



# Eagle Harbor Reporter

Complimentary Copy

231 Parfitt Way SW

~Heritage and Hospitality on Tap~

Autumn 2006

## BAINBRIDGE ISLAND

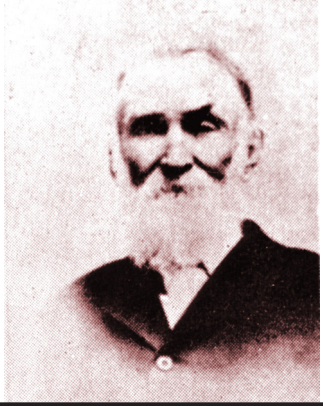
*A Place for Suburban Homes, Where Flowers Blossom all year Round, Trees and Vines are Heavily Fruited and the Doctor Isn't.*

## OVERDONE WITH BUSINESS.

PORT BLAKELY, W.T. MAY 20, '88

EDITORS WASHINGTON FARMER:

Having written of Port Blakely and Port Madison, on this island, it may not be out of place to mention the particular locality in which your correspondent resides. Eagle Harbor is a mile and a half north of Port Blakely and eight miles west of Seattle. All who behold its



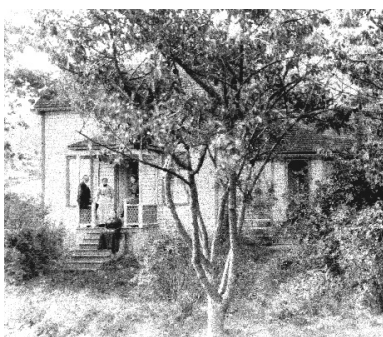
Ambrose F. Grow settled on the Eagle Harbor waterfront in 1881 and commenced to build his homestead. In addition to being a carpenter, he was a prolific reporter of the news and happenings in the new community. His reports could be found in the *Seattle Leader*, *Press-Intelligencer*, *Washington Farmer*, *Peoples Broadax*, and others. In his scrapbook of over 200 pages of published clippings he wrote in his own hand: "This Scrap Book may be of some interest to my children when the father is laid to rest within the dark and silent tomb to wait the Arch-Angels trump on the resurrection morn. Eagle Harbor, Wash. Saturday March 7th 1890."

quiet waters for the first time are charmed with its beauty. With its clearings of more or less extent, on either side, where meadows, clothed in emerald green, flash in the light of the sun, mingle with blooming orchards, beautiful in the spring sunshine whose wealth of blossoms add fresher beauty to the scene, Eagle Harbor is indeed an inviting spot, and a residence on its shores is most enjoyable, for those who dwell here enjoy the best of health, aside from one or two, sufferers from chronic complaints. There are several dwellings from which a fine view of Seattle is obtained; and around these and other dwellings are gardens, where flowers bloom in all their loveliness in early spring and as the summer passes their bloom is still fresh and their fragrance perfumes the air. Autumn comes, and giving place to winter, the flowers still bloom on. Such is life in this land of fresh flowers and fields clothed with verdure from January to January. Though there are scores of beautiful spots all through this region, few are fairer to look upon than this quiet harbor, with surroundings naturally charming to the eye, beautified by the hand of man. There are twenty-six occupied dwellings on or near the waters of the harbor. The places vary in size from 160 acres to five acres in extent. The larger number contain less than forty acres. Many have their homes here who do not depend upon their land alone for support, but labor as mechanics in Seattle, Blakeley, in mill or shipyard or as common laborers in mills or logging camps. Several of the residents are engaged in logging, making improvements in the meantime, as opportunity offers. All residents have a start, more or less, in fruit; and I doubt if there is any

spot on Puget Sound better adapted to fruit, large and small, than this section of Bainbridge Island. A residence here of seven years has proven to me that frosts have little effect upon fruit blossoms, owing to our close proximity to salt water. Strawberries blossoming in the middle of April are seldom injured to any extent by frosts. The prospects for all kinds of fruit was never better. Apple, pear, plum, prune and cherry trees are loaded with fruit.

Eagle Harbor also possesses advantages which capitalists will—some day—doubtless perceive. One of the finest sites for a large saw mill to be found in this whole region lies right here in Eagle Harbor. Fresh water is abundant and would have to be piped only a short distance to supply a large mill. This mill site is owned by Capt. William Renton, of the Port Blakeley Mill Co.. Another mill site also offers inducements to some enterprising company. Fresh water in abundance can be had by piping a less distance than some mill companies are obliged to do to supply their mills. Brick clay is abundant here, and a brick yard is already established, which turned out a small kiln in 1887. One of the originators of the enterprise and owner of the land on which the yard is established, has now a moneyed man of Seattle associated with him in the business, and it will be pushed the present season. Anyone wishing to establish a shipyard would do well to take a look here also. Kitsap County's probate judge, Nathan Bucklin, has homesteaded a fine quarter-section near the head of the harbor, on which some thirty acres of swamp land, the balance good fruit and grass land. On this he has built a large and commodious residence in which his family are now living. Our swamp lands are unsurpassed for fertility, and the piece above mentioned can be easily drained. A small grocery store has been started within the last few months and is a convenience duly appreciated. A small steamer runs to Seattle and back twice or three times a week, as do several sail boats, carrying freight and passengers. Some of Seattle's residents have already secured a foothold here and are preparing to build, while others have an eye on our beautiful surroundings, affording an opportunity for investment whereby they may obtain homes and pass their days in peace and quietness, away from the noise and bustle of a great city. The time cannot be far distant, surely, when Seattle's wealthy merchants, and others, will seek this very spot for country residences. Bainbridge Island, at no very distant day, will be dotted over with beautiful homes, the abodes of wealth and luxury. Where grass grows with such luxuriance, and fruit never fails, there will be beautiful homes where the wicked (of the city) cease from troubling and the weary be at rest. No more healthful portion of this entire little earth can be found. Aside from some chronic complaints, sickness is almost entirely unknown in our vicinity. In the Eagle Harbor settlement but three deaths have occurred in ten years, and these were from consumption. One physician only on Bainbridge Island, where there are two large saw mills and quite a large outside population: still that physician is not getting rich. Were it not for such calls, as come naturally in all communities, with accidents in mills and logging camps, he would have to pack his blankets and hunt some land where grave yards are started the natural way. [...]

A. F. Grow



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

## KITSAP COUNTY

*A County in Which Are Many Large Mills and Logging Camps - Agriculture on the Increase*

## RICHES MUST BE TAXED.

EAGLE HARBOR, WASH., MARCH 29, '90

[WRITTEN FOR THE WASHINGTON FARMER.]

Looking at a map of Washington published five years ago, one can form but a faint-idea of what Kitsap really is. The boundaries of the county are correctly defined, of course, reaching from the east line of Bainbridge Island, west to the middle of the channel of Hood's Canal, and from Foulweather Point, southward to the north line of Mason County. Such a map will show the milling towns of Port Blakely, Port Madison, Port Gamble and Seabeck. As the mill at Seabeck was burned some years ago, and not rebuilt, about all there is of the town left is its name. Five years ago there were no farming settlements of sufficient size to merit notice anywhere west of Bainbridge Island. There were ranches around Port Orchard and Washington bays in different localities on the water front, but no settlement of any size. Logging camps have formed for years on all the little harbors and bays both on the west shore of Bainbridge Island, and on the mainland, from Point No Point to the southernmost limit of Port Orchard bay, and are still there. The loggers are compelled to go back farther each year for timber as the supply near the water is exhausted. Though logging and milling are yet the principal industries in Kitsap county, there have been quite extensive settlements of ranchers formed at Appletree Cove, Dogfish bay and on Bainbridge Island, most of the settlers on the mainland having established themselves within the last three or four years.

On Port Orchard bay and the surrounding regions are large settlements and fine farms, and these have been opened within the last three years. Around Port Orchard bay are several towns. Sidney is the largest, and was the first town platted in Kitsap county. It is a flourishing young town, with saw mills, shingle mills, brick yard and the promise of an extensive pottery establishment; has three general merchandise stores, two hotels, meat market, two drug stores, besides black smiths, shoemaker, etc. The town is backed by an agricultural region, and its proprietors, as well as its residents generally, are wide-awake and are bound to build up, what will naturally be, Kitsap county's largest town. [...]

The milling towns of Blakely, Madison and Gamble are well known to many of our readers. These towns can never be anything but milling towns, owned and controlled by their respective companies. At any rate no change will take place unless there should be a departure from the regulations controlling these great corporations. [...]

Our mills are what we need in our county; but we do not necessarily want to be controlled in all county affairs by the great mill companies. [...]

But the mills, says some one, pay the bulk of the taxes. All men everywhere so unfortunate as to be burdened by riches must expect to be taxed. Under our form of government, fifty men owning fifty thousand dollars worth of property, cast fifty votes, while one man owning the same casts one vote. Property only votes through bribery and corruption. [...]

A. F. Grow



Above: SS Bainbridge & Florence K with German ship Saxonia docked at the end of Madison Ave. circa 1916. BIHS #963. The Florence K provided ferry service for Eagle Harbor. Below: Eagle Harbor Congregational Church in foreground looking south, 1910. BIHS #122 Inset: Wedding portrait of the First marriage performed in the church, John Parfitt & Hattie Lee Grow, 1883. BIHS #113. Ambrose & Amanda Grow not only donated the property for the church but also for the first two schools in Eagle Harbor.



EAGLE HARBOR, March 5, 1889.

EDITOR PRESS:— While writing of Eagle harbor and its settlement on the north side, it may be well to mention the little church organization here. The church, as a Congregational body, was organized in April, 1883, Rev. J.F. Damon, pastor. [...]

For the last six months Rev. Henry Bates, father of the well known Rev. H.L. Bates of Seattle, has preached acceptably, making friends of those who seem to appreciate religious institutions. Clubs swung right and left, whether in the hands of a policeman or a preacher, will be apt to hit some in every crowd.

An acre of land has been donated by a north side resident, on which it is proposed to build a church and parsonage. [...]

The church members here are in the minority decidedly, yet there are many others doing what they can to forward the movement. Though dancing seems to be the Pacific Coast craze people in their sober moments seem to appreciate churches, though these churches openly condemn their favorite sport. [...]

Our school house being too small to accommodate the forty scholars enrolled, an addition was put to it during the holidays, and the building is now a decided improvement, looking better and much more roomy than the original house. Thanks are due Directors and people. Mr. Renton, of the Blakely Mill Co., donated the lumber. Who says that "corporations have no souls?" [...]

A.F.G.



Bainbridge Island Notes.

BAINBRIDGE ISLAND, June 3.— Weddings are not a common occurrence in this vicinity, and are therefore worthy of mention, perhaps. A wedding party gathered at the house of Mr. and Mrs. William E. Finch on Tuesday, May 27. those present were principally relatives of the contracting parties, with a few friends from Seattle.

The ceremony was performed by Rev. W.C. Wilcox which made Frank L. Grow and Cora N. Finch husband and wife, after which all sat down to a feast of things. "All went merry as a marriage bell," and soon the bride and groom, accompanied by the young people present, with the Seattle friends, stepped aboard the Eagle of Eagle Harbor and sailed for Seattle. The bride and groom were bid good bye, or "God be with you," by the young people who accompanied them, on their arrival at Seattle, from whence they went northward on a bridal trip.

On Thursday evening, May 29, an ice cream socialable was held at the residence of Miss C.M. Grow for the purpose of raising funds towards paying indebtedness on the parsonage built by the Congregationalists of Eagle Harbor. [...]

The ice cream, cake and lemonade were pronounced No. 1, the proof of which came in the receipts amounting to the snug little sum of \$20. [...]

A.F.G.





# Have even more

CELEBRATING OUR 15TH YEAR AS BAINBRIDGE ISLAND'S NEIGHBOURHOOD PUB  
 Items in **RED** served until closing [with tortilla chips substituted for fries after 10:30 PM]. All other items available until closing

## SALADS & SOUPS

**CALAMARI SALAD** \$10.95  
 Pan-fried calamari with garlic, tomatoes, toasted pine nuts & golden raisins with a light sherry wine vinaigrette over fresh organic greens & dusted with fresh parmesan

**BLACKBERRY CHICKEN SALAD** \$12.95  
 Fresh organic greens topped with sliced, roasted, free-range chicken breast, spiced candied walnuts & whole blackberries Dressed with our blackberry vinaigrette With fresh focaccia

**PUB GREEK SALAD** \$9.95  
 Fresh organic spinach tossed with diced zucchini, tomato, red onion, Kalamata olives & our red wine vinaigrette Topped with feta cheese & served with warm pita bread

**PUB CAESAR SALAD** sm \$5.95 lg \$7.95  
 Crisp organic romaine lettuce tossed with traditional Caesar dressing made with garlic, lemon, anchovies & olive oil, with Pub-made garlic croutons & parmesan  
 add \$5.95

With your choice of free-range chicken breast, salmon filet, peppered cod, smoked salmon, sautéed shrimp, or grilled Painted Hills Natural® beef

**PUB FAVOURITES SALAD** \$12.95  
 Fresh organic greens & vegetables with your choice of free-range chicken breast, salmon filet, peppered cod, smoked salmon, sautéed shrimp, or grilled Painted Hills Natural® beef & your choice of dressing With fresh focaccia

**WARM SPINACH SALAD** \$8.95  
 Fresh organic leaf spinach with Pub-made warm bacon dressing, caramelized onions, sautéed apples, spiced walnuts & crumbled blue cheese With fresh focaccia

**PUB SIDE SALAD** \$6.50  
 Fresh organic greens & vegetables with your choice of our blue cheese, balsamic vinaigrette & ranch dressings or **CAESAR SIDE SALAD** \$4.95

**SOUP OF THE DAY** bowl \$4.95 cup \$3.95  
 Made fresh & served with fresh focaccia

**CLAM CHOWDER** bowl \$4.95 cup \$3.95  
 Pub-made, New England Style & served with fresh focaccia

**BARBECUE BAKED BEANS** cup \$2.95  
 Pub-made & served with fresh focaccia



We proudly serve Certified Organic Greens & vegetables in all of our salads.



All of the bread we serve comes straight from Seattle from the bakery that creates artisan bread from organic ingredients

Don't hesitate to ask. We made it so we know what's in it.

## SHARED FAVOURITES

**HUMMUS PLATE** \$8.50  
 Pub-made hummus served with warm pita, sliced cucumber, red bell pepper & Kalamata olives

**SWEET PAPAS LATINAS** \$7.95  
 Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream

**SMOKED SALMON TARTINE** \$7.95  
 Pub-smoked Pacific salmon, goat cheese, capers & red onion served on fingers of grilled whole wheat sourdough bread

**SPICY CRAB & ARTICHOKE DIP** \$8.95  
 Served piping hot with warm pita bread

**COCONUT SHRIMP** \$8.95  
 Four large shrimp, coconut battered & deep-fried Served with Pub-made mango chutney

**EDAMAME** \$4.50  
 Soybean pods blanched with star anise

**CRAB CAKE APPETIZER** \$7.95  
 Three golden brown cakes with our roasted red pepper aioli

**FLASH FRIED CALAMARI** \$7.95  
 Dusted, fried & served with our pesto aioli

**PUB NACHOS** \$7.95  
 Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made salsa with sour cream  
 Add Pub-made guacamole \$2.00  
 Add shredded pork or black beans \$2.95

**NATURAL PORK® QUESADILLA** \$8.95  
 Two grilled flour tortillas with shredded Salmon Creek Farms Natural Pork®, chipotle barbecue sauce, cheddar & black bean aioli With sour cream, salsa & guacamole



All of our protein options are natural, free-range products, raised without antibiotics, growth hormones, steroid implants or animal by-products. Our cod & salmon are also only from wild harvests.

\* Regardless, the Health Department would like you reminded that consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.



# at the pub

UB  
10:30 PM

LOCAL BAINBRIDGE ISLAND CHECKS, VISA, MASTERCARD, AMERICAN EXPRESS  
& COLD HARD CASH CHEERFULLY ACCEPTED

For parties of 8 or more 20% service charge automatically included

## PUB — FUSION

**MUSSELS & PASTA** \$11.95  
Fresh local mussels steamed in white wine, lots of garlic, diced tomatoes & fresh basil Served over linguine & topped with grated parmesan

**SPICY CRAB & ARTICHOKE MELT** \$11.95  
Rock crab in our creamy artichoke spread Toasted on foccacia with melted cheddar cheese Served with a side Caesar salad

**SEAFOOD TOSTADA** \$11.95  
Seasoned Pacific cod & salmon sautéed with peppers & onions Served over organic greens & black beans with our ranch dressing in a crisp flour tortilla shell Topped with shredded cheddar, sour cream & our salsa

**TEQUILA & LIME FREE-RANGE CHICKEN BREAST** \$12.95  
Char-broiled boneless, skinless breast marinated in tequila & lime juice, on fresh organic greens & topped with Pub-made mango salsa & black bean aioli Served with a cheddar cheese quesadilla

**ASIAN COHO SALMON BOWL** \$13.95  
Charbroiled wild coho salmon filet served over brown rice & warm Asian slaw with our ginger vinaigrette

**STEAK PITA GRILL** \$10.95  
Slices of Painted Hills Natural Beef® flat iron steak marinated & grilled Served on warm pita with hummus, shredded lettuce, diced tomatoes & our tzatziki sauce With Pub-cut fries

**KILLER (life-affirming) SHRIMP** \$12.95  
Steaming hot bowl of large peeled shrimp & addictively spicy broth over organic brown rice & spinach With bread for soppin'

**SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50**



**THE WOMEN OF WINSLOW (Madrone)** — Portrait taken in 1896 at the Hoskinson Residence on what is now Winslow Way. *BIHS #4025*  
Mrs. Ambrose Grow (Amanda) is second from the left in the back row; Jessie Grow, her daughter, is on the far right. Ambrose and Amanda had a total of 7 children, all who traveled west from Manhattan, Kansas. All traveled crosscountry by rail and steamer with their parents but the two eldest boys who came by covered wagon train with the family's household belongings.

## PUB FAVOURITES

**FISH AND CHIPS** \$11.95  
Voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod served with traditional hand cut fries, cole slaw, lemon & Pub-made tartar sauce

**BARBECUE NATURAL PORK SANDWICH** \$10.95  
Slow-roasted & shredded Salmon Creek Farms Natural Pork® in Pub-made barbecue sauce on a fresh burger bun with cheddar & red onion Served with a side of Pub-made barbecue baked beans & slaw

**BOCA® CHEESEBURGER** \$9.95  
Vegetarian patty topped with melted cheddar, tomato, lettuce, pickle, Dijon & mayo on a fresh burger bun Served with Pub-cut fries

**GRILLED FLAT IRON STEAK\*** \$17.95  
Eight ounces of the 2nd most tender cut of Painted Hills Natural Beef®, charbroiled to your specs Served with a Pub-baked potato and Caesar Salad side  
Add sautéed mushrooms \$1.50

**THE PUB BURGER\* PLATTER** \$9.95  
Fresh Pub-ground Painted Hills Natural Beef® chuck steak, grilled & served on a fresh burger bun with lettuce, tomato, grilled onion & mayo Served with Pub-cut fries  
**WITH CHEESE** \$10.50  
Add Cheddar, Swiss, Pepperjack or Crumbled Blue  
Add sautéed mushrooms or bacon \$1.50

**CALIFORNIA CHICKEN SANDWICH** \$12.95  
Grilled tequila-marinated free-range chicken breast on a fresh burger bun with pepperjack cheese, two slices of bacon, lettuce, tomato, chipotle pepper glaze, mayo & guacomole With our Pub-cut fries

**GRILLED SALMON SANDWICH** \$12.95  
Wild coho salmon filet charbroiled Served on a burger bun with lettuce, tomato & our Pub-made tartar sauce With Pub-cut fries & cole slaw

**PUB B.L.T. SANDWICH** \$9.95  
Six strips of smokey bacon on toasted whole wheat sourdough with lettuce, tomato & mayo Served with either a cup of soup or a side salad with choice of dressing

## PUB — MADE DESSERTS

**KEY LIME PIE** \$5.95

**CARAMEL BROWNIE SUNDAE** \$5.95  
without the ice cream \$4.95

**BREAD PUDDING** with Bourbon Sauce \$4.95

**APPLE BLACKBERRY CRISP** served á la mode \$5.95

**THOMAS KEMPER® ROOT BEER FLOAT** \$4.95

**CREAM OF THE CROP ICE CREAM** \$4.00  
Vanilla or flavor of the day  
Too childish? Add a shot of liqueur







An ale house first, nothing but Washington's best Beer has poured here. With so many world-class breweries in our state, why go anywhere else? The handles rotate throughout the year so be sure to check them all out. Cheers!

## DRAUGHT BEER

Each full sixteen ounce pint \$4.00

IN ADDITION TO THESE FAVOURITE HANDLES, CHECK THE SPECIAL BOARDS FOR OUR SELECTION OF ROTATING SEASONALS

### 45° CELLAR

**Cask Conditioned Ales**—Two Rotating Handles  
Check the boards for our "freshest" beer

**Hale's Pale Ale**—Fremont, WA  
A Northwest Legend brewed by islander Mike Hale

**Hood Canal Agate Pass Amber Ale**—Poulsbo, WA  
A pleasing amber named after an island landmark

**Georgetown Manny's Pale Ale**—Georgetown, WA  
Rich malty middle with a snappy hop finish

**Snoqualmie Steam Train Porter**—Snoqualmie, WA  
Medium bodied with a slightly sweet edge but a dry finish Lip-smacking, mellow & malty

**Hale's Dublin Style Stout**—Fremont, WA  
Smooth & chocolately with subtle coffee flavors

### 35° CELLAR

**Mac & Jack's African Amber Ale**—Redmond, WA  
Ever popular unfiltered ale

**Maritime Pacific Portage Bay Pilsener**—Ballard, WA  
Northern European-style lager with a crisp hop finish

**Maritime Clipper Gold Hefeweizen**—Ballard, WA  
A bit bolder than most Northwest wheat beers

**Port Townsend Bitter End IPA**—Port Townsend, WA  
Over the top with generous hop additions

**Wyder's Dry Pear Cider**—British Columbia, CAN  
Uniquely pear, but still a classic, dry English-style cider

A.F. Grow of Bainbridge Island is laid up with a number of bruises which he received a few days since. It seems that he was watching a man cut a large tree. While doing so he leaned back on a dead tree. When the fir fell it struck the roots of the prostrate tree, and Mr. Grow was thrown violently into the air. In descending his body struck the fallen tree, and fell from it to the ground on his head. The result was that he was bruised and hurt so badly that he will be confined to his bed for several days.

### SOFT DRINKS

Hot Honest™ Tea \$2  
Pegasus™ Coffee \$2  
Paradise™ Tropical Iced Tea \$2  
Lemonade \$1.50  
Milk 12 oz. \$1  
Tomato Juice \$1  
Orange Juice \$2  
Sparkling Water \$2  
Vernors™  
Ginger Ale \$2  
Barrett's™  
Ginger Beer \$3  
Dry™ Soda \$4  
Thomas Kemper™  
Root Beer \$3  
Coca-Cola™ &  
Diet Coke™ \$1.50  
Sprite \$1.50

## WINE VARIETIES

Just like Washington Beer, Washington Wine has made a name for itself in the last few years. So, when we can, we choose to support them. Open a bottle of an unpretentious, internationally recognized Washington variety.



|  | GLASS  | BTL     |
|--|--------|---------|
| <b>Bainbridge Island Ferryboat White</b> 2006 WA,USA | \$8.50 | \$30.00 |
| <b>Chateau Ste. Michelle Pinot Gris</b> 2005 WA,USA  | \$7.50 | \$26.00 |
| <b>Snoqualmie Sauvignon Blanc</b> 2005 WA,USA        | \$6.00 | \$20.00 |
| <b>Columbia Crest Reserve Chardonnay</b> 2003 WA,USA | \$8.00 | \$28.00 |
| <b>14 Hands Chardonnay</b> 2003 WA,USA               | \$6.50 | \$22.00 |
|  |        |         |
| <b>Hinman Pinot Noir</b> 2005 WA,USA                 | \$9.00 | \$32.00 |
| <b>Sagelands Merlot</b> 2003 WA,USA                  | \$8.00 | \$28.00 |
| <b>14 Hands Cabernet</b> 2004 WA,USA                 | \$6.50 | \$22.00 |
| <b>Magnificent House Wine</b> 2004 WA,USA            | \$7.00 | \$24.00 |
| <b>Covey Run Syrah</b> 2002 WA,USA                   | \$7.50 | \$26.00 |
|  |        |         |
| <b>Presidential Tawny Port</b> POR                   | \$4.00 |         |
| <b>Taylor Fladgate LBV 2000</b> POR                  | \$6.00 |         |
|  |        |         |
| <b>Hartley &amp; Gibson's Cream Sherry</b> SPA       | \$4.50 |         |
| <b>Hartley &amp; Gibson's Manzanilla</b> SPA         | \$5.00 |         |
|  |        |         |
| <b>Henriot Souverain Brut Champagne</b> FRA          |        | \$46.00 |
| <b>Domaine St. Michelle Champagne</b> WA,USA         |        | \$28.00 |
| <b>Freixenet Brut Split (187ml)</b> SPA              |        | \$8.00  |



EAGLE HARBOR AND MADRONE, circa 1890, looking northwest toward the **Hoskinson & Grow** homesteads. Between them, they owned much of what was once called **Madrone** and later **Winslow**. **BIHS #946 Hoskinson** owned much of the land south of Wyatt Way and east of Madison Avenue while the **Grows** owned the land west of Madison Avenue to the head of the bay. This and all the photos are courtesy of the **Bainbridge Island Historical Society** museum collection.

## Harbour Publicator

Your Guide to the news & events at the Harbour Public House & Marina  
Vol. 1 Issue 2 September, 2006

### HISTORIC PHOTOGRAPHIC TIMELINE AT THE PUB

Starting in September, the Harbour Public House is displaying a photographic timeline of local history highlights presented by the Bainbridge Island Historical Museum. The timeline spans Bainbridge island history between 1820 and 1960. Photographs from the museum's collection depict a variety of people and places, such as Port blakely's William Renton, Port Madison's Mary Sam, the Winslow Shipyard, Fort Ward and local farming. We hope this installation stimulates your interest in and knowledge

of our rich island heritage. For additional historical information, please visit the Bainbridge Island Historical Museum at 215 Ericksen Avenue. You may also want to pick up a copy of the re-published Historic Walking Tour of Winslow brochure. They are available at the museum as well as the Pub. Some of the historic photographs featured in the exhibit are available for purchase at the Museum. For more information, contact Lorraine Scott, the Curator at 206/842-2773.



**We think you're the Best, too!**  
**Bainbridge Review** readers voted the Harbour Public House Best in the following categories:

**Beer Selection**  
**Fish & Chips**  
**Hamburger**  
**Nachos**  
**Bartenders**  
**Casual Dinner**

Thanks, Bainbridge Island!

## Don't Go Near the Water!

*That's what our neighbors seem to want*

This is a wonderful time to operate a business in the Marina District — and if the **Winslow Tomorrow** plan is implemented, we will be even better connected to the downtown business district. Visitors to the island and residents alike appreciate the opportunity to visit our waterfront. Yet, not everybody wants the thirty-some businesses here to grow or prosper — some of the residents in the area have organized to block the implementation of **Winslow Tomorrow**, which includes the Marina District, in the downtown business planning. Their goals include eliminating on-street parking on Parfitt Way, regulat-

ing truck deliveries, and creating new noise ordinances that could pose real issues for all business owners. For many years we have peacefully watched as our business district was being built-up with apartments, condominiums, and residences. Those same residential uses are now claiming that our businesses are out of context with their desire for residential quiet. The group is organizing as the **Marina District Neighborhood Association**. Prominent in its membership are members of the Harbourside Owners Association (HOA) the party that brought suit against the Pub's expansion plans.