



Eagle Harbor Reporter

Complimentary Copy

~Heritage & Hospitality on Tap~

March - June 2009

Photo Above: EAGLE HARBOR LOOKING EAST AT THE HALL BROS. SHIPBUILDING FACILITY, 1909, COURTESY OF PSMHS

The Future of Seattle and Eagle Harbor

reprinted from the
Eagle Harbor Pilot

January 1912

B. G. Southwell Brett

Seattle is the metropolis of our Northwest coast. In 1880 it had a population of 3533. In 1910 it had reached 240,000. What it will be in 1920 remains to be seen. But when we consider the rapid growth of American cities in the past, together with all the facts connected with this rich, undeveloped Puget Sound country, and when we consider that Seattle, beautiful for situation, rich in every natural resource, is located on the main lines of travel and transportation, at the gateway of Alaska and the Orient, with Australia, New Zealand and Panama to the south and the whole of the United States behind — when we consider all these and many other facts, we are perfectly safe in predicting that Seattle is destined to be a great city.

With the growth of Seattle, the extension of the business area, the increase of population - property values will go up; then the city people who are seeking permanent homes will look towards the evergreen isles across the Sound, and it may occur to some of them, that a county home on an acre tract is preferable to a suburban home on a tiny lot. Already Seattle people are on to this; already they are buying acres on Bainbridge Island, within easy reach of the city, for less than they can buy quarter acre lots in the suburbs. They are doing this in anticipation of the fast and cheap Ferry Service which must come in the near future.

If anyone will take a map and examine it carefully they will find Bainbridge Island is exactly opposite Seattle. Or better still, if they will look across the Sound on a clear day, straight West from Madison Street, they will see the island itself, and the advantages it offers to city people who are looking for country homes, within easy reach of town. If a visit to the island should follow it would lead to the discovery that the trip instead of being a weariness to the flesh, like a long street car ride, is quiet, restful, invigorating, delightful.

There is no more beautiful nor healthful locality on Puget Sound than Bainbridge Island; and Eagle Harbor; the most favored part of the island, has advantage of being easily within thirty minutes of the city. This makes it the most promising residential section across the Sound. Nowhere is there a more desirable place for residences; and from no place can the city be more easily reached.

The Lowman-Hanford Co. have just published the report of the Municipal Plans commission a quarto volume of 200 pages, containing sketches and plans for the improvement of Seattle. The plans are the work of Mr. Virgil G. Bogue, one of the most distinguished engineers in America. If these plans are carried out Seattle will take rank with the most beautiful cities in the world. And they are quite likely to be carried out, if not in every detail,

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yet in the main. For Seattle has among her citizens some of the keenest and enterprising business men in America; not only men of business, but men of large vision and high moral purpose. The employing of an expert of international reputation, to prepare these plans, at an expense of \$50,000, is a sample of their spirit, and we may be sure of it, if they are supported by the people, they will never rest until these beautiful plans are materialized.

There is no reason why the people of Eagle Harbor should not catch something of the spirit of Seattle; why they should not plan for the future, and not only plan for but work for it. Let all property holders agree to improve their places — paint their buildings, grade lawns, plant shrubs and trees and flowers; let everybody pull together for the beautifying and advancement of the community, and results will be speedy and astonishing. Such a spirit is contagious. It would leap across the Sound. The people of Seattle would catch it, and before we knew it our population would be doubled.

Eagle Harbor, like most other places, is going to “be what we choose to make it.” If we want a sleepy tumble down place all overgrown with moss — all we have to do is lay down and wait for it; if we want live community, full of energy and enterprise, with beautiful homes and desirable people, we must get up and work for it. We have every natural advantage. Beauty of location, an abundance of pure water, a salubrious air, a perfect harbor, and proximity to a rapidly growing city. The people will recognize these facts and make the best of them: if they will plan intelligently, and work unitedly — they may change not only the district around Eagle Harbor, but the whole of Bainbridge Island into a paradise of beauty, and prosperity.

See the Hall Brothers Exhibit, 215 Ericksen, Wed-Mon 1-4PM

BAINBRIDGE ISLAND HISTORICAL SOCIETY & MUSEUM

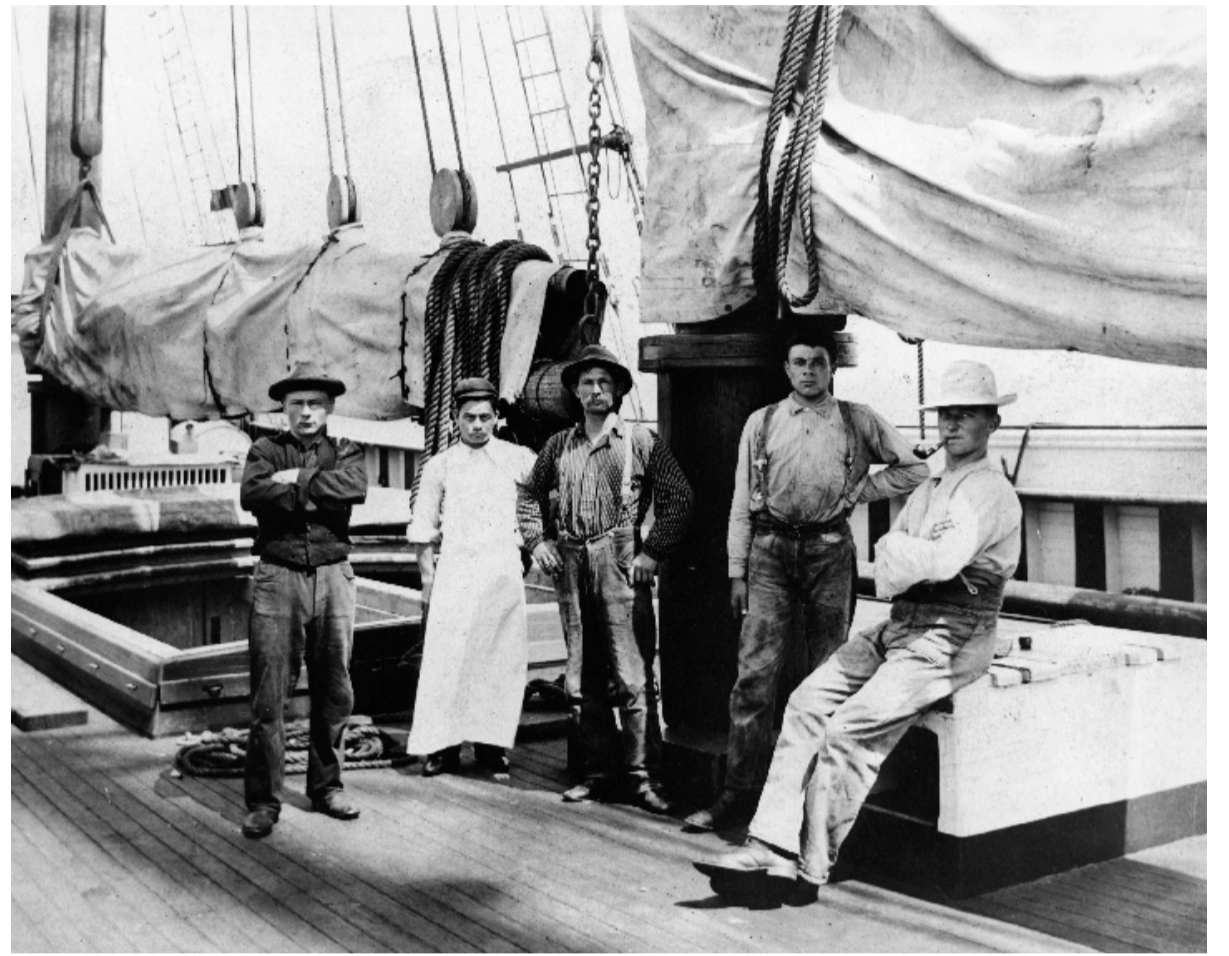


Bainbridge, ca 1900, moored Port Blakely, by William Hester, UWLIBSPLCOLL

BAINBRIDGE SHIPWRECKED

Bainbridge Island was honored with the Hall's 95th vessel, *Bainbridge*. Launched April 28, 1900, she was christened by island resident Addie Seaburn. The Port Blakely Mill Company owned the new four-masted schooner. *Bainbridge* ran ashore south of Nags Head,

WINSLOW, CASUALTY OF WAR



Winslow Crew Members on board, by William Hester, 1904, UW Library Special Collections



What if the farm to retail plus wholesale produce income were 51% of the nearly \$470,000,000 in food and beverage sales generated by Kitsap County residents during 2006? What would be the effect of the same amount of purchase dollars re-circulating its way 5, 6 or 7 times though the local economy before being exported or finding a resting spot in someone's savings or retirement account? Could profits and savings from that additional income be used to provide capital to acquire and preserve farmland, build local food infrastructure, be gifted to cultural initiatives, make our community more secure, stronger, more free? Could profitable trading and investment among neighbors build stronger human to human bonds, build secure retirement savings and local investment capital?

See what your neighbors are doing — www.buylocalfoodinkitsap.com

The four-masted schooner *Winslow* was built by the Hall Brother's Shipyard, Port Blakeley and launched in 1899. The *Winslow's* last voyage was in the fall of 1917. She left Port Gamble for Australia with a load of lumber. Returning from Samoa with Capt. R. Trudgett in command, the *Winslow* was spotted off Sunday Island,

Australia, by the German raider *Wolf*. The German raider captured the schooner and stripped her of her cargo that included bunker coal, petrol, and firebrick. On June 22, 1917, the *Wolf* completely destroyed the *Winslow*. No loss of life was recorded.

SOURCE: HALL BROTHERS SHIPBUILDERS, by GARY M. WHITE, 2008

WHERE'S MY SHOVEL?

This is the ninth edition of our community newsletter, *Eagle Harbor Reporter* — a project started in 2006 that has continued with each new quarterly (almost) change to the Pub's menu. Each new edition, in addition to reminding us of our past, more importantly intends to illustrate the resolve and downright 'plucky'ness of those that carved out an existence in the beginning days of the island settlement. Characteristic of not just Bainbridge Island, in those days, but of the entire young U.S. nation having just a century under its belt as the world's experiment in self-rule.

The City of Bainbridge Island's experiment in self-rule is fast approaching its second decade of existence.

Unlike my wife who was born here, I moved here shortly after the votes of approval that joined the city of Winslow with the rest of the unincorporated island. Even though the initiative passed with the slimmest of margins, I remember it as a time of great enthusiasm and hope for many involved in the transition. It was a chance to govern our own affairs, right here — not from far away Port Orchard. [Winslow, incorporated in 1957, had its homerule established, also by the slimmest of margins.]

The city's new engineering department quickly drew up plans to replace failing infrastructure throughout the island, but more importantly along Winslow Way where the water and sewer utilities were identified as being deficient since 1975. With each new budget year, the failing Winslow Way utilities were identified and re-identified as budget priorities. More than one design firm had been hired and paid with grant funds as well as utility funds since 1991. Yet, even with all-island self-rule, the department has been prevented for nearly another 20 years from moving any bit of dirt to repair and replace the failing structures.

One just has to ask why? What have

we, as third-century Americans lost from our plucky forefathers?

Is it because every city manager knows that they cannot survive the political firestorm of digging up Main Street? Long known as the “kiss of death” to any city manager's current job — it goes with the territory. Yet, other communities, some larger and some smaller, have been able to rise to the occasion and “git 'er done”.

Or, perhaps, is it the absentee landlord syndrome?

The city-owned utility only serves one-third of the island's entire population of ratepayers. So really, the island's shareholder citizens own a utility that the majority of them don't belong to. While not unheard of in corporate America, it is a bit unusual in a municipal one. Likewise, only two of the seven elected Councilpersons, the persons responsible for writing the checks, are required to live inside the utility's boundary. How many have lived under that situation? It's always easier to get the leaky pipes fixed in an apartment where the landlord lives downstairs.

Regardless, it seems like old Winslow and its leaky pipes probably would have fared better on its own. The rest of the island even got its much maligned sub-urban sprawl in spite of self-rule. I'd rather my landlord(s) live with the decisions that he(they) make — not in some far off Battle Point or Port Madison place. Talk of secession from the all-island city, started in jest, is taking root of late. Hearing from our new president's inauguration address “know that your people will judge you on what you can build, not what you destroy” maybe it really is time for Winslow's secession. At the very least, secession is plucky.

And, besides, Winslow is named after a brother of the Halls, successful shipbuilders that built ships here in Eagle Harbor. Bainbridge? After a navy captain that had a habit of losing his ship.



BAINBRIDGE'S NEIGHBOURHOOD PUB SINCE 1991

231 parfitt way sw, on the waterfront, 206.842.0969

LOCAL SEAFOOD

- FLASH FRIED CALAMARI** \$9.95
Rings & tentacles dusted, deep-fried & served with our pesto aioli
- 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
- STEAMED MUSSELS & CLAMS** \$12.95
Steamed in white wine & lots of garlic Served with fresh focaccia
- MOULE FRITES** \$13.95
Fresh local mussels steamed in white wine, shallots, garlic & curry Served with Pub-cut fries & our lemon aioli
- 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 organic 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 pepperjack cheese With black beans, sour cream & salsa
- 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
- 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



SOUP BOWLS

- PUB CLAM CHOWDER** \$9.95
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 FOR THE CLAMS
- 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

BAR FOOD

- POUTINE** \$8.95
Canada loves the Poutine! So will you. Montréal's classic preparation of a plate of Pub-cut fries topped with Beecher's® Handmade Cheese Curd smothered with Pub-made chicken gravy
- NATURAL PORK® QUESADILLA** \$10.95
Two grilled flour tortillas with shredded Salmon Creek Farms Natural Pork®, chipotle barbecue sauce, cheddar & black bean aioli With sour cream, salsa & guacamole
- SWEET PAPAS LATINAS** \$8.95
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream
- MARINATED MEAT ON A STICK** \$8.95
Painted Hills Beef® skewers served with tzatziki sauce \$8.95
Prawn skewers served with mango chutney \$7.95
Chicken skewers served with spicy tomato remoulade \$6.95
- SPICY CRAB & ARTICHOKE DIP** \$8.95
Served piping hot with warm pita bread
- 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 pork or black beans \$2.95
- HUMMUS PLATE** \$8.95
Pub-made hummus served with warm pita, sliced cucumber, red bell pepper & Kalamata olives

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, WE NO LONGER TAKE PERSONAL CHECKS

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

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

BURGER & FRIES

PUB BURGER* PLATTERS

All are fresh Pub-ground Painted Hills Natural Beef® chuck steak, grilled to order & served on a fresh burger bun with lettuce & tomato With Pub-cut fries

- The Pub Original** with cheese, grilled onion & mayo \$12.95
- Inferno** pickled jalapenos, grilled onion & pepperjack \$12.95
- Swiss Melt** grilled mushrooms, caramelized onions & Swiss \$12.95
- Three Cheese** cheddar, jack & 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
- Southwest** bacon, guacamole & pepperjack \$13.95
- The Black & Bleu** bacon, bleu cheese & grilled onion \$13.95

GRILLED BUFFALO BURGER*

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

BEER BATTERED CHICKEN SANDWICH

Free-range chicken breast deep fried On a potato demi-baguette Topped with caramelized onions & spicy tomato remoulade With Pub-cut fries

FIELD ROAST® VEGAN BURGER

Sunflower Country-style vegan cutlet topped with tomato, lettuce, pickle & Dijon on a fresh organic burger bun Served with Pub-cut fries fried in trans-fat free canola oil \$9.95

BARBECUE NATURAL PORK SANDWICH

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 \$11.95

BEEF SKEWER PITA GRILL

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 \$14.95

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

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

GREENS & SALADS

PUB FAVOURITES SALAD

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® vegan cutlet & your choice of dressing Served with fresh focaccia \$12.95

CALAMARI SALAD

Sautéed calamari rings & tentacles with garlic, tomatoes, toasted pine nuts & golden raisins with a light sherry wine vinaigrette over fresh organic greens & dusted with fresh parmesan \$11.95

PUB CAESAR SALAD

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

- Add Painted Hills Natural Beef® Skewers \$8.95
- Prawn Skewers \$7.95
- Ranger® Free-Range Chicken Skewers \$6.95
- Salmon filet, Peppered cod, Smoked Salmon \$6.95
- Field Roast® Sunflower Country-style cutlet \$4.95

WARM SPINACH SALAD

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

SMOKED SALMON TARTINE

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 greens \$9.95

TEQUILA LIME CHICKEN BREAST

Char-broiled boneless, skinless, free-range chicken breast marinated in tequila & lime, on fresh organic greens & topped with Pub-made mango salsa & black bean aioli Served along with a cheddar quesadilla \$12.95

PUB B.L.T. SANDWICH

Six strips of smokey 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 \$10.95

PUB SIDE SALAD

Fresh organic greens & vegetables with your choice of our bleu cheese, balsamic vinaigrette & ranch dressings or CAESAR SIDE SALAD \$6.95 \$4.95

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

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