

Eagle Harbor Reporter

Complimentary Copy



Photo Above: Madison Ave. S. & Parfitt Way ca. 1929; Photo Courtesy of Museum of History & Industry

NEWLY NAMED "WINSLOW" SETTLEMENT TAKES SHAPE, 1903



Ambrose F. Grow

Ambrose Grow and his wife, Amanda, with 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 and more particularly Madrone. Selling his large farm in Manhattan, Kansas he homesteaded 160 acres along the waterfront. He and his wife, Amanda, were charter members of the Eagle Harbor Congregational Church and donated the property for it as well for the first two Madrone schools.



The Grow Family Homestead

Still stands today as home to Harbour Public House

WINSLOW & ENVIRONS

Excerpted from Elnora A. Parfitt
Kitsap County, A History
Book VI - Bainbridge Island

With Mr. Grow were his wife, their daughters, Ella, Carrie, Hattie, and Jessie, and son, Walter. They traveled through Indian country to San Francisco. Never to be forgotten was the holdup of the train by Jesse James and his gang. He came striding through the train forced the cowering passengers at gun point to give up their watches and valuables. Hattie Grow remembered all her life his unkempt good looks as he paused in front of her and started to take her amethyst ear bobs given to her for her recent 16th birthday, then changes his mind saying, "Keep them. You have kindly blue eyes, my girl," and left her with her heart pounding and speechless.

They boarded the steamer Idaho in San Francisco and after an uneventful voyage, stayed for a week in Seattle's first hotel, the Occidental. During this week in Seattle, the girls and their brother explored the town, and walked out to Green Lake, and noticed the spring foliage and the wild ducks. They

noticed, too, the people on the streets—Indians, Hawaiians, loggers and employees of Yesler's mill.

The older Grow sons, Frank and Will had elected to come across the plains by ox team and horses, taking the whole summer. They evaded hostile Indians, searched for water, were lost, and finally had to sell their horses and stock, arriving in Seattle with only the clothes on their backs and an extra pair of socks in their pockets. They remembered their father had told them to look up a certain sea captain if they needed any advice. As it happened, he was taking a little boat to Eagle Harbor where they wanted to go, and said he would take them if they wanted to "beachcomb" in return for their fare. They had no idea what "beachcombing" was, but on arriving in Eagle Harbor they were escorted to the beach where they picked up enough driftwood to fill the boat and keep the boilers going for the captain's return trip to Seattle.

Eagle Harbor Transportation

Excerpted from J.R. Parfitt
Kitsap County Historical Society Book VI - Bainbridge Island

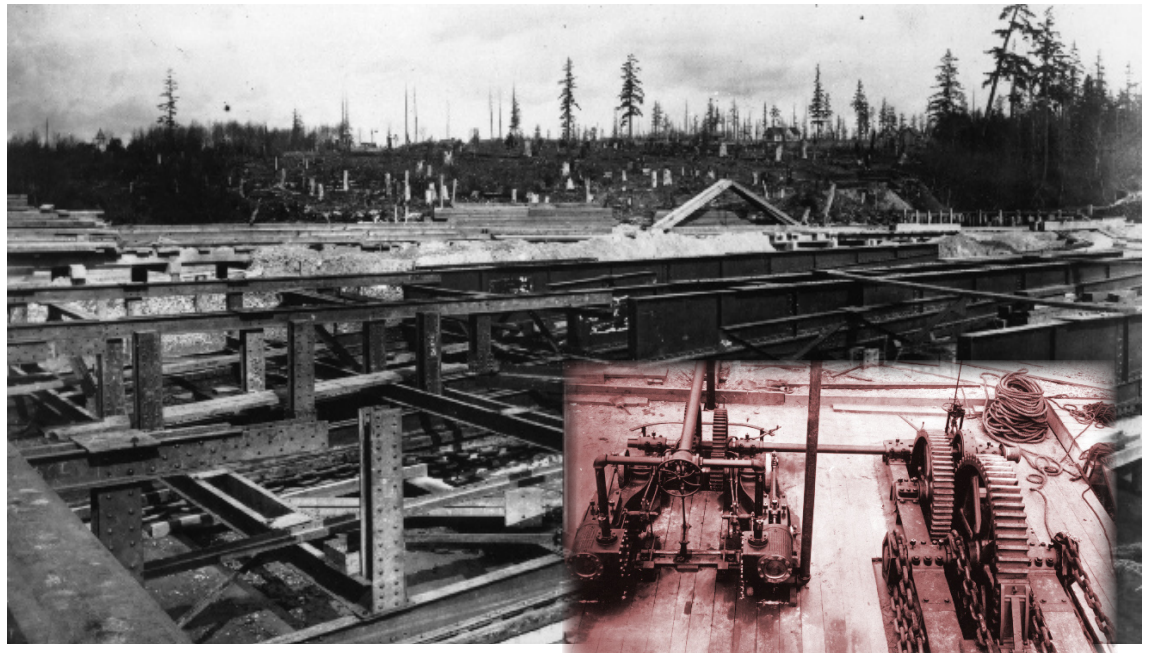
The first regular steamer on the Eagle Harbor run was the *Tolo* in 1887. She was 75 tons. The second steamer was the *Alta*: 8 tons and 37 feet long.

In the year 1901, the community of "Madrone" (Winslow) banded together to build a steamer of their own "ways" and constructed the steamer *Eagle*, a vessel of 40 tons and length of 54 feet.

Then E.L. Franks, Gideon Abel, and B.F. Kunkler, all of Madrone, pioneered and financed equally the construction of the *Florence K.* (Kunkler). While she was being built in Tacoma, the *Eagle* burned at her dock in Winslow in 1903.

The *Kalatawa* which had been built at Port Blakely in 1903 (the last boat built there by the Hall Bros.) was completed at the Hall Bros. yard in Winslow, now served the community generously, until the *Florence K.* was completed and placed into service. The *Florence K.* was of 143 tons and had a length of 93 feet.

More Excerpted from Elnora A. Parfitt
Islanders each grew a garden in the early days, had fruit trees and berries, raised chickens, pigs and cows; therefore, having fresh milk and butter. There was an abundance of fish and clams on the beaches. Capt. Alvin Oliver, a sea captain from Maine, lived at the head of the bay in Madrone, maintained a store in his home and built small boats. He often sailed his sloop to Seattle, bringing back supplies for the store and neighbors. {...} Some pioneers preferred to row around the island and purchase supplies at Port Madison or the Port Blakely store. Mr. Hoskinson and his son, Stuart, sold their produce in Madrone and to the cookhouses, rowing each way. Some settlers even rowed to Port Orchard or Brownsville for their staples.



Hall Bros. Shipyard Construction, 1903

Looking across shipyard to the North & West. Notice the Eagle Harbor Church steeple in tree line, top left. Inset: Gears for Marine Railway, 1903

Photo Credit BIHS 1396 & 1400, Hubbard Collection

THE HALL BROTHERS SHIPYARD

Excerpted from J.R. Parfitt
Kitsap County, A History
Book VI - Bainbridge Island

James Winslow Hall was born in Chelsea, Mass., in 1864, son of Henry Knox Hall. James attended Harvard College and then entered the firm of Hall Bros. Shipbuilding Firm" at Port Blakely, Bainbridge Island.

A dry dock (Marine Railway) and ship building facilities was being constructed in 1902 at Eagle Harbor on the north shore, which at the time was named "Madrone." The south shore of the harbor was called "South Side." The village of Madrone was renamed "Winslow," in the year 1903, in honor of Winslow Hall. The firm was incorporated as "Hall Bros. Marine Railway and Shipbuilding Co." James Winslow Hall, manager. The sandspit (shipyard site)

gered piles were driven for the two center tracks and a single row driven on the two sides. This piling was then sawed off evenly about 18 ft. below the surface of the beach.

Huge timbers were fastened along the top of these rows of piling, then iron tracks were placed along on the timbers. This gave a wide double track in the center of the railway cradle for rigid and strong support for the ship tonnage. The smaller tracks on the sides kept the cradle on even keel. Mud (sticky, stinky, gooey, beach mud) was dumped in around and over everything, except the surface of the iron tracks. Timbers and logs imbedded in salt water mud will be preserved forever.

On these iron tracks were placed frames of rollers; wide ones for the center tracks and narrow for the sides. The shoes of the marine railway cradle traveled thereon.

This engine was a steam winch with cylinders 16in. x 18in. steam 100 psi. The shaft with gears turned the large bull wheel and four chain sprockets or the hauling chain. In high gear the ratio was 32 to 1 and in low 64 to 1; one equaled a complete turn of the bull wheel. One turn moved the cradle 6 feet. There was enough power in low to pull the hauling chains apart, so they had to be careful.



This is the third issue of a series devoted to the early history and settlers of Eagle Harbor. Made possible with assistance from the Bainbridge Island Historical Museum.

Find our menu inside.

ON RECREATION

Excerpted from Elnora A. Parfitt
Kitsap County, A History
Book VI - Bainbridge Island

Recreation for the early settlers was often a picnic, or an all day outing. One that was anticipated was the Port Madison mill picnic on the Fourth of July. It was an all-day affair, starting in the morning with games, a parade, and a picnic lunch, more games and dancing with fireworks in the evening. People from all over the Sound country came on boats from the Island on trails and logging roads, as well as rowing.

For some years one face of the celebration was a men's foot race through the mucky tide flats of Whiskey Spit (now Fay Bainbridge Park). Some of the ladies heard of it, and although not invited, decided to see the race. So, hatted and gloved as was the holiday custom, walked to the beach and waited. What the ladies did not know was that the men ran unclad for speed through the mud.

The men at last came into view, splattered with mud from head to toe, nearing the finish line. Some of the ladies fainted; some screamed and ran for sheltering trees. The men, covered with mud and nothing else, crossed the finish line. Laughing and yelling, ignoring the ladies, they plunged into the Sound for a swim and scrub. John A. Parfitt collected the winner's prize, \$100 in gold.



Loggers at work near Hawley in Winslow, 1903

Photo Credit BIHS 141, A. Reeve

had a long sloping beach which was ideal for the marine railway. It had a high tide of 14 ft. and a low of -4 ft. They did not have to go very far beyond the extreme low water mark for the end of the railway track. A wide ditch was scooped out in the center and a narrower ditch about 24 ft. from it on each side. Two rows of stag-

All of this was new: the buildings, power house, steam boilers, mill, layout loft, shops, launching ways, construction sheds and piers at a total cost of \$300,000. The marine railway machinery was made at the Erie Machine Works of Boston, Mass. in the year 1901.



Have even more at **the pub**

CELEBRATING OUR 16TH YEAR AS BAINBRIDGE ISLAND'S NEIGHBOURHOOD PUB

SANDWICH PLATTERS

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

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



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



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

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

THE PUB BURGER* PLATTER \$10.95
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 or Crumbled Blue \$11.95
Add sautéed mushrooms or bacon \$1.50

OCEAN BURGER \$11.95
Char-broiled ground Salmon & Pacific Cod patty seasoned with ginger & green onion Served on a burger bun with wasabi aioli, lettuce & tomato With side salad of organic field greens & lemon-soy vinaigrette

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



THAI PORK BURGER \$10.95
Fresh Pub-ground Salmon Creek Farms Natural Pork® patty, seasoned with lemongrass, garlic & green onion, grilled & served on a fresh burger bun with shredded cabbage & our curry peanut sauce Served with Pub-cut yam fries

BRUSCHETTA BURGER* \$11.95
Fresh Pub-ground Painted Hills Natural Beef® chuck steak, grilled & presented open-face on toasted foccacia with pesto, capers, red onion, olive oil & grated parmesan With side salad

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

GRILLED SKEWERS

PAINTED HILLS NATURAL BEEF® \$8.95
Steak pieces marinated & grilled Served with tzatziki



RANGER® FREE-RANGE CHICKEN BREAST \$6.95
All white meat chicken breast pieces Served with our curried peanut sauce



SKEWERD PRAWNS \$8.95
Marinated & grilled Served with our pub-made mango chutney

* 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.

SHARED PLATES

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 \$8.95
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 \$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



DRAUGHT BEER

Featuring the best in Washington's Micro-Breweries.

<i>Each full sixteen ounce pint \$4.50</i>	
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
Fish Brewing Mudshark Porter —Olympia, WA	Black, medium-bodied, yet robust with a chocolate flavor & dry finish
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
Mac & Jack's Serengeti Wheat —Redmond, WA	Golden amber, light body, unfiltered, crisp with some hops
Port Townsend Bitter End IPA —Port Townsend, WA	Over the top with generous hop additions
Wyder's Dry Pear Cider —British Columbia, CAN \$5	Uniquely pear, but still a classic, dry English-style cider



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

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

FAVOURITES



- FISH AND CHIPS** \$11.95
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
- TEQUILA LIME CHICKEN** \$12.95
Char-broiled boneless, skinless, free-range chicken 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
- 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** \$13.95
Charbroiled wild salmon filet served over brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette
- STEAK PITA GRILL** \$11.95
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
- PESTO LINGUINE** \$10.95
Linguine pasta tossed with sautéed garlic, tomatoes, toasted pine nuts, goat cheese, pesto & white wine With grated parmesan & fresh focaccia
Go ahead and add any of our meat or fish options (price as marked)
- GRILLED SHOULDER TENDERLOIN STEAK** \$17.95
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



SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

WINE VARIETIES

Featuring quality wines from Green String certified vineyards.



OAKLEY, CA

fourWHITES, 2003 \$6.00 / \$20.00
Adventurous table blend with pear & green apple notes

fiveREDS, 2003 \$6.00 / \$20.00
Table blend with blackberry & black pepper flavors



CLINE, CA

Pinot Grigio/Chardonnay, 2005 \$7.00 / \$24.00
Crisp, tart with almost a hint of sweetness

Viognier, 2006 \$7.50 / \$26.00
Big peach & apricot flavors mixed with citrus & floral notes

Marsanne Rousanne, 2005 \$32.00
Zesty orange character mixed with lively stone fruit

Mouvèdre Rose, 2006 \$32.00
Good depth with concentrated berry, melon & long spicy finish

Cool Climate Syrah, 2003 \$9.00 / \$32.00
Well built, chunky & generously filled with brambly blueberry

California Zinfandel, 2005 \$7.50 / \$26.00
Wide array of dark berry fruit with spice notes & lasting finish of vanilla



JACUZZI, CA

BIANCO DI SEI SORELLE Chardonnay, 2005 \$9.00 / \$32.00
Crisp, complex & approachable with apple and citrus notes

ROSSO DI SETTE FRATELLI Merlot, 2005 \$9.00 / \$32.00
Complex layers of herbs, blackberry & spice flavors & silky tannins

Pinot Noir, 2005 \$48.00
Ripe red cherries, raspberries & strawberries abound elegant & silky

BAINBRIDGE ISLAND, WA

Ferry Boat White, 2006 \$8.50 / \$30.00

SALADS & SOUPS

- 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 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 1g \$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 \$5.95
Salmon filet, Peppered cod, Smoked Salmon \$5.95
Field Roast® Sunflower Country-style cutlet \$4.95
- 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
- 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
- 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** \$6.95
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 \$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



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 \$1.50 each

Planning an Event or Need our menu to go?

We can help... from hosting a business meeting to serving a cocktail party, we can assist you with your event. In addition, most everything on our menu is available for take-out including any of our homemade sauces & dressings.

PUB MARGARITAS

THE PUB MARGARITA A DOUBLE JOSE CUERVO & TRIPLE SEC SHAKEN WITH FRESH JUICE & SIMPLE SYRUP SERVED IN A SALTED PINT GLASS ON THE ROCKS TRY FRESH LIME, ORANGE OR GRAPEFRUIT	\$8.50
POMEGRANATE MARGARITA JUST LIKE THE FRESH LIME WITH MONIN POMEGRANATE SYRUP ADDED OR TRY THE MONIN PASSIONFRUIT SYRUP	\$9.25
THE HINKLEY MARGARITA A CLASSIC DOUBLE OF SAUZA & GRAND MARNIER SHAKEN WITH FRESH LIME & SIMPLE SYRUP SERVED IN A SALTED PINT GLASS ON THE ROCKS	\$13.00
SILVER COIN MARGARITA DOUBLE CAZADORES TEQUILA & COINTREAU SHAKEN WITH FRESH LIME & SIMPLE SYRUP SERVED IN A SALTED PINT GLASS ON THE ROCKS	\$15.00
EL CAPITAN MARGARITA DOUBLE PATRON SILVER & COINTREAU SHAKEN WITH FRESH LIME & SIMPLE SYRUP SERVED IN A SALTED PINT GLASS ON THE ROCKS	\$20.00

PUB COCKTAILS

MOJITO CUBA'S CLASSIC - FRESH MINT, BACARDI LIGHT RUM & FRESH LIME OR TRY THE STRAWBERRY WITH ABSOLUT MANDRIN	\$8.00 \$9.50
PUSSER'S PAINKILLER REAL ENGLISH NAVY RUM, COCONUT CREAM, FRESH ORANGE, PINEAPPLE & NUTMEG	\$8.00
CALIFORNIA COSMOPOLITAN JUST LIKE OUR REGULAR COSMO BUT WITH FRESH SQUEEZED GRAPEFRUIT	\$8.50
CUCUMBER COOLER SKYY VODKA, FRESH CUKES & LIME WITH COINTREAU	\$8.50
POMEGRANATE MARTINI SKYY VODKA, FRESH LIME & ORANGE WITH MONIN POMEGRANATE SYRUP	\$8.50

HOT HONEST® TEA EARL GREY, CHAMOLIME, RED BUSH, PEPPERMINT, JIANGXI GREEN, AZZAM BLACK, KASHMIRI CHAI	\$2.00
PEGASUS® COSTA RICA ORGANIC COFFEE	\$2.00
PEGASUS® PERU ORGANIC DECAF COFFEE	\$2.00
PARADISE® TROPICAL ICED TEA	\$2.00
VERNORS® GINGER ALE	\$3.00
FRESH SQUEEZED ORANGE JUICE	\$4.00
TOMATO JUICE	\$1.00

SOFT DRINKS

DRY® SODA KUMQUAT, RHUBARB, LAVENDER, LEMONGRASS	\$3.95
S. PELLEGRINO® SPARKLING WATER	\$3.95
ACQUA PANNA® STILL WATER	\$3.95
REGATTA BERMUDA STONE® GINGER BEER	\$3.00
JACKSON HOLE® ROOT BEER	\$3.00
COCA-COLA™ & DIET COKE™ SPRITE	\$2.00
LEMONADE	\$2.00

DESSERT

KEY LIME PIE	\$5.95
CARAMEL BROWNIE SUNDAE without the ice cream	\$5.95 \$4.95
BREAD PUDDING with Bourbon Sauce	\$5.95
APPLE BLACKBERRY CRISP served á la mode	\$5.95
JACKSON HOLE® ROOT BEER FLOAT	\$4.95
CREAM OF THE CROP ICE CREAM Vanilla or flavor of the day	\$4.00



PORT, SHERRY & BUBBLY

Taylor Fladgate Tawny Port POR	\$5.00
Taylor Fladgate LBV 2000 POR	\$6.00
Hartley & Gibson's Cream Sherry SPA	\$4.50
Hartley & Gibson's Manzanilla SPA	\$5.00
Henri Abele Brut Champagne FRA	\$56.00
Domaine St. Michelle Champagne WA, USA	\$28.00
Freixenet Brut Split (187ml) SPA	\$8.00

harbour public•ator

News & interests of the Parfitt Way Mgmt Co. family of businesses
Vol. 1 Issue 4 May, 2007

Bainbridge High Sailing Team Makes Nationals

From Coach Susan Kaseler

The Bainbridge High Sailing Team won its second 2007 NW district title at the Team Racing Championship held at Orcas Island. Bainbridge won the NW District Fleet Racing Championship as well. Both varsity and junior varsity were successful in the team races, winning their divisions with 12-2 and 8-2 win-loss records respectively. Six area schools elected to compete in the regatta: Anacortes, Orcas, North Kitsap, Central Kit-

aries of tournament style matches between two schools each in 3 boats trying to maneuver to the best combined score and achieve a win for the race. The school with the most wins is declared the regatta champion. In team racing, strategy can be as important as boat speed in achieving a victory. At the District Championships, Bainbridge had some dynamite team racing moves, including some in the JV division. The Bainbridge team had trained

skipper and crew for the regatta, worked tirelessly to call plays, set traps, and sail maneuvers that passed their teammates forward into winning combinations. Glen received a special award recognizing his contributions and his dedication to the improvement of his team. The victorious sailors for varsity included Glen, Amy, Emma Hartmann, Haley Lane, Max Fleischfresser, Maddie Jackson, and Sarah Clarke.

The Bainbridge JV sailed extremely well, all of the skippers sailing in their first efforts at team racing against the other schools. Strong last leg work was evident in this division as well. Nico Papajani, Andrew Selzler, Kyle Grosten, Sean Willerford, Annie Lukins, and Lukas Woltjer, having no subs, enthusiastically sailed every Bainbridge JV race.

The varsity win qualifies Bainbridge to send a delegation of up to 9 team members to the National High School Team Racing Championship in New Orleans over Memorial Day weekend. The team has chosen to accept this challenge and is currently training extra hours for the event while also conducting a fund drive to help finance the travel expenses. Check out bhssailing.blogspot.com or contact bhssailing@gmail.com



Team Racing Championships, Orcas Island 2007
Photo Credit Terry Samilson

Team racing events involve a se-

thoroughly on last leg tactics and was able to use this knowledge and great boat handling to recover from potential losing situations and take the win. Team captains Glen Stellmacher and Amy Allen, sailing as

Pub Expansion?

Last fall, the pub owners having been sued by the Harbour-side Owners' Association (HOA) representing the condos upland of the pub, were enjoined from expanding the pub as proposed in its 2004 application to the city. This action prevents the pub expansion, as proposed, until the pub owners obtain the HOA's consent to proceed. While the pub owners looked forward to having friendly discussions with the HOA as they quite publicly demanded, repeated overtures have been met with no response. Regardless, we look forward to continuing to serve the Bainbridge community at large who have come to expect a vibrant, service-oriented downtown with real amenities and access to Eagle Harbor — be it a stroll along the waterfront, boat moorage, a casual meal, or a friendly meeting over coffee. And, when the HOA comes back to the table, we anticipate building towards a relationship that's as positive with the HOA as it is with the rest of our community



Pegasus al fresco

Pardon our dust, but we're creating a new way to enjoy your latte. Soon you'll be able to relax outdoors with our legendary island-roasted coffee in the new courtyard.

And if you choose to linger, we're adding a whole new menu too.



PEGASUS COFFEE HOUSE
131 PARFITT WAY, SW, BAINBRIDGE ISLAND WA 98110 UNIQUELY BAINBRIDGE