

# Eagle Harbor Reporter



Photo Above: THE WOMEN OF WINSLOW (Madrone) — Portrait taken in 1896. BIHS #4025

## All Reforms are Made Successful Through the Efforts of Cranks.

### A CRANK SPEAKS

#### A Correspondent Who Believes in Cranks Gives His Opinions

Reprinted from the BROADAX ca. 1891

History, from the time the world emerged from the ignorance and superstition of the dark ages up to the date of Martin Luther, portrays the crank with very much the same peculiarities as are seen in the year 1889.

Luther was a religious crank; but he succeeded with this in turning men's attention to the corruptions of the so-called Christian church; to its immorality and superstitions. And the crank he thus set in motion did not stop turning until Europe was shaken by a mighty religious earthquake which resulted finally in the destruction of the Roman inquisition with all its hellish cruelties, and lessened the political power of the pope, so that today he sits upon his papal throne as a religious ruler alone, with a very limited power as such ruler.

Columbus was a crank when he applied to European monarchs for aid to assist him in searching out lands, he was confident lay to the westward. Men laughed him to scorn, and kings refused him aid for seven long years. Yet, crank that he was, North and South American hope to unite in holding a great world's fair in 1892 to commemorate his great achievements in the discovery of islands adjacent to the great American continent. On the third day of August, 1492, as he set sail for Europe and turned the prow of his vessel westward, he was the laughingstock of European princes and people; in fact, he was a 1492 crank.

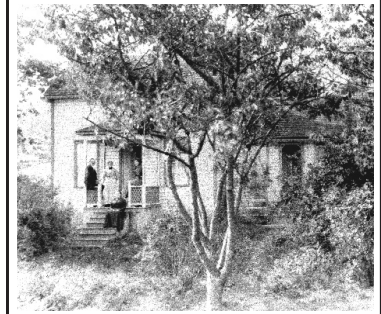
Wilberforce was a crank turner and he turned the attention of the statesmen of England to the heinousness of the traffic in slaves within the British dominions, and as a final result slavery was abolished throughout all England's possessions in A.D. 1806. Stephenson was ridiculed and laughed at when he first proposed to apply steam on the road for moving freight through a locomotive engine. The crank that Stephenson turned started a train of ears on the Stockton and Darlington railroad on the 27th of September, 1825; the train consisting of six wagons loaded with coal and one passenger coach. The "crank" that turned the first engine called Stephenson "My Lord," has kept on turning and now turns with almost lightning speed the driving wheels of ponderous engines that will soon take trains from Halifax across the continent to Vancouver in ninety hours. So much for Stephenson's crank. Robert Fulton, too was met with sneers and laughter when he proposed to apply steam to vessels for the navigation of rivers and other bodies of water. He was another one idea crank turner and "a visionary imposter." Of all those who were invited to be present at the trial trip of the "Clermont" on the Hudson River "not one believed in the success of the experiment

or looked upon it as anything but an object of ridicule." "I was a crank that started the paddle wheels of that first steamboat on the Hudson; a crank shaped in the brain of Robert Fulton, and today mighty ocean monsters cross the Atlantic from Liverpool to New York in a little over five days, and from Chinese ports cross the Pacific ocean to Vancouver in thirteen days. With the two cranks of Stephenson's and Fulton's the one turning the driving wheels of locomotive engines and the other the paddle wheels and huge propellers of the mighty monarchs of the ocean the circuit of the world will soon be compassed in less than the time allotted by Jules Verne to the hero of his "Around the world in eighty days."



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 and more particularly Madrone. 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.



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

William Lloyd Garrison commenced to turn an abolition-of-slavery crank, and though cursed by infidel and Christian, rotten egged, slandered and abused by almost an entire nation, he did not let go his hold, but lived to see over three million slaves made free, and the race in America put upon an equality, politically, with that of the race to which he belonged.

Morse struggled for years against opposition, both at home and in Europe, and asking congressional aid to assist him in his experiments in sending messages by electricity over suspended wires, he was, on second appli-

cation, voted a mere pittance, and this very reluctantly. Crank that he was, in human estimation, he kept at it and succeeded in "turning the world upside down." Today the telegraph lines and ocean cables would encircle the earth many times, and men who were only a few years ago separated by months of time are now brought into instantaneous communication. This is an age of improvement, and cranks multiply in keeping with the inventions that bless mankind through labor-saving machinery in workshops, factories and on the farms of those who keep the jaw of the non-producing multitudes busy three times each day of the year, and "between meals." Among others, the cold-water-no-license-third-party-prohibition-crank makes itself prominent; and through the "grand old party's" machinery turned out "blocks of five," and through the skillful management of the machine, two hundred thousand dollars was made to change hands in Pennsylvania; and through Quay and Clark-son, "sight-of-hand" and "Voice" subscription-list-stealings, the grand old party hoped to break the force of this crank; it keeps on turning the country through.

What is a crank any way? Something that turns something, is it not? 'Tis that power in the hands of men who know they are right and [who] having a fixedness of purpose, keep right on 'til the end aimed at is accomplished. 'Tis that power that has revolutionized the earth, bringing civilization where once was barbarism, enlightenment where once was degradation and superstition. It has banished rough implements of husbandry and replaced them with machinery. It has chained the lightning and then released it to send messages around the world, to light the streets of our cities, our factories, workshops and dwellings. Better be a crank to turn something than a weather vane for demagogues, to blow about with their corrupt breaths to suit their ambitions.

Burdette says that when "heaven wants a crank it looks about very carefully for the best man in the community." And further, he says; "Before you thank heaven that you are not a crank, examine yourself carefully and see what is the great deficiency that debars you from such an election."

A. F. Grow  
Eagle Harbor, Washington

### NOT TOO DRUNK TO TELL THE TRUTH

It happened on a crowded horse car. A seedy looking man, very much the worse for liquor, rose to give his seat to a lady, when a robust man slipped into the vacant seat leaving the lady still standing. "Sa-a-y, you fellow you," said the boozy but chivalrous individual, as he swayed to and fro hanging to a strap. "I-I'm drunk, I know, but I-I'll get over it, I will; but you - you're a hog, and you'll never get over it in - in this world - no, sir, never! And the other passengers agreed with him.

### CITY HALL

#### CRANK-JACKED?

A Special Report on the current state of Bainbridge Island affairs

No one can help but wonder about the current state of our professional staff in our local government. A hiring process begun by the first all-island mayor, Sam Granato, professional administrators, engineers, policeman and planners have been actively recruited to serve the newly formed government. Once hired, more than one moved their entire households here from far away. This practice continued on for the next seventeen years, albeit infrequently, as most of the hirees enjoyed relatively long stays at our city hall.

Until of late—

This year we have seen the departure of not only our head administrator, but also our head planner. In listening to their reasons for leaving there is one common refrain: They can't take the incessant negativity. Now everyone who has spent any time here knows well Bainbridge's penchant for dialogue. We can take the mundane act of building a public restroom to a debate that has lasted some ten or eleven years. Equally frustrating, the Winslow Way streetscape and utility repairs sanctioned by every council and administration since island incorporation has yet to see any dirt moved as its merits and funding mechanisms are discussed to this very day. Yet, what is more disturbing than the government's inaction is the increasing caustic tone of the discussion. Not only in front of the assembly do a regular parade of self-professed cranks say the most insulting things possible about those with whom they disagree, they have even so much as taken to the inner sanctums of city offices - marching in to proclaim that they and their like-minded brethren would rather see the city-official dead than have to have a discussion with them!

I for one do not believe that this is the sort of useful CRANK professed to be essential to American progress by Ambrose Grow or any of his Crank-references. (See **A Crank Speaks**). For today's Bainbridge 'cranks' have not offered a single positive suggestion. It is all about 'don't's' rather than about what could or should be done.

Bobby Kennedy during a campaign speech for president to students at San Fernando Valley College just days before he was assassinated describes the better part of the efforts of 'crankiness':

**"I am with those who seek to build their communities instead of ignoring them out of apathy or destroying them out of despair. I'm on the side of those who seek more than blind dissent and respect the opinion of others. I am with those who express not simply opposition to the present but propositions for the building of a better country. And very importantly, I am on the side of those who do not shout down others but who listen and challenge and then prepare a better policy..."**

And before the City Council gets self-righteous, the exhibited negativity not only comes from the gallery. The councilors themselves are not above joining in the chorus.

How can we expect true professionals to rise above the never-ending onslaught of ridicule, name-calling and second-guessing day after day without some balance? The only way they can...by resignation and departure until the rational majority take notice.

### DEHORNING

The Kitsap Pioneer says:

It has been decided by Ezra Meeker and others that nothing less than *de* horning of cows will ever make them the harmless, innocent, inoffensive things which the Creator intended them to be and which they probably would be, if it were not for that pair of villainous horns which, in our mind, usually *dis* embellishes the front end of the bovine species. Mr. Meeker has our unbounded thanks for his suggestions as to de-horning cows, for we are the unhappy possessor of a piratical old red cow. Said cow can kick like a mule, out run an antelope, crawl through a fence that would make a Virginia pig die of grief just to look at it once. As this cow has on more than one occasion, whether purposely or not, prodded us in the hips with her horns, we propose to get the loan of a meat saw and *de*-horn her. Hail, science!

Later. — And now comes A.F. Grow, in a letter to THE WASHINGTON FARMER, and says that cows have a very aggravating habit, which is believed to be prompted by a spirit of evil of snapping the ends of their tails in the milker's face, and he thinks cows should be *de* tailed. As our cow is up to all such tricks, and can reach for our eye with her tail with about the same precision a hackman can reach for flies; we will *de* tail our cow.

Later. — This morning when we had nearly finished milking and had three or four quarts of lacteal fluid reposing contentedly in a pail between our knees, that bl-essed old red cow spat us one in our unprotected stomach, knocking the pail into a cocked hat with the brilliancy of the effort, deluging us with milk, and away she went at a gallop, leaving us on our back in the cow yard with a high picket fence between us and our injured milk pail and stomach and the safe refuge of our home. Mad? What to do? Aha-a-a! We have it!! We will *de* leg her.

Later. — We thought the above melancholy incidents had about run the cow to the end of her rope in her particular line of villainy but in a crippled and discouraged condition we crawled out of bed this morning, wearily built a fire and on looking out, there was the cow. She had pulled off two or three pickets with those handy horns and squeezed herself through into the yard and had eaten everything that had attracted her attention whether digestible or not. Our once happy heart is broken but if we regain our health we propose to break that cow of her bad habits. We will *de* head and *de* skin her salt her down and *de* pick her portraiture old bones with more pleasure than we ever did anything in our life. Oh, bring on your science. We'll apply it.

Find our menu pp. 2-4





# Have even more at **the pub**

CELEBRATING OUR 17TH YEAR AS BAINBRIDGE ISLAND'S NEIGHBOURHOOD PUB

## SALADS & SOUPS

**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

**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

**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

**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** \$12.95  
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 \$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

## GRILLED SKEWERS

GREAT ON THEIR OWN OR ADD THEM TO ANY PLATE

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

**RANGER® FREE-RANGE CHICKEN BREAST** \$7.95  
All white meat chicken breast pieces Served with our curried peanut sauce

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

## 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** \$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

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



All of the bread we serve comes straight from Seattle from the bakery that creates artisan bread from organic ingredients

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





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

## 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 or Crumbled Blue \$12.95  
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

### CALIFORNIA CHICKEN SANDWICH \$13.95

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

### COBB SALAD PITA \$10.95

Warmed Pita bread stuffed with diced free-range chicken breast, organic greens, diced tomato, chopped bacon, crumbled blue cheese, pub-made guacamole Sprinkled with our red wine vinaigrette Served with Pub-cut fries

### 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

### 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 \$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

### 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, especially if you have certain medical conditions.



## 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

### TEQUILA LIME CHICKEN \$13.95

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 \$14.95

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

### SEAFOOD TACOS \$11.95

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

### PESTO LINGUINE \$10.95

Linguine pasta tossed with sautéed garlic, tomatoes, toasted pine nuts, goat cheese, pesto & white wine With grated parmesan & fresh foccacia Go ahead and add any of our meat or fish options (price as marked)

### 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

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

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# DRAUGHT BEER

Featuring the best in Washington's Micro-Breweries.

<i>Each full sixteen ounce pint \$4.50</i>	
<b>45° CELLAR</b>	
<b>Cask Conditioned Ales</b> —Two Rotating Handles Check the boards for our “freshest” beer	
<b>Hale's Pale Ale</b> —Fremont, WA A Northwest Legend brewed by islander Mike Hale	
<b>Hood Canal Agate Pass Amber Ale</b> —Poulsbo, WA A pleasing amber named after an island landmark	
<b>Mac &amp; Jack's African Amber Ale</b> —Redmond, WA Ever popular unfiltered ale	
<b>Fish Brewing Mudshark Porter</b> —Olympia, WA Black, medium-bodied, yet robust with a chocolate flavor & dry finish	
<b>Hale's Dublin Style Stout</b> —Fremont, WA Smooth & chocolately with subtle coffee flavors	
<b>35° CELLAR</b>	
<b>Georgetown Manny's Pale Ale</b> —Georgetown, WA Rich malty middle with a snappy hop finish	
<b>Maritime Pacific Portage Bay Pilsener</b> —Ballard, WA Northern European-style lager with a crisp hop finish	
<b>Skagit River Washington Wheat</b> —Mount Vernon, WA Crisp, rye-like citrus flavor, unfiltered	
<b>Port Townsend Bitter End IPA</b> —Port Townsend, WA Over the top with generous hop additions	
<b>Wyder's Dry Pear Cider</b> —British Columbia, CAN \$5 Uniquely pear, but still a classic, dry English-style cider	



# DESSERT

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



From A.F. grow's Scra[book]:

## EPITAPH.

Beneath this stone sleeps William Farrel,  
Whose earthly dream exploded  
When he looked down the shotgun barrel,  
Not thinking it was loaded.

## LONGINGS.

“Oh, would I were a bird!” she sang  
And each disgusted one  
Thought to himself this wicked thought,  
Oh, would I were a gun.



# WINE VARIETIES

Featuring quality wines from Green String certified vineyards.

<b>OAKLEY, CA</b>	
<b>fourWHITES, 2007</b> Adventurous table blend with pear & green apple notes	\$6.00 / \$20.00
<b>fiveREDS, 2006</b> Table blend with blackberry & black pepper flavors	\$6.00 / \$20.00
<b>CLINE, CA</b>	
<b>Marsanne Rousanne, 2006</b> Zesty orange character mixed with lively stone fruit	\$9.00 / \$32.00
<b>Mouvèdre Rose, 2006</b> Good depth with concentrated berry, melon & long spicy finish	\$7.00 / \$32.00
<b>Pinot Gris, 2007</b> Crisp, tart with almost a hint of sweetness	\$7.00 / \$24.00
<b>Viognier, 2006</b> Big peach & apricot flavors mixed with citrus & floral notes	\$7.00 / \$24.00
<b>Cashmere, 2006</b> Silky rich blend of Grenache, Syrah and Mourvèdre	\$30.00
<b>Ancient Vines Mourvedre, 2006</b> Dark berries and toasted caramel flavors with soft tannins	\$30.00
<b>Cool Climate Syrah, 2006</b> Well built, chunky & generously filled with brambly blueberry	\$9.00 / \$30.00
<b>California Zinfandel, 2006</b> Wide array of dark berry fruit with spice notes & lasting finish of vanilla	\$7.00 / \$24.00
<b>JACUZZI, CA</b>	
<b>BIANCO DI SEI SORELLE Chardonnay, 2006</b> Crisp, complex & approachable with apple and citrus notes	\$9.00 / \$30.00
<b>ROSSO DI SETTE FRATELLI Merlot, 2005</b> Complex layers of herbs, blackberry & spice flavors & silky tannins	\$9.00 / \$30.00
<b>Pinot Noir, 2006</b> Ripe red cherries, raspberries & strawberries abound elegant & silky	\$36.00
<b>BAINBRIDGE ISLAND, WA</b>	
<b>Ferry Boat White, 2006</b>	\$9.00 / \$30.00

# BUBBLY, PORT, & SHERRY

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

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EAGLE HARBOR AND MADRONE, circa 1890, looking northwest toward the **Hoskinson & Grow** homesteads. Between them, they owned much of what was once called *Madrone* and later *Winslow*. **BIHS #946 Hoskinson** owned much of the land south of Wyatt Way and east of Madison Avenue while the **Grows** owned the land west of Madison Avenue to the head of the bay. This and all the photos are courtesy of the *Bainbridge Island Historical Society* museum collection.

# SOFT DRINKS

<b>HOT HONEST® TEA</b> EARL GREY, RED BUSH, PEPPERMINT, JIANGXI GREEN, AZZAM BLACK, KASHMIRI CHAI	\$2.00	<b>DRY® SODA</b> KUMQUAT, RHUBARB, LAVENDER, LEMONGRASS	\$4.95
<b>PEGASUS® COSTA RICA ORGANIC COFFEE</b>	\$2.00	<b>S. PELLEGRINO® SPARKLING WATER</b>	\$3.95
<b>PEGASUS® PERU ORGANIC DECAF COFFEE</b>	\$2.00	<b>ACQUA PANNA® STILL WATER</b>	\$3.95
<b>PARADISE® TROPICAL ICED TEA</b>	\$2.00	<b>REGATTA BERMUDA STONE® GINGER BEER</b>	\$4.50
<b>VERNORS® GINGER ALE</b>	\$3.00	<b>JONES SODA® ROOT BEER</b>	\$3.50
<b>FRESH SQUEEZED LEMONADE</b>	\$4.00	<b>COCA-COLA™ &amp; DIET COKE™ SPRITE</b>	\$2.00
<b>TOMATO JUICE</b>	\$1.00	<b>STRAWBERRY LEMONADE</b> (Fresh squeezed)	\$4.95