



What's New and Cool Fall/Winter 2021

Dropbox of images:

<https://www.dropbox.com/sh/oj3hilsfglsnh79/AADbdO3OA1mE1i6I15xuieUMa?dl=0>

Nature, Stewardship, & Sustainability

Doe Bay Resort Speaks for the Trees

Well-known for its eco-friendly ethos, Doe Bay Resort and Retreat on Orcas Island has added new initiatives to close the loop further. Guests can partake in a guided ecology hike with general manager River Augenstein. The current theme is fungus—teaching about mushroom identification, classification (binomial nomenclature), anatomy, ecology, and edibility/medicinal uses. The hike locations are in various parts of nearby Moran State Park and last about two hours. The spring theme will be wildflowers. Doe Bay's owner Joe Brotherton also had the idea to start planting trees at Doe Bay after reading [this article](#). The goal is to plant fifty trees per year, but already they will have planted almost a hundred by the end of 2021. Thirty Japanese Black Pines and thirty Shore Pines were planted last spring, and thirty-five more Rhododendrons will go in this fall. For more information: River Augenstein generalmanager@doebay.com; www.doebay.com

Kicking Plastic to the Curb

In partnership with SC Johnson, a major manufacturer of household consumer brands, the Town of Friday Harbor has kicked off a pilot program to offer curbside collection and recycling of plastic film to its residents, the second program to launch in Washington. Residents will be able to recycle clean and dry plastic bags, storage bags such as Ziploc® bags, grocery and produce bags, dry cleaning bags, and other flexible plastic films. "We are very excited to partner with SC Johnson on this new program," said Friday Harbor Mayor Farhad Ghatan. "So much of our existing waste stream consists of these plastic films, and we are eager to help reduce landfill waste and promote recycling of these products." For more information: www.fridayharbor.org/2151/Refuse-Recycling

On the Food Front

Sustainable and straightforward: San Juan Island's newest Chef

Samantha DeChristopher fell in love with food at an early age. Her grandmother surrounded them with food and taught Samantha the basics of cooking. She fondly remembers planting and

harvesting from their garden and then helping her grandmother cook dinner. In 2013, Samantha moved to San Juan Island and dove into the culinary and agriculture scene. She worked at a local farm and was the sous chef at a local restaurant, all while raising her two young daughters. Samantha is now the Chef de Cuisine at Coho Restaurant and brings her passion for life and food to her new position. Coho Restaurant gives her the opportunity to be creative while genuinely producing food that is farm-to-table and sustainable. She is starting to take the menu in a new direction of simple beauty - from fresh local and seasonal ingredients, like venison and foraged mushrooms, to the simple beauties of plating. Simplicity in food is what they are striving for. Contact: Anna Maria de Freitas am@tuckerhouse.com; www.cohorestaurant.com

Two Chefs for Rosario

Rosario Resort's popular Mansion Restaurant on Orcas Island has new culinary leadership—dynamic duo Chef Kevin (Executive) and Chef Courtney (Pastry) Chrisman. The two met while working for Nashville hotspot Husk before moving to DC. When the COVID lockdowns started, they started looking for an escape from city life and metro commuting. They found it in a job posting for a small island in the Pacific Northwest well known for its locally sourced food scene. In Chef Kevin's own words, "I'm very excited to have become the resort's Executive Chef and share my vision of food and hospitality as we come out of this period of keeping our distance and isolation. I firmly believe that food comes from the heart, and I'm excited to share that with our guests at Rosario." www.rosarioresort.com

New Products, Services, & Shops

Super Sparkling Wine Experience

The 2020 COVID shutdown offered winemakers Chris Lawler and Marti McConnell time to dream big and launch a distribution brand in cooperation with Orcas Island Winery. AO Wines, a new label, was born in the spring of 2020. They specialize in sparkling wines made in the petillant-naturel style, with minimal intervention. As part of their sustainability goals, AO has partnered with ReCork, a company that recycles and reuses natural cork. Rather than conventional tastings, Chris and Marti create customized wine experiences. As Marti says, "we're inspired to make wine more approachable, more everyday, more casually enjoyable. Appointments suggest some level of exclusivity, but this isn't exclusive at all. It shocks people. It works. People come to a wine encounter expecting pompous winemakers and stuffy rules about wine and food, even four forks at the place setting, and then we pull out the BBQ potato chips. Each encounter is about this place, this moment, these people, these memories we build with our guests." For more information: Marti McConnell archipelago.beverage@gmail.com

Mmmm...Umami

Just in time for the holidays, San Juan Island Sea Salt has the perfect little something to share with your favorite people – two-pack gift sets! Half the size and twice as cute, fan favorites The Popcorn, the Deli Series, The Spice Lovers, The Taco, and The Salty + Smoky are available to make someone's day. Don't forget to treat yourself to their newest flavor, too—the Ramen Blend. San Juan Island Sea Salt has worked hard to re-create the warmth and depth of flavor

found at the bottom of a big bowl of ramen. Shiitake mushrooms, nori, and ginger all work together to make this salt sing. It's a treat on anything mild (toast, eggs, pasta), pairs surprisingly well with seafood, and can be used to amp up the flavor of your ramen by sprinkling it right over the top. For more information: Brady Ryan brady@sanjuanislandseasalt.com;

Arts & Artists

Murals of Nature

A doe-eyed gray harbor seal pops its head above the waters of the Salish Sea, strands of bull kelp float nearby, and a madrona tree leans into the cliff's edge—all familiar images to residents and visitors of Orcas Island and captured in the new mural in the village of Eastsound. Artist Stephanie Iverson hopes the work will spark a reaction. "While I want the image to be playful and easy to understand," she said, "I want it also to remind people how quickly things can change and how important it is to protect this incredibly precious habitat." Meanwhile, visitors will notice another colorful mural across the street from the Friday Harbor Grand B&B in Friday Harbor. The concept created by Poulsbo artists Josh Bennet and Cory Anderson is a tribute to the smaller flora and fauna of the San Juan Island ecosystem. Through a fusion of abstract art, fine drawing, and street-inspired techniques, the artists created motifs and silhouettes in what they describe as a unique, enduring, and joyful piece.

The Joy of Being Alive

Now in the atrium of the San Juan Islands Museum of Art, metal figures twist and bend to music only they can hear. Artist Francie Allen sculpts wire figures in dynamic movement, using dancers, acrobats, musicians, magicians, and lovers as her subject matter – expressing the joy of being embodied, of being alive in a human form. "Space is a critical element in my work, since at the atomic level, most of the human body is composed of space. We are porous like my sculptures: space and air move in us and through us." Fluid, transparent bodies – visceral and sculptural – cast their shifting shadows in her invented public spaces. Francie's undulating figures are fashioned of wire netting and other lacey materials, a perfect foil for special lighting effects to create environments of shadows. Many years as both dancer and sculptor have led her to these multi-sensory installations where she choreographs events that invite further manipulation and creative action by performing artists, musicians, videographers, and the viewing public – all adding their part to the community experience. For more information: <https://sjima.org/in-the-atrium-on-being-alive-francis-allen-september-24-december-6-2021/>

Awards & Anniversaries

Gold Medal for San Juan Island Brewing Company

Washington might be known for good coffee, but the local beer scene is making a splash (pun intended), and San Juan Island Brewing Company in Friday Harbor is on a hot streak. After a COVID interruption, the Washington Beer Awards (WBA) were back in 2021. Once again, San Juan Island Brewing brought home the gold, this time for their San Juan Pilsner in the Bohemian-Style Pilsner category. Crisp and clean, this classic Czech-style Pilsner is as refreshing as it gets. Their Black Boar Porter also brought home a bronze medal for Brown

Porters. The Black Boar Porter is a traditional English Porter characterized by its mild roast, caramel sweetness, and a soft, creamy mouthfeel. These two medals join the silver (Black Boar Porter) and gold (Quarry No. 9 Pale Ale) San Juan Brewing Company won at WBA in 2019, along with the gold for the Bull Kelp ESB in 2018. At this rate, they could soon be the Michael Phelps of Washington breweries. For more information: www.sanjuanbrew.com/beer