



# Fresh



# Connections

Complimentary Copy

~Heritage & Hospitality on Tap~

Summer 2014

www.parfittway.com

## Yes!

**ASPIRING MAGAZINE EDITORS  
EXPERIENCE BAINBRIDGE**

Tucked behind Bainbridge City Hall you'll find the office of YES! Magazine. With a print magazine published quarterly and a website updated every day, YES! covers the news in a different way than most media.

YES! sets themselves apart by not only reporting on current social, economic, and environmental issues, but also by providing their national readership with solutions. From big picture ideas on poverty and climate change to practical lifestyle tips on how your family can live more sustainably, YES! strives to be a beacon of hope and positivity for their readers as well as their staff and interns.

Mention a magazine internship and most people picture a frazzled 20-something-year-old running through town picking up coffees with little, if any,



**PROFILE - Jim McGowan  
Social Media & Outreach Intern**  
From:

Seattle, WA

**Favorite Task:**

"Crafting effective Facebook and Twitter posts - there's so much strategy"

reporting assignments. But an internship with YES! Magazine looks very different.

"It started in 1996 and we were in the basement of a house over on Cherry Street," says Fran Korten, the Executive Director and publisher of YES! Magazine. "And, from the very beginning we had one intern. So, there were only four staff and one intern."

As the magazine and staff has grown, so too has the internship program. Today there are six rotating internship positions, each specializing in a different department of the organization.



**PROFILE - Dana Drugmand  
Print Editorial Intern**  
From:

Washington, MA

**Favorite Task:**

"All the writing I get to do for the magazine."

"We worked hard to make the internships educational," says James Trimarco, the YES! Magazine Web Editor. "I think that's one of the interesting things about it."

Interns have the opportunity to learn all the ins and outs of the magazine world, from reporting, to web formatting, to audience development. And for many, Bainbridge Island is



**PROFILE - Yessenia Funes  
Print Editorial Intern**  
From:

Uniondale, NY

**Favorite Task:**

"Catching grammar errors - especially if the editors missed it."

their introduction in the Pacific Northwest.

To help make the internship program financially feasible for its participants, YES! offers all their interns room and board in a house on the island. Beyond the financial benefit, the house-sharing helps interns develop closer relationships with each other and the community.

When their three to six month stint is complete, some interns



**PROFILE - Laura Garcia  
Education Outreach Intern**  
From:

San Luis Potosi, Mexico

**Favorite Task:**

"Reading student essay submissions."

head back home to finish out their degrees, while many decide to stay in Pacific Northwest.

Many 'ex-terns', as they are lovingly called throughout the office, have landed great jobs throughout the region. Often-times interns become paid contributors to the magazine and go on to write for other liberal and progressive media outlets.

"We try to find people who believe that through activism the world can be changed and try to develop them so that they will be able to have a career in that part of society," says James. "And, if you look around Seattle you'll see that we've had success."

*Contributed by Liz Pleasant, also a current Online Editorial intern for Yes! Magazine.*

## WET BAINBRIDGE

**BAINBRIDGE ORGANIC DISTILLERS WINS BIG**

By Liz Pleasant

Bainbridge Organic Distillers has achieved many things since starting up in 2009. They are Washington's first distillery to produce USDA Certified Organic spirits and the only distillery in Washington making 100% of their organic products in-house from scratch. Now, just five years after opening their doors, they have added making the World's Best Vodka to their list of accomplishments.



Bainbridge Legacy Organic Vodka was voted the number one vodka out of a field of over 1000 competitors from 25 countries at the 2014 World Drinks Awards in London. And, with the Bainbridge Battle Point Organic Wheat Whiskey winning Best American Wheat Whiskey in the same competition, owner Keith Barnes is gearing up to increase production to match growing demand.



Although Keith plans to expand the distillery this September, he's quick to point out that never-ending company growth isn't his goal. "There is a certain kind of business that I'm interested in running," explains Keith. "It's a business that's more locally focused and quality focused, and driven on being a contributing part of our local culture here."

And Keith is serious about Bainbridge Organic Distillers remaining local. "If we can't do it from start to finish here we're not going to do it," says Keith.

Keith currently sources organic grain from a handful of farms in Washington, and hopes to take his dedication to local production one step further by finding someone to grow the grain for his spirits right here on Bainbridge Island.

"Washington is a phenomenal state, not only for agriculture but for grain specifically," says Keith. "You can't get any better than what we're growing here." Apparently, the world agrees.

[www.bainbridgedistillers.com](http://www.bainbridgedistillers.com)



**NO SHORTAGE OF SALOONS DURING BAINBRIDGE'S EARLY YEARS**

**Two of the Most Notorious**

Although Eagle Harbor was pretty "dry" during the latter 1800's mainly due to the efforts of outspoken teetotaling settlers Riley Hoskinson and Ambrose Grow, the rest of the island was no stranger to strong drink.

**WHISKEY FORTY**

In the sawmill town of Port Madison, on the island's north end, one could only get beer at the town's hotel. On the outskirts of town several whiskey "farms" were well known by the mill workers. The most notorious of these backwoods still and saloon operations was known as "Whiskey Forty", owned by William "Bob" Impett.

Pictured above, courtesy of the Bainbridge Island Historical Museum, it sometimes was described as a two-building establishment. The Forty was built teasingly close to the sawmill property on 40 acres near the northwest intersection of present-day Sunrise Drive and Torvanger Road. While the mill was successful in fining or shutting down other liquor establishments built or floated near the town, the Forty seems to have thrived for quite a while.



Bob Impett

Impett was born in Pennsylvania in 1834 to English parents. He was sent to England to attend school but ran away, became a cabin boy and sailed for Australia. There, he jumped ship to make his fortune as a gold miner. When he arrived in Puget Sound sometime prior to the 1860s, Impett was reported to have been lugging pouches stuffed with gold.

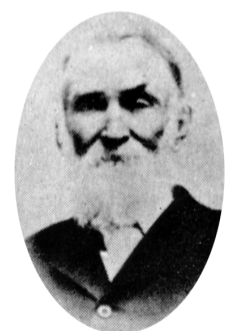
He married a Native American woman but left her for an 18-year-old white woman, Helen Buist, in 1878. Impett had several run-ins with the law and his legal battles were well recorded in county records. The year 1888 appears to mark his exit from Port Madison.

**LYTLE'S SALOON**

One of three saloons near Pleasant beach on the south end of Bainbridge Island, was Lytle's, owned by Billy Lytle and his wife. Billy was described as a "very sporty fellow".

"He was witty and friendly and in typical 'gay 90's' fashion always wore a derby hat and garters on his shirt sleeves. His saloon with its five-cent beer and free lunch was the most popular saloon of the three in that area at the turn of the century," according to Katy Warner's A HISTORY OF BAINBRIDGE ISLAND. "To add a gimmick to the surroundings, Billy kept a monkey named Mike in a cage in the saloon. Mike was quite a conversation piece. He was kept on a long chain so that he could not roam all over the building but his leash reached from his cage to the bar. Whenever a customer came in and told Billy to "set them up for the house", Mike would leap to the end of the bar and have a short beer with the gang. Mike's maneuver sold a lot of beer. Many a man bought a round merely to see the monkey go into action."

Regardless of these colorful stories, probably much to Hoskinson and Grow's satisfaction, the entire state of Washington went "bone-dry" in 1918 — two full years before national prohibition took effect that lasted until 1933.



Ambrose F. Grow

Ambrose Grow and his wife, Amanda, and their family came to Eagle Harbor in 1881. He was a Civil War veteran and came because of the descriptive letters he had read in the New York and Kansas papers telling of the virtues of Bainbridge Island. Selling his large farm in Manhattan, Kansas, he homesteaded 160 acres here along the waterfront. In addition to being a charter member of the Eagle Harbor Congregational Church and the Madrone Schools, he was a prolific correspondent to the happenings in Eagle Harbor and environs.



**The Grow Family Homestead**  
Still stands today as home to Harbour Public House



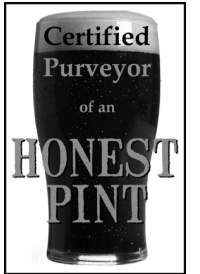


# BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969



SINCE 1991



The wheat gluten free designation means the menu item includes no wheat in its regular preparation. However, wheat flour is still used in our kitchen. For an extra \$2 you may also substitute Udi's® Gluten Burger Bun.

## BURGERS\*

all burgers grilled to order & served on a Pane d'Amore® burger bun

<b>THE PUB ORIGINAL BURGER</b>	\$13
Pub-ground, Harlow Cattle Co.® Grass-fed Beef, with lettuce, pub-made pickle relish & mayo Served with our Pub-cut fries	
<b>TRENCHERMAN BURGER</b>	\$17
Harlow Cattle Co.® grass-fed beef with fried onion straws & Mt Townsend Creamery® Trufflestack cheese Served with Pub-cut fries	
<b>SAN ANTONIO BURGER</b>	\$16
Harlow Cattle Co.® grass-fed beef with grilled poblano chili, pepperjack cheese & fresh pico de gallo Served with Pub-cut fries	
<b>BILLY BURGER</b>	\$19
All natural, locally-raised ground goat with roasted curried apples, caramelized onions & goat cheese Served with Pub-cut fries	
<b>BACON BLUE</b>	\$17
Harlow Cattle Co.® grass-fed beef, 2 strips of Montana Bacon & Willapa Hills® Big Boy Blue cheese With Pub-cut fries	
<b>BO BURGER WITH BACON</b>	\$17
Two slices of Montana bacon, an over-easy fried egg and Beecher's® Flagship Cheese on top of Harlow Cattle Co.® grass-fed beef Served with Pub-cut fries	
<b>SEOUL BURGER</b>	\$16
Harlow Cattle Co.® grass-fed beef layered with Pub-made hoisin sauce & spicy pub-made kimchi Served with Pub-cut fries	

You can Substitute a Free-range, Skinless, Boneless Chicken Breast on any of the Burgers

## ALT BURGERS

<b>BOB'S PECAN PATTY® VEGGIE BURGER</b>	\$14
Locally produced patty of pecans, onions, cheese, eggs & bread crumbs topped with tomato & lettuce On a fresh Pane d'Amore® burger bun Served with Pub-cut fries	
<b>SMOKED PORTABELLA VEGGIE BURGER</b>	\$14
A whole grilled & applewood smoked mushroom topped with tomato, lettuce, mayo & melted Mt Townsend® Trufflestack cheese On a fresh Pane d'Amore® burger bun Served with Pub-cut fries	
<b>BBQ PULLED PORK (or CHICKEN)</b>	\$14
Roasted & pulled Natural® pork in pub-made BBQ sauce on a Pane d'Amore® burger bun Served with our Cowboy Baked Beans & Cole Slaw	
<b>PUB BBB.L.T.</b>	\$14
Six strips (yes six!) of smokey Montana bacon on toasted organic whole wheat sourdough with lettuce, tomato & mayo Served with either a cup of soup or a side salad with choice of dressing	
You can Substitute Fresh Sliced Avocado for the Bacon	

\* The Health Department warns that consuming raw or undercooked meats may increase your risk of foodborne illness

### ADD-ONS:

Beecher's Flagship® Cheese \$3	Fried Organic Egg \$2
Mt Townsend® Trufflestack Cheese \$3	Baked Beans \$3
Goat Cheese or Mt Townsend® Cheese Curd \$2	2 Bacon Slices \$3
Swiss, or Pepperjack \$2	Caramelized Onions \$2
Willapa Hills® Big Boy Blue Cheese \$4	Sautéed Mushrooms \$2



## SOUP BOWLS

<b>RIBOLLITA</b>	\$13
A hearty Tuscan bread soup made of tomatoes, garlic, mushrooms, zucchini, spinach, white beans & vegetable broth Ladelled over a thick slice of grilled rustic organic bread Served with a side Caesar	
<b>SOUP OF THE DAY</b>	bowl \$7 cup \$6
Made fresh & served with a Pane D'Amore® bread roll	

## BAR FOOD

<b>FLASH FRIED CALAMARI</b>	\$12
Rings & tentacles dusted, deep-fried & served with our pesto aioli	
<b>OYSTER SLIDERS</b>	\$7
A single plump Goose Point® battered & fried Served on a Pane D'Amore® mini-bun with our tartar sauce Standard order of 2 Each Additional Slider:	
<b>OYSTER SMOKIES</b>	\$8
Goose Points® pub-smoked over alderwood & served with our chipotle mayonnaise	
<b>PULLED BBQ PORK or BBQ CHICKEN SLIDERS</b>	\$7
Order of two with Pub-made BBQ sauce, cheddar cheese & cole slaw on Pane D'Amore® burger mini-buns Standard order of 2 Each Additional Slider:	
<b>GARDEN GREEN® GARBANZOS</b>	\$5
Palouse Green Chickpeas blanched with star anise & Kosher salt	
<b>GARDEN GREEN® HUMMUS</b>	\$7
Green chickpeas, tahini & roasted garlic Served with fresh veggies & Pane d'Amore® baguette crisps	
<b>SPICED MT TOWNSEND® CHEESE CURD</b>	\$7
Raw curds tossed with our own spice mix	
<b>PUB QUESADILLA</b>	\$12
Roasted & pulled free-range chicken or Natural® pork between two grilled flour tortillas, chipotle glaze, melted cheddar & black bean aioli Topped with pico de gallo, sour cream & sliced avocado	
<b>PUB NACHOS</b>	\$9
Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made pico de gallo with sour cream	
Add 1/2 Avocado	\$2
Add pulled chicken or Natural® pork	\$5
or black beans	\$3

## GREENS & SALADS

<b>SMOKE ROASTED SUMMER SALAD</b>	\$13
Fresh market vegetables smoke roasted & cooled Served over organic greens & your choice of dressing	
<b>TEQUILA LIME CHICKEN BREAST</b>	\$15
Grilled free-range chicken breast marinated in tequila & lime juice Served over organic greens with black bean aioli, mango salsa & a pepperjack quesadilla	
<b>SMOKED SALMON TARTINE</b>	\$13
Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of grilled organic whole wheat sourdough bread On a bed of organic salad greens	
<b>PUB FAVOURITES SALAD</b>	sm \$7 lg \$10
Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions Below	
<b>PUB CAESAR SALAD</b>	sm \$6 lg \$8
Crisp organic romaine lettuce tossed with traditional Caesar dressing made with garlic, lemon, anchovies & olive oil, with Pub-made garlic croutons & parmesan See Additions Below	
<b>SALAD ADDITIONS</b> (price added to price of salad)	
Grilled boneless, skinless Free-Range Chicken Breast	\$9
Smoke Roasted & pulled BBQ Natural® Pork	\$5
Peppered Cod or Smoked Salmon	\$9
Grilled Smoked Portabella Mushroom	\$6
Bob's® Vegetarian Pecan Patty	\$7
Two Pane D'Amore® bread rolls & butter	\$2
Udi's® Gluten Free Burger Bun & butter	\$2

<b>SUBSTITUTE YAM FRIES</b>	\$2
<b>SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES</b>	\$3

## POUTINE

<b>CLASSIC MONTRÉAL</b>	\$10
The Canadian classic prep of a plate of our fries topped with Mt Townsend Creamery® Cheese Curd smothered in Pub-made beef or chicken gravy	
<b>BOURGUINONNE</b>	\$14
Ground beef, sautéed mushrooms & caramelized onions in Pub-made beef gravy over a plate of Pub-cut fries w/ Mt Townsend Creamery® Cheese Curd	
<b>VANCOUVER</b>	\$10
Roasted chicken with bacon pieces & Pub-made chicken gravy over a plate of Pub-cut fries with Mt. Townsend Creamery® Cheese Curd	
<b>SWEET PAPAS</b>	\$10
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream	

read more about our farmers, suppliers and neighbors at [parfittway.com/blog](http://parfittway.com/blog)

## LOCAL SEAFOOD

<b>PAN FRIED OYSTERS</b>	\$15
Five plump Goose Point® oysters lightly panko breaded, panfried & served with lemon, tartar sauce Pub-Cut fries & cole slaw	
<b>NEAH BAY LING COD/ROCKFISH TOSTADA</b>	\$17
Pan-seared fish of the day served over organic greens in a crisp flour tortilla shell with black beans, pub-made pico de gallo, sliced avocado & sour cream	
<b>ASIAN SALMON BOWL</b>	\$19
Charbroiled Bristol Bay sockeye filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette	
<b>STEAMED MUSSELS IN BEER</b>	\$15
Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo	
<b>FISH AND CHIPS</b>	\$13
Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional Pub-cut fries fried in trans-fat free canola oil, cole slaw,lemon & Pub-made tartar sauce	
<b>STEAMED CLAMS</b>	\$16
Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls	
<b>PUB CLAM CHOWDER</b>	\$16
A New England Classic using local, in the shell, Baywater® Salish Blue clams, potato, onion, bacon & cream Sautéed to order with white wine & Garnished with a traditional pat of butter	
OR TRY SUBSTITUTING OUR HOUSE SMOKED SALMON	

## WASHINGTON BAKERS

<b>PUB-BAKED RUSSET POTATO</b>	
One large WA baker with butter & sour cream	\$4
Add: Roasted & pulled Ranger® Chicken & Gravy	\$5
Roasted & pulled Natural® Pork & BBQ Sauce	\$5
Chicken or Beef Gravy from our own stock	\$2
Beef Bourguinonne	\$10
Sautéed Market Vegetable	Mkt
Garden Green® Garbanzo Hummus	\$2
Mt Townsend Creamery® Cheese Curd	\$2
Pico de Gallo	\$1

We deep fry exclusively in trans-fat free Canola oil. Rather than landfill the waste oil, we recycle it.

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS For parties of 8 or more 20% service charge automatically included