and served over an assortment of buttery beans (long beans, not shelled) and thickly cut bread. (Entrées run on average anywhere between \$15 and \$24.) This exploration of the unknown is what makes Dillon's restaurants thrilling, and important. And if nothing else, having spent time in the glowing beauty of this room in a corner building near Occidental Park in Pioneer Square-breezy in its white paint and zinc-topped bar, and gilded art pieces by Tamara Codor offering splendid surprises in every direction (photo, page 116)—perhaps while sipping an amaro, well, it's possible Seattle won't feel quite as provincial afterward.





KEDAI MAKAN

Capitol Hill, 1510 E Olive Way; kedaimakanseattle.com

SINCE OPENING LAST JANUARY on the Olive Way slant, right next to the bar Montana, this Malaysian takeout shop, owned and operated by restaurant industry vets Kevin Burzell and Alysson Wilson (who've worked at Ba Bar and Cascadia, respectively), has steadily, noticeably gotten better. It's now so, so good: bolder, sourer, stinkier, spicier. There are safer dishes on the menu: The nasi goreng is a perfectly delicious take on fried rice, with a touch of chiles and a soothing, soft-centered egg. And oh my, the roti (Malaysian flatbread) is outstanding: flaky, buttery, divine, served with a spectacular dhal curry. But opt for, say, the spicy tripe curry—the offal tender but still a bit chewy, the curry deeply humming with chiles, the shrimp paste like a funky baseline, a nutty bean sprout salad adding lift—and there it is, a whole other world of textures and flavors. Burzell, who helms the kitchen most nights while Wilson takes your order, is clearly in his groove with those prickly tongue pleasers, lime and chiles. Since the restaurant is takeout only, diners are encouraged (by both parties) to carry out to neighboring bar, Montana, where Moscow mules made with house ginger beer are the standard order. And quite a good one, in case there's a fire happening in your mouth.





BAR COTTO

Capitol Hill, 1546 15th Ave.; 206.838.8081; ethanstowellrestaurants.com

IN THE LAST FEW YEARS, the elevated pizzeria has become a Seattle staple. Credit Via Tribunali, Tutta Bella and, most certainly, Delancey, now 4 years old, with the recent resurgence (although Café Lago and Serious Pie also qualify). Last year, Bar del Corso opened to deserved acclaim; it earned a spot in our 2012 Best New Restaurants list. And though Ethan Stowell has had quite a busy year, opening Rione XIII in summer 2012 (as well as Mkt. in Tangletown in early fall), it's Stowell's snug, lesser-known pizzeria, attached to his more established Anchovies & Olives, that is impressing us most. Pizzas that are simply perfect: cooked in a wood oven, substantial enough not to sag yet still thin, just salty enough, chewy, charry. Opting for the simplest pie is often the best test, and Bar Cotto's pizza margherita (\$14) is everything we want in the classic. So, too, is the decidedly unusual 'nduja pizza, topped with a gamey sausage spread (Boccalone 'nduja salami), buffalo mozzarella and just enough parsley for a clean, bracing effect. Don't skip the incredibly good salads, including the savory mustard-dressed escarole with hazelnuts, and an excellent selection of salumi (especially good: house-made porchetta with herbs) with fried dough bits (torta frita, \$3) for snacking. It's not easy making food so simple taste so good. Bar Cotto, with its low lighting and just a handful of tables, nails it.



RAIN SHADOW MEATS SQUARED

Pioneer Square, 404 Occidental Ave. S; 206.467.4854; rainshadowmeats.com

WHAT IS BETTER THAN a perfect sandwich: big, crusty, messy, savory, wherein the ratio of bread to filling isn't skewed toward the former (our most common complaint) and the flavors make you stop your conversation midsentence to say, "Wow, you've got to taste this." Great sandwiches are standard at Rain Shadow Meats Squared, where the local and sustainable butcher shop—with a long exposed brick wall painted with the shop's name in block letters—doubles as a lunch counter, and where the sandwiches are just beyond. I go back again and again for the Morty, house-made mortadella and provolone with olive tapenade and spicy Mama Lil's peppers on sourdough, but the Spring Chicken is brilliant, too: Better than chicken salad, way better than egg salad, this one takes both and dresses 'em up with basil aioli, crisp prosciutto and butter lettuce, and serves it all on tender sourdough. Even the salads are great: The kale with preserved lemon and oil-cured olives is simple yet memorable, or debate whether a salad with ham, mortadella and salami actually counts as a salad as you dive into the Butcher's Salad (there are mustard greens and mizuna, so...). As the saying goes, do one thing and do it well. Rain Shadow does a whole lot more than one thing well, and sandwiches are at the top of that list.

RESTAURANTS TO WATCH

We can't wait to taste the fare at these recently opened (or soon-to-open) restaurants

Derek Ronspies, who's been cooking along-side his brother, Dustin, at the excellent Art of the Table in Wallingford for the last few years, was due to open **LE PETIT COCHON**, a nose-to-tail restaurant above Chiso in Fremont (gettinpiggy.com), in September or early October. **ARAGONA**, which, at press time, was expected to open in October, is Jason Stratton's (Spinasse, Artusi) take on the cuisine of Spain. The restaurant, just across the street from the Four Seasons, has Elliott Bay views and a large patio for outdoor seating.

Skillet Diner's Josh Henderson had three projects opening or about to open when we went to press in September: HOLLYWOOD TAVERN (huxleywallace.com), a gastropub next door to Woodinville Whiskey Co. in a refurbished locale in Woodinville; and, early next year, a bakery in SoDo called PARCHMENT. Henderson is also partnering with Fuel Coffee's Dani Cone to create an artisanal market on Capitol Hill's 19th Avenue, to be called CONE & STEINER.

Mike Whisenhunt, whose cooking we've loved for years at Revel and Joule and who we named one of our Tastemakers in 2011, has teamed up with Jen Doak (formerly of Agrodolche and Tilth) to open **BRIMMER** & **HEELTAP** (brimmerandheeltap.blogspot. com), a neighborhood pub opening this month or in December in the former home of the iconic Le Gourmand.

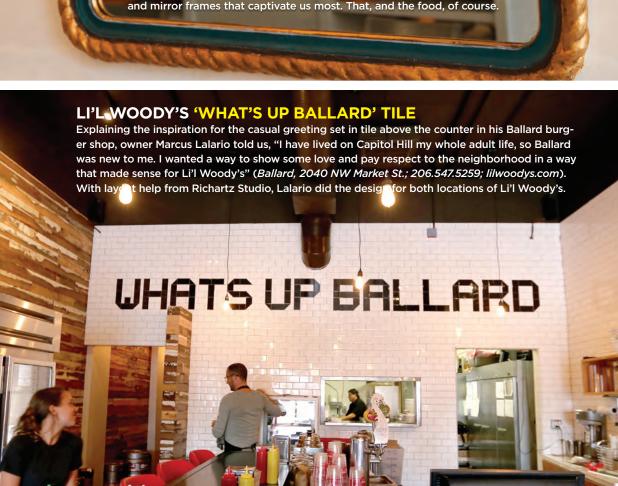
Thierry Rautureau (thechefinthehat.com) closed Rover's in early summer, and though his Madison Valley bistro, Luc, still thrives, talk soon turned to what the Chef in the Hat would cook up next. As of press time, Rautureau was keeping details close to his vest, but hinted that his next project, LOULAY (a name that refers to a community in the south of France), might open this fall or early winter somewhere in the downtown core.

Portland restaurateur Kurt Huffman is teaming up with Crush's Jason Wilson to open MILLER'S GUILD, a steak house to take center stage at the Hotel Max when it opens this month or next.



DÉCOR IS AS RICH, PLAYFUL, INTRICATE AND THOUGHTFUL ON THE PLATE HAS PLENTY OF COMPETITION Text by ALLISON AUSTIN SCHEF Photos by ANDREA COA BALLARD ANNEX OYSTER HOUSE'S NAUTICAL DÉCOR Zak Melang, who co-owns all of the Matador restaurants as well as Kickin' Boot Whiskey Kitchen with Nathan Opper, wanted the décor of Ballard Annex (5410 Ballard Ave. NW; 206.783.5410; ballardannex.com) to feel nautical, but not knock you over the head with the theme. Hence, the subtle roundness of the half wall that separates bar from dining room, meant to suggest the bow of a ship; and the thick ropes, which hang from the ceiling to that half wall, which bring to mind a sailboat with ropes holding masts. Melang and his team build the custom woodwork at their shop just down the street in Ballard. NOVEMBER 2013 SEATTLEMAG.COM 115

















TASTEMAKERS

UP-AND-COMING TALENT IN SEATTLE'S CULINARY WORL Seattle's food scene is

Seattle's food scene is hopping, no doubt thanks to a generous and creative energy that fuels young food entrepreneurs and catapults big ideas into reality. This year, we introduce a savvy mix of Northwest tastemakers who are trailblazing in a most delicious direction, and kindling our appetites in the process. This handpicked culinary posse is diverse in its endeavors: We have cooks, craftspeople and under-the-radar players you'd never know were influencing how you dine out. Watch them make tracks in the coming year and you're sure to turn up something delicious.

By AMY PENNINGTON
Portraits by HAYLEY YOUNG

Gastropod chef Travis Kukull, photographed August 21, 2013, at the SoDo restaurant

TRAVIS KUKULL CHEF & OWNER OF GASTROPOD

It's not often you grow up knowing what you want to do for a living, but such is the case with Travis Kukull, 33, who graduated from Shorewood High School in 1998, and then cooked and worked his way across the country and back. Looking for his food niche, but lacking any major funding, Maple Leaf-based Kukull (who worked at the now-shuttered Mandalay Café, Mona's and Elemental) teamed up with Cody Morris to open a brewpub in SoDo. Morris brews the beer (Epic Ales) and Kukull runs the kitchen at his restaurant, Gastropod (3201 First Ave. S, Suite 104; 206.403.1228; gastropodsodo.com), an open and unadorned space in SoDo. Gastropod is not your typical brewpub, and Kukull turns out a full menu with nothing but a convection oven and induction burners. He prides himself on introducing beer lovers to something new and surprising. This chef excels in pairing the unthinkable—grilled sardines with a pile of mint-dressed lychee and sea beans—successfully. And while he is happily ensconced at Gastropod for the time being, we expect him to shake up our palates and continue offering exceptional flavor combinations. Sumac-spiced beer, anyone?



KARI BRUNSON & BRANDIN MYETT

OWNERS OF JUICEBOX

Inspired by late nights on a restaurant line, Queen Anne-based chefs Kari Brunson, 31, and Brandin Myett, 37, turned to juicing to balance out their hard, fast lifestyle as cooks at Staple & Fancy Mercantile and La Bête, respectively. This dedication to cleaner living eventually found them at Seattle farmers markets, offering their organic juices and cleanses made with a bent toward flavors that are chef-like in their inspiration. (Carrot-orange-turmeric and yam-carrot-apple are crowd favorites.) After building up a following in their first year, they are set to open a Juicebox café and juice bar (1517 12th Ave.;

206.607.7866; juiceboxseattle.com) in mid-November on the 12th Avenue gourmet alley of Capitol Hill. In addition to vegetable-focused dishes, the café will offer daily, seasonal drinks along with a full line of specialty cleansing juices, cold-pressed and made with a higher extraction. Open for breakfast, lunch and weekend brunches, Juicebox aims to have a slightly lighter, natural menu that steers far from hippie havens, but offers plenty of vegetarian and gluten-free options—and naturally, a bevy of sparkling juices on tap. We're hoping to see a line of bottled juices and more shops in their future.



RACHAEL COYLE

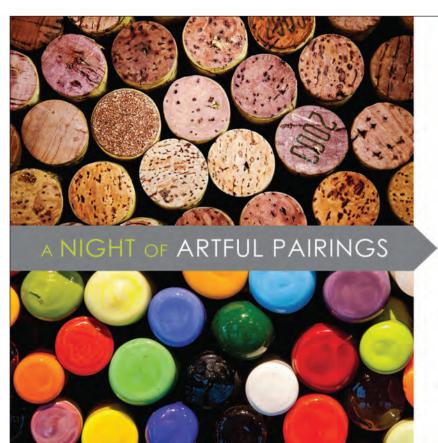
OWNER, COYLE'S BAKESHOP

Rachael Coyle always knew she wanted to bake for a living, due in large part to her childhood fascination with baked sweets. After graduating from the French Culinary Institute in New York City, Coyle, now 31, was offered pastry-chef gold with a position at the highly regarded Woodinville restaurant, The Herbfarm. From there, she ran the pastry program at Le Pichet and Café Presse before landing at the Fremont cookbook shop, Book Larder (Fremont, 4252 Fremont Ave. N; 206.397.4271; booklarder.com), where she now resides as culinary director and teaches weekly classes. Proving she is one smart cookie, this past summer Coyle launched her monthly pop-up bakery, Coyle's Bakeshop (206.372.1078; Facebook, "Coyle's Bakeshop") at the Book Larder on Saturdays, which offers a host of pastry selections that regularly sell out quickly. She prides herself on fresh-from-the-oven scones that benefit from perfectly timed baking and arrive still warm and tender. Coyle is also using the pop-up to do research for a brick-and-mortar bakery, for which she is currently looking at spaces.

KAREN KROL

PASTRY CHEF, CANTINETTA

To keep falling in love with a pastry after the third and fourth bite is a sign that something amazing is happening, and that is exactly what we have come to expect from pastry chef Karen Krol, 39, of Cantinetta (Wallingford, 3650 Wallingford Ave.; 206.632.1000; cantinettaseattle.com). Krol moved from Chicago and worked briefly at a senior community before setting her Seattle roots down at Ba Bar, where she turned out daily breakfast pastries and a short dessert menu for the restaurant (one of her plated desserts paired Concord grapes with a peanut butter mousse and a crispy peanut nougatine—the whole dish mimicking a perfectly toasted PB&J.). Formally trained in French pastry techniques, she is a master at making dough and layering flavor for her desserts. Now her focus is on plated desserts at both of Cantinetta's locations, in Wallingford and Bellevue. With a monthly rotating menu at each, you can expect unique concoctions; an Italian influence is evident in her work, and we expect more clever dishes from her hands as she plays with simple, quality ingredients. And of course, we hope she finds an outlet for her stellar pastry in the near future...we are hankering for our morning fix.



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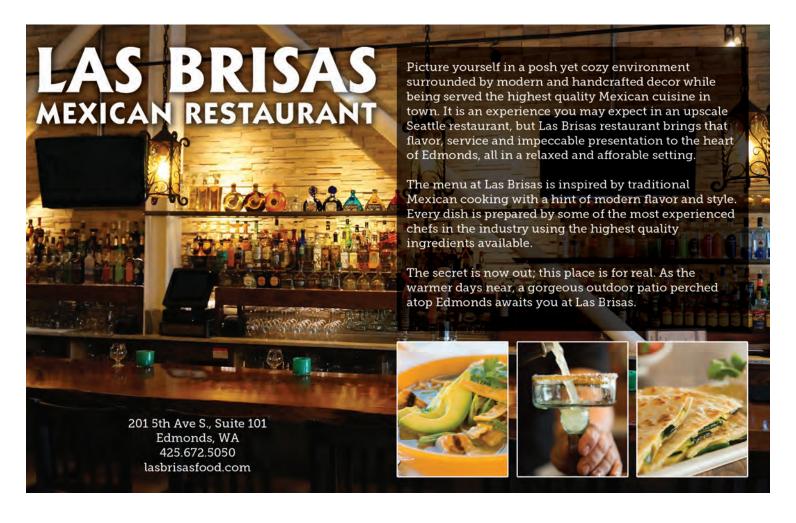
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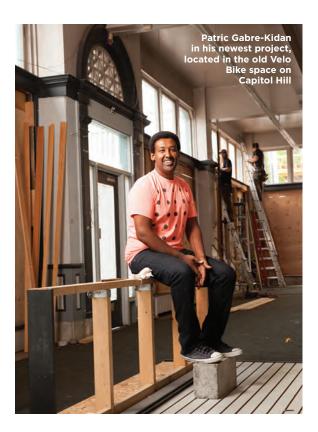
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PATRIC GABRE-KIDAN

ROGUE INNOVATOR

Not everyone influencing the way we eat has a hand in putting food on a plate. Patric Gabre-Kidan has gotten his hands dirty building several of Seattle's finest restaurants over the last several years. Working in food service his entire adult life, Gabre-Kidan was an original co-owner in Tavolàta and How to Cook a Wolf, where he worked on shoestring budgets and relied on the strengths of high school friends (and collaborators) to build both restaurants by hand. Mistakes he made along the way have since influenced the way he approaches both design and building, and he now uses that unique skill set to help other food entrepreneurs get their businesses started quickly, inexpensively and with as little headache as possible. In the last year, he has worked with Rachel Marshall (of ginger beer fame) on her new Pike Place Market building and helped build Central Pizza in the Chinatown-International District. Gabre-Kidan is a fan of working independently and taking on projects that help support talented, awesome people to get started, including himself and his team of collaborators, a collection of design-savvy DIYers and hardworking friends. At press time, they were starting work on a bar on Capitol Hill (working title: Big Fun), on 11th Avenue and Pine Street. And of course, they're building it themselves.





CARYN BADGETT & PATRICK MAHER

FOUNDERS, BLU SKILLET IRONWARE

Some of the best ideas start as a simple thought, but if given enough time, can turn into a full-blown manifestation. This is the case with Caryn Badgett and Patrick Maher, both 44, who are the creators behind Blu Skillet Ironware. A blacksmith for more than 20 years, Maher made an iron pot rack for Badgett and has continued filling their Phinney Ridge home with beautiful and useful objects. This DIY mentality paved the way to a full line of hand-forged iron skillets made in their shop space in Ballard (1122 NW 46th St.; 206.387.2416; bluskilletironware.com), where they also sell their products by appointment. Badgett's design aesthetic (she's a painter) sets the look and feel of both the product line and packaging, while Maher's skill with welding and blacksmithing is relied upon to construct the actual skillets. Their hefty cookware holds heat well and can be used just as a cast iron pan would, although the pieces are lighter, quicker to season and boast a signature blue iron color, which is created with wire brushing and by heating the pans to 620 degrees, which helps to deter rusting. This fall, the couple officially launched their online store to sell and ship pans and wares directly, which keeps costs to consumers low. Their smallest pan, a 6-inch egg pan, sells for \$75, while their largest pan, best used for sautéing and roasting, sells for \$235. And while they offer other kitchen-friendly wares (trivets, salt bowls), their product line is likely to grow based on equal parts demand and inspiration—only time will tell.



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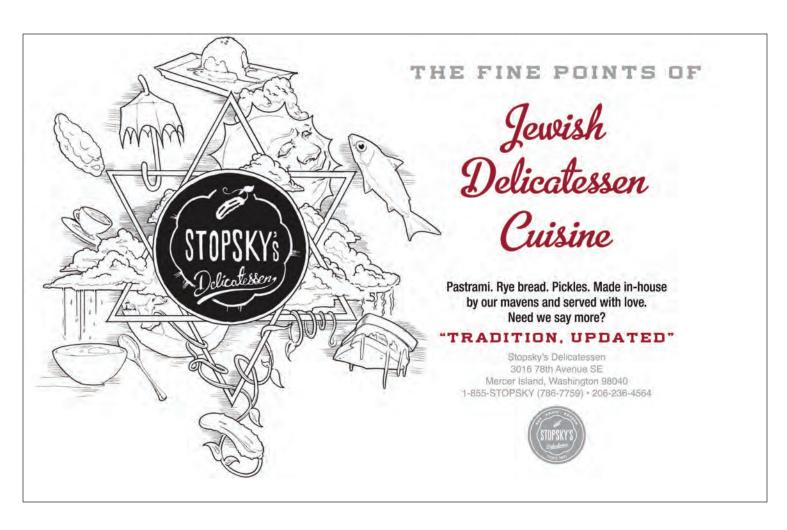
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Mercedes-Benz of Lynnwood

LE CREUSET

MOST INFLUENTIAL PEOPLE OF 2013

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Wogan with Erika Brown, Naomi Craw and Molly Sminot

SEATTLEMAGE



MACKL'AMOUR

SEATTLE'S BIGGEST HIP-HOP STAR TAKES A RISK IN THE NAME OF LOVE

you have any doubts about Macklemore's influence, just ask a Seattle mom. Specifically, ask the mother of a kid between the ages of 6 and 12 years old. She'll first roll her eyes and tell you how often she gets begged to turn up "Thrift Shop" when it comes on the radio. But then it's likely she'll share an interesting conversation she had with her boy or girl about the song "Same Love."

It usually goes one of two ways. Either the kid started the conversation, asking, "What does gay mean?" and after hearing the explanation, giggled a little. The next time the song came on, there was no giggling, just singing along. Alternatively, the mom asked the kid, "What do you think this song is about?" And the kid said something like, "It's about how being gay is OK." More singing. That's it. The momentous part about these conversations is that they are not momentous.

More than the album *The Heist* going platinum last August—without him ever signing with a label—more than his face gracing the cover of *Rolling Stone*, more than his name being an answer in *The New York Times* Sunday crossword puzzle (!), the fact that "Same Love" is being played on mainstream radio (peaking at no. 11 on the *Billboard Hot 100* chart last summer) means Seattle-born-and-bred rapper Macklemore is having an influence the impact of which is both immense and lasting.

Macklemore (aka Ben Haggerty) says he writes songs "from the heart," and the impetus behind "Same Love" was especially personal, prompted by news of bullied gay teens committing suicide, the use of "gay" as a slur in hip-hop culture and elsewhere and love for his gay uncle. He first tried penning a song from the perspective of a bullied gay teen, but collaborator and producer Ryan Lewis told him it wasn't working. Lewis encouraged Haggerty to write instead about his own experience, *et voilà*, "Same Love" was born.

It wasn't without trepidation. In an August interview for Rap Radar, conducted before a live audience at Seattle's ACT Theatre, Haggerty said, "The first bar was the most vulnerable of anything I've ever written, as far as being a rapper." When I was in the third grade I thought that I was gay... He recalled thinking, "Damn, do I really wanna say this?" But in the end he decided, "It's my story, and if I censor myself, I'm not doing my job as an artist."

Haggerty released the sweet video accompanying the song in October 2012, openly hoping it would help increase support of Referendum 74, Washington's historic gay marriage bill. Organizers took up the song as an anthem, and Macklemore and Ryan Lewis contributed some download proceeds to the campaign. Although nowhere near the dollar amount donated by our other Person of the Year, Jeff Bezos, the song's contribution was huge in another way: bringing a blatantly political, pro-gay rights message into mainstream music.

Of course, "Same Love" has sparked controversy (teachers in Michigan and North Carolina who played the song in class were suspended, inciting outrage online), and its popularity pales in comparison to Macklemore's other hits—as of early October, the "Same Love" video had a mere 83,695,858 You-Tube views compared to 429,416,336 for "Thrift Shop" and 132,874,136 for "Can't Hold Us." But Haggerty has said, "In my heart it's the most important song I've ever written."

In August, upon accepting the MTV Video Music Award won by "Same Love" for Best Video with a Social Message, Haggerty said, "To watch this song in the last year spread across the world is a testament to what is happening right now in America on the forefront of equality. Gay rights are human rights, there is no separation." A whole generation of kids is singing along with that message, on regular old radio. **BRANGIEN DAVIS**



THE POSTMAN

JEFF BEZOS DELIVERS IN A BIG WAY

THE HARD-DRIVING, detail-oriented, customer-centric visionary at the helm of Amazon is almost always nominated for a spot on our annual Most Influential list, but this year he busted his way to the top. And if you had to point to a moment when

to the top. And if you had to point to a moment when this became his year, it would have to be August 5, when the news broke that he'd bought *The Washington Post*. The paper of record for our nation's capital with an international reach is now owned by a Seattle tech nerd. It forced self-important powerbrokers on

the East Coast to sort out their geography (more than one reporter located Amazon in Silicon Valley), and others to register the idea of influence emanating from so far outside the establishment. But, along with the shock and skepticism, there was a notable sigh of relief that someone with deep pockets and a disruptive mindset might finally solve the puzzle of making old-style journalism pay in the new media world.

Closer to home, Bezos, 49, is moving molecules in what

has been coined "the Amazon effect." This year, the company broke ground on its new headquarters in the Denny Triangle—featuring high-rise towers and a trio of glass spheres, with trees *inside*—which will eventually house 12,000 additional employees in the city's urban core. Already, badge-wearing Amazon workers dominate South Lake Union, all of which is helping to spur a 29-year spike in residential building permits and driving rents anywhere in the SLU vicinity through the roof. "Nobody else in the downtown area has ever had this kind of impact," Matt Griffin, managing partner at the real estate marketing and development company, Pine Street Group, told *The New York Times* earlier this year.

Meanwhile, the company continues its steady takeover of culture, launching a fine art store and producing five original television series this year alone, and lucrative data storage, via Amazon Web Services, which is on-track to outperform the core retail business. With the federal government as a major customer, Amazon made a big splash this summer with the controversial (especially to IBM, which lost out) \$600 million contract with the CIA. Yes, the Central Intelligence Agency.

Bezos has even loosened his purse strings for local

causes lately. After (and we aren't saying because of) a Seattle Times story publicly flogged the company for skimping on local investment and philanthropy, the money started to flow, at least from Bezos the individual, including a \$10 million donation to the Museum of History & Industry to support an eponymous Center for Innovation there, which opened this year. And in 2012, after a former employee emailed Bezos to support Washington's same-sex marriage initiative to the tune

Buying The Post forced self-important powerbrokers on the East Coast to sort out their geography.

of \$100,000–\$200,000, he wrote back: "This is right for so many reasons. We're in for \$2.5 million. Jeff & MacKenzie." It was the largest single donation to a gay marriage initiative, doubling the campaign's budget, and certainly key to the eventual passage of the law.

It's true that the Bezos effect, especially in these parts, can't be confined to 2013. He famously trains his eye on much longer timelines, ignoring short-term losses in the millions of dollars and helping to fund a 10,000-year clock. It's a sure thing his impact will continue for many years to ripple across our city and, if his efforts to develop a space rocket pan out, far into space.

LISA WOGAN



(GOVERNMENT)

master of gridlock

STATE SENATOR RODNEY TOM, senate majority leader

It should be Jay Inslee enjoying a nod as the state's most influential pol during his freshman year as governor, but putative Democrat Rodney Tom (Bellevue) stole his thunder and blocked his agenda. After agreeing to form a coalition with a narrow minority of Republicans and Tim Sheldon (D-Potlatch) last December, Tom got himself appointed leader of the Majority Coalition Caucus, Motivated, he says, by the goal of writing a pro-education budget without raising taxes, the shape-shifting former Republican from Medina headed a disciplined coalition that was effective in its missionallocating \$1 billion for education while simultaneously blocking efforts to close tax exemptions and adding more than a dozen new ones; killing the Portland-Vancouver bridge replacement; and kiboshing a popular bill that would have enabled the children of undocumented immigrants to apply for college aid. As columnist Danny Westneat wrote in The Seattle Times, "This is Rodney Tom's state now."





{ ENVIRONMENT }

STRATEGIC STEWARD

SALLY JEWELL, Secretary of the Interior

When Sally Jewell left the Northwest, and her president and CEO posts at REI, for the job of interior secretary in the Obama administration, Washington state gained perhaps its most prominent advocate for public lands since the late Senator Henry M. "Scoop" Jackson. That advocacy stems from direct experience of those lands during countless hiking and mountaineering trips, which include summiting Mount Rainier seven times. Since Jewell breezed through her Senate confirmation hearings last April—aided by her past experience as an engineer in the oil and gas industry, and later as a commercial banker—she has unabashedly seized the reins at the sprawling agency. In her few short months as secretary, she has warned Department of the Interior employees against espousing climate-change denials and signed off on a \$3.8 million auction of wind power rights on the Atlantic Coast. Nature as economic driver and brand identity have been key to REI's success. Imagine what its former CEO can do with the value proposition from the country's most treasured natural assets.

(DINING)

PIONEER CHEF

MATT DILLON, chef and restaurateur

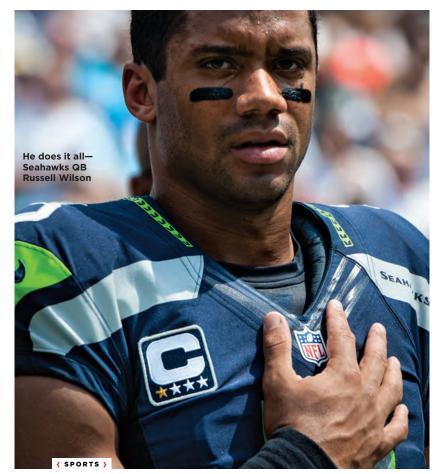
If you're not the type to closely follow restaurant openings in town, this news might be something of a shock: Pioneer Square is the hottest culinary locale around. In just a year's time, a half-dozen restaurants have opened, breathing new life into long-vacant storefronts and bringing energy to the struggling neighborhood. Leading the charge was Matt Dillon, the James Beard Foundation Award-winning chef who opened two lovely destinationworthy spots: first, Bar Sajor, and then, The London Plane, on opposite corners of Jackson and Occidental. Dillon generally eschews any talk of a master plan to revitalize the neighborhood with his projects, insisting that his presence is simply a reflection of his loyal and long-standing affection for the area. Still, his actions have spurred a shift in attitudes, and the historic streets of Seattle's oldest neighborhood are coming alive yet again.

{ JOURNALISM }

MUCKRAKER

executive director, Investigate West

Where do gumshoe-style reporters go when their newspaper dies? If you are former Seattle Post-Intelligencer investigative reporter Robert McClure, you keep digging into corruption and pollution, and then create a new forum to broadcast your discoveries. McClure cofounded, runs and reports for Investigate West, an independent journalism studio that develops stories for media partners, including KCTS public television, KUOW-FM and this year, for the first time, The New York Times. From pollution in South Seattle to sexual assault on an Oregon campus, Investigate West's reports have led to reforms and road maps for change. Yet for all of Investigate West's multiplatform modernity, McClure pierces the veil of secrecy the old-fashioned way, phone call by phone call, mind-numbing report by mind-numbing report. And through it all, even the folks who have been forced by his stories to clean up their act admit this guy is nothing if not fair, a modest Northwest version of Clark Kent gravely needed in a post-Post-Intelligencer world.



lawk eye **RUSSELL WILSON.** quarterback, Seattle Seahawks

If all is going according to the most fevered dreams of local fans, Russell Wilson's Seattle Seahawks are undefeated and unstoppable right about now. And even if they aren't, Wilson likely remains the most admired professional athlete in the Pacific Northwest. Last year, he went from presumed benchwarmer to starting quarterback to playoffs hero by flat out earning the job, through talent, diligence and a penchant for leadership that leaves seasoned pundits comparing him to the greatest guarterbacks in NFL history. Wilson may not be the next Peyton Manning, but don't bet against him. By NFL standards, he shouldn't even be playing quarterback. At 5 feet 11 inches tall, he is a Mini Cooper in a Humvee league. Yet he proves the experts wrong time and again. "There's just something about what he stands for and how he handles himself," teammate Golden Tate told ESPN.com. "You get a feeling that someone's just very, very special."

WARY WATCHDOG

MERRICK BOBB, president, Los Angeles-based Police Assessment Resource Center

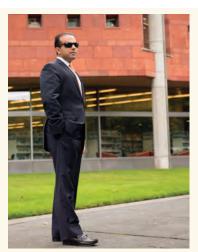
Merrick Bobb is charged with no less than restoring public faith in a Seattle Police Department beset by charges of excessive force and biased policing. Appointed by the court as the independent monitor to track federally mandated reforms, Bobb has been working on police accountability since 1991, when the videotaped beating of Rodney King by Los Angeles police ripped that city apart. He says the Seattle process will take years but he's off to a strong start: In his first eight months on the job, he called out the department for resistance, oversaw the appointment of a community police commission, earned the backing of the Seattle Police Officers' Guild and released a draft of an extensive use-of-force policy.

ONIZUKA: JOHN VICORY; HABIB: MERYL ALCABES



with the plan RICHARD ONIZUKA, chief executive officer, Washington Health Benefit Exchange

Arguably, Richard Onizuka has one of the toughest jobs in state government this year: As CEO of Washington Health Benefit Exchange (WHBE), it's been his job to drive the launch of Washington's Healthplanfinder, our state's version of the health benefit exchanges mandated by the Affordable Care Act. And, early on things were looking good. At a time when many other states were still struggling with how to approach the creation of a health exchange (or to opt out and let the federal government run the exchange), Washington formulated its own plans, obtained \$152 million in federal grants and secured \$40 million in future funding from the state Legislature. By September, the WHBE board had approved 43 plans for the exchange (with the possibility of adding more) and the call center began taking calls from consumers. Unfortunately, in early October (right around our press time), technical glitches and complaints about usability plagued the high-profile launch but there's plenty of time for this rash of problems to clear up.



GUIDING LIGHT

CYRUS HABIB, state representative

In November 2012, when Cyrus Habib was elected as the state representative for the 48th District (which includes Bellevue, Kirkland, Medina and Redmond). he became the first Iranian-American elected to state office in the U.S. and the first fully blind politician in more than 100 years. While the mere fact of his election reset political horizons, the lawmaker pushes forward with an agenda informed by his life experiences (he lost his vision to cancer at the age of 8 and battled skin cancer as an adult), including efforts to extend health insurance coverage for everyone in the state.

{ TIPPING POINT }

ACCIDENTS

It was the car crash heard around Seattle. In March, a drunk driver hit a family of four while they were crossing Wedgwood's NE 75th Street on foot in the middle of the day, critically injuring Karina Ulriksen-Schulte and her infant son and killing her parents-in-law. The driver had been arrested five times for DUI and was driving with a suspended license. Two weeks later, another drunk driver with a pending DUI case, driving the wrong way on State Route 520 slammed head on into the car of a Seattle woman as she commuted to work. She died of her injuries. In the wake of these accidents, legislators pledged to pass the most aggressive DUI law in state history. The bill, which passed in June, does require faster charges and an initial jail stint for repeat offenders but it fails to change the fact that DUI in Washington state is not counted as a felony until it is committed five times in 10 years. That provision was estimated to cost \$300 million over the next three years, something the city will be thinking about as it deals with the Schulte family's \$45 million lawsuit for failing to supervise the driver.



TOP DAWG SCOTT WOODWARD, director of athletics, University of Washington

Scott Woodward didn't hire on at the University of Washington to run with the jocks. He was recruited in 2004 by then-president Mark Emmert to handle the UW's external relations. He was a lobbyist and a PR man. But when the director of athletics position became open in January 2008, Woodward took the job on an interim basis, and then accepted the appointment formally when Emmert decided after an eight-month nationwide search that no one could do a better job. As a fitting celebration of five years on the job, Woodward this year opened the new and improved Husky Stadium to enthusiastic reviews. Not only did he preserve the best of what is arguably the most visible emblem of UW athletics, he also modernized the elements that matter most to patrons and did so within a \$250 million budget that required no public tax dollars.



{ WATERFRONT }

pier pressure

BOB DONEGAN, CEO, Ivar's

When waterfront businesses sued the city early this summer over fears that plans for the Elliott Bay Seawall Project would sink them, one of their own came to the rescue. Bob Donegan, current chair of the Seattle Metropolitan Chamber of Commerce, negotiated payments by the city (capped at \$15 million) to offset losses to businesses while they're closed for nine months—likely speeding up the project and saving money for the city in the long run. It's a fitting gesture by Ivar's CEO during the 75th anniversary year of the beloved Seattle-based seafood chain.

ONES TO WATCH

THE WORLD'S BIGGEST BORE

BERTHA, tunnel boring machine

Yes, she's gotten a slow start due to labor unrest and a technical glitch, but there is no denying "Bertha," a 7,000-ton drill, is Seattle biggest mover and shaker—with impacts large and small.

Big: Bertha earned Seattle international attention because, at 57 feet tall and 326 feet long, she's the biggest deep bore tunneling device in the world.

Small: She reminds us, through her namesake, Bertha Knight Landes, that Seattle once had a female mayor. **Big:** The nearly two-mile tunnel Bertha is building will change our driving habits: We'll either cruise (or crawl) under the city in the State Route 99 tunnel, or cruise (or crawl) along a new Alaskan Way surface street.

Small: Admit it. You will miss showing visitors the view from the Viaduct, which is scheduled to be torn down in 2016, when Bertha's work is finished.

Big: Once Bertha sends cars down under, the waterfront will be redefined. Plans include a "tideline pedestrian promenade" and a new waterfront park.

Small: There could be a floating pool barge at Pier 62.

{ IMMIGRATION }

CROSS CULTURE

RICH STOLZ, executive director, One America

As a defender of immigrants and the poor, Rich Stolz eschews the firebrand histrionics common to community organizing in favor of a humble, plaintive manner coupled with a Stanford University-trained intellect. It's a formula that works. During his more than 15 years in social justice, he has been the driving force behind antipoverty legislation and inspired tens of thousands of immigrants to join rallies and marches across the country. One of 11 activists to receive a "Champion of Change" award from the White House last March, Stolz is now executive director of One America, the state's largest immigrant advocacy group. During his first year on the job, he has deepened connections with other social justice organizations, most notably finding common cause with gay rights organizations. As he nimbly avoids potential divisions over culture, religion or sexual orientation, Stolz's brand of activism shows that when many voices speak the same message, there's no need to shout.

{ SCIENCE }

GENES FOR ALL MARY-CLAIRE KING, geneticist, University of Washington

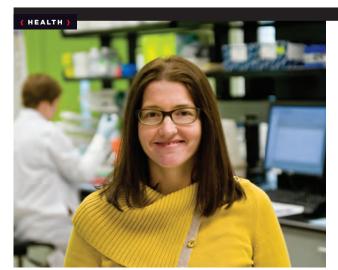
In June, the United States Supreme Court set an important and celebrated precedent for medical research by ruling that human genes cannot be patented. On hearing the news, Dr. Mary-Claire King said, "I'm as high as the flag on the Fourth of July." Her discovery of the BRCA1 gene (which puts women at a much higher risk of breast and ovarian cancer) is at the center of the ruling, which frees any company to develop tests for BRCA1 and BRCA2, as well as being a key plot point in the new film Decoding Annie Parker (with Helen Hunt playing King), which showed at the Seattle International Film Festival this year.



{ INFLUENTIAL ACT }

tying the knot

On December 6, 2012, at 12:01 a.m., Seattleites Jane Abbott Lighty, 77, and her partner of 35 years, Pete-e Petersen, 85, were the first same-sex couple to receive a marriage license in King County. They were married three days later, the first day it was legal to do so, at Benaroya Hall during the Seattle Men's Chorus holiday show. In the couple's rose-petal-littered wake, thousands of same-sex couples from Klickitat to Whatcom and Spokane to Clallam counties have embraced all the challenges and clichés of the formerly heterosexual institution.



CURE GENIUS

REBECCA GARDNER, principal investigator, Seattle Children's Research Institute

Sometimes the first time is the charm. Dr. Rebecca Gardner and her team at Seattle Children's had not yet enrolled anyone in clinical trials on their new leukemia treatment, cellular immunotherapy, when Bellingham leukemia patient Lynsie Conradi came into the picture. The 23-year-old was on her second relapse, and the disease had become resistant to chemotherapy. Nine days after beginning the new treatment, which involved drawing Conradi's blood, isolating and reprogramming the T-cells to find and destroy cancer cells, and then infusing the blood back into the patient, the leukemia was gone—a first in Washington state. Now, the research team, led by Gardner, is conducting clinical trials for this therapy, with hope for similarly spectacular results.



{ MARIJUANA }

green

ALISON HOLCOLMB, RANDY SIMMONS, VIVIAN MCPEAK. **BRENDAN KENNEDY, JAMEN SHIVELY,** Washington's pot wranglers

After the smoke cleared, this year was all about ganja, as the state and municipalities figured out how to implement Initiative 502, which legalized the adult use of recreational marijuana in a country where even possession of small quantities is a crime. Many Washingtonians stepped—or were pushed-into the breach of conjuring the new, potentially billion-dollar legal industry. At the center of the effort is Randy Simmons, who leads the rules and regulations research teams at the Washington State Liquor Control Board, the agency responsible for regulating legal pot. His daunting to-do list includes finding the perfect balance of supply and pricing that avoids fueling a black market and crafting a policy that keeps the feds out of state business. Alison Holcomb, I-502 campaign manager and primary author of the law, did not rest on last year's victory. She's continued to agitate for rules that fight against bigcompany domination of the new industry and marketing restrictions to keep sellers from targeting young people. One highprofile pot proponent who finds himself in an awkward position on the issue is **Vivian** McPeak, cofounder and executive director of the 22-year-old Hempfest. He came under fire for Hempfest's official "neutral" stance on I-502 last year, which left some questioning the future role of one of this country's largest pot rallies. Meanwhile, a bevy of big-time business types are looking to cash in on the crop, including Brendan Kennedy, CEO and cofounder of Privateer Holdings, which claims to be the first-ever venture capital fund for ancillary (everything but the plant) marijuana businesses, and the colorful ex-Microsoftie Jamen Shively. As the founder and CEO of Diego Pellicer, Shively sees the future in a national chain of marijuana shops. All of these people are at the root of the industry, which, if legalization rolls out across the country, could make Washington, and most likely Seattle, headquarters for the next Boeing, Microsoft or Amazon of dope.



COMMUNITY ACTIVISM)

block-rockin' beats

When the founders of local breakdance group Massive Monkees were teenagers, dance and hip-hop culture in general were a productive and unifying focus for them. "We weren't saints," says crewmember Brysen "justBe" Angeles, "but the time and energy we put into being the best crew we could be meant we weren't out running the streets." Since then the group of 29 b-boys and b-girls has shared the stage with an A-list of hip-hop acts—LL Cool J, Ludacris and Public Enemy and ruled at a number of international dance competitions. But a permanent studio for practice, classes and performances proved elusive to the nimble, superfly crew. Help from Seattle Storefronts in December 2012 scored them a free temporary stint in an empty space in the International District, which they named The Beacon, as an ode to Beacon Hill, where the group was formed. A successful Kickstarter campaign raised more than \$32,000 in the spring of 2013, paving the way to make The Beacon permanent, and in August the group signed a longterm lease, securing a guiding light for the next generation of pop-and-lockers.

STREET-SMART

DONGHO CHANG, chief traffic engineer, **Seattle Department of Transportation**

A mere 10 days after a car hit a cyclist at the busy intersection of Dexter and Nickerson last July, the city installed a permanent curb to slow traffic. The speed of the response gave bike advocates a happy case of whiplash and the cult of Dongho Chang was born. Dubbed the "coolest traffic engineer in the world" by national Streetsblog, Chang has spent his first five months on the job being everywhere at once-from making permanent a bike lane installed by guerrilla activists to engineering improvements at the scene of a fatal DUI in front of Eckstein Middle School before students returned to school, "He really understands that safety is a crucial part of what he's doing," says Tom Fucoloro of the Seattle Bike Blog. "He really puts himself out there, actually on the street, to watch how traffic is working."





bee huggers

LAUREN ENGLAND, West Seattle Bee Garden; SARAH BERGMANN; Pollinator Pathway, BOB REDMOND, Urban Bee Company; CORKY LUSTER, Ballard Bee Company

In case you've somehow missed the buzz, the worldwide honeybee situation is dire. Massive die-offs and colony collapses have been well documented, and whether the blame is on insecticides, parasites or environmental stressors, the truth is that if we don't save the bees, we won't be eating fruits and vegetables anymore. Earlier this year, the U.S. Department of Agriculture reported that a full one-third of the U.S. diet comes from insect-pollinated plants, the great majority of which is pollinated by honeybees. Flying in the face of all this depressing news is a small band of gentle warriors who are acting locally to address a global problem. Working with neighbors and city officials, Seattle artist Sarah Bergmann recently embarked on constructing the 20th pollinator-friendly garden in her Pollinator Pathway (pollinatorpathway.com), a bee- and butterfly-friendly route that stretches for one straight mile along Columbia Street, from Seattle University to Nora's Woods in Madrona. Last spring, Bob Redmond, founder of the Urban Bee Company (urbanbee.com), which provides support and supplies for beekeepers and sells honey, worked to have 16 hives installed in the scrubland just off the runway at Sea-Tac airport for a project called Flight Path. An accompanying exhibit inside Concourse B this January will educate frequent fliers about their pollinating brethren. And Lauren England launched the West Seattle Bee Garden (westseattlebeegarden.com) in May with a festive bee parade and party. Located in the northwest corner of High Point Commons Park, the bee garden boasts a fenced-in pollinator garden, and a beehive enclosure adorned with educational info and several buzzing hives. Along with Corky Luster, whose Ballard Bee Company (ballardbeecompany.com) has been offering bee consultation and classes since 2010, these folks are helping to bring the bees back.



PATIENT NUMBER

TIMOTHY RAY BROWN, the world's first person cured of HIV

In 2006, Seattle native Timothy Ray Brown had already spent about a decade keeping one deadly disease in check. He'd been diagnosed with HIV in 1995 and was living in Berlin, taking a cocktail of drugs to manage the disease, when he received more fatal news-he had acute myeloid leukemia. That disease turned out to be the key to curing the first. Brown's German doctor, Dr. Gero Hütter, decided to try an experimental cure: They would wipe out Brown's immune system and start anew, rebuilding it with donated stem cells from a donor who was immune to HIV, transferring that immunity, in theory, to Brown. Brown has said that the cure nearly killed him, but it worked. Since then, he's become a voice for more HIV/ AIDS research, establishing the Timothy Ray Brown Foundation of the World AIDS Foundation and serving as inspiration for researchers at Fred **Hutchinson Cancer Research** Center, who are pursuing a cure for HIV via cell-based therapies, and who honored Brown at an event in June.

(GUN SAFETY)

FACT FINDERS

FREDERICK P. RIVARA professor of pediatrics, adjunct professor of epidemiology, UW

DAVID FLEMING, director and health officer for **Public Health-Seattle & Kina County**

By framing the issue of gun violence as a public health issue and avoiding the polarizing topic of Second Amendment rights, David Fleming and Frederick Rivara helped pave the way for Seattle to be the first city in the nation to fund research into gun safety. After a two-decade-long N.R.A.fueled ban on federally funded research into gun violence, this new initiative will allow lawmakers to hammer out future solutions based on facts. rather than anecdotes and emotions.

{ TECHNOLOGY }

TECH CLAYTON WOOD.

president and CEO, Synapse

At Synapse, something brilliant always seems to be in the works. Its teams of inventors, designers and engineers tackle all sort of problems for clients, whether it's developing plaque removal technology for Philips Sonicare, DNA field analysis devices for Seahawk Biosystems or a metered electricity regulator for use in Bangalore. India, But the company's work for Nike and Tom-Tom on high-tech sports watches that track everything from steps walked to calories burned put it on the leading edge of the current wearable-tech craze.



{ NIGHTLIFE }

CREATURE OF THE NIGHT

DAVE MEINERT, owner, Big Mario's, 5 Point Cafe, Lost Lake Cafe, Canterbury

As a long-term fixture on Seattle's music, nightlife, political and now restaurant scene, it often seems there's nothing that Dave Meinert can't do. He's already part of the ownership of Big Mario's New York Style Pizza on Capitol Hill, owner of the belovedly scruffy 5 Point Cafe in Belltown, managing partner and co-owner of Seattle's Onto Entertainment (the management company for, among others, The Lumineers, Fences and Hey Marseilles), as well as one of the founding lights of the Capitol Hill Block Party. Recently, he's expanded his influence even further into the restaurant landscape, opening, with perennial partner Jason Lajeunesse, the 24-hour diner Lost Lake Café & Lounge, also on the hill-which was sorely needed, as Seattle suffers from reliable all-night eating options. Also with Lajeunesse, Meinert is taking over the East Capitol Hill spot where friendly dive Canterbury stood for 37 years, at 15th Avenue E and E Mercer.



justice for all LORENA GONZÁLEZ, attorney

The daughter of emigrants from Mexico, Maria Lorena González grew up in the lower Yakima Valley in a family of migrant farmworkers. A nationally recognized civil rights attorney, González registered big on local radar when she settled an excessive force and discrimination lawsuit brought against the city and the Seattle Police Department in 2012 that resulted in a mandate that the use of racially charged language in the force was grounds for termination. With her commitment to the community (currently serving on Seattle's Ethics and Elections Commission) and immigrant affairs (she's on the OneAmerica board), we're watching where her unwavering commitment to individuals victimized by others in authority takes her next.

(BUSINESS)

HUMANITARIAN HIVE

IMPACT HUB SEATTLE

If you hear a buzz in Pioneer Square, it might be the voices at Impact Hub Seattle, a vibrant, tech-savvy coworking space for companies, startups and individuals focused on the social good. First opened in 2011 in a modest 2,700-square-foot office near First and Main, the Hub was quickly outpaced (and out-spaced) by community interest. So, in late 2012, it was moved to the much larger former Masins building in Pioneer Square, which, with a membership increase from 100 to more than 500 since January, was much needed. The Hub is constantly stirring up new ideas including recent additions, ÜbrLocal, a peer-to-peer marketplace for Seattle's urban food producers, and Community Sourced Capital, which crowdsources loans for small business in Seattle.

ONES TO WATCH

{ ENVIRONMENT]

ROGUE RESEARCHER

DAN JAFFE, atmospheric chemist, University of Washington

The debate about whether to approve a new coal-shipping terminal near Bellingham (and potentially tripling the number of coal trains passing through Seattle in the process) has generated a lot of heat, but not much light. So after no government agencies stepped up to study the potential air-quality impact of all those trains, Dan Jaffe went DIY. The atmospheric scientist turned to Microryza, a science crowdfunding website (launched last year by former University of Washington researchers) to underwrite the gathering of real-time data and video on train diesel and coal dust emissions. He set a one-day funding record for the site, and when his results are made available for free to the public this winter, they will bring missing illumination to the murky fight.

{ DEVELOPMENT }

CLASH OF THE TITANS

KEMPER FREEMAN JR. AND GREG JOHNSON

Two of the Eastside's big-name developers are locked in a battle over Bellevue that has far-reaching implications for how people will live in and move through the city in the 21st century. While Kemper Freeman Jr. and Greg Johnson have worked in tandem as members of the Bellevue Downtown Association, each one now views the other as being on the wrong side of the tracks... light rail tracks, that is. With a multigenerational development pedigree dating back to the early 1900s and now embodied in the tony Bellevue Collection, Freeman has long crusaded against light rail in any form (and saw his Supreme Court challenge to light rail on I-90 rejected this fall). Conversely, Johnson, as president of Wright Runstad & Company, makes the system a central component of the company's more than 5.3 million-square-foot, 36-acre Spring District project in the Bel-Red Corridor. Light rail may deliver a competitive edge to Spring District, but Freeman is ready for the challenge. This spring he unveiled plans for his own outsized development: a \$1.2 billion luxury development next to Bellevue Square—presumably with plenty of parking.



ead cases

RICH ABLE AND CHRISTOPH MACK, cofounders of X2 Biosystems

In 2013, when the 32 teams of the National Football League (NFL) clashed on the field, they had the requisite uniforms, helmets, playbooks and dramatic physicality that screaming fans expect. However, they also had Post Alley-based X2 Biosystems' concussion management system on tablets in the hands of trainers, coaches and team physicians on the sidelines. For the first time in NFL history, its sideline staff monitored head impacts in real time and watched for signs of possible brain injury or concussion, prepared to remove players from the game, if necessary, to protect them from incurring additional hits that could make a mild brain injury much more severe or even life-threatening. "Christoph and I never thought our technology platform would be mandated for all 32 NFL teams," Able says, "or that we'd be working with the Department of Defense and with potentially every youth and pro sports league around the world. It's been an amazing three years."

{ TECH }

TRAFFIC COP BRYAN MISTELE, president and CEO, Inrix

Traffic is getting worse in Seattle—and in just about every other major city in the world. Former Microsoftie Bryan Mistele cofounded Kirkland-based Inrix to help drivers navigate the mess. The company collects traffic data from tens of millions of GPS devices, smartphones and vehicles, and uses software to show you not only what traffic is like on freeways and city streets around much of the world now, but also what it's likely to look like in the future. If you use any one of dozens of smartphone apps (such as MapQuest, MotionX-GPS), GPS devices (such Garmin) or media outlets to check on traffic, it's more than likely that information was first collected by Inrix. Mistele may soon cash in on his success: Inrix, which analysts say could be worth as much as \$1 billion, is expected to go public soon.

DEVELOPERS }

POD PEOPLE

DIRK MULHAIR, Calhoun Properties, and JIM POTTER. chair. Kauri Investments

Influential people are not necessarily popular with everyone. Take Dirk Mulhair of Seattle-based Calhoun Properties and Jim Potter of Bellevue-based Kauri Investments. These developers are reshaping neighborhoods such as Capitol Hill, Wallingford, West Seattle and Redmond by building "micro housing": Lilliputian pads with a bed, bathroom and microwave shoehorned into roughly 200 square feet that rent for around \$600 a month. These "dwelling units" have flown below Seattle's design review radar because they fall under old rules for boarding houses. Mulhair has said he's providing vital affordable housing for working people (he calls the units "aPodments" and his tenants "podners") in the heart of the city. Neighbors say the developers have blighted their backyards by building permanent dorms for transient 30-somethings. Seattle is working on rules to regulate such micro units. But with more than 2,318 built or being built in Seattle, and Potter planning "Footprint" projects from Portland to Detroit, this cash cow has left the barn.



keeping score

Garfield High School teachers' unanimous boycott of the Measures of Academic Progress test (known as the MAP) halted the standardized testing juggernaut that began with President George W. Bush's No Child Left Behind Act, and raised important questions about the efficacy and fairness of the test as well as its role in evaluating teacher performance. In May, school superintendent José Banda announced that the test will no longer be administered in Seattle high schools, but the question remains: What next for middle and elementary schools?

N.R.A. KRYPTONITE

ZACH SILK AND CHRISTIAN SINDERMAN, Washington Alliance for Gun Responsibility

Folks on the side of gun control are tired of hearing about the mighty National Rifle Association (NRA). One of them, Seattleite Nick Hanauer, is throwing real money at a counteroffensive, along with bringing onboard well-placed advisers, such as Christian Sinderman, a prominent adviser who has, among other things, Jay Inslee's ear. The strategy? Follow the path of Washington United for Marriage, starting by hiring lobbyist and campaign manager Zach Silk, campaign manager for last year's gay marriage effort. Although the Legislature failed to vote on background checks earlier this year, the alliance is pushing an initiative to the Legislature; I-594 calls for background checks on all firearms sales and transfers. At press time, the alliance was about 100,000 short of its goal of 325,000 signatures by January 4, 2014.

RIGHTING A WRONG

INNOCENCE PROJECT NORTHWEST

Behind the scenes of the Washington justice system, Innocence Project Northwest (based at the University of Washington School of Law) has been quietly influential for years, its teams of attorneys, faculty and law students helping to overturn wrongful convictions using new evidence, such as DNA. This year, one of the organization's biggest long-term efforts paid off, getting a bill passed that allows wrongfully convicted individuals to be compensated for their incarceration time. Washington joined 27 other states, plus the other Washington and the federal government, in putting a version of this kind of law on the books. Signing the bill in May, Governor Jay Inslee said, "While the impact on the person and his or her family cannot be quantified, some measure of compensation will help those wrongly convicted get back on their feet."



(URBAN PLANNING)

CENTRAL **FORCE**

redevelopment director, **Seattle Center**

Jill Crary has been quietly guiding a slow transformation at the Seattle Center, and her ongoing efforts to move the iconic attraction from slightly fusty tourist magnet into a community beacon are making people take notice. She's turned the staid Northwest Rooms from program spaces into homes for buzzy arts organizations, such as Seattle International Film Festival, The Vera Project and next year, KEXP-FM 90.3, and steering food offerings in the Center House away from Orange Julius towards homegrown fare including Skillet. Crary also helped guide the successful effort to get the Northwest Rooms and the International Fountain Pavilion designated as City of Seattle landmarks, which was approved in August.

WHO HAS COURAGE?

Influence is mighty, but what does it take to have courage? Crosscut's first annual Courage Awards, celebrating bold leadership in business, culture and public service will take place October 31. Learn more at crosscut.com courage and look for more in our December issue.



fashion frontier

Seattle may not have a fashion week that draws the attention of the style obsessed, but what we do have are thousands of tech workers dedicating their considerable focus to making online shopping a no-brainer. Making use of that technology, retailers such as Nordstrom, whose web business from Nordstrom.com alone topped \$2 billion in 2012, and now Amazon, whose laser focus is squarely on the high-end designer clothing market, have vastly improved Seattle's position as a player in the fashion biz.

Zulily, the flash-sale website focused on mom and kid gear, is expanding at lightning speed, thanks to an influx of \$85 million in late 2012 from Silicon Valley venture capital firm Andreessen Horowitz. Weighing in at more than 700 employees and growing, Zulily is relocating in 2014 to the former RealNetworks building, which is three times the size of its current SoDo digs.

Relative newcomer Hointer, the app-based brick-and-mortar shop, is our one to watch for 2014 for its innovative bridge between virtual and in-person denim shopping. Customers search for the jeans they want on their smartphones, press a few buttons and products are sent down a chute to a dressing room. After one year in business, Hointer's original Wallingford location has been joined by outposts in Pacific Place and Palo Alto, with a Hointer-powered store just opened in New York this September by retail partner Levi. Nadia Shouraboura, former vice president of global supply chain and fulfillment for Amazon, is the brain behind the business. She looks to 2014 as a year of expansion for the brand, and is already moving beyond denim and forming multiple retail partnerships. "Our stores will be the place to discover and buy the latest innovation in electronics, apparel, art or jewelry, and groceries, too," she predicts. "With innovation of the in-store experience, we will surpass the bar set by online retailers and take it much further, engaging all of a customer's senses and their imagination."

(DOWNTOWN)

TAKING THE LEAD

LISA DAUGAARD, deputy director, The Defender Association

For the past two years in Belltown, more than 100 low-level drug and prostitution offenders have been diverted into drug treatment programs and received job training and housing assistance rather than jail time as part of the Law Enforcement Assisted Diversion (LEAD) program. Spearheaded by public defender Lisa Daugaard, the privately funded pilot offers an alternative to an enforcement-only policy that fuels the arrest treadmill and troubled streets. As a galvanizing member of the Center City Initiative Roundtable and cochair of the new Community Police Commission, Daugaard says she's working to achieve "a paradigm shift about how to achieve public safety and public order." With Mayor Mike McGinn's September request for \$1.7 million to roll out LEAD in greater downtown, she's one step closer to achieving that goal.



Leslie Smith and Don Blakeney have been partners in transforming two of the city's most history-rich neighborhoods for quite some time. Before they became leaders of Pioneer Square and the Chinatown-International District in 2010, respectively, the two worked together with the Office of Arts and Cultural Affairs and Shunpike, an arts collective, to launch Storefronts Seattle, a program that brings artists into empty storefronts. Since then, they've been strengthening the identities of these adjacent communities. Pioneer Square has blossomed into a magnet for unique retailers and hip restaurants, and the Chinatown-International District is reclaiming its historic heritage; and Smith and Blakeney have been making alleys pedestrian assets rather than eyesores. In July, Blakeney unveiled Seattle's first translated street sign program for historic Chinatown and Japantown, intended to bolster community identities and reinforce their unique visual character, Blakeney says. "If you walk up King Street today, you can see Chinese tourists and families photographing themselves in front of these new signs." But wait, there's more: The two are slowly taking their influence north, to neighboring downtown, working with a team that includes law enforcement, politicians, social service providers and business owners to brainstorm solutions that combat criminal activity and homelessness.

{ TRANSPORTATION }

{ TECH }

urban

Chinatown-International District

BIA Community Cooperation

TAXICAB CONFESSIONS UberX, Lyft, Sidecar, Car2go

Millennials seem to love handheld devices even more than cars, and as Seattle taxis struggle to make these facts work for them, unregulated fleets of blue and white smart cars, hybrids, pink mustachioed and private vehicles have been cutting into their business. The new app-driven car services score points with riders for ease of use and customer service, while angering taxi drivers, who staged a honk-in at City Hall in August to protest the unregulated status of the competition. At press time, the city was studying the issue-but seemed inclined to find a way to keep these newcomers on the road.

(EDUCATION)

BACK TO BASICS

WASHINGTON STATE SUPREME COURT

The state Supreme Court seems determined to do everything in its power to see that K-12 basic education is fully funded. In 2012, the court ruled in McCleary v. State of Washington that the state was failing in its constitutional duty to provide adequate funding for education, and the Legislature floundered, hamstrung or happily bound by initiative machine Tim Eyman's successful initiative requiring a two-thirds vote in the legislature to raise taxes or close loopholes. The court followed up with a rebuke for the slow pace of restoring funding late in the year. Then in February, the court rejected as unconstitutional a voter-approved initiative that required a two-thirds vote in the Legislature to raise taxes or close loopholes clearing one more obstacle out of the way.

Seattle magazine 2013 Most Influential advisory board

Rita Brogan, CEO, PRR

John Cook, founder, GeekWire

Enrique Cerna, broadcast journalist

Jenny Cunningham, reporter, KCTS-TV

Debadutta Dash, co-chair, Washington State India Trade Relations Action Committee

CR Douglas, reporter, Q13 Fox News

Leslie Helm. editor. Seattle Business

Bond Huberman, social media producer, KUOW-FM 94.9

Naomi Ishisaka, director of communications, Training Partnership and Health Benefits Trust, and journalist

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Kendall Jones, Washington Beer Blog Ed Lazowska, chair, Computer Science & Engineering, UW

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Julie Pham, co-owner, Northwest Vietnamese News

Chris Porter, programming director, One Reel/Bumbershoot festival

Ross Reynolds, senior host, KUOW-FM

Natasha A. Savage, founding president, Eastern European-American Chamber of Commerce

Virginia Smyth, publications manager, Group Health

Michael Soman, MD, president and chief medical executive, Group Health

Niki Stojnic, editor, Seattle Health

Art Thiel, cofounder, Sportspress Northwest

Chris Vance, former chair, Washington State Republican Party

Russ Walker, executive producer. KING 5-TV

Melissa Westbrook, founder, Save Seattle Schools

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Stephanie Mennella, art director

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Brangien Davis, arts + culture editor

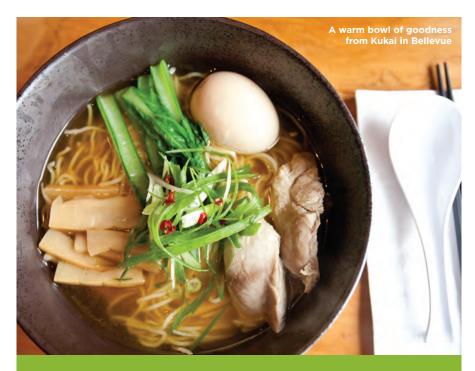
Ali Brownrigg, fashion + lifestyle editor

Allison Austin Scheff, dining editor

Lauren Mang, online editor

Knute Berger, editor at large

Shannon O'Leary, contributing editor



EAT HERE NOW

Don't leave home without it—our biannual list of favorite Seattle restaurants

BY ALLISON AUSTIN SCHEFF

Bainbridge Island

Hitchcock [NORTHWEST] Chef and owner Brendan McGill goes out of his way to shop well from local farmers, and then he lets those stellar ingredients do the heavy lifting. The applewood-fired oven is put to good use, scenting the perfectly cooked pork chop and the legendary chicken. Best bet: the always inspired name-your-price prix fixe menu Dinner nightly 133 Winslow Way F. Suite 200; 206.201.3789; hitchcockrestaurant.com \$\$ **७**★*****

Restaurant Marché Bainbridge

[NORTHWEST] We're smitten with former Canlis chef and cookbook author Greg Atkinson's Northwest-inspired bistro on Bainbridge Island. Atkinson is a pro, and it shows: The perfectly cooked steaks and salmon are paired with carefully considered sides. More pluses: friendly service and a stylish dining room. Lunch and dinner Tue.-Sat. Winslow, 150 Madrone Lane; 206.842.1633; restaurantmarchebainbridge.com

Ballard/Shilshole

Bastille [FRENCH] Ballard Avenue's Parisianstyle brasserie comes alive after dark, when the vintage light fixtures cast the fashionable crowd in a flattering golden hue. The best choices are plats du jour (such as a tender-crisp

boneless quail). At brunch, the fluffy omelets and the farmers' market people-watching (from tables in the cozy, enclosed patio) is top-notch. Brunch Sun., dinner daily. 5307 Ballard Ave. NW; 206.453.5014; bastilleseattle.com \$\$ ♥ ★ ♦

Bitterroot [BARBECUE]

This hip corner spot in Ballard turns out the best barbecue we've tasted in Seattle in a long time, especially the ribs and the brisket. Plus brown liquor (the vanilla-scented creamed old fashioned is great) and a choice lineup of local beer. Lunch and dinner daily. 5239 Ballard Ave. NW; 206.588.1577; bitterrootbbg.com \$ 7 6

Cafe Besalu [BAKERY] The heady scent of butter wafts out of James Miller's tiny neighborhood bakery each time the door opens, inviting neighbors to come inside. Miller's croissants, pastries and quiches are nothing short of superb, and the warmth of the windowed storefront space lingers. Breakfast and lunch Wed.-Sun. 5909 24th Ave. NW: 206.789.1463; cafebesalu.com 🕻 🏶 🖔

Delancey [PIZZA] The humble pizzeria that Brandon Pettit runs with his wife, Molly Wizenberg (creator of food blog Orangette), is such a hit there's still often an hour's wait. Pettit's outstanding pizza has a chewy, salty, smoky crust and bright house-made tomato sauce. Craft cocktail bar Essex is a sparkling addition with its list of

house-made bitters Dinner Wed -Sun 1415 NW 70th St.: 206.838.1960: delancevseattle.com **७**★\$ *** ***

Honoré Artisan Bakery [BAKERY] Next

door to Delancey is this quaint bakery where the buttery croissants rival Ballard's other fab bakery, Cafe Besalu, But those caramelized canelés? Those shattering macarons? That kouign amann (a layered sweet-salty pastry from Brittany)? Perfection! Breakfast and lunch Wed.-Sun. 1413 NW 70th St.; 206.706.4035; honorebakery.com ¢ * 5

La Carta de Oaxaca [MEXICAN] Easily

Seattle's most authentic Mexican restaurant. La Carta has a menu that's eminently craveable. You'll love the hand-mashed guacamole with house-fried tortilla chips and tender chicken in Oaxaca's signature sweet, sultry black mole. The tequila/mezcal display is particularly well researched. Lunch Tue.-Sat., dinner Mon.-Sat. 5431 Ballard Ave. NW; 206.782.8722; lacartadeoaxaca.com \$ 🛇 🏶 🔾 🕏

Paseo [caribbean] The pink food stand, with outdoor seating only, is hard to miss; see listing under FREMONT for full description, Lunch and dinner Tue.-Sat. 6226 Seaview Ave. NW; 206.789.3100; paseoseattle.com. Cash only. ¢ ♠ ★ ⊕

Ray's Boathouse & Café [SEAFOOD] Head to

Ray's upstairs café, where breathtaking sunsets and standard-issue seafood dishes are a Seattle tradition. Downstairs, Ray's seaside dining room reopened in January after a renovation, and chef Wayne Johnson (formerly of Andaluca) has taken over the kitchen. And then there is that view. On a clear day, the Olympic Mountains fairly jump into your lap. Café lunch and dinner daily; restaurant dinner daily. 6049 Seaview Ave. NW; 206.789.3770; rays.com **\$\$-\$\$\$** 🛇 🍸 🏶 🔥 🚐

NEW Skillet Diner [AMERICAN] All your bigboned Skillet faves, including the burger, the waffles with fried chicken, that kale Caesar-plus

Seattle magazine's rotating guide of notable restaurants is independent of advertising. Expenses are paid by Seattle magazine; visits are anonymous.

4	PARKING
0	RESERVATIONS ACCEPTED
Ť	FULL BAR
•	LIVE MUSIC
•	OUTDOOR DINING
(LATE-NIGHT DINING
8	WHEELCHAIR ACCESSIBLE
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Featured in Best Restaurants or Best New Restaurants issues in past 18 months

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¢	\$10 OR LESS
\$	\$11-\$19
\$\$	\$20-\$29
\$\$\$	\$30 AND UP

a few new Scandinavian dishes, such as Swedish meatballs—are here at the new diner in Ballard. See listing under CAPITOL HILL for full information. Breakfast, lunch and dinner daily. 2034 NW 56th St.; 206.922.7981; skilletdinerballard.com \$\$ \$ \frac{1}{2} \text{ } \text{ } \frac{1}{2} \text{ } \text{ } \frac{1}{2} \text{ } \text{ } \text{ } \frac{1}{2} \text{ } \text{ }

Staple & Fancy Mercantile [ITALIAN] Ethan Stowell's Ballard dinner house is a pleasantly funky space with a constantly changing menu, served family style. We love the peekaboo view into neighboring The Walrus and the Carpenter. Dinner daily. 4739 Ballard Ave. NW; 206.789.1200; ethanstowellrestaurants.com \$\$\tilde{Q}\tilde{T}\tilde{\tilde{S}}\ti

will appear in December. Jason Stoneburner's eponymously named Italian eatery (see page 114) lives in a richly decorated, sprawling space at the foot of the swank new Hotel Ballard. On the menu: house-made pastas, wood-fired pizzas, small plates and local veggies galore. Brunch Sat.—Sun., lunch Mon.—Fri., dinner daily. 5214 Ballard Ave. NW; 206.695.2051; stoneburnerseattle.com

Veraci Pizza [Pizza] The traveling wood-fired pizza ovens that helped pioneer Seattle's mobile food trend churn out some of the most flavorful, inventive, cracker-thin-crusted pizza combinations—by the slice or the whole pie—in this casual, cozy family-friendly neighborhood spot. Lunch and dinner Wed.—Mon. 500 NW Market St.; 206.525.1813; veracipizza.com \$ \frac{1}{2}

The Walrus and the Carpenter [SEAFOOD]

Renée Erickson (Boat Street Cafe & Kitchen) has made quite the splash with this breezy small-plates eatery and oyster bar, where raw, on-the-half-shell beauties are the stars. Dessert and cocktails are particularly good. Dinner daily.

4743 Ballard Ave. NW; 206.395.9227; thewalrusbar. com \$ 185 cm.

Beacon Hill

Bar Del Corso [ITALIAN] With a wood-fired pizza oven imported from Naples and chef Jerry Corso at the helm, it's no wonder this is the restaurant everyone's in line for. A lush tomato sauce anchors the city's best pizza margherita, but the sides—hunks of incredible roasted pork over beans, and oh, those tender meatballs—are excellent across the board. Dinner Tue.—Sat. 3057 Beacon Ave. S; 206.395.2069; bardelcorso.com \$

Travelers Thali House [INDIAN] All those who complain about the lack of Indian food in Seattle should head to Travelers, where the thali plates, samosas, pakoras and curries are outstanding. Lunch and dinner Wed.-Sun. 2524 Beacon Ave. S; 206.329.6260; travelersthalihouse.com \$ \$ \circ\$

Belltown

Boat Street Cafe & Kitchen [FRENCH] Hidden under the entrance of the Northwest Work Lofts building is this gorgeous surprise, where expert preparations of rustic French dishes—a tarragon-roasted chicken half, sublime double-cut pork chops with pickled raisins and kale gratin—headline candlelit dinners. The Boat Street Kitchen next door—with its lovely courtyard garden and menu of tarts, Benedicts and cornmeal custard



cakes—is brunch central. Brunch and lunch daily, dinner Tue.-Sat. 3131 Western Ave., Suite 301; 206.632.4602; boatstreetcafe.com \$\$ \bigcirc \$ \bigcirc \$

El Gaucho [STEAK] Let your server earn his tip at this plush, pricey steak house, which prides itself on retro tableside service: Caesar salads are tossed, 20-ounce steaks are carved, and boozy cherries are set afire—all in plain sight. Theatrics aside, serious eaters will come for the famed dryaged steaks and the high-roller wine list. Dinner daily. 2505 First Ave.; 206.728.1337; elgaucho. com \$\$\$ © ↑ • •

Green Leaf II [VIETNAMESE] See listing under INTERNATIONAL DISTRICT for full details; the lounge at this cozy subterranean location stays open late. Lunch and dinner daily. 2800 First Ave.; 206.448.3318; greenleaftaste.com \$\One{\chi}\cdot\chi\$

Shiro's [JAPANESE] The legendary Shiro Kashiba only works behind the counter on Tuesdays, Thursdays and Fridays; still, his legacy is formidable. The chefs here serve local albacore that melts on the tongue, impossibly buttery uni and salmon that has never looked—or tasted—more beautiful. Dinner daily. 2401 Second Ave.; 206.443.9844; shiros.com \$\$ \(\bigcirc\) \(\bigcirc\)

Tilikum Place Café [AMERICAN] The best weekend brunch spot in Seattle? We think so! Chef Ba Culbert's cooking is comforting—and those Dutch baby pancakes with tender duck confit are addictive. The big-windowed café is an irresistible spot to while away a few hours. Brunch Sat.-Sun., lunch and dinner daily. 407 Cedar St.; 206.282.4830; tilikumplacecafe.com

Capitol Hill/First Hill

Altura [ITALIAN] Chef Nathan Lockwood's handcrafted pastas, farm-raised meats and carefully sourced veggies are plated just so and can be quite delicious. Service is slick, professional and informed, and the wine list offers some stunners, too. Dinner Tue.-Sat. 617 Broadway Ave. E; 206.402.6749; alturarestaurant.com \$\$\$ © \$\tilde{\text{T}}\$ \\ \frac{1}{5} \end{tabular}.

Anchovies & Olives [ITALIAN] Local, sometimes obscure, stunningly fresh seafood is given minimalist treatment in crudi (geoduck, escolar, sea urchin). but the pastas for which Ethan

Ba Bar [VIETNAMESE] Eric and Sophie Banh, the brains behind the two Monsoon restaurants, serve very good pho, irresistible noodle dishes and generally great Vietnamese food at their eatery, which is open all day. Foodies: Don't miss the pastries in the morning. Breakfast Wed.-Sun., Junch and dinner daily. 550 12th Ave.; 206.328.2030; babarseattle.com \$ 10.50 to 10.50

Bar Cotto [ITALIAN] Ethan Stowell's casual salumeria does everything right, from the stellar selection of meats (the house-made porchetta is outstanding) to the perfect wood-fired pizzas (see page 112). But even better: the salads and veggie starters. It's all really good. Dinner nightly. 1546 15th Ave.; 206.838.8081; ethanstowellrestaurants/barcotto \$ \$\times \times \t

Café Presse [FRENCH] Le Pichet's Capitol Hill sibling has an easygoing, functional charm, with a well-stocked newsstand upfront and a French catch-all menu—ouefs plats, croque madame/monsieur—that's served from dawn until well after dark. Breakfast, lunch and dinner daily. 1117 12th Ave.; 206.709.7674; cafepresseseattle.com \$ \(\mathbb{O}\gmamma\) \(\mathbb{S}\)

NEW Chico Madrid [SPANISH] We adore the happy vibe and perfect bocadillo sandwiches at Franz Gilbertson (of Honoré Bakery) and Jacob Daley's open-all-day eatery (see page 110). Sangria is on tap, Spanish tortillas with house-made aioli are what's for breakfast, and you won't want to miss the magdalena cake, moist with olive oil and lemon. Breakfast, lunch and dinner daily. 711 Bellevue Ave. E; 206.453.3234; chicomadrid.com

Crumble & Flake [BAKERY] Star pastry chef
Neil Robertson's petite, quirky shop (read: there's little seating and when stuff runs out, it's out—and that can happen quite early) purveys fine croissants and heavenly macarons. In a city with so much good pastry, these stand out. Breakfast and lunch Wed.-Sun. 1500 E Olive Way; 206.329.1804; crumbleandflake.com \$ \(\)

Dinette [SEASONAL EUROPEAN] Chef/owner Melissa Nyffeler makes her food with an eye for detail (we continue to adore the bruschetta "Toast" menu); her small, offbeat dining room, decorated with a collec-



Dining_

EDITOR'S PICKS



tion of Florentine tea trays and pale gold stenciling, is charming. *Dinner Mon.-Sat. 1514 E Olive Way;* 206.328.2282; dinetteseattle.com \$\$ ©\T\text{\$\circ}\$\$

Kedai Makan [MALAYSIAN] Inspired by the flavors of Southeast Asia, husband-and-wife owners Kevin Burzell and Alysson Wilson started the restaurant (see page 111) as a farmers' market pop-up before finding their permanent home last winter. We love the roti canai with lentil curry and the nasi goreng (fried rice with an egg), and we've found that daily specials—stewed tripe in a warming curry, say—are the best bets. Takeout only. Dinner nightly. 1510 E Olive Way; no phone; kedaimakanseattle.com \$

La Bête [NORTHWEST] Chef Aleks Dimitrijevic and his team work in the open kitchen at this sexy hideaway, where the menu seduces with chicken liver mousse, house-made sausage over creamy harissa-carrot purée, and quail that's perfectly roasted and totally delicious. During the day (Saturday and Sunday), find JuiceBox, a juicery offering cold-pressed quenchers, operating here, too. Brunch Sat.-Sun., dinner nightly. 1802 Bellevue Ave.; 206.329.4047; labeteseattle.com \$\$

Lark [ECLECTIC] The rustic yet elegant home of James Beard Foundation Award-winning chef/ owner Johnathan Sundstrom, Lark is a treasure. We're enchanted by the setting and the food. The pappardelle in a wild boar ragu has us swooning, the cheese selection is unmatched in Seattle, and oft-overlooked ingredients shine beside beloved Lark standbys such as pork belly, potato rösti with clabber cream, or dark chocolate madeleines served warm from the oven. Dinner Tue.-Sun. 926 12th Ave.; 206.323.5275; Jarkseattle.com \$\$

NEW Le Zinc [FRENCH] Our review will appear in December. The team behind Pike Place Market's Maximilien brings its casual French bistro aesthetic to Capitol Hill. Look for mussels four ways, onion tarts, pâtés and a nice selection of French wines by the glass. Lunch Sat.-Sun., dinner nightly. 1449 E Pine St.; 206.257.4151; le-zn.com \$ \$\text{Y} \frac{1}{5}\$

Little Uncle [THAI] Chefs Wiley Frank and
Poncharee Kounpungchart do takeout Thai like no other: alive with lime, chiles and funky fish sauce. The smooth curries and noodle dishes are irresistible. Tue.-Sat. 1509 E Madison St.; 206.329.1503; littleuncleseattle.com \$\mathbf{c}\$\$ \cdot\frac{1}{2}\$

Mamnoon [MIDDLE EASTERN] Located in a completely renovated former garage across

from Melrose Market, Mamnoon is chic and sophisticated, with utterly craveable food: lamb kefta, whole roasted fish, warm flatbreads, spiced vegetables and sensational mezze. The intriguing cocktail list is worth investigating at length. Plus, for the time-crunched: a takeout window for lunch and dinner (see page 107). Lunch and dinner Tue.—Sun. 1508 Melrose Ave.; 206.906.9606; mamnoon-restaurant.com \$\$ © \$\frac{1}{2}\$

MONSOON [VIETNAMESE] The Banh family uses fine ingredients and a slightly Westernized style to execute classic Vietnamese cuisine. Not to be missed are the stir-fried wheat noodles with duck egg. Weekend brunch features the city's best dim sum. Brunch Sat.-Sun., lunch Mon.-Fri., dinner daily. 615 19th Ave. E; 206.325.2111; monsoonrestaurants.com \$

Olivar [SPANISH] We adore chef and owner Philippe Thomelin's sweet hideaway, where evocative Spanish-French fare—especially the made-to-order paella—and the well-chosen wine list charm us every time. Dinner Tue.-Sun. 806 E Roy St.; 206.322.0409; olivarrestaurant.com \$\$ \(\) \(\) \(\)

POPPY [NORTHWEST] Chef Jerry Traunfeld's happy eatery is a great place to eat healthy and locally: The Northwest thalis provide lots of small tastes, all locally sourced, with an emphasis on veggies served all at once. Cheers to the creative cocktails and the duck naanwich, served only at the latenight happy hour. Dinner nightly. 622 Broadway E; 206.324.1108; poppyseattle.com \$\$

Poquitos [MEXICAN] This sibling to Ballard's

Bastille is big, fun and made for parties
(especially with a heated patio open year
'round). On the menu: spicy prawns, customized
guacamole, a really good seasonal fish ceviche and
birria made the proper way, with goat. Brunch
Sat.-Sun., lunch Mon.-Fri., dinner daily. 1000 E Pike
St.; 206.453.4216; vivapoquitos.com \$ \(\) \(\) \(\) \(\) \(\)

Quinn's [AMERICAN] The food—from the legendary burger to farro salads and sensational short ribs—is as finessed as any you'll find in the neighborhood. Really. And then there's the stellar beer list, the efficient, informed service and the charged atmosphere. What's not to like? Dinner daily. 1001 E Pike St.; 206.325.7711; quinnspubseattle.com \$ 10 \$\frac{1}{2}\$

Restaurant Zoë [AMERICAN]

The relocated (from Belltown after 12 years) and reinvented Zoë has an airier feel and a more moderately priced menu, but the thrills are still there: abalone with citrus and bitter greens; heavenly beef tartare with house-made potato chips; and a menu with something for everyone. The half-bottle wine list is especially smart. Dinner nightly. 1318 E Union St.; 206.256.2060; restaurantzoe.com \$\$ ©↑ \$

Sitka & Spruce [NORTHWEST] Matt Dillon's locavore mecca finally has a room worthy of the food; the Melrose Market space is glorious. Dillon's resolute focus on fine, local foods remains, now accented with North African, Spanish and Persian seasonings. Lunches are especially pleasant, and vegetarians are well served here. Lunch Mon.-Fri., brunch Sat.-Sun., dinner Tue.-Sun. 1531 Melrose Ave.; 206.324.0662; sitkaandspruce. com \$\$ \(\begin{array}{c} \bar{\chi} \bar{\chi} \\ \

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FDITOR'S PICKS

Skillet Diner [AMERICAN] Put on your fat pants for brunch, lunch or dinner at this minty-fresh, bustling corner spot. Pork belly and waffles, homey soups, enormous sandwiches and that famous burger will fill you up. Breakfast, lunch and dinner adily. 1400 E Union St.; 206.512.2000; skilletstreetfood.com \$ 1 6

Spinasse and Artusi [ITALIAN] Chef Jason

Stratton's incredible pastas are perfectly at home in this rustic trattoria, where candles drip onto Carrara marble and lace curtains cast a romantic air. Artusi, the neighboring "modern aperitivo bar," also owned by Stratton, has a small-plate-focused menu of its own that just keeps getting better and better. Select either place and you'll have chosen well. Dinner daily. 1531 14th Ave.: 206.251.7673; spinasse.com, artusibar.com

\$\$ \(\) \(\) \(\) \(\) \(\) \(\) \(\)

Terra Plata [NORTHWEST] At chef Tamara Murphy's warm, bustling Melrose Market eatery, vegetables freshly dug from the earth are given star treatment, and supreme (and supremely local) meats and fish shine. Brunch Sat.—Sun., lunch Tue.—Fri., dinner Tue.—Sun. 1501 Melrose Ave.; 206.325.1501; terraplata.com \$\$

Via Tribunali [PIZZA] Dark and even a little goth, with exposed brick and a sexy vibe, this local chain's eateries don't feel generic in the least. And the Neapolitan-style pizza is as good as any in town, with a delicate but toothy crust and sporting a few charry bubbles from the red-hot oven. Drop in for \$5 pizzas during early and late happy hours. Dinner daily. 913 E Pike St.; 206.322.9234; viatribunali.net \$ © 1 % & 6

Chinatown— International District

Green Leaf [VIETNAMESE] Visit sweet, petite Green Leaf for refreshing Vietnamese bites, including bun (vermicelli bowls) loaded with grilled pork, chicken or shrimp, and minted shrimp rolls with crispy eggroll bits inside. Lunch and dinner daily. 418 Eighth Ave. S; 206.340.1388; greenleaftaste. com ♥ ♦

Harbor City [CHINESE] Our current choice for dim sum in the Chinatown-International District, where the steamed dumplings are better than most. The full menu—including tender mixed seafood in XO sauce—offers surprising range, too. Breakfast, lunch and dinner daily. 707 S King St.; 206.621.2228 \$ © 6

Columbia City/ Rainier Beach

La Medusa [ITALIAN] Longtime chef Gordon
Wishard is the new owner (with Meredith
Molli) of this, one of Seattle's best
neighborhood restaurants. The menu's Sicilian
bent shows up on famously good pastas, but the
affordable Italian wine list is nice, too. Specials
here—perhaps a steak from locally raised beef or a
perfect fillet of fish—tend to be ringers. Dinner
Tue.-Sat. 4857 Rainier Ave. S; 206.723.2192;
lamedusarestaurant.com \$\$ © \$\frac{1}{2}\$ \cdot \frac{1}{2}\$.

Pizzeria Pulcinella [PIZZA] Owners of the pizza chain Vince's created a neighborhood pizza joint where Neapolitan pies fly out of the wood-fired oven wearing vibrant, fresh tomato sauce. Lunch, dinner daily. 10003 Rainier Ave. S; 206.772.6861; pulcinellapizza.com \$

Downtown

Dahlia Lounge [NORTHWEST] The menu at Tom Douglas' 23-year-old flagship is all over the place—you might find Berkshire pork loin, Peking duck and local troll-caught salmon on any given night, often accompanied by veggies grown on Tom and Jackie's Prosser farm. Dahlia is also the home of Douglas' oh-so-famous coconut cream pie. Get a slice. Brunch Sat.-Sun., lunch Mon.-Fri., dinner daily. 2001 Fourth Ave.; 206.682.4142; tomdouglas.com \$\$ ♥ ▼ ↑

Lecosho [NORTHWEST] Matt Janke (the original Matt of Matt's in the Market) now runs this easygoing restaurant on the Harbor Steps. The restaurant's name is Chinook for swine, and the pig is represented well; the porchetta with white beans and turnips is especially good. Lunch Mon.-Fri., dinner daily. 89 University St.; 206.623.2101; lecosho.com \$\$ © \$

Lola [GREEK] Seattle doesn't have many bustling, business-ready breakfast spots, and this one is the best. Adventurous? Try Tom's Breakfast: octopus hash with a fried egg and harissa yogurt, or those cinnamon doughnuts served with crème fraîche. At night, lamb kebabs and red wine draw dinner daters. Breakfast, lunch, dinner daily. 2000 Fourth Ave.; 206.441.1430; tomdouglas.com \$-\$\$ \Text{\$\t

Palace Kitchen [NORTHWEST] This congenial watering hole is doing some stunning stuff since former Dahlia sous-chef Desi Bonow took over the kitchen. Check out the wow-worthy vegetarian options, if you're not in the mood for a terrific burger or perfect plin. It's still the go-to late-night spot for food-industry types. Dinner daily. 2030 Fifth Ave.; 206.448.2001; tomdouglas.com \$\$

Purple Café & Wine Bar [AMERICAN] See listing under EASTSIDE for full description. This location, with its soaring ceilings and spiral staircase, attracts a handsome after-work crowd. Grab a seat upstairs at the tiny tasting counter to be close to the action. Lunch and dinner daily. 1225 Fourth Ave.; 206.829.2280; thepurplecafe. com \$\$ Q\$\forall \$\forall \$\fo

RN74 [AMERICAN] Michael Mina's plush wine bar showcases Washington wines (seven are offered by the glass), but the food is just as compelling, especially the lamb cassoulet, the duck fat fries (\$5 during happy hour), and the charcouterie plate, with house-made duck rillettes and cherry compote.

Lunch Mon.-Fri., dinner daily. 1433 Fourth Ave.;
206.456.7474; michaelmina.net \$\$\$ ©\$\frac{1}{6}\$.

Serious Pie [PIZZA] James Beard restaurateur of the year for 2012, Tom Douglas has defined his own style of pizza with an applewood-fired oven and a distinctive, chewy-bubbly crust. The boldest flavors are best here, such as Penn Cove clams with pancetta and lemon thyme, or roasted pepper and fennel sausage. The South Lake Union location offers brunch daily. Lunch, dinner daily. 316 Virginia St.; 206.838.7388; tomdouglas.com \$ \frac{1}{6}\$.

NEW TanakaSan [ASIAN] Erik Tanaka (Tom Douglas' exec chef) created a menu of all his Asian faves for this upbeat eatery in the Via6 apartment building, and with pretty tasty results. We love the Osaka pancake; the shareable plates at dinner, such as a perfectly cooked pork shoulder in banana leaf; and the fun dim sum plates at lunch. Plus: sake slushies! Breakfast, lunch and dinner daily. 2121 Sixth Ave.; 206.812.8412; tanakasanseattle.com \$\$ ↑ ♦ ●

Wild Ginger [ASIAN] Rick and Ann Yoder's crowd-pleasing Asian fusion restaurant is a hit with locals, out-of-town guests and big groups. Soaring ceilings and an award-winning wine list have kept the eye-candy crowd interested for more than 20 years-no small feat in the restaurant business. Lunch Mon.-Sat., dinner daily. 1401 Third Ave.; 206.623.4450; wildginger.net \$

Eastlake

Blind Pig Bistro [NORTHWEST] Chef Charles Walpole is riding high in the space that was once home to Sitka & Spruce, then Nettletown, on Eastlake, A chalkboard menu reads like a chef's dream-all carefully sourced meats and fish, prepared with flair but without fuss. Plus, good wine, blood red walls and the easy spirit of food lovers enjoying really good food. Dinner nightly. 2238 Eastlake Ave. E; 206.329.2744; blindpigbistro.com \$ 7 6 📾

Cicchetti [MEDITERRANEAN] Nestled behind Serafina is this small platery, where our favorites include the salt-cod fritters with piquillo peppers and the wood-fired chanterelle and fontina pizza. Dinner Tue.-Sat. 121 E Boston St.; 206.859.4155; serafinaseattle.com/cicchetti \$ \(\mathbf{Y} \bigsim \frac{1}{3} \bigsim \frac{1}{3} \bigsim \frac{1}{3} \bigsim \frac{1}{3}

Serafina [ITALIAN] For more than two decades, Eastlake's date haven has served rustic pastas and braised meats to savvy regulars. In warmer months, we adore the enclosed patio, Brunch Sun., lunch Mon.-Fri., dinner daily. 2043 Eastlake Ave. E; 206.323.0807; serafinaseattle.com \$\$

Sushi Kappo Tamura [susні] Taichi Kitamura heads the best sushi bar in town: absolutely stellar fish-from line-caught king salmon to local albacore belly to live spot prawns served (of course!) with their fried heads-plus a relaxed scene and a strong focus on sustainability. Brunch Sat.-Sun., dinner nightly. 2968 Eastlake Ave. E; 206.547.0937; sushikappotamura.com **\$\$\$** (* * * * *

Eastside

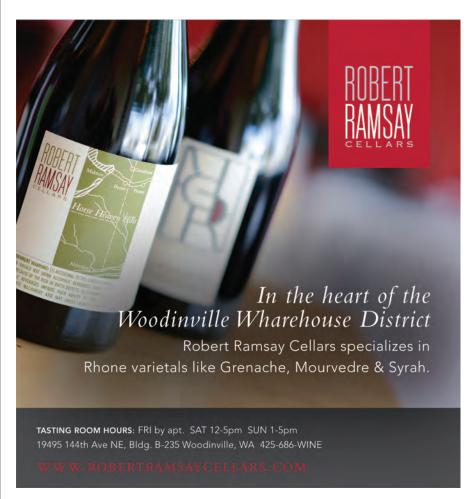
Black Bottle Postern [ECLECTIC] Belltown's Bellevue sibling does a whole lot right: tasty, affordable shared plates—blasted broccoli, pork belly and kimchi skewers, and the famous tacosall in a modern, industrial room that feels energetic and unstuffy. The flatbread pizzas are an outstanding value at \$9. Dinner daily. Bellevue, 919 Bellevue Way NE; 425.223.5143; blackbottlebellevue.com \$ **७**₹**७७**₺ ₳

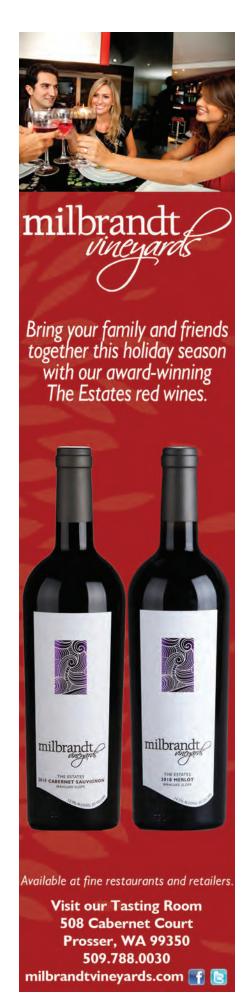
Cafe Juanita [ITALIAN] The last thing you'd expect to find in this humble house turned restaurant is a near-perfect meal, and that's part of the charm. From the first sparkling aperitif to the house-made pastas, James Beard Award-winning chef Holly Smith manages a rare dining trifecta; sensual northern Italian cooking by way of Northwest farms: pleasant, professional service; and a lovely, intimate room that is exquisitely conducive to conversations. Dinner Tue.-Sun. Kirkland, 9702 NE 120th Place; 425.823.1505; cafejuanita.com \$\$\$ 🛇 🍸 🖔 🚐

Cantinetta [ITALIAN] An alluring spot for pastas and people-watching. See listing under WALL-INGFORD for a full description. Dinner Tue.-Sun. Bellevue, 10038 Main St.; 425.233.6040; cantinettabellevue.com \$ 1 1 1 4 4



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Jining GUIDE EDITOR'S PICKS

NEW The Commons [AMERICAN] With school-house charm and big blackboards listing the menu, The Heavy Restaurant Group's (Purple, Barrio) new Woodinville café has something for everyone. Big biscuit sandwiches star at breakfast, the pretzel bites with bacon-jalapeño cream cheese are irresistible, and comfort food rules, come evening. Breakfast, lunch and dinner daily. Woodinville, 14481 Woodinville-Redmond Road; 425.892.7012; thecommonscafe.com \$-\$\$

Din Tai Fung [CHINESE] This is only the second stateside location of the popular Asian chain. The Taiwanese soup dumplings are legendary, but the steamed dumplings are divine. Noodle dishes, fried rice, sautéed veggies—it's all good. Lunch and dinner daily. Bellevue, 700 Bellevue Way NE (Lincoln Square); 425.698.1095; dintaifungusa.com \$ 1 & 40

El Gaucho [STEAK] See listing under BELL-TOWN for a full description. The space here is sprawling and dramatic, just the right place for inking that big deal over an expense-account meal. Lunch Mon.-Fri., dinner daily. Bellevue, City Center Plaza, 450 108th Ave. NE; 425.455.2715; elgaucho. com \$\$\$ ©\frac{1}{2} & Garage & Ga

The Herbfarm [NORTHWEST] Co-owner Ron Zimmerman has promoted longtime sous-chef Chris Weber to chef de cuisine, who is now helming the nine-course themed menus, paired with wines, for this hours-long dining experience.

Dinner Thu.-Sun. Woodinville, 14590 NE 145th St.; 425.485.5300; theherbfarm.com \$\$\$ © \$

John Howie Steak [STEAK] The airy dining room is happily absent of the usual old-school steakhouse vibe, but the menu specializes in luxe 28-day USDA Prime beef. And oh my! The cheesestuffed bacon burger is divine. Lunch Mon.-Fri., dinner daily. Bellevue, 11111 NE Eighth St., Suite 125; 425.440.0880; johnhowiesteak.com \$\$\$

Kukai Ramen & Izakaya [JAPANESE]

Monsoon East [VIETNAMESE] Chef/owners Eric and Sophie Banh's sexy dining room is always packed. Best bets: anything from the raw bar (pristine sashimi, perfect oysters), seasonal wok-prepared veggies, vibrant cocktails and a sensational pho served at lunchtime. Brunch Sat.—Sun., lunch Mon.—Fri., dinner daily. Bellevue, 10245 Main St; 425.635.1112; monsoonrestaurants.com \$\$

Pomegranate Bistro [NORTHWEST] Culinary power couple Lisa Dupar and Jonathan Zimmer bring their can-do attitude here—from freshly baked pastries to pizza-like "firebread," along with the newly opened Pombar, which offers a full bar menu. The colorful décor and open kitchen lend the industrial space a warm, family-friendly feel. Brunch Sat.-Sun., lunch daily, dinner Tue.-Sat. Redmond, 18005 NE 68th St.; 425.556.5972; pomegranatebistro.com \$\$

Purple Café & Wine Bar [AMERICAN] It's

wine, wine, wine here; bottles line the walls, and there's an extensive global list and themed tasting flights. The menu suits a variety of moods, from filling salads and shareable appetizers to pizzas, pastas and meaty treats. Lunch and dinner daily. Woodinville, 14459 Woodinville-Redmond Road NE, 425.483.7129; Kirkland, 323 Park Place Center, 425.828.3772; Bellevue, 430 106th Ave. NE, 425.502.6292; thepurplecafe.com \$\$ ① 卷 \$

Trellis [NORTHWEST] Kirkland's plush Heathman Hotel is home to this understatedly luxurious restaurant, where executive chef Brian Scheehser creates refined seasonal dishes from his own 10-acre garden. Breakfast, lunch and dinner daily. Kirkland, 220 Kirkland Ave.; 425.284.5900; trellisrestaurant. net \$\$ Q*** & \$\$\$\$\$

Tutta Bella Neapolitan Pizzeria [ITALIAN]

Wild Ginger [ASIAN] The Eastside edition of this wildly popular restaurant is a gorgeous (and huge!) space. Along with a menu of now-familiar Pan-Asian dishes, dim sum is served on weekends. See listing under DOWNTOWN for a full description. Brunch Sat.-Sun., lunch and dinner daily. Beleveve, 11020 NE Sixth St., Suite 90; 425.495.8889; wildginger.net \$\$

Fremont

NEW Agrodolce [ITALIAN] At Maria Hines'
(Tilth, Golden Beetle) certified organic Fremont
eatery, we love the veggies and the house-cured
meats. The cocktail menu is also especially
inspired. Brunch Sat.-Sun., lunch Mon.-Fri., dinner
daily. 709 N 35th St.; 206.547.9707; agrodolcerestaurant.net \$ \(\) \(\) \(\) \(\) \(\) \(\)

Art of the Table [NORTHWEST] Well, well! Chef and owner Dustin Ronspies' little hideaway on the edge of Fremont is a very well-kept secret, and we're tempted to keep it that way. Unpretentious service, homey appeal and marvelous—and affordable!—prix fixe menus (served Fridays and Saturdays) with utterly spot-on cooking. It has got it all. Lunch Mon.-Fri., dinner daily. 1054 N 39th St.; 206.282.0942; artofthetable.net © 1 % 6

Dot's Delicatessen [DELI] You won't believe how good the house-made charcuterie—sausages and pâtés—are here, and the sandwiches are boss, too. Don't miss the steak frites. Lunch and early dinner (closes at 9 p.m.)

Tue.-Sat. 4262 Fremont Ave. N; 206.687.7446; dotsdelicatessen.com \$ \cdot \cd

Paseo [CARIBBEAN] At the top of our sandwich
bucket list: Paseo's drippy, sloppy, messy
and utterly indulgent Caribbean roast. A
secret marinade makes the pork here nothing short

of awesome, and the jalapeños and cilantro punch everything up. Lunch and dinner Tue.-Sat. 4225 Fremont Ave. N; 206.545.7440; paseoseattle.com. Cash only \$ \dagger*

RockCreek [SEAFOOD] Chef and owner Eric Donnelly's ode to the river on which he loves to fly-fish has a local, seafood-centric menu and a rustic interior, with screen prints of riverbeds and hand-hewn wood tables (see page 109). Dinner nightly. 4300 Fremont Ave. N; 206.557.7532; rockcreekseattle.com \$\$\tilde{\Pi}\$ \cdot \tilde{\Pi} \tilde{\Pi} \tilde{\Pi} \cdot \tilde

NEW Vif [AMERICAN] Our review will appear in December. Airy and light, with tender muffins still warm from the oven and espresso that's expertly pulled, this airy Fremont hangout is a swell place to spend the morning. At lunch, garden-veggie salads and rustic soups keep things healthy and bright. Excellent wines for purchase, too. **Breakfast and lunch Tue.-Sun. 4401 Fremont Ave. N**; 206.557.7357; vifseattle.com

The Whale Wins [NORTHWEST] Renee
Erickson's (Boat Street Cafe, The Walrus and the Carpenter) latest is an airy oasis for vegetable-focused dishes cooked in the wood oven. Located in the Fremont Collective building (also home to the relocated Joule), it's an especially pleasant place for a long lunch, with good French wine (see page 108). Lunch and dinner daily. 3506 Stone Way N; 206.632.9426; thewhalewins.com \$\$

Georgetown

The Corson Building [NORTHWEST] Chef Matt Dillon's picturesque stone building is surrounded by lush gardens, an oasis in gritty Georgetown. Inside, it's the essence of rusticity, and likewise the food prepared by chef de cuisine Emily Crawford: wood-roasted meats and hearty vegetable dishes matched with a host of truly unusual wines. Check online for specific menus, seating and reservations info. 5609 Corson Ave. S; 206.762.3330; thecorsonbuilding.com \$\$©∑® ₺ ←

Via Tribunali [ITALIAN] See listing under CAPITOL HILL/FIRST HILL for a full description. This location is quieter than its siblings, so you can almost always grab a table. Lunch Mon.-Fri., dinner daily. 6009 12th Ave. S; 206.464.2880; viatribunali. net \$ \(\mathbb{O} \mathbb{T} \) \(\mathbb{S} \) \(\mathbb{S} \)

Green Lake

EVa [NORTHWEST] Chef Amy McCray's Green Lake hideaway begs for dinner daters, and her menu of seasonally eclectic dishes includes the best lamb burger in town and an utterly delicious Cabrales flan. Wine is a passion at Eva, too. Dinner daily. 2227 N 56th St.; 206.633.3538; evarestaurant.com

Kisaku [JAPANESE] What a surprise to find such stellar sushi in an off-the-beaten-path locale. Lunchtime also brings a number of donburi, udon and bento choices. Lunch Mon., Wed.-Sat.; dinner Wed.-Mon. 2101 N 55th St., Suite 100; 206.545.9050; kisaku.com \$\$





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Greenwood/ Phinney Ridge

Stumbling Goat Bistro [NORTHWEST] This beloved restaurant has a revamped menu by chef Joshua Theilen (formerly of Kirkland's Trellis), who upholds the French-influenced restaurant's philosophy of using local ingredients. Especially good: pork tenderloin with glazed figs. Dinner Tue.-Sun. 6722 Greenwood Ave. N; 206.784.3535; stumbling-

Madison Park/Madison Valley/Madrona

NEW Bar Cantinetta [ITALIAN] Our review will appear in the January 2014 issue. See listing under WALLINGFORD for full description. Opened earlier this fall, a pocket-size version of the popular pasta house, with more of a drop-in, wine-bar approach. Dinner nightly. 2811 E Madison St.; no phone yet; cantinettaseattle.com \$\$ \$\text{9}\dagger \cdot \cdot \dagger \cdot \dagger \d

Crush [NEW AMERICAN] Inside this pretty Victorian home subdued modern décor sets the stage for James Beard Foundation Award-winning chef/ owner Jason Wilson's boundary-pushing cooking. Decadent foie gras, sublime wine pours and crispy-skinned duck breast are just the beginning. Expect to break the bank. And watch for his new spot, Miller's Guild, a steak house in the Hotel Max downtown, Dinner Tue.-Sun. 2319 E Madison St.: 206.324.7549; crushonmadison.com \$\$\$ ♥ ★

The Harvest Vine [spanish] This 14-year-old restaurant has long been a sure thing for delicious Spanish tapas, and the wine list remains a high point. Brunch Sat.-Sun, dinner daily. 2701 E Madison St.; 206.320.9771; harvestvine.com \$\$\$

Luc [FRENCH] Local star chef Thierry Rautureau's French-Mediterranean corner bistro convevs a mood that's easygoing and welcoming. We love the house-made sausage, the steak frites are divine, and the wine list is bargain central. Brunch Sat.-Sun., dinner daily. 2800 E Madison St.; 206.328.6645; luc-seattle.com \$\$ ♥ 🏋 🏶 🔥

NEW Madison Kitchen [AMERICAN] Every neighborhood should have such a happy place to stop for perfect scones, excellent salads and destination-worthy sandwiches to eat in (the place is small but bright and sunny) or to take home. Madison Park is lucky to have it. Breakfast and lunch Tue.-Sun. 4122 E Madison St.; 206.557.4640; madison-kitchen.com ¢ &

Madison Park Conservatory [NORTHWEST]

One of Food & Wine's best new chefs of 2012, Cormac Mahoney puts out a sophisticated, satisfying spread of local-ingredient-driven meals. Enjoy the wood-roasted chicken, beef tongue on toast and an expertly mixed craft cocktail. Dinner Tue -Sat Madison Park, 1927 43rd Ave. E; 206.324.9701; madisonparkconservatory.com \$\$ \$\text{9}\gamma\delta}

Nishino [JAPANESE] When owner Tatsu Nishino is in his groove, his eponymous sushi spot sets the local standard for neo-Japanese cooking and puts forth an impressive omakase menu. Dinner daily. 3130 E Madison St.; 206.322.5800; nishinorestaurant.com \$\$ ७७ 🛣 😂 🚓 🔥

Montlake/Ravenna/ **University District**

Cafe Lago [ITALIAN] Owner Carla Leonardi has been the standard-bearer for delicious pastas and house-made pizzas at her Montlake trattoria for more than two decades. The pizza crusts are thin and crisp, and the lasagna is a dream. Dinner daily. 2305 24th Ave. E; 206.329.8005; cafelago.

Pair [NORTHWEST] The feel is elegant cottage, and the small-plates menu reflects that. Mix items to create your own grazing dinners; best are the puffed gougères, potato-leek gratin and fontina mac and cheese. Dinner Tue.-Sat. 5501 30th Ave. NE; 206.526.7655; pairseattle.com \$\$ *\frac{1}{5}\$.

U:Don [JAPANESE 1 There's something refreshing about this bright, spare udon noodle shop on The Ave, where the addictive house-made noodles (we especially like the cold versions) are simple and just right. Lunch and dinner daily. 4515 University Way NE; 206.453.3788; freshudon.

Pike Place Market

Café Campagne [FRENCH] Charm your date in this dim. candlelit hideaway in Pike Place Market with the seasonal cassoulet and a dusty French red. This is a true favorite and a sure bet for spot-on French bistro fare. Brunch Sat.-Sun Junch Mon - Fri dinner daily 1600 Post Alley; 206.728.2233; cafecampagne.com \$\$

Le Pichet [FRENCH] This is as close to a perfect French bistro as you'll find in Seattle. Favorites: chef/co-owner Jim Drohman's butter lettuce salads with perfect vinaigrettes; divine roasted chicken; and hearty house-made pâté with honey and walnuts. Breakfast, lunch and dinner daily. 1933 First Ave.; 206.256.1499; lepichetseattle.com \$ \$ 7 8 6

Marché [FRENCH] The reimagined Campagne is a lovely place to stop for delicious pâtés. tasty small dishes and a stellar list of wines by the glass. Brunch Sat.-Sun., dinner daily. 86 Pine St.; 206.728.2800; marcheseattle.com \$\$ <u>\$</u>

Market Grill [SEAFOOD] Grab a fish sandwich and do some people-watching at this tiny spot in the middle of Pike Place Market. Blackened salmon, grilled halibut, sometimes even grilled prawns are cooked while you wait. Order a bowl of the best chowder in town to take the edge off. Lunch daily. 1509 Pike Place, Suite 3; 206.682.2654. 🕻 🖔 🥮

Matt's in the Market [NORTHWEST] Matt's always feels fresh, open and convivial. For lunch, opt for the stellar banh mi sandwich with pork belly; come evening, starters shine and seafood dishes are reliably good; the cheese plate is a stunner, too. Also worth checking out: Radiator Whiskey Bar, across the hall, opened by the same owners in summer, Lunch and dinner Mon.-Sat. 94 Pike St., Suite 32; 206.467.7909; mattsinthemarket.com \$\$\$ ७ 🕆 🖔 🚐

Steelhead Diner [AMERICAN] Chef Kevin Davis' upbeat dining room is best at lunchtime, when the views are spectacular. The best dishes have a retro appeal: caviar pie, oversize sandwiches and vummy desserts, but chef de cuisine Anthony Polizzi also displays a talent for showcasing stunningly fresh produce in superb salads. Brunch Sat.-Sun., lunch and dinner daily. 95 Pine St.: 206.625.0129: steelheaddiner.com \$\$ \$\text{Y} \#

Pioneer Square/SoDo

NEW Bar Sajor [NORTHWEST] Matt Dillon's (The Corson Building, Sitka & Spruce) contribution to the reinvention of Pioneer Square began with this, an exceptionally beautiful corner eatery where the Euro wines flow and the menu has a distinct focus on ingredients. Plates are artful, salads feature house-made and smoked yogurts, and there are wood-fired meats and fishes, and house-made pickles of every variety. It is a modern take on eating (see page 111). Lunch and dinner Tue.-Sat. 323 Occidental Ave.; 206.682.1117: barsaior.com \$ 7 @

NEW Gastropod [PUB] You'll be as shocked as we were when you taste the food at this tiny, hidden pub in SoDo (see page 107). Chef Travis Kukull's cooking is playful, his flavors are balanced and unexpected, and it's all meant to pair with Epic Ales brews. It's casual, there's nothing to the décor, and vet we'd eat here once a week if we could. Dinner Tue.-Sat. 3201 First Ave. S, Suite 104; 206.403.1228; gastropodsodo.com \$ 🚄

NEW | Corvo [pasta] Chef Mike Easton became famous for his pasta joint inside Procopio Gelateria, but in January he up and moved to a place of his own in Pioneer Square (see page 109). Now you can get his pasta five days a week-and whoa, that pasta is good, and affordable. Plus, there's take-home pasta. Lunch Mon.-Fri. (Visit the blog to learn about Saturday dinners.) 217 James St.; 206.538.0999; ilcorvopasta.com. Cash only \$ \$

NEW Little Uncle [THAI] The duo behind Capitol Hill's cult-fave Thai takeout has table service at their basement locale in Pioneer Square. See listing under CAPITOL HILL for full description. Lunch Mon.-Fri. 88 Yesler Way; 206.223.8529; littleuncleseattle.com 🕻 🛇

The London Plane [LUNCH] Look for our review in an upcoming issue. Across the street from Bar Sajor is Matt Dillon's midday wine bar, where charcuterie and simple plates are offered, and where (eventually) the excellent breads and pastries made at The Corson Building will be baked. For now, stop by after 2 p.m. for a loaf. Lunch and bar menu Tue.-Fri. 322 Occidental Ave.; 206.624.1374; thelondonplaneseattle.com ¢ 🛇

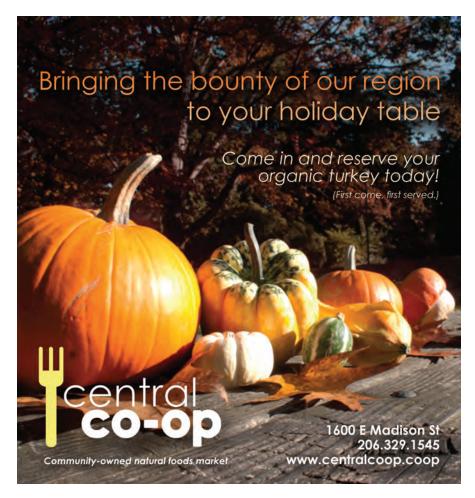
NEW Rain Shadow Meats Squared

[SANDWICHES] You'll be hard pressed to find more perfectly crafted sandwiches, with house-cured meats and delicious spreads, clever combos (the chicken and egg salad is genius) and great salads, too. Oh, and the butcher shop is top-notch, so you'll have dinner covered (see page 113), Lunch daily, 404 Occidental Ave. S: 206.467.4854; rainshadowmeats.com \$ * \dagger\$

Queen Anne

Book Bindery [NEW AMERICAN] In one of the city's most urbane dining rooms, chef Shaun McCrain's French-tinged seasonal cooking is gorgeous, precise and delicious, especially the "Flavor Curve," a steak you have to taste to believe. Dinner Tue.-Sat. 198 Nickerson St.; 206.283.2665; bookbinderyrestaurant.com \$\$\$ ७७ 🛣 🕏 😓

Canlis [NORTHWEST] For decades, Canlis has been celebrated for its wine selection and special-occasion address as much as for its expensive dinners and outstanding view. Executive chef Jason Francy









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oversees the menu, which includes Canlis classics (the namesake prawns and salad, for instance) and several modern dishes, too, And whether for an aperitif or just a visit, stop by the lounge for inventive cocktails, an excellent selection of Scotch and twinkling piano tunes. Dinner Mon.-Sat. 2576 Aurora Ave. N; 206.283.3313; canlis.

Crow Restaurant & Bar [ECLECTIC] Craig Serbousek and Jesse Thomas' menu makes the most of each season. Preparations are simple but impeccable. Dinner daily. 823 Fifth Ave. N; 206.283.8800; eatatcrow.com \$\$ 💇 🔥

How to Cook a Wolf [ITALIAN] Ethan Stowell's shoebox-size restaurant is a beacon for bright. clear flavors and disarmingly simple preparations. The small-plates menu showcases seafood, and beloved house-made pastas make welcome guest appearances, Dinner daily, 2208 Queen Anne Ave. N; 206.838.8090; howtocookawolf.com \$\$

LloydMartin [NORTHWEST] Chef Sam

Crannell's bold, hearty dishes are ideal for wine sipping and couples sharing several small plates. The masculine setting—all dark wood and flattering lighting-makes it an ideal place for a date, too. Dinner Tue.-Sat. Queen Anne, 1525 Queen Anne Ave. N; 206.420.7602; lloydmartinseattle.com \$\$ \$\frac{1}{2} \frac{1}{2}

Mezcaleria Oaxaca [MEXICAN] From the owners of Ballard's always tasty La Carta de Oaxaca, this is a lively spot for a spicy, tippling dinner. Don't miss: the classic cóctel de camarones (Mexican shrimp cocktail) and killer barbacoa goat. The mezcal sampler is a must. Dinner Mon.-Sat. 2123 Queen Anne Ave. N; 206.216.4446; mezcaleriaoaxaca.com 💲 🛇 🛈 🔥 🏶

Via Tribunali [ITALIAN] See listing under CAPITOL HILL/FIRST HILL for full description. A favorite haunt of stroller-pushing parents in the neighborhood. Hipsters, better arrive on the late side. Dinner daily. 317 W Galer St; 206.264.7768; viatribunali.net \$ 🔊 🏋 🔾 🏶

South Lake Union

Brave Horse Tavern [PUB] A loud, boisterous space that features a who's who of West Coast breweries on tap. To eat: Juscious burgers, beer-boiled pretzels with clams, and mighty fine brats. 21 and older. Breakfast and lunch Mon.-Fri., brunch Sat.-Sun., dinner daily. 310 Terry Ave. N; 206.971.0717; bravehorsetavern.com \$ 7 1 0 5

Cuoco [ITALIAN] Subtly wonderful pastas headline at Tom Douglas' charming brick trattoria. Add in sensational seasonal veggies and a convivial, family-friendly atmosphere, and you've got a hit on your hands. Lunch Mon.-Fri., dinner daily. 310 Terry Ave. N; 206.971.0710; cuoco-seattle.com \$ 🛇 🛣 🕏 🖔

MistralKitchen [NORTHWEST] Chef William Belickis of the late, great Mistral returns with an industrial-chic boîte offering impressive prix fixe menus (\$60-\$90 per person). But one can opt for a more affordable experience in the windowed dining room. The cocktails are stunners. Brunch Sat.-Sun., lunch and dinner daily. 2020 Westlake Ave.; 206.623.1922; mistral-kitchen.com \$\$ \$\text{\$\text{\$\geq}\$}\frac{1}{3}\$\$ \$\frac{1}{3}\$\$ \$\frac{

Serious Pie [PIZZA] See listing under DOWN-TOWN for full description. A lot roomier than its big sister downtown, this spot is also a beacon for those seeking affordable weekend brunch, featuring the outstanding biscuits baked downstairs at Serious Biscuit, Lunch and dinner daily, 401 Westlake Ave. N; 206.436.0050; seriouspiewestlake. com \$ ⊕ * ₺

Shanik [INDIAN] This, the first stateside effort from the co-owner of Vancouver, B.C.'s world-renowned Vij's, is a lovely spot for creative Indian dishes. Swoon-worthy curries are the draw (and the jackfruit salad is great), and warm service adds to the popularity of the place. Lunch Mon.-Fri., dinner Mon.-Sat. 500 Terry Ave. N; 206.486.6884; shanikrestaurant.com \$\$ \$

Wallingford

Cantinetta [ITALIAN] At this dimly lit datenight destination, Tuscan fare is the focus, as are sensational starters and inspired house-made pastas. Dinner Tue.-Sun. 3650 Wallingford Ave.; 206.632.1000; cantinettaseattle.com 💲 🍸 🏶 🖔 🚙

May [THAI] The food here is classic Thai, but also quite unexpected: red curry, not too sweet, with succulent slices of duck breast; charry lemongrass chicken; ketchup-free pad thai. Ask for the wonderfully authentic sticky rice, as it's not on the menu. The downstairs bar has tasty happy-hour fare. Lunch Mon.-Fri., dinner daily. 1612 N 45th St.; 206.675.0037; maythaiseattle.com \$ 🛇 🏋 🏶 🔥

Tilth [AMERICAN 1 James Beard Foundation Award-winning chef Maria Hines is the star at this certified-organic restaurant, bringing to life dishes such as her famous duck burgers. Brunch Sat.-Sun., dinner daily, 1411 N 45th St.: 206,633,0801: tilthrestaurant.com \$\$\$ \$\text{Y} \circ\$

West Seattle/White Center

Bakery Nouveau [BAKERY] William Leaman's twice-baked almond croissants and buttery baked goods have lines spilling out the door on weekends. Also drawing a crowd are gorgeous (and delicious) cakes, such as the hazelnut chocolate praline dream cake, loaves of fine bread and shockingly good pizza. Breakfast and lunch daily, dinner Mon.-Sat. 4737 California Ave. SW; 206.923.0534; bakerynouveau.com \$ 🏶 🖔 🚙

Marination Ma Kai [KOREAN-HAWAIIAN] The Korean-Hawaiian fusion we've come to crave-those Kahlúa pork tacos, that kimchi-laced rice bowl with a fried egg—at the Marination truck and the Capitol Hill location are all present at this brick-and-mortar location, this time with a sweeping view of the Seattle skyline, a spacious waterfront patio and breakfast, too! Breakfast, lunch, dinner Tue.-Sun. 1660 Harbor Ave. SW; 206.328.8226; marinationmobile.com/

Ma'ono Fried Chicken & Whisky

ma-kai 💲 🔥 🚐 🏋 🏶

[HAWAIIAN] The Hawaiian flavors of chef/owner Mark Fuller's youth star on the menu, and the restaurant's famous fried chicken is now a staple. But worry not: The famous burger from Spring Hill. Fuller's restaurant's previous incarnation, remains. Brunch Sat.-Sun., dinner daily. 4437 California Ave. SW; 206.935.1075; maono.springhillnorthwest.com

Zippy's Giant Burgers [BURGERS] In its spacious new home in White Center, one of the best burger joints in Seattle is even easier to love. Breakfast, lunch and dinner daily. White Center. 9614 14th Ave. SW; 206.763.1347; zippysgiantburgers.com \$ @ 🖔 🚙

For our complete restaurant directory, visit seattlemag.com and click on Restaurants







EDITED BY BRANGIEN DAVIS Jateb



IT'S PROBABLY NOT A BALLET DANCER'S LIFELONG DREAM to be described as buggy, but in the case of Crystal Pite's piece Emergence, it proves the highest compliment. The Vancouver B.C.-based choreographer—whose own contemporary dance company, Kidd Pivot, performs brilliant, edgy work-had swarm intelligence on the brain when she crafted the piece, originally for the National Ballet of Canada in 2009. The riveting, provocative work explores the bug-eat-bug world of the hive mind via fluttery, flicky movement—recognizable but slightly disturbing in the way of insects, which move so differently than humans yet still remind us of ourselves. Owen Belton's industrial score, made with clicks, buzzes and scratchings from actual creepy crawlers, adds to the sense that we're peering into a world beneath. In Kidd Pivot pieces, it's sometimes hard to tell what gender the dancers are, thanks to androgynous costuming. But here, with the male dancers' exposed torsos and females sporting strapless leotards, it's vividly clear who's who. Consequently, Pite says, "It's the sexiest piece I've made." 11/8-11/17. Times and prices vary. Pacific Northwest Ballet, 301 Mercer St.; 206.441.2424; pnb.org BRANGIEN DAVIS

Editor's Picks for Arts & Events

DANCE

MOMIX

[MODERN] 10/31-11/2 The unfortunate thing about Momix is that it bills itself as a company of "dancer-illusionists." Fortunately, the dance illusions are actually pretty fun to watch. The Connecticut-based group's stage shows feature outlandish props, projections, puppets and costumes that assist the dancerillusionists in achieving spectacular feats of trompe l'oeil. For this show, Botanica, they'll replicate blooming flowers, flitting bugs, centaurs and other wonders. Appropriate for ages 7 and older, but keep in mind: Those dancer-illusionist costumes leave little to the imagination. Times and prices vary. Meany Hall, University of Washington campus, near the intersection of 15th Avenue NE and NE 40th St.; 206.543.4880; meany.org

JÉRÔME BEL

[CONTEMPORARY] **11/14-11/16** A dance about dance may sound a bit meta, but in the case of *Cédric Andrieux*, a work by Paris-based choreographer Jérôme Bel, the approach draws viewers closer, rather than creating distance. The *Andrieux* of the title is a real person—he's the solo performer in the piece—who has danced with Merce Cunningham and Lyon Opera Ballet, among other esteemed companies. In this piece, he tells intimate, funny stories about his career, performing excerpts and sharing insights along the way. 8 p.m. \$25. On the Boards, 100 W Roy St.; 206.217.9888; ontheboards.org

FILM

ISABELLA ROSSELLINI

[TALK] **11/4** Film goddess Isabella Rossellini presents highlights from her strange and wondrous *Green Porno* short film series, in which she uses low-budget costumes to hilariously (yet informatively!) act out the sexual habits of marine life and insects. Who knew earthworms were such sexy sadomasochists? 8 p.m. Prices vary. The Moore Theatre. stgpresents.org

UCLA FESTIVAL OF PRESERVATION

[FEST] **11/8-11/13** This touring series of cinematic gems recently restored by UCLA's Film & Television Archive includes freshened-up films such as Robert Altman's first major movie, *That Cold Day in the Park* (1969) and a 1926 silent romp called *Mantrap*, starring Clara Bow in the title role. *Times and prices vary. Northwest Film Forum*, 1515 12th Ave.; 206.829.7863; nwfilmforum.org

SEATTLE SHORTS FILM FESTIVAL

[FEST] **11/9-11/10** Now in its third year, this festival has already gained a following, beloved by both people with short attention spans and wannabe film editors whose personal movie reviews always begin, "They should a cut 30 minutes!" These short flicks from all over the globe prove time really is of the essence. SIFF Film Center, 305 Harrison St.; 206.324.9996; seattleshorts.org



Coffee with Guppy

NANCY GUPPY SETS SAIL WITH ARTIST TODD JANNAUSCH

Seattle sculptor and installation artist **Todd Jannausch** (toddjannausch.com) has a new solo show, *Callus*, which runs 11/15–12/21 at Pioneer Square gallery Method (methodgallery.com). He'll also give a gallery talk (11/21 at 6 p.m.).

COFFEE SHOP: All City Coffee in Georgetown, a Tuesday morning in July **TODD'S ORDER:** 12-ounce wet cappuccino

Nancy Guppy: For 15 years you were a builder and a shipwright. Do you greet people with "Ahoy, matey!"? **Todd Jannausch:** No.

NG: Does your shipbuilding background influence your art?

TJ: It was a big part of the reason I started in art in the first place. With the past stuff, *Gallery (206)* [work by 206 local artists embedded in a phone booth] and *Small Voids* [two-dimensional works by various artists, encased in plexiglass and suspended on street signs and poles], all of those were fabrications—things that I learned while I was building boats, skills I wouldn't have learned any other way.

NG: Your past work has a collaborative vibe. Did you have to share growing up? **TJ:** (Laughs) Yes. I had one brother. And he used to kick my ass a lot. So I had to "share" my toys a lot.

NG: I perceive you as an artist who works outside of the "art system." **TJ:** For a while, I was questioning: What can we do better with art? Who isn't being included? What limits do galleries have?" Blowing those open a bit. So, outside, yes, but not against.

NG: Give me the elevator pitch for your upcoming solo show.

TJ: It's about how we interact with inanimate objects in our everyday lives. For me, it's about the relationship I have with tools, so there'll be a bunch of altered tools.

NG: One of the works is a bent hammer. Does that piece relate to string theory? **TJ:** No. It relates to masculinity.

NG: How do you know when you're on the right track?

TJ: When I'm really nervous. When I start to feel that tension inside, it means I'm getting closer to a place that I haven't been before—that's usually a good sign.

NG: Choose one: money or fame.

TJ: Happiness.

Nancy Guppy showcases Seattle artists on her show, Art Zone (seattlechannel.org/artzone).

LITERATURE

BILLY COLLINS

[POETRY] **11/4** The former U.S. poet laureate known for his humorous, accessible poems of the everyday speaks as part of the Town Hall Arts & Culture series. His most recent collection, *Aimless Love*, features new work addressing everything from the sandhill cranes of Nebraska to drinking alone. *7:30 p.m.* \$5. Town Hall, 1119 Eighth Ave.; 206.652.4255; townhallseattle.org

DAVID SEDARIS

[HUMOR] **11/11** The sultan of snark returns to Seattle with his new collection of funny essays, Let's Explore Diabetes with Owls, in hand. 8 p.m. Prices vary. Benaroya Hall, 200 University St.; 206.215.4747; seattlesymphony.org/benaroya

NICOLA GRIFFITH

[FICTION] **11/13** Seattle-based British writer Nicola Griffith has won a mountain of literary awards, including the Nebula Award for science fiction/fantasy. She's just published a massive new fantasy book, *Hild*, starring a fearless young girl making her way through the violence and mysticism of medieval Britain. Hear Griffith read from this visionary tale. *7 p.m.* \$5 or free with book purchase. Richard Hugo House, 1634 11th Ave.; 206.322.7030; hugohouse.org

DOROTHY ALLISON, STEPHEN ELLIOTT, KIRSTEN SUNDBERG LUNSTRUM AND LEVI FULLER

[VARIOUS] **11/15** The Hugo House literary series returns, asking writers to craft new work on a theme: This time it's "The Paper Chase," as in, from rags to riches. Hear what Dorothy Allison (*Bastard Out of Carolina*), Stephen Elliott (editor of *The Rumpus*), Kirsten Sundberg Lunstrum (*Swimming with Strangers*) and Seattle musician Levi Fuller created. 7:30 p.m. Prices vary. Richard Hugo House, 1634 11th Ave.; 206.322.7030; hugohouse.org

MADHUR JAFFREY

[CULINARY] **11/19** Seattle Arts & Lectures brings the acclaimed actress and Indian food expert to town to discuss her newest cookbook, *Curry Nation*. We're salivating just thinking about it. *7:30 p.m. Prices vary. Town Hall, 1119 Eighth Ave.; 206.621.2230; townhallseattle.org*

ANN PATCHETT

[NONFICTION] **11/21** The award-laden writer of both memoir (*Truth and Beauty*) and fiction (*Bel Canto*) talks about her work and her new book, *This Is the Story of a Happy Marriage*, essays about commitments both kept and broken, to spouses, jobs, dogs, family and friends. For this appearance, Patchett will be interviewed by Seattle book nerd extraordinaire Nancy Pearl. *7:30 p.m.* \$5. Town Hall, 1119 Eighth Ave.; 206.652.4255; townhallseattle.org

DOROTHEA LASKY

[POETRY] 11/21 Seattle Arts & Lectures is holding its excellent poetry series at ACT Theatre this year, and the new installment brings awesome poet Dorothea Lasky to the stage. She'll be wearing two hats, talking about her writing and also about her role as the first speaker in the new Bagley Wright Lecture Series on Poetry—a national poetry program designed to help midcareer poets—started right here in Seattle.



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MUSIC

THE DAUGHTER OF THE REGIMENT

[OPERA] **ONGOING THROUGH 11/2** It's not always about horned helmets and blond braids. Witness the Seattle Opera production of *The Daughter of the Regiment*, a light, funny take on 19th-century composer Donizetti's tomboy story, set in the 1940s and sung en français. *Times and prices vary. McCaw Hall, 321 Mercer St.; 206.389.7676; seattleopera.org*

EARSHOT JAZZ FESTIVAL

[JAZZ] **ONGOING THROUGH 11/17** The festival continues its 25th anniversary extravaganza, with an incredible lineup that includes Bill Frisell (11/1, 11/3 and 11/10), Garfield High School Jazz Band (11/6) and young jazz combo Industrial Revelation

ROCK BOX

BEST BANDS PLAYING THIS MONTH

Forget about being well rested this month—there are far too many excellent shows to stay up for. First and foremost, the Barsuk **Records Anniversary Concert Series,** wherein the Seattle-based indie label celebrates its 15th anniversary with a slew of stellar shows, including Nada Surf and Mates of State (11/7), The Long Winters and David Bazan (11/8). Menomena and Maps & Atlases (11/9) and Jesse Sykes and The Sweet Hereafter and Rocky Votolato (11/10). Times, venues and prices vary. barsuk. Also on the crowded deck (see websites for times and prices): Iron and Wine. 11/4. The Paramount Theatre, 911 Pine St.; 206.682.1414; stapresents.org >>> Of Montreal, with lovely local lady rockers La Luz. 11/6. Neumos, 925 E Pike St.; 206.709.9467; neumos.com > Seattle Rock Orchestra performing Pink Floyd. 11/9. The Moore Theatre, 1932 Second Ave.; 206.682.1414; stgpresents.org Anacortes-based indie rockers The Lonely Forest. 11/9. Neptune Theatre, 1303 NE 45th St.; 877.784.4849; stgpresents.org >>> The always avantgarde Kronos Quartet plays with witty local weirdos Degenerate Art Ensemble 11/16. Neptune Theatre 1303 NF 45th St., 877.784.4849; stgpresents. org Nine Inch Nails (perfect prep for Thanksgiving!) brings a new album to town. 11/22. Key Arena, 305 Harrison St.; 206.684.7200; keyarena.com And at the end of the month, chill out with folk rockers The Cave Singers. 11/30. Neptune Theatre, 1303 NE 45th St.; 877.784.4849; stgpresents.org

playing with young-at-heart jazz legend Overton Berry (11/15). *Times, prices and* venues vary. earshot.org

SEATTLE SYMPHONY

[ORCHESTRAL] **11/7-11/24** Maestro Ludovic Morlot is kicking out the classic jams this month, conducting several masterworks, including Mahler's Sixth Symphony (11/7, 11/9), Beethoven's Pastoral Symphony (11/14-11/16) and Verdi's Requiem, with the Seattle Symphony Chorale (11/21 & 11/23-11/24). Consider this a crash course in symphonic genius. *Times and prices vary. Benaroya Hall, 200 University St.; 206.215.4747; seattlesymphony.org/benaroya*

THEATER

PETER AND THE STARCATCHER

[MUSICAL] **10/30-11/3** With a story line billed as "the Neverland you never knew" (which sounds like a Michael Jackson exposé we don't want to see), this musical took home five Tony Awards during its 2012 Broadway run. In a cool twist, Peter Pan's adventures are told with low-tech stage tricks relying on sticks, ropes, buckets and plungers. *Times and prices vary. The Moore Theatre, 1932 Second Ave.; 206.682.1414; stgpresents.org*

LES MISÉRABLES

[MUSICAL] **11/7-1/5/2013** The Village Theatre throws its beret into the ring with a take on Victor Hugo's novel turned musical turned film. *Times and prices vary. Village Theatre, 303 Front St. N; 425.392.2202; villagetheatre.org*

PRISCILLA QUEEN OF THE DESERT

[MUSICAL] **11/12-11/17** Get out your headdress—the Broadway touring cast of this Tony Award-winning musical hits Seattle in high-camp style. *Times and prices vary. The Paramount Theatre, 911 Pine St.;* 206.682.1414; stgpresents.org

THE HOUND OF THE BASKERVILLES

[DRAMA] **11/15-12/15** Seattle theater stars David Pichette and R. Hamilton Wright adapted Sir Arthur Conan Doyle's classic whodunit for this world-premiere play that blends suspense with a howling good time. *Times and prices vary. Seattle Repertory Theatre, 155 Mercer St.; 206.443.2222; seattlerep org.*

ANYTHING GOES

[MUSICAL] **ONGOING THROUGH 11/3** Hum along with Cole Porter faves, such as

You," in this Broadway tour of the classic Anything Goes. But be careful—the press release promises "enough tap dancing to start an earthquake." Times and prices vary. The 5th Avenue Theatre, 1308 Fifth Ave.; 206.625.1900; 5thavenue.org

BO-NITA

[DRAMA] ONGOING THROUGH 11/17

A world-premiere one-woman play by Seattle's Elizabeth Heffron, *Bo-Nita* is both a harrowing and funny coming-of-age story about a girl whose troubled home life forces her to act much older and wiser than her 13 years. This tour de force role, played by local actress Hannah Mootz, comprises seven characters with varying accents, often in spirited conversation. *Times and prices vary. Seattle Repertory Theatre, 155 Mercer St.; 206.443.2222; seattlerep.org*



MUCH ADO ABOUT NOTHING

[CLASSIC] **ONGOING THROUGH 11/17** If Joss Whedon's arty movie version of Shakespeare's comedy put you in the mood for the real deal, check out the Seattle Shakes production. *Times and prices vary.* Seattle Center House, 305 Harrison St.; 206.733.8222; seattleshakespeare.org

RED LIGHT WINTER AND 25 SAINTS

[DRAMA] **ONGOING THROUGH 11/24**A new local theater company has been steadily wowing audiences over the last two years: Azeotrope has already earned a reputation for incisive, thoroughly modern performances. Watch the repertory company work its magic with these two extremely dark pieces, Adam Rapp's *Red Light Winter* (about a love triangle with a prostitute) and Joshua Rollins' 25 Saints (about Appalachian meth peddlers). *Times and prices vary. ACT Theatre, 700 Union St.; 206.292.7676; acttheatre.org*

VISUAL ARTS

HOLLY ANDRES [PHOTOGRAPHY] ONGOING THROUGH

12/15 This Portland photographer's cinematic tableaux recall scenes from Alice in Wonderland, Nancy Drew and David Lynch. The Homecoming, her new show, reveals Andres' early training as a painter, as well as her penchant for visuals that suggest the pursuit of forbidden knowledge and the resultant loss of innocence. Times vary. Free. Photo Center NW, 900 12th Ave.; 206.720.7222; pcnw.org

PERU: KINGDOMS OF THE SUN AND THE MOON

[VARIOUS] **ONGOING THROUGH 1/5/14** Seattle is the only U.S. venue to host this rare and astonishing collection of sculpture, metalwork, paintings and textiles spanning a whopping 3,000 years and several cultures. Many of these masterpieces have never before left Peru, so be sure to show them a warm Seattle welcome. *Times and prices vary. Seattle Art Museum, 1300 First Ave.; 206.654.3100; seattleartmuseum.org*

LOOK BOOK

VISUAL ART WE'RE EAGER TO SEE

New York artist Lori Nix constructs elaborate dioramas of decaying spaces and photographs the intriguingly creepy results. 10/18-11/23. Times vary. Free. G. Gibson Gallery. ggibsongallery.com >>> The Frye Art Museum celebrates the weird, dark seduction of turn-of-the-century German oil painter Franz von Stuck. 11/2-2/02/2014. Times vary. Free. fryemuseum.org Los Angeles-based installation artist Jennifer Steinkamp transforms interior spaces with giant digital projections of natural phenomena. 11/9-1/26/2014. Times and prices vary. Tacoma Art Museum. tacomaartmuseum ora Amsterdam's Sofie Knijff uses stunning photography to contrast children's dreams with their realities the world over. 11/7-12/14. Times vary. Free. M.I.A Gallery. m-ia-gallery.com >>> Northwest Coast Haida artist Robert Davidson crafts boldly iconographic images of animals and nature in Abstract Impulse, a show of 45 recent paintings, prints and sculptures. 11/16-2/16/14. Times and prices vary. Seattle Art Museum. seattleartmuseum.org >>> In Close-Up, photographer Martin Schoeller shares his stunning, large-scale, full-face shots of celebs and regular folks alike. 11/16-2/16/2014. Times and prices vary. EMP. empmuseum.org World of Paper, A World of Fashion, Belgian artist Isabelle de Borchgrave crafts stunning, life-size replicas of prominent historical gowns-entirely out of paper. 11/21-2/16/2014. Times and prices vary. Bellevue Arts Museum. bellevuearts.org

DAVID HARTT AND RAY K. METZKER

[PHOTOGRAPHY] **ONGOING THROUGH 1/5/2014** Urban photography by two prominent artists—one whose focus is on colorful domains, the other, black-and-white experimentation. *Times and prices vary. Henry Art Gallery, 15th Avenue NE and 41st Street; 206.543.2280; henryart.org*

RICK ARALUCE

[SCULPTURE] **ONGOING THROUGH 1/31/2014** In his show *The Minutes, The Hours, The Days*, Seattle sculptor (and lead scenic artist for Seattle Opera), Rick Araluce reveals miniature environments that swell with portent, as lonely hallways and seemingly just-vacated rooms inspire an uneasy fascination. *Times and prices vary. Bellevue Arts Museum, 510 Bellevue Way NE; 425.519.0770; bellevuearts.org*

By Brangien Davis

For more arts events, visit seattlemag.com

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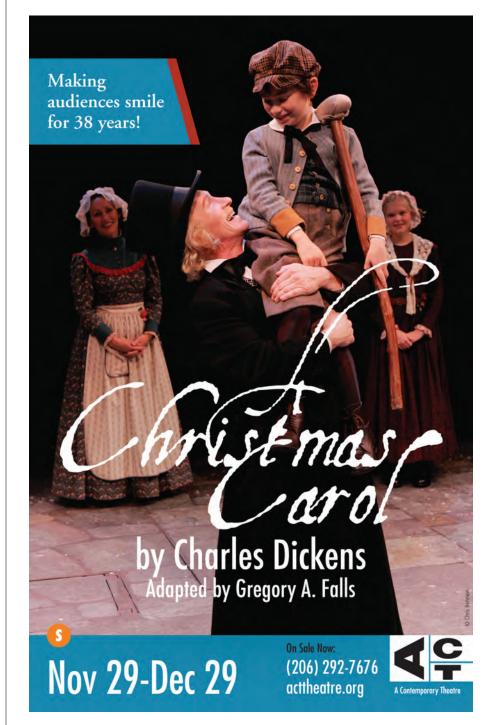
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Wild at Heart

Knute Berger takes a vacation in Olympic National Park for the sake of his sanity—and democracy



IT'S BECOME A KIND OF HEALING RITUAL. With the arrival of fall, my wife and I head out to say hello to a national park. Last year, it was Glacier in northern Montana; before that, Wind Cave in the Black Hills of South Dakota. This year, we went closer to home to Olympic on the peninsula.

The idea is to escape, to go someplace beautiful and wild. But I admit there is also something political in it for me. The great writer of the West Wallace Stegner said, "National parks are the best idea we ever had. Absolutely

American, absolutely democratic, they reflect us at our best rather than our worst." In a time of sequesters and attacks on government, I want to spend my tourism dollars supporting the parks.

Such getaways also serve as a way to calm inner panic. In "green" Seattle, we're always worried about something: coal trains, plastic bags, endangered orcas, driving too much, the planet. Global warming is real, and we Seattleites try to take action against forces larger than ourselves. Many of us do something every day to stem the tide of environmental destruction, even if it's only ordering a "sustainable" sandwich for lunch.

When every step seems so fraught with moral consequence, when the Goliath of climate change seems unstoppable, it's easy to feel despair. The media onslaught doesn't help: Activists predict doom; cable pundits generate paranoia. With images of drowning polar bears, droughts and super tornados flashing before us, it takes no big leap of the imagination to see eco-apocalypse just around the corner.

The parks are oases of nature, but also sanity. If eco-angst is too much, the healing power of nature can help. For one thing, the planet isn't dead yet. If you doubt it, hike a rain forest trail along the Quinault, Hoh or Sol Duc rivers. Every square foot teems with life, from slugs to beetles to butterflies. You'll hear the sounds of rushing rivers, squawking jays and, if you're lucky, bugling elk. There are berries, mushrooms, old-growth spruce, hanging moss, profusions of plants everywhere of all manner and description. Amid

global change, it's important to remember that life thrives. While the parks aren't insulated from change, they both protect and help us connect.

But you cannot protect wilderness by simply locking it up and walking away. Park ecosystems are still often sources of contention with the locals. A proposal by Senator Patty Murray to designate the Olympic Peninsula's rivers and watersheds as federal wilderness or include them as part of the Wild & Scenic Rivers program—an effort called Wild Olympics—is visibly opposed on the peninsula with road

signs calling it a "job killer" program aimed at eliminating timber work. At Quinault, we found a sign portraying Obama as a red-starred "Socialist" in a Nazi-like uniform, and saw another likening the "land grab" to the hockey-masked serial killer Jason.

It's easy to understand some of the local frustration. Unemployment is 13 percent in Grays Harbor County. There are those who argue that it's greener to cut our Northwest timberlands, where replanting is done, than clear-cutting Third World forests. The shift of rural economies from timber to tourism is sometimes jarring. The land of legendary loggers is sprout-

ing wineries and lavender farms. In Forks, they sell "Twilight" firewood and "Bella Berry" pie. Paul Bunyan has been displaced by a new mythology of sparkling vampires.

The tensions between some parks and rural communities are real. So, too, is the fact that government action—such as the founding and care of the national parks—can make a huge difference if for no other reason than reminding the public of the inspiring landscapes and natural world we're trying to preserve. Activism to save the planet cannot live on the fear of dire consequences alone. The cry of the hawk, the pounding of the waterfall, the silence of the old-growth forest must be heard as well.

A free-to-all source of hope—the Quinault River, Olympic National Park

PAUL BUNYAN
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