



Eagle Harbor Reporter

Complimentary Copy

Photo Above: BIHS #708; M.R.Greening

HALL BROTHERS MOVE TO EAGLE HARBOR TOWN RE-NAMES ITSELF AFTER HALL IN JUBILATION



Leaders in Industry

Excerpted from *History of the Puget Sound Country, Vol. 1.*, William F. Prosser, 1903

HALL BROTHERS' MARINE RAILWAY AND SHIPBUILDING COMPANY ONE OF LARGEST INSTITUTIONS IN STATE OF WASHINGTON

As a ship-building concern it is one of the largest on the Pacific coast. For the construction of wooden vessels the Hall Brothers' Company probably holds the record for the coast, and certainly for Puget Sound. [...] Its growth and enterprise have been in keeping with, indeed in advance of, the remarkable development of Puget Sound commerce. In three decades the Hall Brothers have laid keels for sound, coast and deep-sea craft aggregating a total of about 75,500 gross tonnage. Their specialty has been in schooner building. [...]

While the present plant is on Eagle Harbor, the business was founded at Port Ludlow in 1873, by Issac and Winslow Hall. Two years later they were joined by their brother, Henry K. Hall, the present head of the firm. He is a native of Cohasset, Massachusetts, as were his brothers, Issac and Winslow, both now deceased. The surviving brother, though seventy-seven years of age, is hale and hearty and as active as many men two decades his junior. He has direct personal supervision of the business, aided by his only son, James W. Hall, and a corps of able assistants. [...]

Desiring larger quarters and a more suitable ship-building site, the directorate of the company in early 1902 decided upon Eagle Harbor as the place, and, on July 6 of



James & Henry Hall Taken on deck at the launching of H.K. Hall, May 24, 1902
Photo Credit BIHS 1217, E Lincoln

Above: **Three Schooners Built at Hall Brothers Shipyard. Alpena, Camano, Sophie Christenson.**

Photo by Curtis & Romans Courtesy of the Museum of History & Industry

last year, ground for the present enormous plant was broken. [...]

Mr. Hall in discussing the plans of his company, said it was his intention, in time, to build steel as well as wooden vessels. Mr. Hall talked modestly of his career as a ship-builder, and the great business he and his brothers founded. "We were all ship carpenters by trade," he said, "and that is how we drifted into the business. We had no great ambition at first, but we were proud of the first two-master. Then when we built a three-master schooner on Puget Sound, that was regarded as a wonder.

SCHOOL DISTRICT NO. 6

Excerpted from *BAINBRIDGE ISLAND IN BATTENED BUILDINGS AND DIPPER DAYS* by ZOE M. BEAL

EAGLE HARBOR, DISTRICT #6

The distance from the north side of [Eagle] harbor became too great for the children of those families to go to the Port Blakely school even though the general practice had been to row across the the bay in all kinds of weather. Therefor in July 1881, Mr. R.M. Hoskinson sent in a petition to Miss E.M. Ordway, the County Superintendent, signed by the heads of five families, praying that a new school district be formed out of part of Port Blakely District #5. Their wish being granted District #6 was born the next month. [...]

Their first consideration was of course the building of a school. They decided to accept the offer of Ambrose Grow of an acre, more or less of land. He was given \$1.00 for that located opposite the present day dry-cleaning establishment. [Ed. note. Now the recently remodeled Okana Building.] Naturally they must borrow funds with which to build the school house. A note for \$100.00 was given to John Parfitt. Payment was to be made in 18 months with interest at 10 per cent. Later the note having \$57 unpaid, was renewed at 15 per cent interest. [...]

They placed it in the southeast corner of the land - too close they realized later, to the beach. The property then extended over the present road, so that the children in running down a ball, frequently waded into the water after it. And, since the bank was somewhat steep, a flight of steps was built for the benefit of the children who rowed to school.

The first teacher was Carrie Grow, who became qualified in November upon passing the State examination. Her salary, \$35 per month, accumulating for five months, was paid at the end of the school term. [...]

It must be kept in mind that at no time was school attendance as great as the number eligible to attend. The big boys were out working, and boys were always in the majority. This situation did not change until passage of the compulsory School Attendance Law in 1909. [...]

FRIENDS & NEIGHBORS

Excerpted from *Henrietta Bukcklin Lewis' What I Remember About the Early History of Winslow*

Just to mention the many families involved in the early days of Winslow brings back memories of the years when everyone was a neighbor in the sense that neighbor meant more than just an acquaintance, but friends; people who stood side by side to bring about a community where children grew up together and branched out into homes of their own; starting their own families, and lending a hand in building up the great northwest.

There were the Grows, Parfitts, Starts, Finches, Cares, the Williams, Nelsons, Kunklers and the Wyatts. Then there were the Scotts, Wallaces, the Oliver families, Sheckles, Hoskinsons and many others. [...] Mr. and Mrs. A. Grow came from Kansas. Their children that I remember were William (Billy), Walter, Fred, Carrie, Jessie, Hattie and Ella. I believe Frank was the name of the oldest son. He married Cora Finch.

There were two Parfitt brothers in Winslow, Jack and Ed. Jack married Hattie Grow, and Ed married Carrie Grow. The Starts and the Finches lived south of the parsonage, which was south of the Congregational Church. Margie and Lillian Button and Kenneth and George comprised the Start family. [...]

It was a big "shot in the arm" when the Hall Bros. moved to Winslow. Previously the village was called Madrone. Winslow was the name of one of the Halls so the name was changed. The ships they built were among the finest in the world. [...] After the Hall Bros. moved to Winslow there was much activity there. It was now a larger village. Programs, dances, entertainments galore. The people of Port Blakely said, "Who put the 'slow' in Winslow?" [...]



Eagle Harbor School District No. 6 - Second School House (current site of Winslow Green)

Photo BIHS 2427, Ed Lincoln

2ND MADRONE SCHOOL

Now in 1891 certainly, a new school house was sadly needed, not only because the old one was practically beyond repair, but because it had become wholly inadequate for the increased enrollment of 68.

Talk of a new building gained momentum during the next three years since



Ambrose F. Grow settled on the Eagle Harbor waterfront in 1881 and commenced to build his homestead. In addition to being a carpenter, he was a self-described "crank" & prolific reporter of the news and happenings in the new community. His reports could be found in the *Seattle Leader, Press-Intelligencer, Washington Farmer, Peoples Broadax*, and others. In his scrapbook of over 200 pages of published clippings he wrote in his own hand: "This Scrap Book may be of some interest to my children when the father is laid to rest within the dark and silent tomb to wait the Arch-Angels trump on the resurrection morn. Eagle Harbor, Wash. Saturday March 7th 1890."



The Grow Family Homestead

Stands today as home to Harbour Public House

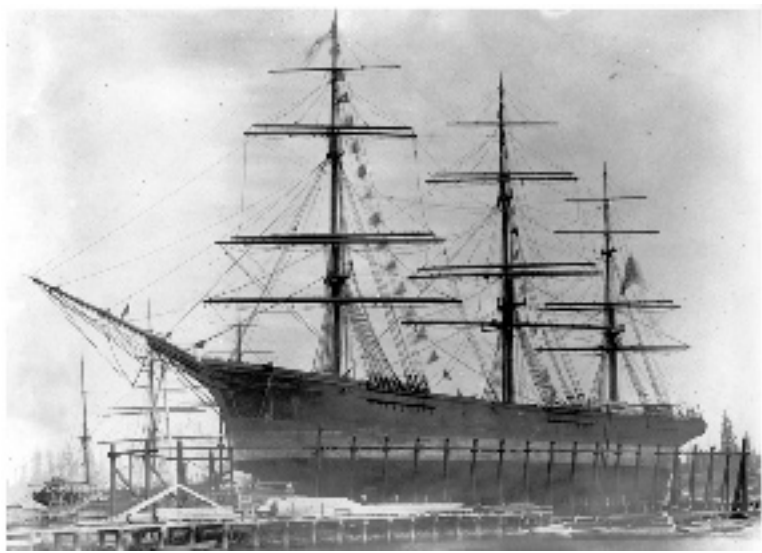
the adverse vote of 1892. [...] The directors then were faced with two major problems: Would Ambrose Grow exchange the present school site for one of like size across the road north of the Congregational Church? How were they to raise the necessary funds with which to build a new school?

By May 1895, A. Grow was in agreement with \$1.00 in hand, and the board had issued bonds for the loan of \$800.00 from F.W. Trounce. Advertisement for sealed bids for bonds appeared in the *Sidney Independent* in March. Such bonds, bearing 8% interest were to mature in eight years; \$400 to be paid in four years and the remainder in eight years.

There upon bids from prospective builders were considered. Bert Inland's figure of \$194 was accepted for construction of a 30 by 48 foot building, with 14-foot walls, front porch and belfry, if there were sufficient funds. Some unknown person had donated a bell... Incidentally, no one knows now what happened to the that bell.

[...] The building was to have also a double floor and a three-foot wainscoting in its one room; all to be completed eight weeks from its beginning in June.

[...] There was no spring term in 1896, not even a fall term. But... - for money on hand - they declared school open January 4, 1897, with Miss Clara Andrews as teacher.



Reuce of Richmond, Maine on Hall Bros. marine railway, Eagle Harbor, 1903

Photo Credit BIHS 1388, Hubbard Collection



Have even more at

CELEBRATING OUR 16TH YEAR AS BAINBRIDGE ISLAND'S NEIGHBOURHOOD PUB
 Items in **RED** served until closing [with tortilla chips substituted for fries after 10:30 PM]. All other items available until 10:30 PM

SALADS & SOUPS

CALAMARI SALAD \$10.95
 Pan-fried calamari with garlic, tomatoes, toasted pine nuts & golden raisins with a light sherry wine vinaigrette over fresh organic greens & dusted with fresh parmesan

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 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 \$5.95
 With your choice of free-range chicken breast, salmon filet, peppered cod, smoked salmon, sautéed shrimp, or grilled Painted Hills Natural® beef

PUB FAVOURITES SALAD \$12.95
 Fresh organic greens & vegetables with your choice of free-range chicken breast, salmon filet, peppered cod, smoked salmon, sautéed shrimp, or grilled Painted Hills Natural® beef & your choice of dressing
 With fresh focaccia

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

GRILLED SKEWERS

PAINTED HILLS NATURAL BEEF® \$8.95
 Flat iron steak pieces marinated & grilled
 Served with tzatziki sauce



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



LARGE PRAWNS \$7.95
 Marinated & grilled Served with our pub-made mango chutney

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.



Special thanks to the **Bainbridge Island Historical Museum** at 215 Ericksen Avenue for the historical photos and information made available for this paper. You may also want to pick up a copy of the re-published *Historic Walking Tour of Winslow* brochure. They are available at the museum as well as the Pub. For more information, contact Lorraine Scott, the Curator, at 206/842-2773.

SHARED FAVOURITES

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

'IRISH' PUB NACHOS \$7.95
 Our organic hand-cut french fries with tomatoes, black olives, green onion, melted pepper-jack, sour cream & Pub-made salsa
 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

<i>Each full sixteen ounce pint \$4.00</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	



the pub

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

LOCAL BAINBRIDGE ISLAND CHECKS, VISA, MASTERCARD, AMERICAN EXPRESS & COLD HARD CASH CHEERFULLY ACCEPTED

For parties of 8 or more 20% service charge automatically included

PUB — FUSION

PUB-SMOKED DUCK BREAST \$15.95

Alder-smoked & char-broiled, then sliced & served over a savory sage & orange bread pudding With organic greens & blackberry vinaigrette dressing

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'

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

ASIAN SALMON BOWL \$13.95

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

STEAK PITA GRILL \$10.95

Slices of Painted Hills Natural Beef® flat iron 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 add \$5.95

With your choice of free-range chicken breast, salmon filet, peppered cod, smoked salmon, sautéed shrimp, or grilled Painted Hills Natural® beef

GROWN-UP MAC & CHEESE \$10.95

Casserole of penne pasta baked with our zesty, sharp cheddar sauce Served hot with a Caesar side salad

SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

WINE VARIETIES

	GLASS	BTL
Bainbridge Island Ferryboat White 2006 WA, USA	\$8.50	\$30.00
Willow Crest Pinot Gris 2005 WA, USA	\$7.00	\$24.00
Snoqualmie Sauvignon Blanc 2005 WA, USA	\$6.00	\$20.00
Columbia Crest Reserve Chardonnay 2003 WA, USA	\$8.00	\$28.00
14 Hands Chardonnay 2003 WA, USA	\$6.50	\$22.00
Erath Pinot Noir 2005 OR, USA		\$38.00
Sagelands Merlot 2003 WA, USA	\$8.00	\$28.00
14 Hands Cabernet 2004 WA, USA	\$6.50	\$22.00
Portteus Rattlesnake Red 2005 WA, USA	\$7.00	\$24.00
Snoqualmie Syrah 2003 WA, USA	\$6.00	\$20.00
Presidential Tawny Port POR	\$4.00	
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

PUB FAVOURITES

FISH AND CHIPS \$11.95

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

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

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

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

GRILLED FLAT IRON STEAK* \$21.95

Eight ounces of the 2nd most tender cut of Painted Hills Natural Beef®, charbroiled to your specs Served with Pub-cut onion rings & Caesar side salad

Add sautéed mushrooms \$1.50



THE PUB BURGER* PLATTER \$9.95

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 \$10.50

Add Cheddar, Swiss, Pepperjack or Crumbled Blue Add sautéed mushrooms or bacon \$1.50

OCEAN BURGER \$10.95

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

BOCA® CHEESEBURGER \$9.95

Vegetarian patty topped with melted cheddar, tomato, lettuce, pickle, Dijon & mayo on a fresh burger bun Served with Pub-cut fries

* 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.

SIDES

BARBECUE BAKED BEANS \$2.95

TEX-MEX BLACK BEANS \$2.95

HAND-CUT ORGANIC FRIES \$3.95

HAND-CUT YAM FRIES \$3.95

HAND-CUT ONION RINGS \$3.95

PUB-BAKED ORGANIC POTATO \$3.95

With butter & sour cream Add chopped bacon, shredded cheddar or green onion \$1.50 each

PUB COCKTAILS

GOT YOUR MIND ON WARMER ISLANDS?

LET ONE OF OUR TROPICAL DRINKS TAKE YOU BACK

MOJITO CUBA'S CLASSIC - FRESH MINT, BACARDI LIGHT RUM & FRESH LIME	\$8.00
PUSSER'S PAINKILLER REAL ENGLISH NAVY RUM, COCONUT CREAM, FRESH ORANGE, PINEAPPLE & NUTMEG	\$8.00
MAITAI A SPECIAL BLEND OF MOUNT GAY, BACARDI LIGHT. & MEYERS DARK	\$9.00
CALIFORNIA COSMOPOLITAN JUST LIKE OUR REGULAR COSMO BUT WITH FRESH SQUEEZED GRAPEFRUIT	\$8.50
LILIKOI SKYY VODKA, FRESH ORANGE & LIME WITH MONIN PASSIONFRUIT	\$8.50
PUB PIÑA COLADA MOUNT GAY RUM WITH COCONUT CREAM & PINEAPPLE	\$8.00

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 JUICE ADDED OR TRY THE MONIN PASSIONFRUIT	\$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 — MADE DESSERTS

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
THOMAS KEMPER® ROOT BEER FLOAT	\$4.95
CREAM OF THE CROP ICE CREAM Vanilla or flavor of the day Too childish? Add a shot of liqueur	\$4.00



SOFT DRINKS

HOT HONEST™ TEA EARL GREY, CHAMOLIME, RED BUSH, FIRST NATION'S 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
SANTA LUCIA™ SPARKLING WATER	\$3.95
HILDON™ STILL WATER	\$3.95
DRY™ SODA KUMQUAT, RHUBARB, LAVENDER, LEMONGRASS	\$3.95
REGATTA BERMUDA STONE™ GINGER BEER	\$3.00
BOYLANS™ GINGER ALE	\$3.00
JACKSON HOLE™ ROOT BEER	\$3.00
FRESH SQUEEZED ORANGE JUICE	\$4.00
TOMATO JUICE	\$1.00
COCA-COLA™ & DIET COKE™	\$1.50
SPRITE	\$1.50
LEMONADE	\$1.50
MILK 12 OZ.	\$2.00

harbour public•ator

Your Guide to the news & events at the Harbour Public House & Marina
Vol. 1 Issue 3 January, 2007

Family-friendly pubs let busy parents mix quality time with night out

By PAUL NYHAN
PI REPORTER

REPRINTED WITH PERMISSION FROM THE SEATTLE P-I, NOV. 20, 2006

Pubs were once the boozy playgrounds of grown-ups. Young and old, couples and singles, they could drink, gossip, hook up and hang out with no kids in sight. Nowadays, kids are crashing the party, encouraged by some Seattle pub owners who have added Etch A Sketches, toy trucks, coloring books and even a play pit to their widescreen televisions and exotic beer taps. Driven by this generation's 24/7 parents, who refuse to separate their adult play time from their time with the kids, new family-friendly pubs have popped up around Seattle in recent years, feeding those moms and dads who order highchairs with their microbrews and crayons with their chardonnay. The family-friendly pub is more than a fad. It's evidence that parents are moving beyond baby backpacks and joggers to a point where Mom and Dad not only run and hike with their kids, they also take them to the bar. The walls between the worlds of adults and children are crumbling as older parents work more hours and families gather less frequently around the dinner table. "It used to be your life was kind of on hold for the first five years" of

Enter "family-friendly pubs" in a Google search and seven of the top 10 Web sites are based in the United Kingdom. But more such pubs may be in Seattle's future, not only because families are increasingly inseparable, but because it makes good business sense.

parenthood, said Sofia Saltwick, a special-education teacher who serves pints and burgers in the Wedgwood Ale House & Cafe's family room once a week. Saltwick said parents now say, "My life doesn't have to stop because we had kids." Among Saltwick's circle of friends, when parents throw a party they may tell guests to bring their favorite mixer and their kids. Now that Seattle restaurants are smoke-free, parents, and society in general, may relax even more about taking kids to the pub. "I think it's a growing trend because I think parents are looking for ways to include their kids in their recreation," said Jessica Carlson, co-creator of imperfectparent.com, which records 400,000 visits a month. "I don't think they feel that having a family should be a restriction on their fun." Plus, it can be impossible to find a decent baby sitter these days among ever-busier teenagers. "Today you are competing with soccer games. You are competing with the Internet," Carlson added. And "more homework than I ever had."

FAMILY NIGHT AT THE PUB

It's Saturday night at West Seattle's Elliott Bay Brewery Pub and the place is jumping, with families outnumbering couples four to one. It's a cozy, dark place, with high-backed booths and funky artwork. But the tiny bar, slightly harried wait staff, ample supply of crayons and a kids menu that features mandarin oranges, turkey rolls and veggies make it clear children are welcome. In fact, the alehouse doesn't serve hard liquor, and it closes at midnight, because it courts sociable families, not hard-core drinkers. Instead of darts and pool, the brewpub throws a kids appreciation day, sponsors youth soccer teams, plays their game films and sells children's T-shirts. "I think our communities are starved for these opportunities," said co-owner Todd Carden. "In the old days, ... you hung out with your kids." The style is working. Nine years

ago, Elliott Bay Brewery Pub opened with two highchairs. Today it has 13. One of the brewery's bigger sources of customers is the dance academy down the street. "The same little tutus are coming in every Tuesday," Carden observed. There have always been family restaurants and accommodating watering holes like Carden's, but the family pub established a stronger foothold in Seattle's bar scene at the turn of this century. Five years ago, the Wedgwood Ale House & Cafe added a family room by taking over a neighboring beauty salon. Then the Montlake Ale House opened in 2004 with a play pit encircled by a wide railing, so parents can drink, eat and watch their kids. These public houses joined Elliott Bay Brewery Pub and the well-established Madrona Eatery & Ale House. Early next year, Elliott Bay's owners will open the Elliott Bay Brew-house and Pub in Burien. These places opened their doors to kids partly because their parents grew up. Moms and dads are older -- the birth rate for women in their mid- to late 30s jumped 28 percent from 1990 to 2001, while the rate for those in their 20s fell, the Centers for Disease Control reported. "It could be that older parents don't necessarily want or need the full-on night out of club hopping, or the entire evening of baby sitter, dinner and a movie," Christie Mellor, author of "The Three-Martini Playdate: A Practical Guide to Happy Parenting," said via e-mail. Parents are not just older. They are busier. The proportion of dual-earning married couples jumped to 61 percent in 1993 from 39 percent in 1970, according to "The Economics of Women, Men and Work."

DIRTY LOOKS

It is not one big frat party for 2006 parents. Drinking moms and dads can catch judgmental looks and slams like, "How can you have a glass of wine if your kid is right there?" said Rob Wilder, author of "Daddy Needs a Drink: An Irreverent Look at Parenting From a Dad Who Truly Loves His Kids -- Even When They're Driving Him Nuts." Still, barkeepers are friendlier now. Ten years ago, Wilder knew of few places he could dine and drink with his new baby daughter in his hometown of Santa Fe. Today, the author said he can count at least six family-friendly places. And, rest assured, parents aren't getting toasted around their toddlers, said Wedgwood Ale House's Saltwick. Often only one parent orders a beer or two, while the other sips soda or water, she added. "I've never had any incidences where I had to cut them off," said Saltwick, adding that she sees about one child meltdown every month. Of course, parents can't take their kids anywhere they please if they're looking for a brew and a burger. The state has strict rules, including a stipulation that kids must have a clear path to the bathroom that avoids the bar area. Because Washington doesn't have a pub license, these family establishments typically are licensed as restaurants, with one area for dining and another clearly for those 21 and older. There also is a separate class of taverns, where only adults, those over 21, are allowed. Despite the city's growing family bar scene, its pubs are a far cry from German beer halls, where grandmothers drink next to their grandkids, and English pubs, where entire families gather to socialize. Enter "family-friendly pubs" in a Google search and seven of the top 10 Web sites are based in the United Kingdom. But more such pubs may be in Seattle's future, not only because families are increasingly inseparable, but because it makes good business sense. "A lot of times if the kids are happy," Wilder said, "the parents will stay longer."