

Heyday Farm 2.0

QUEST FOR SUSTAINABILITY

By Liz Pleasant

Heyday Farm House

With just 30 acres on the south end of Bainbridge Island, Heyday Farm produces vegetables, fruit, eggs, cheese, and meats, which they sell at their nearby Lynwood Center store. Steve Romein and Ty Cramer, the owners of Heyday, bought the farmland with a desire to contribute to the island's local food community and a belief that small-scale farming can be sustainable— environmentally, financially, and ethically. Beyond farming their land, Steve and Ty use it to teach people about where their food comes from through meals, classes, events, and overnight stays.

Alice and Craig Skipton have lived on the property with their two young children since 2011 managing Heyday Farm. They have helped to develop it into the productive land it is today. Now, five years later, the Skiptons have announced they're leaving Heyday. "They did the hard work, from research to purchasing to processing," said Ty. "That part of their legacy is really critical. They built it up and now it's ready to roll into the next phase."

The Skiptons' departure ushers in a new model for Heyday—they are expanding their farm, creamery, store, and homestay by bringing on a new team of folks including veteran farmers, local food producers, and an experienced chef.

Brian MacWhorter, of Butler Green Farms, will take charge of agriculture, eggs, and meat at Heyday. John and Vicky McGarrity, of Hansville Creamery, will be working Heyday's dairy. And Tadao "Tad" Mitsui, an accomplished local chef, will be leading the farm house, and preparing food for Heyday's farm store.

Heyday Farm

Brian (see inset) has deep roots in local farming, and has been using biodynamic practices to grow organic fruits, vegetables, and meats in Kitsap County since 1984.

Aside from being one of the most knowledgeable farmers on Bainbridge, Brian is devoted to connecting consumers with their food and encouraging young people to consider farming as a sustainable career. Today, the average age of a farmer in this country is 58 which means that most of our small-scale farms will need new farmers in the next 10 to 20 years. For Brian, getting young people involved in farming is crucial.

"Heyday is like a campus. We have all of the resources for farming education," Brian said. "Growing and producing food, community involvement, and education—we need to do all of that to make it sustainable."

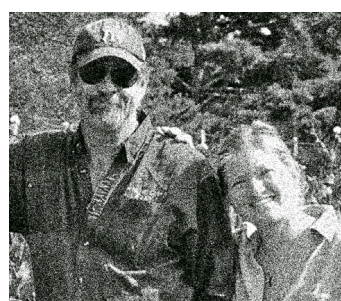
A big part of Heyday's community outreach program revolves around the Farm House on their property. As its new manager, Tad will cater special events, manage the overnight guest rooms, and prepare food for the Heyday Farm Store.

Growing up, Tad picked berries on historic Bainbridge farms, where he learned preserving and canning, and experienced "the freshness of everything growing so close to where you are." He's excited to combine his years of restaurant experience (at Tom Douglas' renowned restaurants Dahlia Lounge and Palace Kitchen in Seattle, as well as Streamliner Diner on Bainbridge and Alderbrook on the Hood Canal) with a local, home-grown aesthetic.

"I want to be a part of promoting that culture and that community experience," said Tad. He hopes his new position will help build a bridge between the old and new generations of Bainbridge Islanders.

Meet Brian MacWhorter

Neither a stranger to these pages nor to you if you've eaten at many of the restaurants around town or shopped at T&C and the Farmers' Market, Brian MacWhorter, owner of Butler Green Organics, has been farming for 30 years on Bainbridge Island and 10 more in Eugene, OR. Brian was part of the cadre of local



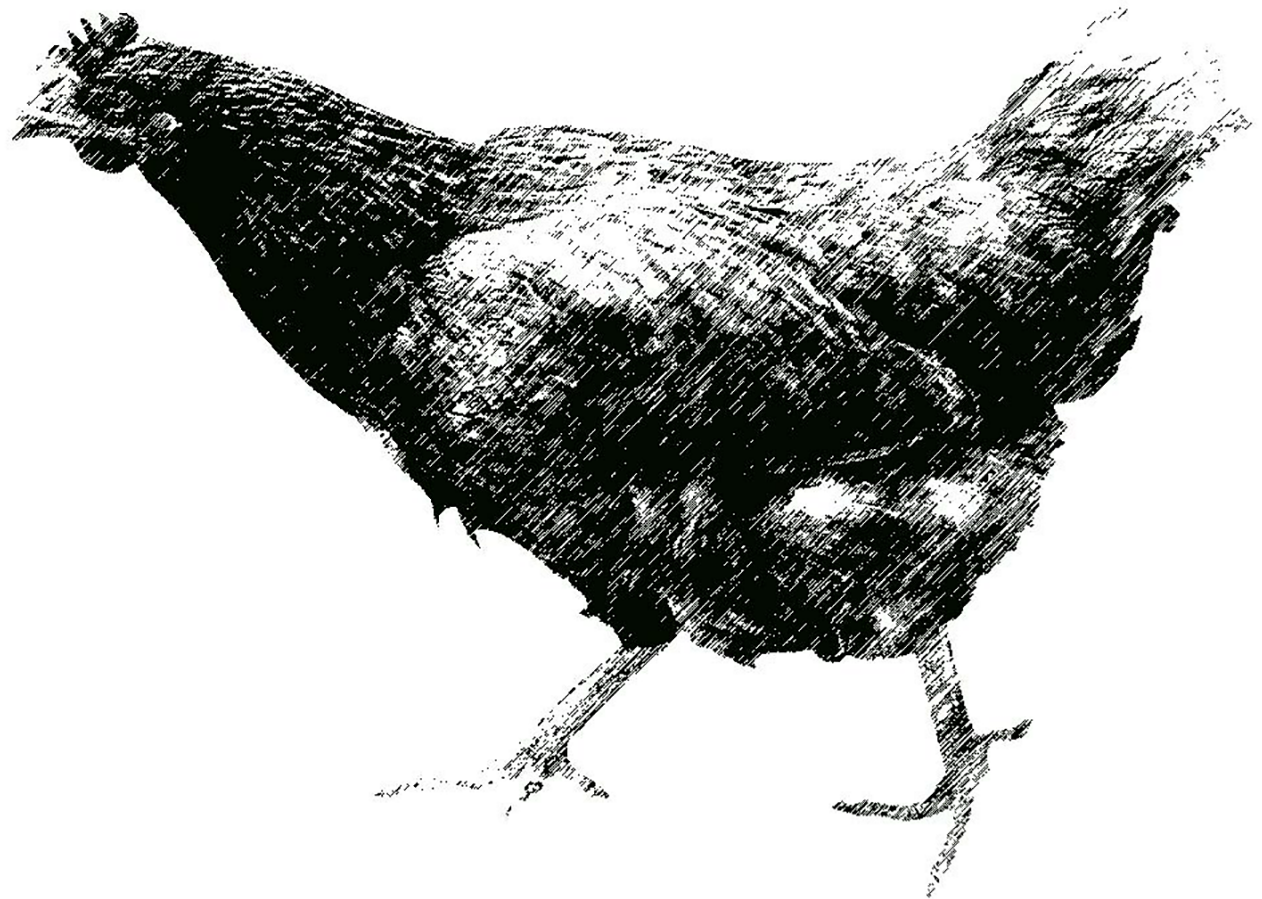
Brian MacWhorter & wife, Amy Kuhl

farmers that created a market for organic produce on Bainbridge Island. He has been a leader in building a locally grown food chain ever since. One of his hallmark contributions to farming in this maritime climate has been the art of extending the growing season through greenhouse and hoophouse production. Because of that know-how, he is able to produce greens for the Pub (and others) nearly year around.

After 40 some years of farming one might think Brian would be looking for ways to slow down and retire. Not so. Despite exhibiting many of the iconic characteristics of a self-made, independent farmer he has now signed on with Heyday Farm to take on its chicken, pork and produce production. "The future is now," Brian's project manager, Ryan Montella, exclaims. "We've just taken a giant leap forward in our ability to complete our biodynamic farming goals."

With the farmland and production facility that Heyday has provided, Brian and his staff of farmers and interns will be Bainbridge's reliable supply of pasture-raised and Island-grown chickens.

See more about Brian at: www.butlergreenfarms.com



Heyday Farm Creamery

John and Vicky McGarrity have operated Hansville Creamery (about 20 miles north of Bainbridge) for the past seven years, making cheese with a herd of goats and sheep on less than six acres. Now John, Vicky, and their herd will join the cows at Heyday.

As founding members of Kitsap Fresh, an online farmers market that sells products from local farmers and craftspeople, John and Vicky are committed to keeping small farms sustainable. "It was right in line with what we wanted to do already, but didn't have the room to do," said Vicky about being asked to work Heyday's dairy. "The facility itself is pristine and state-of-the-art. They built a wonderful operation."

"It took our breath away when we saw it for the first time," John added. "We're just glad to be a part of it."

More Local Food

All of this means more local food on Bainbridge Island, and more opportunities to get involved with the island's unique farming community. "The success of making this farm sustainable, or any farm, is a relationship with the community," said Brian. "So I think that's going to be my big objective here—reaching out to the community and seeing how they can get involved."

Keep your eye out for more Heyday Farm produce, meat, cheese, and eggs on local menus, and in the Heyday Farm Store, which will be open six days a week in the coming months. For more information about Farm House events, classes, and workshops check-out their website:

www.heydayfarm.com



Stop Waiting. Get in Line from Your Phone

- 1 DOWNLOAD THE APP from the Android or iPhone app stores
- 2 SELECT THE PUB and add yourself to the waitlist
- 3 ARRIVE ON TIME and check-in with the host

Boring Bainbridge

by Liz Pleasant

How many times have you heard it from your kids? Bainbridge Island was just officially named the most "boring" city in Washington by Roadsnaaks, a website that uses census data to create "bite-sized" bits of information about cities across the country.

Seriously? From old standbys like the First Friday Art Walk to the new Throw Away Economy film series, there's a ton of awesome stuff happening on the island all the time. Despite Bainbridge's advanced average age and households with children - it isn't boring; you've just got to know where to look!

Below are just a few things happening on the island this spring. Save yourself a ferry ride, support local art and performance, and check 'em out!

Film:

Throw Away Economy Series
Thursdays March 3 – 24 7:00pm
Lynwood Theater, \$10.50

Theater:

The Edge Improv
First Saturdays 7:30pm
Bainbridge Performing Arts
\$12 - \$16

Amadeus: Music, Madness, and Mozart
March 11 – 26 Fri & Sat 7:30pm
Sun 3:00pm
Bainbridge Performing Arts
\$19 - \$27

The Little Mermaid
May 13 – 29 Fri & Sat 7:30pm
Sun 3:00pm
Bainbridge Performing Arts
\$19 - \$27

Art:

Art Walk
First Fridays 6:00pm
Winslow Way, Free.

Steve Parmelee's "Assemblage" Exhibition
March 12 – June 5 10am – 6pm
Bainbridge Island Museum of Art, Free

Music:

Biscuits and Gravy
Thursdays, 7pm – 10pm
Pegasus Coffee House, Free

The Weather Machine & Moon Dial

March 12 7:30pm
Spacecraft, \$12

Weed & Merso
March 18 7:30pm
Spacecraft, \$12

Champaign Sunday
March 24 8:00pm
Treehouse Café
donations suggested

Bainbridge Symphony Orchestra
presents *Movie Music LIVE!*
April 15 – 17

Fri & Sat 7:30pm Sun 3:00pm
Bainbridge Performing Arts
\$16 - \$19

Good Co. & General Mojo's
May 20 7:30pm
Spacecraft, \$12

Whitney Lyman & Northern Thorns
May 27 7:30pm
Spacecraft, \$12



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.



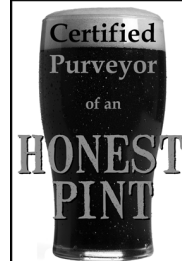
The Grow Family Homestead
Still stands today as home to Harbour Public House

BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969

SINCE 1991

UNIQUELY
BAINBRIDGE



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-Free Burger Bun.

BAR FOOD

PAUL'S ALBACORE TUNA SLIDERS	\$9
Seared medallions of sashimi-grade tuna On a Pane d'Amore® mini-bun with ginger aioli & pub-made kimchi	
Standard order of 2 - Each Additional Slider	\$4
OYSTER SLIDERS	\$7
A single locally farmed Pacific lightly rice panko (gluten-free) crusted & fried Served on a Pane D'Amore® mini-bun with our tartar sauce	
Standard order of 2 - Each Additional Slider	\$3
FLASH FRIED CALAMARI	\$12
Rings & tentacles dusted with gluten-free flour, deep-fried & served with our pesto aioli	
OYSTER SHOOTER*	\$3
A single locally farmed Pacific in a shot glass with cocktail sauce	
PULLED BBQ PORK or BBQ CHICKEN SLIDERS	\$7
Order of two with Pub-made BBQ sauce, cheddar cheese & cole slaw on Pane D'Amore® burger mini-buns	
Standard order of two Each Additional Slider:	\$3
GARDEN GREEN® HUMMUS	\$7
Green chickpeas, tahini & roasted garlic Served with fresh veggies & Pane d'Amore® baguette crisps	
PUB QUESADILLA	\$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	
PUB NACHOS	\$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 or black beans	\$5 \$3
NAAN FLATBREAD 'PIZZA'	\$8
Baked Indian flatbread with green garbanzo hummus, arugula, pickled red onion & Mt Townsend Creamery® Cheese Curd	
KIMCHI FRIED BROWN RICE	\$6
with fried egg & locally made red sriracha	
PUB-CUT FRIES	small side \$2 plate \$4
Hand-cut russet or yam Double-fried in trans-fat free canola oil	

We deep fry exclusively in trans-fat free Canola oil. The waste fryer oil is made into biofuel and other products offsite.



SOUP BOWLS

RIBOLLITA	\$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 Seasoned with parmesan cheese	
SOUP OF THE DAY	bowl \$7 cup \$6
Made fresh & served with a Pane D'Amore® bread roll	

LOCAL SEAFOOD

PORTUGUESE CLAMS	\$16
Hood Canal Baywater® Salish Blue clams with pub-made chorizo pork sausage, sautéed peppers & onions & white wine	
PAN FRIED OYSTERS	\$15
Five plump Goose Point® oysters lightly rice panko (gluten-free) crusted & pan-fried Served with lemon, tartar sauce, Pub-Cut fries & cole slaw	
LITTLE BEN'S FISH TACOS	\$15
Mexican food truck style — Organic corn tortillas with beer batter deep-fried Pacific Cod, chipotle mayo, shredded cabbage, pepperjack cheese & black bean aioli — Plate of three Tacos	
ASIAN SALMON BOWL	\$19
Charbroiled Bristol Bay sockeye filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette	
STEAMED MUSSELS IN BEER	\$15
Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo	
FISH AND CHIPS	\$15
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	
STEAMED CLAMS	\$16
Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls	
PUB FAMOUS CHOWDER	\$17
A New England Classic using the best of the local NW ingredients! Bowl of organic potatoes, onion, bacon, white wine & cream sautéed to order Garnished with a traditional pat of butter With your choice of: In the shell Baywater® Salish Blue Clams, Hood Canal Mussels, Pub-smoked Pacific Sockeye Salmon, or Locally farmed Pacific Oysters	

BURGERS*

All burgers now served à la carte (we suggest fries or poutine for the table!)

Grilled to order & served on a Pane d'Amore® burger bun unless otherwise described You're welcome to Substitute a free-range, skinless, boneless Chicken Breast; or a Port Townsend-made Bob's Pecan® Veggie Burger Patty; or a pub-smoked Portabella on any of the Burgers

THE PUB ORIGINAL BURGER	\$12		
Pub-ground, Harlow Cattle Co.® Grass-fed Beef, with lettuce, grilled onion, pub-made pickle relish & mayo			
MAKE IT YOURS ADD-ONS:			
Beecher's Flagship® Cheese	\$3	Fried Organic Egg	\$2
Mt Townsend® Trufflestack Cheese	\$3	Sautéed Mkt Veggies	\$2
Willapa Hills® Big Boy Blue or Lily Pad Alpine	\$4	Sautéed Mushrooms	\$2
Goat Cheese or Mt Townsend® Cheese Curd	\$2	2 Bacon Slices	\$3
Pepperjack Cheese	\$2	Caramelized Onions	\$2

TRENCHERMAN BURGER	\$15
Harlow Cattle Co.® grass-fed beef with fried onion straws & Mt Townsend Creamery® Trufflestack cheese	

SAN ANTONIO BURGER	\$14
Harlow Cattle Co.® grass-fed beef with grilled poblano chili, pepperjack cheese & fresh pico de gallo	

BACON BLUE	\$16
Harlow Cattle Co.® grass-fed beef, two strips of Montana Bacon & Willapa Hills® Big Boy Blue cheese	

BO BURGER WITH BACON	\$15
Two slices of Montana bacon, an over-easy fried egg and Beecher's® Flagship Cheese on top of Harlow Cattle Co.® grass-fed beef	

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

ALT BURGERS

CHICKEN PANCETTA BURGER	\$14
Char broiled, free-range, ground chicken & Italian bacon With organic greens, pesto aioli & melted goat cheese	

CHORIZO ROLL	\$12
Our version of this London Classic Pub-made, all Natural® pork chorizo, On a fresh Pane d'Amore® roll with organic arugula & Yakima grown Mama Lil's® sweet hot pickled peppers	

SMOKED PORTABELLA REUBEN	\$12
Whole smoked & grilled mushroom with melted Willapa Hills® Lily Pad alpine cheese, Iggy's® kraut & 1000 Island dressing on Pane d'Amore® caraway rye You can Substitute a Beef Patty for the Portobella	

SMOKED SALMON ON RYE	\$12
Pub-smoked Bristol Bay Sockeye on toasted Pane d'Amore® caraway rye with sliced cucumber, tomato, arugula & our dill dressing	

SMOKED PORTABELLA VEGGIE BURGER	\$14
A whole grilled & applewood smoked mushroom topped with tomato, lettuce, mayo & melted Mt Townsend® Trufflestack cheese	

SMOKE ROASTED PULLED BBQ PORK	\$13
Roasted & pulled Natural® pork Splashed in pub-made North Carolina-style, spicy-vinegar BBQ sauce Served over our Sweet Potato Pie & side of Cole Slaw	

PUB BBB.L.T.	\$12
Six strips (yes six!) of smokey Montana bacon on toasted Pane d'Amore® organic whole wheat bread With lettuce, tomato & mayo You can Substitute Fresh Sliced Avocado for the Bacon	

POUTINE

CLASSIC MONTRÉAL	\$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	
VANCOUVER	\$10
Roasted chicken with bacon pieces & Pub-made chicken gravy over a plate of Pub-cut fries with Mt. Townsend Creamery® Cheese Curd	
SWEET PAPAS	\$10
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream	
LOMO SALTADO	\$16
Peruvian spiced strips of Harlow Cattle Co.® grass-fed beef sirloin stir-fried with red onion, garlic, Mama Lil's® sweet hot peppers & diced tomatoes On top of our Pub-cut fries Sprinkled with chopped cilantro	
ECUADOR	\$8
Pub-cut yam fries with pub-made chorizo, Mama Lil's® sweet hot peppers Topped with a soft-fried egg	

GREENS & SALADS

SPINACH SALAD	\$15
Fresh organic leaf spinach with sautéed WA apples, caramelized onions, chopped bacon & sherry vinaigrette Topped with crumbled Willapa Hills® Big Boy Blue cheese	
WILTED KALE SALAD	\$14
Organic kale wilted in olive oil With roasted yam wedges, candied pecans, shaved red onion, red wine vinaigrette Topped with Mt. Townsend Creamery® Fromage Blanc	
SMOKED SALMON TARTINE	\$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 Butler Green® organic salad greens	
PUB FAVOURITES SALAD	small side \$5 lg \$8
Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions Below	
PUB CAESAR SALAD	small side \$4 lg \$7
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 (price added to price of salad)	
Grilled boneless, skinless Free-Range Chicken Breast	\$9
Smoke Roasted & pulled BBQ Natural® Pork	\$5
Peppered Cod, Salmon Filet or Smoked Salmon	\$9
Grilled Smoked Portabella Mushroom	\$6
Bob's Vegetarian Pecan® Patty	\$7
Two Pane D'Amore® bread rolls & butter	\$2

WASHINGTON BAKERS

PUB-BAKED RUSSET POTATO	
One large WA baker with butter & sour cream	\$4
Add: Roasted & pulled Ranger® Chicken & Gravy	\$5
Roasted & pulled Natural® Pork & BBQ Sauce	\$5
Sautéed Market Vegetables	Mkt

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