



## BEAT THE RUSH

When Sea Language  
Washes Ashore

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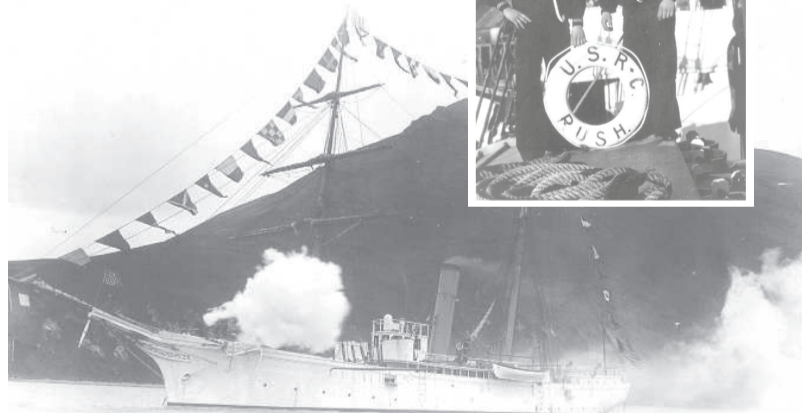
In 1867 the Senate approved the purchase of Alaska from Tsarist Russia, due largely to the efforts of Secretary of State Seward at a cost of \$7 million. "Walrusia" or "Seward's Folly" were the initial nicknames for the territory. The Revenue Cutter Service was tasked with law enforcement in Alaska.

The primary mission of the USRCs in the Bering Sea was to protect the seal herds for the Treasury Department to obtain money from the harvesting of their pelts. Until the discovery of gold in Alaska, the tax on the harvesting of seals was the largest money maker from acquiring the territory of Alaska.

Two different cutters named **Richard Rush** worked as part of the Bering Sea Patrol, named after the Treasury Secretary who served 1825-29. The **Rush** boasted such legendary figures as then First Lieutenant "Hell Roaring" Mike Healy as Commander in 1881 and then 2nd Lieutenant John Cantwell as navigator in 1890. "Get there early to avoid the Rush!" became the motto of the poachers who aimed to hunt before the cutter arrived on the scene. The second **Rush** is shown below.

Taken from the  
**COAST GUARD COMPASS**  
the official blog of the  
U.S. Coast Guard

Pictured below: **USRC Richard Rush** firing a July 4th salute, 1901. Sitka, AK  
Inset: **USRC Rush** sailors in dress uniform



The original **USRC Rush**, a 140-foot, 180-ton, steam-powered topsail schooner, was built by the Atlantic Works of East Boston for \$79,800. She entered service in July, 1874 and set sail for California soon thereafter. She arrived at San Francisco after a nearly four month voyage around Cape Horn. She cruised the waters off California, Oregon, and Washington, including Puget Sound, and made three cruises to Alaskan waters before undergoing a major refit in 1885 by Hall Bros., San Francisco. There her original hull was sold and replaced with a new and lengthened 175-foot hull.

This "new" **Rush** also served in the Pacific for her entire career, including one cruise to the Hawai-

## Pumpkin v. Bacon?



You may have seen the October article by Felix Salmon in *New York Magazine* claiming Pumpkin as the New Bacon.

Regardless, it was received with mixed reviews. The article in support of its argument claims that:

*"Suddenly, pumpkin is everywhere: in high-end cocktails and mass-market bagels; in Pumpkin Custard n' Ginger-snaps and, of course, in the pioneering Starbucks Pumpkin Spice Latte assuming your local branch hasn't sold out. According to a seven-page PowerPoint from the MenuTrends database of the firm Datassential, "This year is on track to be one of the most active years for seasonal pumpkin menuing" and could top the 2011 record, when more than 60 pumpkin-related dishes appeared on the menus of America's top 250 chain restaurants. Zero in on beverage menus, and the increase is even more striking: Pumpkin drink offerings have increased 400 percent*

during the past five years.

However ubiquitous it may seem this time of year I would use the argument that the article rightly points out as 'weird' as evidence that bacon will not be topped.

*"The weird thing about pumpkin's rise to baconlike ubiquity is that pumpkin, on its own, is not a very appetizing food at all. A dense and stringy fruit, it needs the accompaniment of a lot of sugar and spices before it becomes particularly palatable."*

Additionally, bacon has no season.

Nevertheless, if you subscribe to: "A pumpkin dish, in the era of the locavore, has connotations of virtue—when you think of pumpkin, you think of something farm-grown and wholesome," find your locally grown orange orbs by visiting [www.soundfood.org](http://www.soundfood.org)

## 1891 SMUGGLING OF CHINESE AND OPIUM

*A brisk trade smuggling Chinese immigrants from Canada developed following the Chinese Exclusion Act in 1882. The following passage explains how.*

The numerous islands in Puget Sound are separated by narrow, winding straits. Upon many of them are small farms or lumber camps, or both. When not under cultivation they are densely wooded, and, in the interior, are hilly. These hills are used by the smugglers as look-outs, and when they are engaged in their nefarious work at night, their signal lights are to be seen flashing from one headland to another. The mainland of Washington is also heavily wooded, but is traversed by numerous trails, which are easily travelled over. There are a number of small towns on the line of the railroad which skirts the eastern shore of Puget Sound, between the cities of Tacoma and Seattle on the south, and the town of Blaine, on the boundary of Canada, to the north. These are easily reached from the water, and the smugglers have agents there who conceal the goods until the time comes to ship them oft by rail.

*Excerpted from the Illustrated American Magazine 1891*

[www.uscg.mil](http://www.uscg.mil)

## CHIEF MATE OF THE ADVENTRESS HEADS BACK TO RHODE ISLAND

### PLANS TO FARM WITH PARTNER AND HER DOG

PORT TOWNSEND – November marks a new beginning for Rachael Slattery of Jamestown, Rhode Island. While the iconic tall ship *Adventress*, where she serves as Chief Mate, enters the Port Townsend boat yard for an extended winter maintenance period, Slattery will take up residence with her new partner in Exeter, Rhode Island, planning the next season together managing their farming start-up.

The new farm venture, currently without a formal name, is leasing a portion of a large estate in Exeter. Slattery met her new partner, Ben Coerper, while farming together at

her father who works as a chief engineer on tug boats along the eastern seaboard. Having gained sealegs on megayachts out of Fort Lauderdale, FL, for three years, in addition to some other ships, she was able to achieve her master mariner credentials.

November 2012 marks the successful end of her second season as Chief Mate on the *Adventress*, where she is second in command of the 12 person crew and responsible for as many as 49 guests. "I find the most difficult aspect of my responsibilities aboard the ship is managing personal time and space for my crew as well as myself," she states. "We all live and work in the same space 24 hours a day." Slattery began her career aboard *Adventress* as a volunteer deckhand/educator in 2008.

Rachael credits her interest in farming to her mother's side of



Rachael Slattery, Chief Mate of Sound Experience's *Adventress*, and cousin to Rebecca Slattery of Persephone Farm

a 100 acre farm in East Greenwich, RI, featuring pasture raised and grass-fed livestock.

While Slattery has been sailing this season, Coerper has begun raising chickens, turkeys, pigs, beef and dairy sheep. With plenty of phone and email encouragement and consultation from **Persephone Farm's** Rebecca Slattery, her cousin, Rachael hopes to have a produce plan for vegetables for the coming Spring planting season. She also plans to begin keeping bees.

Rachael Slattery is a fourth generation mariner who gravitated towards tall ships with encouragement from

the family who have farmed in Alabama for generations. "I was one of the fastest pea podders at my great-granny's farm when I was a youngster," she claims. But the assignment to read Michael Pollan's **Omnivore's Dilemma** during a college English Composition course and her work on water quality issues with the *Adventress*, changed her food standards for life. After a good long walk with her dog, Clay, whom she has greatly missed, when she gets back to Rhode Island, she will be ready to take her part up in the adventure in conscientious food production.



**Sound Experience** was founded in 1988 by Barbara Wyatt and Morely Horder. Modeled on the *Clearwater* organization which played a significant role in the cleanup and protection of the Hudson River waterway, it was Barbara and Morely's vision that **Sound Experience** and the historic schooner *Adventress* could play that same role for Puget Sound. Since its inception, **Sound Experience** has been educating youth and adults throughout Puget Sound about the marine environment aboard the *Adventress*. In over 20 years, more than 50,000 (mostly youth) have sailed aboard her. In 1989, *Adventress* was named a National Historic Landmark. Today, more than 3,000 people a year sail her, experiencing Puget Sound's majesty and vulnerability — first hand. To learn more about **Sound Experience** visit [www.soundexp.org](http://www.soundexp.org).



Ambrose F. Grow

Ambrose Grow and his wife, Amanda, and their family came to Eagle Harbor in 1881. He was a Civil War veteran and came because of the descriptive letters he had read in the New York and Kansas papers telling of the virtues of Bainbridge Island. Selling his large farm in Manhattan, Kansas, he homesteaded 160 acres here along the waterfront. In addition to being a charter member of the Eagle Harbor Congregational Church and the Madrone Schools, he was a prolific correspondent to the happenings in Eagle Harbor and environs.



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





# BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969

UNIQUELY  
BAINBRIDGE

SINCE 1991



## FARMERS CLOSE TO HOME

Our vision is regional — regional, organic, and sustainable. The products supplied by our local, farmer-owned farms are important to our collective survival. In addition, by supporting organic farmers regionally, it gives you, our customer, lots of delicious, high-quality, fresh products. Regional, organic production builds the local economy and allows rural communities to protect the environment in which their children are raised. It wasn't that long ago that two corporate-anonymous tractor trailers supplied our foodstuffs. Last year for every dollar we spent on food products, over 50 cents was paid to locally-owned farms — many on-island — where more often than not the farmer him or herself makes the delivery. Relationships matter!

## GREENS & SALADS

**WARM SPINACH SALAD** \$13.95  
Organic Palouse spinach topped with sauteed spiced apples, caramelized onions, toasted Oregon hazelnuts & crumbled Willapa Hills® Farmstead Blue cheese Served with a Pane D'Amore® bread roll

**SMOKED SALMON TARTINE** \$10.95  
Pub-smoked, Pacific wild salmon, goat cheese, capers & red onion served on fingers of grilled organic whole wheat sourdough bread On a bed of organic salad greens

**PUB FAVOURITES SALAD** sm \$6.95 lg \$9.95  
Fresh Butler Green Farms organic greens & vegetables with your choice of dressing Served with a Pane D'Amore® bread roll  
See Additions Below

**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 See Additions Below

**SALAD ADDITIONS** (price added to price of salad)  
Roasted & pulled Ranger® Free-Range Chicken \$4.95  
Roasted & pulled BBQ Natural Pork® \$4.95  
Salmon filet, Peppered Cod, Smoked Salmon \$7.95  
Grilled Marinated Portabella Mushroom \$4.95

Watch our chalkboards for daily specials made from the freshest, nutrient-packed, local ingredients

## BURGERS

### PUB BURGER\* PLATTERS

All are fresh, Pub-ground, Harlow Cattle Co., Grass-fed Beef, grilled to order & served on a Pane d'Amore® burger bun with lettuce, pickle relish & mayo Served with our Pub-cut fries

**The Pub Original** with cheese, grilled onion & mayo \$14.95  
**Swiss Melt** grilled mushrooms, caramelized onions & Swiss \$14.95  
**The Works** bacon, grilled mushrooms & cheese \$15.95  
**Bacon & Cheddar** 'nuff said \$15.95  
**The Pub BBQ** Pub-made BBQ sauce, cheddar & bacon \$15.95  
**The Black & Bleu** bacon, bleu cheese & grilled onion \$15.95

**PORTABELLA VEGGIE BURGER** \$11.95

A whole grilled & marinated mushroom topped with tomato, lettuce, pesto aioli & melted mozzarella cheese On a fresh Pane d'Amore® burger bun Served with Pub-cut fries fried in trans-fat free canola oil

**PUB BBB.L.T.** \$12.95

Not really a burger, but enough bacon to eat like one! Six strips, (yes six!) of smokey Montana 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

Looking for that Skinless Boneless Chicken Breast? Well, like our beef, pork and fish buying practices, we primarily buy whole chickens too — on the hoof or on the fin, as it were. Only two breasts come on any chicken... so, if we are out, we're sorry. By purchasing whole animals we can better manage the nutrient level of our food and not encourage unhealthy farming practices.

**SUBSTITUTE YAM FRIES** \$1.25  
**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

## POUTINE

**CLASSIC MONTRÉAL** \$9.95  
The Canadian classic prep of a plate of our fries topped with Mt. Townsend Creamery® Cheese Curd smothered in Pub-made beef or chicken gravy

**BOURGUINONNE** \$13.95  
Ground beef, sautéed mushrooms & caramelized onions in Pub-made beef gravy over a plate of Pub-cut fries w/ Mt. Townsend Creamery® Cheese Curd

**VANCOUVER** \$12.95  
Roasted chicken with bacon pieces & Pub-made chicken gravy over a plate of Pub-cut fries with Mt. Townsend Creamery® Cheese Curd

**SWEET PAPAS** \$9.95  
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream

## BAR FOOD

**FLASH FRIED CALAMARI** \$10.95  
Rings & tentacles dusted, deep-fried & served with our pesto aioli

**OYSTER SHOOTER\*** \$2.50  
A single plump Minterbrook in a shot glass with cocktail sauce

**OYSTER SLIDERS** \$6.95  
A single plump Minterbrook battered & fried Served on a Pane D'Amore® mini-bun with our tartar sauce Standard order of 2  
Each Additional Slider: \$3.00

**PULLED BBQ PORK α BBQ CHICKEN SLIDERS** \$6.95  
Order of two with Pub-made BBQ sauce, cheddar cheese & cole slaw on Pane D'Amore® burger mini-buns Standard order of 2  
Each Additional Slider: \$3.00

**GARDEN GREEN GARBANZOS** \$4.95  
Palouse Green Chickpeas blanched with star anise & Kosher salt

**GARDEN GREEN HUMMUS** \$6.95  
Green chickpeas, tahini & roasted garlic Served with fresh veggies & Pane d'Amore® baguette crisps

**SMOKED SALMON SPREAD** \$7.95  
Pub-smoked Sockeye with Willapa Hills Sheep Yogurt Cheese Dip Served with Pane d'Amore® baguette crisps

**PUB QUESADILLA** \$11.95  
Shredded roasted free-range chicken or pulled Natural pork between two whole wheat grilled flour tortillas With chipotle glaze, melted cheddar & black bean aioli Topped with pico de gallo, sour cream & sliced avocado

**PUB NACHOS** \$7.95  
Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made pico de gallo with sour cream  
Add 1/2 Avocado \$2.00  
Add shredded chicken or Natural pork \$4.95  
or black beans \$2.95



We deep fry exclusively in trans-fat free Canola oil. Rather than landfill the waste oil, we recycle it.

**BAYWATER SHELLFISH Co.**

Hood Canal  
Farm Raised  
Clams & Oysters

**HARLOW CATTLE COMPANY**

Hormone, Pesticide & Antibiotic Free  
Exclusively Grass-fed  
Humane Handling, Dry Aged  
USDA Inspected

SPANAWAY, WASHINGTON, USA

**BUTLER GREEN FARMS**

Biodynamically Grown  
Fruits, Vegetables & Meats  
CSA & Farmstand  
POULSBO & BAINBRIDGE Isl.

## LOCAL SEAFOOD

**PAN FRIED OYSTERS** \$13.95

Five plump Minterbrook oysters lightly panko breaded, panfried & served with lemon, tartar sauce Pub-fries & cole slaw

**OYSTER SANDWICH** \$11.95

Three plump Minterbrook oysters, lightly panko breaded & pan fried Served on a Pane D'Amore® burger bun with lettuce, tomato & tartar sauce With Pub-cut fries

**ASIAN SALMON BOWL** \$16.95

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

**GRILLED SALMON SANDWICH** \$15.95

Wild sockeye filet charbroiled Served on a Pane D'Amore® burger bun with lettuce, tomato & our Pub-made tartar sauce With Pub-cut fries

**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 CLAMS** \$13.95

Steamed Baywater Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls

**PUB CLAM CHOWDER** \$13.95

A New England Classic using local, in the shell, Baywater Salish Blue clams, potato, onion, bacon & cream Sautéed to order with white wine & Garnished with a traditional pat of butter

OR TRY SUBSTITUTING OUR HOUSE SMOKED SALMON

## WASHINGTON BAKERS

### PUB-BAKED RUSSET POTATO

A large WA baker with butter & sour cream \$3.95

Add: Roasted & pulled Ranger® Chicken & Gravy \$4.95  
Roasted & pulled Natural® Pork & BBQ Sauce \$4.95  
Chicken or Beef Gravy from our own stock \$1.50  
Beef Bourguinonne \$9.95  
Sautéed Market Vegetables Mkt  
Garden Green Garbanzo® Hummus \$1.95  
Mt. Townsend Creamery® Cheese Curd \$1.95  
Pico de Gallo \$.95

## SOUP BOWLS

**RIBOLLITA** \$11.95

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

**SOUP OF THE DAY** bowl \$6.95 cup \$5.95

Made fresh & served with a Pane D'Amore® bread roll

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