

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

Western Washington

How calm this noon-tide hour
to me;
Gazing without, a land
locked sea
Before me lies, so calm and
bright;
Eastward I gaze, and lo! arise
Yon mountain heights that
pierce the skies,
Mantled in living white.

No fairer scene life's journey
through,
Hath met my eyes; no
brighter view
Of earthly rest and peace:
Oh! could my voice some
offering bring,
Of song as sweet as poets
sing,
That song should never cease.

Land of the settling sun,
through time,
Poets shall sing thy praise; no
clime
Beneath the sun can fairer be;
Gently thy summer breezes
blow,
Onward thy rapid rivers flow
To join the restless sea.

Thankful that here my lot is
cast,
Forgetting all the long dark
past,
Here would I rest no more to
roam
'Till I shall see the gathering
gloom
That shades the dark and
silent tomb;
Gateway to heaven and home.

A.F. GROW

**Port Blakely, W.T.
Oct. 24th, 1882.**

Huckleberry

In the Pacific Northwest of North America, the huckleberry plant grows in many places. It can be found in mid-alpine regions, often on the lower slopes of mountains. The plant grows best in damp, acidic soil. Under optimal conditions, huckleberry bushes can be as high as 1.5 to 2 metres (4.9 to 6.6 ft), and usually ripen in mid-to-late summer, or later at higher elevations. The Red Huckleberry is used horticulturally in coastal naturalistic and native plant public landscapes and private gardens.

The berries are small and round, usually less than 5 mm in diameter. Berries range in color according to species from bright red, through dark purple, and into the blues. In taste the berries range from tart to sweet, with a flavor similar to that of a blueberry, especially in blue- and purple-colored varieties. However, huckleberries have a noticeable, distinct taste different than blueberries. Huckleberries are enjoyed by many mammals, including grizzly bears and humans.

Huckleberries hold a place in archaic English slang. The tiny size of the berries led to their frequent use as a way of referring to something small, often in an affectionate way. The phrase "a huckleberry over my persimmon" was used to mean "a bit beyond my abilities" "I'm your huckleberry" is a way of saying that one is just the right person for a given job. A similar saying was used by the American dentist, gambler and gunfighter of the American Old West, Doc Holliday who would regularly use the term "I'll be your huckleberry." This may have been merely slang of the period for "I'm your best gun/man."

The range of slang meanings



of huckleberry in the 19th century was fairly large, also referring to insignificant persons or nice persons.

EUTOPOS, our supplier, is a local farm with the good fortune of having over 2,500 wild huckleberry bushes on their 40 acres on the Toandos Peninsula.

The Southwest exposure on the slopes above Fisherman Harbor in Coyle, Washington, creates the perfect soil, sun and forest combination for what they say is "an embarrassment of huckleberry riches".

They pick and sort every berry by hand for a premium grade of intense flavor.

Eutopos Farm & Gardens
Thane & Karen Grooms
www.eutoposfarm.com

On the Old Place

by Paul Hunter

You might think Fall is the payoff when you come to the year's reckoning and make the most of the crops: what is grown gathered sold against what is eaten owed broken and lost and there does come that moment sometimes of happy exhaustion when you feel giddy and wild to know in your muscles all you have safely put by

even bad years strain and futility like a dry season-long funeral or harvest thunderclap — ache that has gone in the ground hope that is now simply done

but the sweetness time on the old place may be the overdue rest under comforter and quilt while the storm rattles windows the livestock stand pungent and close and the firewood for the winter stacked under shelter like gold in the stove begins thumping its heart-beat singing to give up its ghost

Reprinted with permission from **Breaking Ground** Silverfish Review Press 2004 Paul Hunter's latest work is titled **One Seed to Another** www.smallfarmersjournal.com



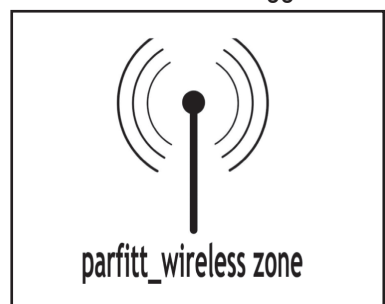
Hosting Paul Hunter at Islandwood to organizing a Local Food & Chefs Harvest Dinner... KCAA has had a busy summer too.

Listen to Jim Freeman's Buy Local Radio Show on Port Orchard's KITZ AM 1400 on Saturdays from noon to 1 PM [or listen to the webcast stream at www.buylocalradio.com]. Jim features local food producers, restaurants music & the arts.

Join the conversation at www.buylocalfoodinkitsap.com
See what your neighbors are saying

FREE WI-FI

Harbour Pub & Marina, and Pegasus have expanded their free WI-FI along Parfitt Way and the waterfront. The network has three hotspots throughout the waterfront neighborhood putting most everyone who lives or works there within range of an access point —both indoors and outside. Boaters, visitors and anyone who can receive a signal can logon to the parfitt_wireless network anytime. All that is required to register to use it is a name and an email address. Registration and use remains free. Since June, nearly 400 new users have logged on.

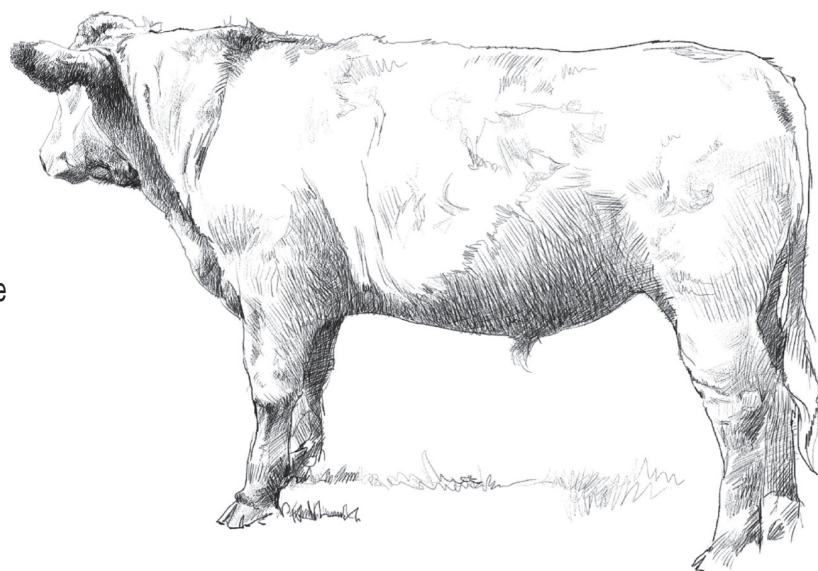


Beyond the Barcode

LOCAL GRASS-FED BEEF PERMANENTLY ON THE MENU

Harbour Public House & Harlow Cattle Company's collaboration since February of this year has been a resounding success. The Pub's patrons have been consuming, on average, a side of the grass-fed beef a week for many weeks now. "To our knowledge

much less conventional kind of politics, one that is about something more than food. The food movement is also about community, identity, pleasure, and, most notably, about carving out a new social and economic space removed from the influence of big corporations on the one side and government on the other. As the Diggers used to say during their San Francisco be-ins during the 1960s, food



the Pub is only one of three restaurants in Western Washington where you are sure that only one steer is in the burger that you ordered" states Chef Jeff McClelland. "It's some extra work, but it's very gratifying knowing we are serving the best beef money can buy. It's the best, because it's good for you and you really can taste the difference."

Does that make us full-fledged members of what some would call the "food movement"? Well, yes, of course. But, we prefer to take a broader brush to our efforts.

Michael Pollan, celebrated author of the **Omnivores Dilemma**, **Food Rules** and many other works, recently wrote for the *New York Times Review of Books* (May 20, 2010) *The Food Movement, Rising* [excerpted]:

"It would be a mistake to conclude that the food movement's agenda can be reduced to a set of laws, policies, and regulations, important as these may be. What is attracting so many people to the movement today (and young people in particular) is a

can serve as "an edible dynamic"—a means to a political end that is only nominally about food itself.

One can get a taste of this social space simply by hanging around a farmers' market, an activity that a great many people enjoy today regardless of whether they're in the market for a bunch of carrots or a head of lettuce. Farmers' markets are thriving, more than five thousand strong, and there is a lot more going on in them than the exchange of money for food. Someone is collecting signatures on a petition. Someone else is playing music. Children are everywhere, sampling fresh produce, talking to farmers. Friends and acquaintances stop to chat. One sociologist calculated that people have ten times as many conversations at the farmers' market than they do in the supermarket. Socially as well as sensually, the farmers' market offers a remarkably rich and appealing environment. Someone buying food here may be acting not just as a consumer but also as a neighbor, a citizen, a parent, a cook. In many cities and towns, farmers' markets have taken on (and not for the first time) the function of a lively new public square."

www.michaelpollan.com
First Steer © William C. Beauchamp, www.ionosphere.com

Honest Pint Project*

Pay for a pint. Get a pint.

You just plunked down \$5 for a "pint" of beer. Pop quiz: guess how many ounces are in the glass in front of you?

All across the country, restaurants and taverns regularly serve patrons less than 16 ounces of liquid. This isn't against the law and there aren't any standards that enforce a uniform measure. The result is a market in which some pubs serve beer in 20-ounce imperial pints while others use glassware as small as 14 ounces. There's no transparency, and patrons often end up unwittingly paying a premium for beer served in small glasses. In other countries, like Germany and England, volume is listed on the glass so patrons can compare prices based on equal measures. It's fair for beer drinkers, and it's good for the marketplace.

The Honest Pint Project is an effort to bring transparency to glassware volumes. The intention of the project is to promote the use of glassware that ensures a patron receives 16 fluid ounces of beer. www.honestpintproject.org



ANSEL ADAMS Portrait of Manzanar

New Exhibit
Photos from the
Library of Congress

Images taken by Adams during
World War II.

**Some Never Before
Exhibited!**

Virtually unseen until the
late 1980's

**Museum Hours
Wed-Mon 1-4 PM**

www.bainbridgehistory.org



BAINBRIDGE'S NEIGHBOURHOOD PUB SINCE 1991

231 parfitt way sw, on the waterfront, 206.842.0969



BURGER & FRIES

PUB BURGER* PLATTERS

All are fresh, Pub-ground, Harlow Cattle Co., Grass-fed Beef, grilled to order & served on a Pane d'Amore® fresh burger bun with lettuce & tomato & served with our Pub-cut fries

The Pub Original with cheese, grilled onion & mayo	\$12.95
Swiss Melt grilled mushrooms, caramelized onions & Swiss	\$12.95
The Works bacon, grilled mushrooms & cheese	\$13.95
Bacon & Cheddar 'nuff said	\$13.95
Chipotle BBQ chipotle glaze, BBQ sauce, cheddar & bacon	\$13.95
The Black & Bleu bacon, bleu cheese & grilled onion	\$13.95

CHICKEN BREAST? Go ahead and substitute it...sure, no problem
It's Ranger® Free-Range

GRILLED BUFFALO BURGER* \$13.95

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 or Bleu \$14.95
Add sautéed mushrooms or bacon \$1.50

PORTABELLA VEGGIE BURGER \$11.95

A whole grilled & marinated mushroom topped with tomato, lettuce, pesto aioli & melted mozzarella cheese On a fresh Pane d'Amore® burger bun Served with Pub-cut fries fried in trans-fat free canola oil

LAMB BURGER \$13.95

Ground Oregon Natural Lamb, grilled & served with caramelized onions & goat cheese on a Pane d'Amore® burger bun with lettuce & tomato With Pub-cut fries

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

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

SOUP BOWLS

PUB CLAM CHOWDER \$11.95

The Pub's new version of the New England Classic! Potato, onion, bacon & cream base Sautéed to order with white wine & whole steamed Manila clams Garnished with a traditional pat of butter
OR TRY SUBSTITUTING MUSSELS or SMOKED SALMON

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

SOUP OF THE DAY bowl \$5.95 cup \$4.95

Made fresh & served with fresh focaccia

GREENS & SALADS

GRILLED SALMON CHAPATI SALAD \$15.95

Grilled Sockeye on crisp wholewheat chapati with BUTLER GREEN FARMS greens, cashews, golden raisins, mint & cilantro pesto With a side of cucumber raita \$19.95

THE PUB CHOPPED SALAD \$10.95

Organic leaf spinach with diced tomatoes, roasted garlic, Ranger® free-range chicken, Salumi® salami, garbanzo beans, Pub-made croutons & Mt. Townsend Creamery® Cheese Curd Tossed with red wine vinaigrette Served with fresh focaccia

SMOKED SALMON TARTINE \$10.95

Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of grilled organic whole wheat sourdough bread On a bed of BUTLER GREEN FARMS organic salad greens

PUB FAVOURITES SALAD sm \$6.95 lg \$8.95

Fresh BUTLER GREEN FARMS greens & vegetables with your choice of dressing Served with fresh focaccia See Additions Below

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 See Additions Below

SALAD ADDITIONS

Add Harlow Cattle Co. Beef Skewers	\$8.95
Ground Lamb Skewers	\$7.95
Ranger® Free-Range Chicken Skewers	\$6.95
Salmon filet, Peppered cod, Smoked Salmon	\$6.95
Grilled Marinated Portabella Mushroom	\$4.95

SUNDAY ROAST

ROAST MEAT & POTATOES MARKET

The Pubs in England have made this a tradition as good as beer itself Oven-roasted, grass-fed beef, lamb or pork served with the traditional mashed potatoes, gravy and steamed vegetables

ONLY AVAILABLE ON SUNDAYS, REALLY

SIDES

HAND-CUT FRIES	\$3.95
HAND-CUT YAM FRIES	\$3.95
PUB-BAKED ORGANIC POTATO	\$3.95
With butter & sour cream	
BLACK BEANS	\$2.95

SANDWICHES

Seattle Magazine declared Seattle's Love affair with 'the Sandwich' in its August issue. Although only water separates us, here are some they missed...

OPEN FACED STEAK* \$13.95

Fresh Harlow Cattle Co. shoulder tenderloin, grilled to order & served on toasted garlic baguette with sweet onion relish & horseradish cream With Pub-cut fries

ROCKFISH BAHN MI \$12.95

In the Vietnamese Style – Fresh WA Coast Rockfish filet, beer battered & deep-fried Served on crusty Pane d'Amore® baguette with cilantro mint aioli, organic greens & pickled red onions With Pub-cut fries

CUBAN STYLE PORK \$11.95

Locally raised, all-natural roasted & pulled pork on a Pane d'Amore® crusty baguette with caramelized onions, lettuce, mayo & fresh cilantro With Pub-cut Yam fries

CHICKEN VINDALOO \$11.95

Masala spiced roasted & pulled chicken served on Pane d'Amore® crusty baguette With mango chutney, melted mozzarella, spicy tamarind, garlic, chili sauce & diced cucumber With Pub-cut fries

BBQ MEATLOAF \$11.95

Grilled Pub-made meatloaf on Pane d'Amore sourdough white toast with caramelized onions, Pub BBQ sauce & melted cheddar With Pub-cut fries

SPICY CHICKPEA MELT \$9.95

Pub-made Italian-spiced chickpea patty with grilled tomato, melted mozzarella, pesto aioli & balsamic glaze Served on Pane D'Amore® focaccia With Pub-cut fries

PUB BBB.L.T. \$10.95

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

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

LOCAL SEAFOOD

NORTHWEST SEAFOOD CURRY \$14.95

Pieces of sauteed salmon, cod & calamari with steamed mussels & clams in our rich curry sauce with diced tomatoes & coconut milk

ASIAN SALMON BOWL \$15.95

Charbroiled wild salmon filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette

FISH AND CHIPS \$12.95

Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional Pub-cut fries, cole slaw, lemon & Pub-made tartar sauce

GRILLED SALMON SANDWICH \$14.95

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

FLASH FRIED CALAMARI \$9.95

Rings & tentacles dusted, deep-fried & served with our pesto aioli

STEAMED MUSSELS & CLAMS \$13.95

Steamed in white wine & lots of garlic or curry spice Served with fresh focaccia

BAR FOOD

RED LENTIL 'DAL' WITH NAAN \$6.95

Spiced Eastern Washington red lentils served with warm flatbread & fresh vegetables

POUTINE \$8.95

Canada loves the Poutine! So will you. Our classic preparation of a plate of Pub-cut fries topped with Mt. Townsend Creamery® Cheese Curd smothered with Pub-made beef gravy

CHICKEN TANDOORI QUESADILLA \$10.95

Masala spiced pulled free-range chicken, mozzarella cheese, pickled onions & green chutney between two grilled naan bread Served with cucumber raita

SWEET PAPAS LATINAS \$8.95

Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream

MARINATED MEAT ON A STICK

Harlow Cattle Co. Beef skewers with cucumber raita \$7.95
Ground Lamb with Green Chutney \$7.95
Ranger® Chicken skewers served with mango chutney \$6.95

SPICED DEEP-FRIED CHICKPEAS \$3.95

Just the way it sounds... delicious

EDAMAME \$4.95

Soybean pods blanched with star anise

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 chicken or black beans \$2.95

We deep fry exclusively in trans-fat free Canola oil. Rather than landfill the waste oil, we use it to heat our hot water.

All menu items available until 10:30 PM Items in RED served until closing [corn chips substituted for fries]

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