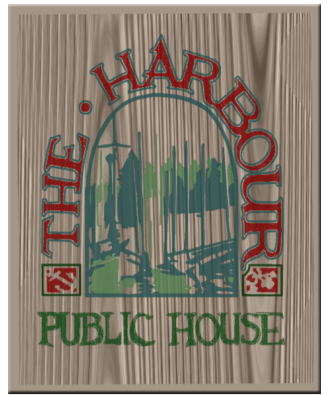


Eagle Harbor Reporter

Photo Above: Snowcovered Madison Ave. S. & Winslow Way looking west; BIHS #708; M.R.Greening



The Hall Brothers

In the history of wooden shipbuilding in the Pacific coast during the latter part of the 19th century, there is no greater family of shipbuilders than the Hall brothers, who established shipyards at Port Ludlow, later at Port Blakely, and finally at Winslow, Washington. The Halls - Isaac, Winslow, and Henry - were a team of brothers who designed, built, and launched some of the most beautiful sailing ships ever constructed on the West Coast. Hall Brothers vessels were distinguished by exceptional workmanship, exquisite hull lines, long sharp bows, graceful stems, great speed, large capacity, and ease of sailing. In the span of thirty years, the brothers designed and built a variety of wooden sailing vessels, including barks, barkentines, and schooners. They ranged from two-mast ships to three-, four-, and finally large five-

a result of its success, Isaac invited his younger brother, Henry Knox Hall, to join him in Port Ludlow.

The Halls built 31 vessels at Port Ludlow. Upon Isaac's death, Henry became the managing partner in Puget Sound and Winslow continued as chief naval architect and business manager in San Francisco. In 1880, the Port Ludlow Mill Company and its timber holdings were mired in litigation and short of lumber, disrupting shipyard activities. Fortunately that same year, the Halls received a timely offer to move their shipyard operations to one of the world's largest lumber mills, the Port Blakely Mill on Bainbridge Island.

Between 1881 and 1904, the firm launched 77 vessels of every size and rig, including barks, barkentines, three-, four- and



CAPT. Isaac Hall - Born in Cohasset on January 19, 1819. He learned the trade of shipwright at a time when Cohasset was building a mackerel fishing fleet that numbered more than 50 schooners by the 1850s. He spent a great part of his youth going to sea where he learned to be a skillful navigator. He died in April, 1879, in San Francisco.

house, sawmill, joiner loft, warehouse, shipways, and assorted small buildings and shipyard equipment were included in the yard. The new facility was called the Hall Brothers Marine Railway and Shipbuilding Company. The officers of the new corporation were Henry Hall, president; John L. Hubbard, vice-president; E.H. Lincoln, secretary; and James W. Hall, (Henry's son) treasurer. Jimmy attended Harvard University but spent most of his life on Bainbridge Island. He assisted his father in managing the shipyard during its final years at Port Blakely and later at Winslow.

As shipbuilders, Hall

Brothers stood second to none for their technical ability, conscientious work and the service-ability of the ships that they produced. The "Hall Model" and the Hall flag were known in all ports of the Pacific Ocean from Puget Sound to Fremantle, Australia, and from Valparaiso to Vladivostok, Russia.

Henry died in Seattle on August 23, 1909, at the age of 79. He was laid to rest next to his brother, Winslow, at San Francisco's Cypress Lawn Memorial Park.

Excerpted from *Hall Brothers Shipbuilders*, Gary M. White, 2008. Pictures courtesy of the Margaret Wenham Family.



CAPT. Winslow Hall - Born in Cohasset on March 21, 1833. Like Isaac, Winslow learned the shipbuilding trade in his home village. He followed the stampede to California after gold was discovered in 1849. He traveled the world aboard trading vessels bound for ports in the Far East and Central America. He became a highly respected marine architect. Winslow died in San Francisco in February, 1898.

mast vessels. Although Hall vessels sailed mainly on the West Coast, it was not uncommon for their ships to travel the world's trade routes.

The brothers' shipbuilding expertise was handed down from a long line of Hall ancestors involved in shipping and boatbuilding from the earliest colonial times in Cohasset, Massachusetts, near Boston. Growing up and working in the very center of the East Coast maritime world provided a rich shipbuilding heritage to Isaac, Winslow and Henry, which eventually culminated in the founding of the Hall Brothers Shipyard in the Pacific Northwest in 1874.

Because of the high cost of lumber and labor in San Francisco, the Halls looked to Puget Sound where the most profitable industry was lumbering. In 1874, with building contracts in hand, Isaac and Winslow formalized their business partnership and established Hall Brothers Shipyard at Port Ludlow. Isaac, a master shipwright and the most experienced shipbuilder, managed and operated the construction of the vessels in the new shipyard. Winslow directed the business affairs, secured contracts, and drew up the designs for the new vessels from their San Francisco office. The firm prospered from the start and, as

five-mast schooners, steamers, a tug, a government revenue cutter, and several yachts. During those busy and prosperous years, Winslow and Henry also established business connections with Hawaiian interests leading to 20 percent of their building business.

Winslow died in 1898, leaving Henry as sole proprietor. Henry continued to lead the company until early 1903, when the shipyard was moved to Winslow and became known as Hall Brothers Marine Railway and Shipbuilding Company.

As early as 1901, Henry began searching for a suitable site for a new and enlarged facility. Locations in West Seattle, Point Wells, Port Townsend bay and Mukilteo were all considered. The Port Blakely Mill Company owned property on the north shore of Eagle Harbor, north of Port Blakely Harbor, and Henry finally chose this location. The area, named Madrone, consisted of 90 acres, 75 of which were dedicated to a town site. In honor of Winslow Hall, Madrone was renamed Winslow in 1903.

Construction of a fully equipped, modern shipbuilding and ship repair facility began in 1902. The new shipyard covered nearly 15 acres of ground. A modern marine railway, state-of-the-art machine shops, a power-



Henry Knox Hall - Born December 7, 1830, like his brothers he received his early training in shipbuilding in and around Cohasset. At 17 he became apprentice to a shipbuilder in Medford, MA. During the Civil War, he supervised shipwrights at the Charleston Navy Yard. He also served in California at the Mare Island Navy Yard. Henry died in August, 1909.

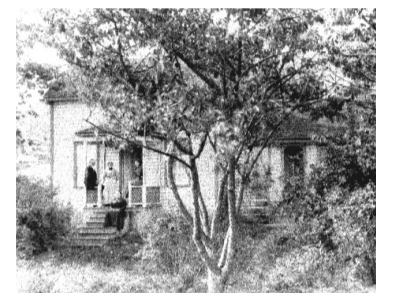


Hall Brothers' Carpenters, Port Blakely. A rare photograph of Hall shipyard workers taken in the mid-1880s. Frequently, the Halls employed 150 or more men. With payrolls amounting to more than \$10,000 per month, Hall Brothers contributed greatly to the advancement of the region's economy. Photo courtesy of Gary M. White

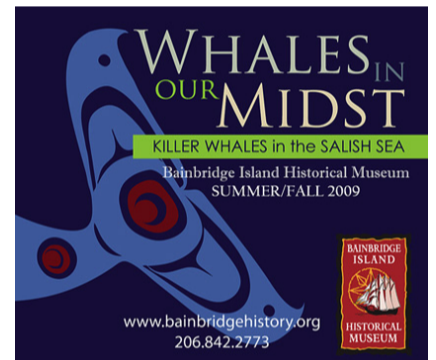


Ambrose F. Grow

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



EXTENDED

Don't miss this exhibit by the Bainbridge Island Historical Museum in cooperation with the Center for Whale Research. Now extended through January!



How much agricultural land is there in Kitsap County today? How much has been lost and for what reason? How much agricultural land that has been counted by somebody is actually used for production? Are the relatively small fractions of land suitable for agricultural production important to the economy of Kitsap? If so, why? Could we feed ourselves if we had to? Should we be worried about farmland preservation? Are current use real estate tax exemptions an effective tool?

Join the conversation at
www.buylocalfoodinkitsap.com

See what your neighbors are saying



Previous editions of the *Eagle Harbour Reporter* as well as our menu, t-shirts and gifts can be found on our website
www.harbourpub.com



BAINBRIDGE'S NEIGHBOURHOOD PUB SINCE 1991

231 parfitt way sw, on the waterfront, 206.842.0969



BURGER & FRIES

PUB BURGER* PLATTERS

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

- The Pub Original** with cheese, grilled onion & mayo \$12.95
- Inferno** pickled jalapenos, grilled onion & pepperjack \$12.95
- Swiss Melt** grilled mushrooms, caramelized onions & Swiss \$12.95
- The Works** bacon, grilled mushrooms & cheese \$13.95
- Bacon & Cheddar** 'nuff said \$13.95
- Chipotle BBQ** chipotle glaze, BBQ sauce, cheddar & bacon \$13.95
- Southwest** bacon, guacamole & pepperjack \$13.95
- The Black & Bleu** bacon, bleu cheese & grilled onion \$13.95



CHICKEN BREAST? Go ahead and substitute it...sure, no problem

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



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



- BARBECUE NATURAL PORK SANDWICH** \$11.95
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



SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES \$2.50

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

NO MEAT

- GRILLED POLENTA CAKE** \$10.95
Served with sautéed mushrooms, roasted garlic & tomatoes Topped with basil ricotta cheese With a side salad & dressing
- 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
- RICE & BEANS** \$7.95
Organic brown rice & seasoned black beans topped with melted cheddar & sour cream With your choice of tomato or mango salsa With warm flour tortillas

GREENS & SALADS

- 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® vegan cutlet & your choice of dressing Served with fresh focaccia
- WARM SPINACH SALAD** \$9.95
fresh spinach with sauteed onions, apples, crumbled blue cheese, chopped bacon, spiced walnuts & our warm bacon vinaigrette Served with fresh focaccia



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

- SMOKED SALMON TARTINE** \$9.95
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 GREENS organic salad greens

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



- PUB B.L.T. SANDWICH** \$10.95
Six strips of smokey bacon on toasted organic whole wheat sourdough with lettuce, tomato & mayo Served with either a cup of soup or a side salad with choice of dressing

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



SIDES

- BARBECUE BAKED BEANS** \$2.95
- TEX-MEX BLACK BEANS** \$2.95
- HAND-CUT ORGANIC FRIES** \$3.95
- HAND-CUT YAM FRIES** \$3.95
- PUB-BAKED ORGANIC POTATO** \$3.95
With butter & sour cream

SOUP BOWLS

- PUB CLAM CHOWDER** \$9.95
The Pub's new version of the New England Classic! Potato, onion, bacon & cream base Sautéed to order with white wine & whole steamed Manila clams Garnished with a traditional pat of butter OR TRY SUBSTITUTING MUSSELS or SMOKED SALMON
- SOUP OF THE DAY** bowl \$5.95 cup \$4.95
Made fresh & served with fresh focaccia

LOCAL SEAFOOD

- FLASH FRIED CALAMARI** \$9.95
Rings & tentacles dusted, deep-fried & served with our pesto aioli
- FISH AND CHIPS** \$12.95
Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional Pub-cut fries, cole slaw, lemon & Pub-made tartar sauce
- STEAMED MUSSELS & CLAMS** \$12.95
Steamed in white wine & lots of garlic Served with fresh focaccia
- MOULE FRITES** \$13.95
Fresh local mussels steamed in beer, thyme, roasted garlic & lemon Served with Pub-cut fries
- KILLER (life-affirming) SHRIMP** \$12.95
Steaming hot bowl of large peeled shrimp & addictively spicy broth over organic brown rice & spinach With bread for soppin'
- ASIAN SALMON BOWL** \$14.95
Charbroiled wild salmon filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette

- SEAFOOD TACOS** \$12.95
Sautéed Pacific salmon & cod, peppers & onions with our zesty green chile sauce in two warm corn tortillas Topped with pepperjack cheese With black beans, sour cream & salsa

- SPICY CRAB & ARTICHOKE MELT** \$11.95
Rock crab in our creamy artichoke spread Toasted on focaccia with melted cheddar cheese Served with a side Caesar salad

- GRILLED SALMON SANDWICH** \$13.95
Wild salmon filet charbroiled Served on a burger bun with lettuce, tomato & our Pub-made tartar sauce With Pub-cut fries & cole slaw

- SALMON B.L.T. SANDWICH** \$10.95
Grilled Wild Sockeye filet with smokey bacon on a burger bun with lettuce, tomato & mayo Served with Pub-cut fries

YES MEAT

- STEAK SANDWICH*** \$13.95
Fresh Painted Hills shoulder tenderloin, grilled to order & served open-faced on toasted garlic bread with sweet onion relish & horse-radish cream With Pub fries

- SUNDAY ROAST** MARKET
The Pubs in England have made this a tradition as good as beer itself Oven-roasted, grass-fed beef, lamb or pork served with the traditional mashed potatoes, gravy and steamed vegetables
ONLY AVAILABLE ON SUNDAYS, REALLY

BAR FOOD

- POUTINE** \$8.95
Canada loves the Poutine! So will you. Montréal's classic preparation of a plate of Pub-cut fries topped with Beecher's® Handmade Cheese Curd smothered with Pub-made chicken gravy
- NATURAL PORK® QUESADILLA** \$10.95
Two grilled flour tortillas with shredded Salmon Creek Farms Natural Pork®, chipotle barbecue sauce, cheddar & black bean aioli With sour cream, salsa & guacamole
- SWEET PAPAS LATINAS** \$8.95
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream
- MARINATED MEAT ON A STICK** \$8.95
Painted Hills Beef® skewers with chipotle BBQ sauce \$8.95
Prawn skewers served with mango chutney \$7.95
Chicken skewers served with ginger vinaigrette \$6.95
- SPICY CRAB & ARTICHOKE DIP** \$8.95
Served piping hot with warm pita bread
- EDAMAME** \$4.95
Soybean pods blanched with star anise
- PUB NACHOS** \$7.95
Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made salsa with sour cream
Add Pub-made guacamole \$2.00
Add shredded pork or black beans \$2.95
- HUMMUS PLATE** \$8.95
Pub-made hummus served with warm pita, sliced cucumber, red bell pepper & Kalamata olives



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

All menu items available until 10:30 PM Items in RED served until closing [corn chips substituted for fries] VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS & COLD HARD CASH ALWAYS ACCEPTED, NO PERSONAL CHECKS For parties of 8 or more 20% service charge automatically included