



Eagle Harbor Reporter

Complimentary Copy

~Heritage & Hospitality on Tap~

Oct. — Dec. 2008

Photo Above: THE PUB GETS AN EARLY EMERGENCY DELIVERY FROM HALE'S ALES 1991

REMINISCENCES.

Reprinted from the
WASHINGTON FARMER

Port Blakley, W.T. Oct. 13, 1888

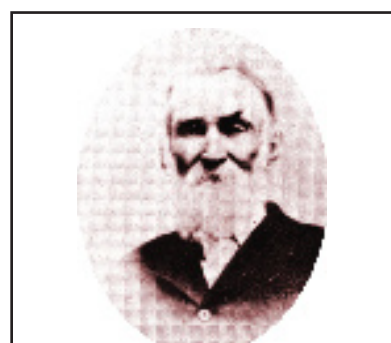
Your readers may feel an interest in reading a sketch of some of the timbered portions of our country prior to the development of great railroad enterprises, as compared with the rapid settlement of the great western and northwestern prairie regions since railroads have gridironed, as it were, the whole United States, and bound the Atlantic and Pacific oceans together with bands of iron and steel. The descriptions of the dwellings, the occupations, pleasures and modes of living of the inhabitants, and more especially of the agricultural classes, mingled with the hardships of a period dating back from fifty-nine to sixty-two years, relate more particularly to the western portion of the state of New York, yet will apply to nearly all portions of the United States where timber had to be removed, at that and subsequent periods. The Erie canal had been in operation only a few years before the earliest date of which mention is here made, and at that time but a small business was done on our lakes and rivers by vessels propelled by steam. Railroads were then something yet to be. The houses of many of the farmers, even of those who had large fields, were, at that date rough log cabins or the better class of log houses. These cabins varied in size, of course, but many were about 18 x 25 feet, usually one low story in height.

The rougher log cabins were laid up with unhewn logs, covered with shakes in double courses, which were held in place by small logs being placed on top running from gable to gable, and pinned to each gable end, thus obviating the use of nails. The mortar used in "mudding" up these cabins was clay, with which a little cut hay or straw had been mixed to make it adhere more readily. Window glass at that time and for years after, was small, usually six by eight inches, and half sash of six lights was usually a window. Two such windows would often be the light for the household.

Two log dwellings, one of medium size the home of the writer's youth, the other larger for a log house will never be forgotten, while memory lives. The large house was a low story and a half in height, admitting of a loft for sleeping; and more windows than were commonly seen, made the inside lighter and more cheerful than was common for log houses. In the house were two doors on opposite sides, of huge dimensions, hung with heavy wooden hinges. A wooden latch and catch also held them shut. "The latch string hung outside the door" then as well as in "Old Tippecanoe" times of fifty-two years ago. This string, pulled in at bedtime locked the door. The floor was made of heavy puncheons-split logs hewed to a thickness of two or three inches-laid as closely as they could be by edging with axe and shave. This log dwelling was that of a neighbor, whose boys were the first playmates of the writer's remembrance, and many a pleasant winter's evening was spent with those who now, if alive, are old gray headed men.

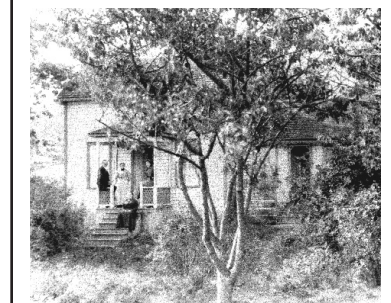
What is to come, relating to those times, and to that particular house, some of your elder readers may be familiar with but which I venture say some, if any of your young readers have ever heard of. On the approach of an evening of a cold winters day a large maple back log six feet in length was prepared to fit the back of the immense fire place, to which a horse was hitched; the door was swung open and the log hauled in front of the fire, the horse was then unhitched and led out the opposite door. The back log in place, a large forestick was laid on the great andirons and a quarter of a cord of wood would frequently be consumed in the course of an evening. As shell-bark hickory was abundant, a bundle of hickory bark was placed where it could be used to replenish the light when the light from the great fire began to wane. "Tallow dips" were used to carry about

the house and for the older members of the family to sew and read by. The fire light was considered sufficient for the younger persons of the family to read, crack nuts or play games by. Matches, "locofoco," as they were first called, were then unknown, consequently brands had to be covered in



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

the ashes every night, and if by chance fire failed to keep, it had to be "borrowed" from a neighbor. Flint and tinder were frequently used, and in extreme cases, the Indian method, of rubbing two sticks together, was resorted to.

In most log houses the one room was kitchen, "living room" and bed room combined. In addition to large high bedsteads—where there was several small children—a low bedstead was made to slide underneath the larger bed and be drawn out at night. This was called a "trundle bed," from it's rolling on little wheels, and often two or three little ones were snugly tucked up in this low bed to sleep as soundly as do many children now in richly furnished bed rooms on spring beds or mattresses. In the rough unhewn log cabins there would be no loft; in the better built hewn log houses there would be room above for several beds, reached by a ladder. The writer has slept many nights soundly since those boyhood days, but none more soundly, nor did he ever waken more refreshed than when sleeping in such a loft, close under the rafters, on a feather bed between woolen sheets with added blankets and heavy coverlet; and often the morning light would reveal an extra white spread, which the howling winter winds had sifted between the shingles. Feather beds were universal, as geese were kept by all dwellers in the country regions. The daughters of those days were fitted out with pillows and feather beds, preparatory to having homes of their own. Allow one who is approaching the allotted Scripture time of man's life, to say that a feather bed has never been excelled by the new fangled beds and mattresses of modern times. This is a statement proven to the entire satisfaction of the undersigned.

A. F. Grow



MEMORIES OF LONG AGO.

Reprinted from the
WASHINGTON FARMER

Port Blakley, W.T. Dec. 24, 1888

There are but few whose locks are whitened by the frosts of years who will fail to appreciate the words of Cowper, when he says:

"This fond attachment to the well known place, Where first we started on life's long race, Maintains its hold with such unflinching sway, We feel it o'en in age, and at our latest day."

And though rough may have been the walls of our childhood's home, few and plain the articles of furniture, or the inner adornments of the log cabins of those days of the "long ago," one thing seems certain, and that is, that later years with different surroundings, have not brought truer enjoyment. Dwellers in those old homes seldom ever saw a sofa, or cane seated chairs. In the newer and more thinly settled regions, stools and rude benches were common, and the chairs in common use were universally home-made and straight backed with split bottoms. Splints were of oak or black ash, made by splitting the timber into long narrow strips, and then pounding them until the grains of the wood separated. Such chair bottoms were durable, and baskets made of the same material were used in town and country, and were far more servicable than are those made now of shavings cut by machinery. The cupboards commonly seen in old log houses, usually consisted of a number of boards laid upon pins driven in the logs. On these were put the plates and cups of earthen or pewter ware, plain knives and forks, tinware and spoons; the door being only a plain curtain. These shelves were usually in one corner near the fire place and underneath them were placed the pots and kettles of different sizes, spiders, skillets, bake kettles, griddles, and whatever else was required to prepare meals for a family over or around an open fire. Fastened into one jam of the fire place hung the crane, to which were attached sundry hooks and links, to which the direct vessels used for cooking were suspended. The bake kettles were almost constantly in use, sitting on a heap of glowing coals, their covers also kept hot with coals. Bread was then, as now, considered the staff of life, and skillets and baked kettles were in pretty constant use. From them not only came the rye and Indian loaf and an occasional wheaten loaf of bread, but the baked beans and liberal slice of pork, and they came out both brown and sweet. Brown bread or beans never came from the stove or range oven so sweet and palatable. This is not stated because they were eaten in childhood, for the writer has eaten both in the newer regions of the west since manhood, baked in the same way and therefore considers himself capable of rendering an impartial verdict.

Tin ovens, to sit before the fire, for baking Johnny cake or shortcake, where coming into use before the advent of stoves. Brick ovens followed, and in the better and larger log houses as well as frame houses, were built in connection with the fire place; but were sometimes entirely separate from the house. In these ovens, when heated with finely split wood, were baked the bread, cakes and pies, and came out "done to a T." Thanksgiving pies, cakes and puddings were thus baked, but the turkey or goose was suspended before the open fire, and turned and basted, and was, when placed on the table easily carved, as well as being juicy and sweet.

In the fall of the year large circular slices cut from huge Yankee pumpkins were strung on poles over and near the fire place, to use when the fresh supply would no longer keep.

"Lives there a man with a soul so dead, Who never to himself hath said, 'I love pumpkin pies?' If so he is deserving of pity. Pumpkin pies and baked beans are good to this day, but the old time flavor is gone when baked in a stove oven.

Apples dried by coring and stringing them on linen twine, were far better than are uncured kiln dried apples; but not better than those now dried by evaporation.

No! the buckwheat cakes and the maple syrup, or molasses, we used to eat on them, are not forgotten. They were baked cakes now over a stove for a large family, would be considered quite a task by the wives and daughters but would in no wise compare with the labor and heat of the baking them over a glowing fire. The great cakes of maple

sugar and kegs and jugs of maple molasses stowed away each spring for the year's supply of sweetening, were both necessities and luxuries. Many people east of the Mississippi river make both to this day. But not to the extent they were made in those old log cabin days. Pure unadulterated maple sugar or syrup, are both as scarce as honest politicians are now. Those were sweet childhood days, and sweet was the warm sugar eaten with bread and butter, and appetites sharpened by exercise; yet sweeter far the remembrance of those happy hours, when a merry band of boys and girls gathered around those old sugar camp fires, where the "laugh and song and jest went around."

The big and little wheel had a place in every cabin, log or frame house, outside of the large towns. On the big wheel was spun the yarn for the family supply of socks and stockings, and this, when doubled and twisted, had wear in it. All the female portion of a household, from the old grandmother to the little seven year old daughter, were seen busily plying the knitting needles. On the wheels also came the warp and wool for the cloth which supplied the winter clothing and bedding. Since the writer's remembrance much of the wool carding was done by hand and with both carding and spinning mothers and daughters were kept busy for months. The whirr of the big wheel was heard constantly each day of the week except the Sabbath for months and was the family piano of those days. This music ceased years ago and the fair maiden or stately matron are no longer seen turning the wheel as they marched back and forth drawing out the roll and deftly winding the well twisted yarn on the spindle. The crochet hook and the embroidery needle, the piano, the guitar and the organ, have taken the place of the wheel, the knitting needles and darning needles of those days, and these days are days wherein our daughters are given more time for recreation, more time to prepare themselves to fill stations in life, for which they were considered entirely unfit in the days of the writer's boyhood.

Old people sometimes think the former days better than are the present. Surely our fathers and mothers saw more hard labor and had fewer comforts than we of the present enjoy.

A. F. Grow

the pub Salutes HALE'S ALES

All 14 taps pouring Hale's for entire month
of October to celebrate Hale's 25th

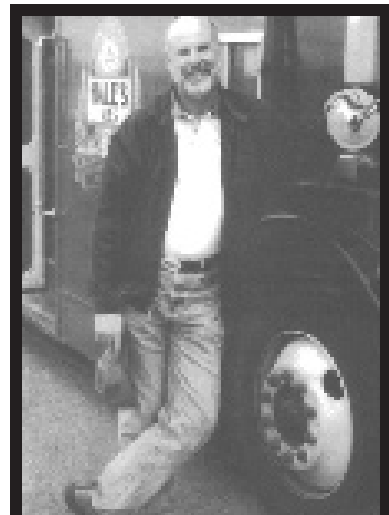
While the menu receives updates every three months at Bainbridge Island's favorite pub, two things remain consistent: The pub only pours Washington microbrews, and at least one, but more often than not, two or three handles are dedicated to Hale's Ales. Longtime Bainbridge Islander, Mike Hale, founded Hale's Ales in Colville in 1983. His brewery, now in Fremont, turned 25 this July 4th. "Since our beginning in 1991, Mike has always joked about wanting all the taps for his beers," remarked Jocelyn Waite, proprietor of the pub, "so for his 25th anniversary, we let him have them."

Here's part of Mike's story excerpted from a piece originally printed in **Modern Brewery Age** March 31, 2003 by Peter V.K. Reid.

Hale and Hearty

Hale's Ales has been around since the early days of the microbrewery revolution. The company's...microbrewery was founded by Mike Hale in 1983, just as similar breweries were starting up and down the West Coast.

Many of the early small brewers have fallen by the wayside, but Hale's has carved out a solid, albeit modest, niche in the Seattle beer market. The company has been bottling their British-style ale since they moved into a new-built 25,000-barrel Seattle brewery in 1995.



Mike Hale
"The main thing is to keep the main thing the main thing."

"We are still here, and in my book that makes us wildly successful," founder and president Mike Hale says. "Success depends on how you define it. Our objective was to make terrific beer and have fun doing it. By that measure we continue to be very successful." [...]

The British double-decker bus outside the brewery is one tip-off that Hale is a partisan of English-style brewing. In the early 1980s, he served an apprenticeship with Gale's, a well-respected ale brewery near Portsmouth, England. When he came back to the U.S., he was determined to apply some of Britain's well-tried brewing techniques with his own small American brewery. [...] Hale's brand portfolio reflects his Anglophilic sentiment, built around a pale ale, a special bitter, a porter and a wee heavy. "We add seasonals and new beers as we go along," Hale says, "and we did our first nitrogenated beer in the late 1980s. Now we do three nitrogen beers — a stout, a special bitter and a cream ale. [...]"

The microbrewery movement that Hale helped lead has been remarkably successful, and Seattle now has a plethora of little breweries. [...]

Hale says [his] brewery production has been hovering around 12,000 barrels for some time. "We would like to push volume up," he says. "Because at 15,000-20,000 barrels, I think we could sustain ourselves happily and everyone would make a good wage." [...]

Despite the bruising competition, Hale remains enamored, "We have created a new beer market here," he says. "Craft beer brought people who didn't drink beer into this market. There is nothing phony about this kind of beer. It is a true thing. It tastes better, there's more to it, and it tastes good with food.

"The finest wine in the world is simply not available to most consumers," Hale continues, "but if you've got four bucks, you can buy yourself a pint of the best beer in the world." ...

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"I'LL HOLD IT WHILE YOU NAIL IT."

by A.F. Grow for The Witness

"A boy once lived in a house so hemmed in that the light of the sun rarely entered his room. One day a narrow beam of light shone through a window pane and quivered on the wall. Filled with delight, he cried "Run quick, mamma! Bring a hammer and nail! I'll hold it while you nail it."

Are there sunbeams day by day
On our walls that dance and play?
Let us every one take care,
While we have our loved ones here,
Lest those sunbeams disappear,
That we nail them there.

There are homes where rays of light
Seldom enter. Oh! how bright,
Radiant, quivering sunbeams are
While they cheer and warm some heart,
Let us, each one, do our part,
Let us help to nail them there.

There are shadows; yes, indeed!
No more sunshine than we need
Will we meet with anywhere:
Listen to each voice that calls;
"Bring a hammer!" on our walls,
Yes! we'll nail the sunbeams there.

Through our journey here below,
Lights and shadows come and go;
And it is not always fair;
If our hearts are filled with gloom,
Let one sunbeam bright have room,
And securely nail it there.

There are dwellings dark and drear,
There are lowly hearts to cheer,
Who do heavy burdens bear:
Let us cheer them, ere the night,
With a beam of Heaven's own light —
Let us help to nail it there.

Eagle Harbor, W.T.



Bainbridge's Neighbourhood Pub

KEEPING THE MAIN THING THE MAIN THING SINCE 1991



SALADS & SOUPS

CANNELLINI BEAN SALAD \$9.95
Organic cannellini beans tossed with diced tomatoes, roasted garlic, calamata olives, pub-made coustons & red wine vinaigrette over fresh organic spinach With fresh focaccia

PUB FAVOURITES SALAD \$12.95
Fresh organic greens & vegetables with your choice of free-range chicken skewers, shrimp or beef skewers, salmon filet, peppered cod, smoked salmon, or Field Roast® veggie cutlet & your choice of dressing Served with fresh focaccia

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

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 Beef or Prawn Skewers \$7.95
Chicken Skewers \$6.95
Salmon filet, Peppered cod, Smoked Salmon \$6.95
Field Roast® Sunflower Country-style cutlet \$4.95

WARM SPINACH SALAD \$9.95
Fresh organic leaf spinach with Pub-made warm bacon dressing, caramelized onions, sautéed apples, spiced walnuts & crumbled blue cheese With fresh focaccia

PUB CIOPPINO \$13.95
Manila clams, prawns, pacific cod & salmon in spicy tomato broth Served with fresh focaccia

RIBOLLITA \$10.95
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 salad

PUB SIDE SALAD \$6.95
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 \$5.95 cup \$4.95
Made fresh & served with fresh focaccia

CLAM CHOWDER bowl \$5.95 cup \$4.95
Pub-made, New England Style & served with fresh focaccia

SANDWICH PLATTERS

THE PUB BURGER* PLATTER \$11.95
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 Cheddar, Swiss, Pepperjack, Mozzarella or Blue \$12.95
Add sautéed mushrooms or bacon \$1.50

GRILLED BUFFALO BURGER* \$12.95
A low fat burger alternative, grilled & served on a fresh burger bun with lettuce, tomato & grilled onion Served with a side salad
WITH CHEESE Cheddar, Swiss, Pepperjack, Mozzarella or Blue \$13.95
Add sautéed mushrooms or bacon \$1.50

GRILLED SALMON SANDWICH \$13.95
Wild salmon filet charbroiled Served on a burger bun with lettuce, tomato & our Pub-made tartar sauce With Pub-cut fries & cole slaw

BREAST OF CHICKEN SAN MARCO \$13.95
Grilled free-range chicken breast marinated in balsamic vinegar, olive oil & spices Open-faced on grilled demi-baguette Topped with melted mozzarella cheese & balsamic reduction All over organic greens, diced tomatoes & roasted pinenuts

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

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

FIELD ROAST® CHEESEBURGER \$9.95
Sunflower Country-style vegetarian cutlet topped with melted cheddar, tomato, lettuce, pickle, Dijon & mayo on a fresh burger bun Served with Pub-cut fries

PUB B.L.T. SANDWICH \$10.95
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

* The Health Department reminds you that consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

LOCAL BAINBRIDGE ISLAND CHECKS, VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED
For parties of 8 or more 20% service charge automatically included
Separate checks - never a problem

When using a mobile phone, please be considerate of others

SHARED PLATES

STEAMED MANILA CLAMS \$11.95
Steamed in white wine, lots of garlic Served with fresh focaccia

HUMMUS PLATE \$7.95
Pub-made hummus served with warm pita, sliced cucumber, red bell pepper & Kalamata olives

SWEET PAPAS LATINAS \$8.95
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream

SMOKED SALMON TARTINE \$9.95
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

EDAMAME \$4.95
Soybean pods blanched with star anise

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 \$9.95
Two grilled flour tortillas with shredded Salmon Creek Farms Natural Pork®, chipotle barbecue sauce, cheddar & black bean aioli With sour cream, salsa & guacamole

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

FAVOURITES

FISH AND CHIPS \$12.95
Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional hand-cut fries, cole slaw, lemon & Pub-made tartar sauce

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'

ASIAN SALMON BOWL \$14.95
Charbroiled wild salmon filet served over brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette

SEAFOOD TACOS \$12.95
Sautéed Pacific salmon & cod, peppers & onions with our zesty green chile sauce in two warm corn tortillas Topped with pepper-jack cheese With black beans, sour cream & salsa

STEAK PITA GRILL \$12.95
Slices of Painted Hills Natural Beef® shoulder tenderloin steak marinated & grilled Served on warm pita with hummus, shredded lettuce, diced tomatoes & our tzatziki sauce With Pub-cut fries

BAKED PENNE PASTA \$11.95
Roasted garlic, tomatoes, mozzarella cheese & pesto cream sauce Served with a side salad & fresh focaccia

TENDERLOIN STEAK \$18.95
Eight ounces of tender Painted Hills Natural Beef®, charbroiled to your specs Served with grilled onions Pub-cut fries & Caesar side
Add sautéed mushrooms \$1.50

SIDES

BARBECUE BAKED BEANS \$2.95

TEX-MEX BLACK BEANS \$2.95

HAND-CUT ORGANIC FRIES \$3.95

HAND-CUT YAM FRIES \$3.95

PUB-BAKED ORGANIC POTATO \$3.95
With butter & sour cream
Add chopped bacon, shredded cheddar or green onion \$.50 ea

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50



Items in **RED** served until closing [with tortilla chips substituted for fries after 10:30 PM]. All other items available until 10:30 PM