



# Fresh Connections

Complimentary Copy ~Heritage & Hospitality on Tap~ Winter 2014 [www.parfittway.com](http://www.parfittway.com)



## Bainbridge Crush

By Liz Pleasant

For the past 25 years Bainbridge Vineyards has proudly called itself the only winery on the island that grows all their own grapes. Their seven acres of vineyards sit on Day Road, where both the farmers and their guests enjoy beautiful sweeping views of the Olympics. Throughout the years, Bainbridge Vineyards has stayed closely tied to that land's history and sense of place.

Gerard and JoAnne Bentryn, the winery's original owners, purchased the land from Akio Suyematsu, a local Japanese-American farmer, back in 1982. Not long after he and his wife opened Bainbridge Vineyards, the Bentryns hired Betsey Wittick as another set of hands to help both on the farm and in the winery. Originally from New Jersey, Betsey visited the area for the first time during a cross-country bicycle trip. She fell in love with the Pacific Northwest and wound up moving here after finishing her graduate studies at Cornell.

Now, 26 years later, Betsey runs both Laughing Crow Farms and Bainbridge Vineyards. She's been a huge part of the local food community on the Island, and believes local wine is a natural extension of that.

"Our philosophy is that we'll have wines that we've been involved in through all stages of production," said Betsey.

The Bentryns retired in 2013. With the winery in danger of closing its doors, Betsey decided to take on the business. Although it's legally licensed as an LLC, Betsey's new business model is structured more like a cooperative. The winery now has many different owners who have a stake in the company and help with everything from pruning to bottling and selling wine at dif-

ferent farmers markets in the area.

"I knew that I couldn't do it alone because it's a lot of work to get involved in," said Betsey. "So I was looking into some kind of partnership to make it all work."

Adding to the workload was managing the organic certification process which they pulled off just last month.

Robin Bodony, a co-owner of the winery, is part of what Betsey calls the "next generation" of farmers. "I've always just been really interested in what it means to be a local consumer and to eat locally," explained Robin. "It's been really fun to learn about what wines from climates such as ours are like."

Robin and Betsey also work together at Laughing Crow Farms. They typically involve two interns at any given time who are given the opportunity to grow veggies, work in vineyards, and learn basic wine making.

"Part of my mission and part of why I got involved in farm internships was to pass knowledge on," explained Betsey. "I get a lot back from young people too. I get their enthusiasm, their ideas, and I get to see that there are other people really interested in this, like me."

With the reorganization of the business and organic certification out of the way, Bainbridge Vineyards is now experimenting with different types of grapes and wine. It takes years from when the grapes are first planted to when their wine will be ready to sell, but Betsey hopes to add a fuller bodied red wine to their production list soon. And, they've already begun testing out different sparkling wines. "Our wine list has a really good range," states Robin. "We've got dry, sweet, table, our rose, and our pinot."

Under the new ownership, it sounds like that range will continue to expand.

## BAINBRIDGE ISLAND'S PUGET SOUND NAVAL ACADEMY

Little is left of Bainbridge Island's Puget Sound Naval Academy. The academy was housed in the structures that now house Messenger House, an elder care facility. The facility began in 1906 as Chataquas Resort community. It was later purchased by Frank Moran – son of Robert Moran, a shipbuilder and former Mayor of Seattle. It became the Moran School in 1914 and for two decades it educated the sons of Seattle's leading families. After falling into financial straits during the Great Depression, the school was purchased by Joseph A. Hill, for back taxes amounting to \$5,000. Hill opened the Puget Sound Naval Academy there in 1939 and stood as its first president in addition to Hill Military Academy in Portland, Oregon. The Bainbridge school lasted until 1951 preparing young men for leadership positions in the U.S. Navy and Coast Guard.

Predating the Messenger House Care Center founded in 1960, the buildings became the Stonehall Rehabilitative Center, advertising salt air and physical therapy for those with crippling diseases. While Messenger house occupies much of the remaining structures, the four-story theater building has been left for the most part un-occupied. It has fallen into disrepair. In 2010, the Washington Trust for Historic Preservation listed the building as one of the "10 Most Endangered Historic Properties for 2010."

## EPILOGUE

Across the few miles of Puget Sound lay the Seattle skyline, poking into low-lying clouds, the old Smith Tower now no longer the tallest building. Ahead the road rose away from the beach front, twisting sharply to the left. [...]

He rounded the bend, as if it were yesterday, instantly recognizing the surroundings. [...]

Houses, mostly new, a few familiar, moved quietly by. He waited anxiously for the final turn directly ahead. As the nose of the Buick rounded the bend, there was... the academy?

Where were the tall white wooden columns which held the heavy crossbar? And the huge white mailbox where the postman delivered his letters and packages filled with those delicious treats from home? And even the road wasn't right. He stopped the car, shut off the engine and got out. Then he realized what was wrong; there was no drill field. A long row of houses, flanked by shrubbery, blocked the view of the sound. [...]

The old flagpole no longer stood at the far end of the property. He looked up at the building once called the "U.S.S. Bainbridge," or "Bainbridge Hall." On the top left side were the windows of the room he and Eddie shared. The building looked deserted now, yet the front door was open. He walked over and stepped inside.

"Hello? Anyone home?" A workman stepped from

what had been the superintendent's office. "Help you?"

"Oh, I just wanted to look around a bit, if it's alright. I used to go to school here. I won't get in the way or anything."

"I guess it'll be alright. Excuse the mess, we use it for a storage building now, y'know. Go ahead."

Charlie looked in the opposite office where he'd gathered his share of demerits at Captain's Mast. He walked into the auditorium and looked at the sloping floor leading to the stage. All the seats were gone but even so, how small it seemed now.

Walking back out he climbed the steps to the first landing. On the wall a black piece of wood was all that remained of the pay telephone. [...]

He sighed and mounted the next few steps to where a big red machine once held ice-cold Cokes. Of course, it too was gone. The ship's store, where he'd bought paste, shoe polish, paper, pencils, ties, hats, Scotch Tape, Wildroot Crème Oil and those precious rate patches... empty.

On the next floor he wandered through the deserted school rooms. They, too, seemed much smaller than he remembered them. [...]

Climbing the back ladders, he remembered with each step how often he'd swept, swabbed and polished them. [...]

He walked slowly up the passageway. [...] He went into room 13 which he shared with Ken. It was tiny! [...]

He looked out the windows, the old ropes still holding onto heavy iron counterweights. The trees had grown huge, blocking the view of the old drill field. [...]

Everything was so different ... yet so familiar.

He walked down the front ladders, which had been available to him only as an officer, past the school deck, past the old ship's store, past the telephone and down to the bottom floor again. He stuck his head in the office

"I'm done now. And thanks a lot."

[...]

Excerpted from Charles W. Lindenberg's novel, **The Academy**, a true account of his experiences at the Puget Sound Naval Academy, published in 1998 by Morris Publishing, Kearney, NE. Mr. Lindenberg now lives in the San Juan Islands.



## BAINBRIDGE ISLAND GETS BEER

Bainbridge Brewery opened its doors in July of 2012 and has been growing steadily ever since. It has doubled its production and reached establishments all across the state.

By opening the island's first brewery since Thomas Kemper left in the late 1980s, father and son ownership team Chuck and Russell Everett have helped Bainbridge keep pace with other communities.

"Half the breweries in Ballard are buddies of mine. And, I thought I could be the thirteenth brewery in Ballard, or the only one on the island. That's when my dad got involved," explained Russell Everett, who grew up here on the island. "It's a family business."



Although the brewery is only two years old, Russell began brewing beer long before that. "I started home brewing in my dingy college basement in 2001," said Russell about his first brewing experiences during his undergraduate studies at the University of Washington. "My then girlfriend, now wife of nearly a decade, made a terrible mistake and got my college roommate and I a Mr. Beer Kit," said Russell. "We made horrible basement beer in our horrible basement apartment. It was atrocious."

"So about a year later I thought what if I actually got some real equipment and proper know-how and started brewing that way? Those beers came out great."

The beers have only been getting better. Russell has been entering Bainbridge Brewery beers into the Washington Beer Awards since they opened. This year their Belgian Blonde won gold in the Belgian Ales category and their Eagle Harbor IPA took silver, beating 42 other IPAs made in the state.

With so much growth the future for the brewery is bright. Production is way up and Russell recently made the decision to sign up with a distributor. Now, instead of spending full workdays delivering kegs across the Puget Sound region, Russell and his crew can spend more time on Bainbridge.

Next, Russell is interested in bottling his beer, but will need a lot more space to do that. "There is a lack of industrial space on the island that is suitable for us so it's tricky, but we're doing the best with what we've got."

Russell plans on keeping the brewery and the tasting room local. So whether you're enjoying a Puget Sound Giant Hoptopus IPA here on the island or a Battle Point Stout down in Vancouver Washington, Bainbridge Brewery is dedicated to bringing good beer, and a little bit of Bainbridge, to every customer.

Contributed by Liz Pleasant

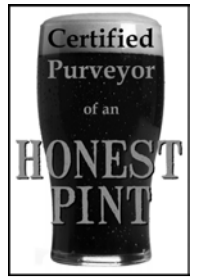


# BAINBRIDGE'S NEIGHBOURHOOD PUB

231 parfitt way sw, on the waterfront, 206.842.0969



SINCE 1991



The wheat gluten free designation means the menu item includes no wheat in its regular preparation. However, wheat flour is still used in our kitchen. For an extra \$2 you may also substitute Udi's® Gluten-Free Burger Bun.

## BURGERS\*

all burgers grilled to order & served on a Pane d'Amore® burger bun

- THE PUB ORIGINAL BURGER** \$13  
Pub-ground, Harlow Cattle Co.® Grass-fed Beef, with lettuce, grilled onion, pub-made pickle relish & mayo Served with our Pub-cut fries
  - TRENCHERMAN BURGER** \$17  
Harlow Cattle Co.® grass-fed beef with fried onion straws & Mt Townsend Creamery® Trufflestack cheese Served with Pub-cut fries
  - SAN ANTONIO BURGER** \$16  
Harlow Cattle Co.® grass-fed beef with grilled poblano chili, pepperjack cheese & fresh pico de gallo Served with Pub-cut fries
  - CABRITO BURGER** \$18  
All natural, NW-raised ground goat with Starvation Alley® organic cranberries made into a ketchup & Beecher's® Flagship cheese Served with Pub-cut fries
  - BACON BLUE** \$17  
Harlow Cattle Co.® grass-fed beef, 2 strips of Montana Bacon & Willapa Hills® Big Boy Blue cheese With Pub-cut fries
  - BO BURGER WITH BACON** \$17  
Two slices of Montana bacon, an over-easy fried egg and Beecher's® Flagship Cheese on top of Harlow Cattle Co.® grass-fed beef Served with Pub-cut fries
- You can Substitute a free-range, skinless, boneless Chicken Breast or a Port Townsend-made Bob's Pecan® Veggie Burger Patty on any of the Burgers

## ALT BURGERS

- CHORIZO ROLL** \$13  
Our version of this London Classic Pub-made, all Natural® pork chorizo, On a fresh Pane d'Amore® roll with organic arugula & Yakima grown Mama Lil's® sweet hot pickled peppers Served with Pub-cut fries
- SMOKED SALMON ON RYE** \$14  
Pub-smoked Bristol Bay Sockeye on toasted Pane d'Amore® caraway rye with sliced cucumber, tomato, arugula & our dill dressing with Pub-cut fries
- SMOKED PORTABELLA VEGGIE BURGER** \$14  
A whole grilled & applewood smoked mushroom topped with tomato, lettuce, mayo & melted Mt Townsend® Trufflestack cheese On a fresh Pane d'Amore® burger bun Served with Pub-cut fries
- SMOKE ROASTED PULLED BBQ PORK** \$13  
Roasted & pulled Natural® pork Splashed in pub-made North Carolina-style, spicy-vinegar BBQ sauce Served over our Sweet Potato Pie & a side of Cole Slaw
- PUB BBB.L.T.** \$14  
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  
You can Substitute Fresh Sliced Avocado for the Bacon

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

### ADD-ONS:

- Beecher's Flagship® Cheese \$3
- Mt Townsend® Trufflestack Cheese \$3
- Goat Cheese or Mt Townsend® Cheese Curd \$2
- Swiss, or Pepperjack \$2
- Willapa Hills® Big Boy Blue Cheese \$4
- Fried Organic Egg \$2
- Bread Rolls & Butter \$2
- 2 Bacon Slices \$3
- Caramelized Onions \$2
- Sautéed Mushrooms \$2



## SOUP BOWLS

- RIBOLLITA** \$13  
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
- SOUP OF THE DAY** bowl \$7 cup \$6  
Made fresh & served with a Pane D'Amore® bread roll

## BAR FOOD

- FLASH FRIED CALAMARI** \$12  
Rings & tentacles dusted, deep-fried & served with our pesto aioli
- OYSTER SHOOTER\*** \$3  
A single plump Goose Point® in a shot glass with cocktail sauce
- OYSTER SLIDERS** \$7  
A single plump Goose Point® battered & fried Served on a Pane D'Amore® mini-bun with our tartar sauce Standard order of 2  
Each Additional Slider: \$3
- OYSTER SMOKIES** \$8  
Three Goose Points® pub-smoked over alderwood & served with our chipotle mayonnaise
- PULLED BBQ PORK or BBQ CHICKEN SLIDERS** \$7  
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
- GARDEN GREEN® HUMMUS** \$7  
Green chickpeas, tahini & roasted garlic Served with fresh veggies & Pane d'Amore® baguette crisps
- PUB QUESADILLA** \$12  
Roasted & pulled free-range chicken or Natural® pork between two grilled flour tortillas, chipotle glaze, melted cheddar & black bean aioli Topped with pico de gallo, sour cream & sliced avocado
- PUB NACHOS** \$9  
Tortilla chips, cheddar, tomatoes, olives, green onions & Pub-made pico de gallo with sour cream  
Add 1/2 Avocado \$2  
Add pulled chicken or Natural® pork or black beans \$5 \$3

## GREENS & SALADS

- WILTED KALE SALAD** \$14  
Local & organic Kale sautéed with roasted yams, garlic, caramelized onion & golden raisins Splashed with a red wine vinaigrette & Topped with Goat Cheese
- TEQUILA LIME CHICKEN BREAST** \$15  
Grilled free-range chicken breast marinated in tequila & lime juice Served over organic greens with black bean aioli, mango salsa & a pepperjack quesadilla
- SMOKED SALMON TARTINE** \$13  
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 \$7 lg \$10  
Fresh Butler Green Farms® organic greens & vegetables with your choice of dressing See Additions Below
- PUB CAESAR SALAD** sm \$6 lg \$8  
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)
  - Grilled boneless, skinless Free-Range Chicken Breast \$9
  - Smoke Roasted & pulled BBQ Natural® Pork \$5
  - Peppered Cod, Salmon Filet or Smoked Salmon \$9
  - Grilled Smoked Portabella Mushroom \$6
  - Bob's Vegetarian Pecan® Patty \$7
  - Two Pane D'Amore® bread rolls & butter \$2

- SUBSTITUTE YAM FRIES** \$2
- SUBSTITUTE SIDE SALAD OR SOUP FOR FRIES** \$3

## POUTINE

- CLASSIC MONTRÉAL** \$10  
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** \$14  
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** \$10  
Roasted chicken with bacon pieces & Pub-made chicken gravy over a plate of Pub-cut fries with Mt. Townsend Creamery® Cheese Curd
- SWEET PAPAS** \$10  
Pepper seasoned yam fries with black beans, melted pepperjack cheese, mango salsa & sour cream

read more about our farmers, suppliers and neighbors at [parfittway.com/blog](http://parfittway.com/blog)

## LOCAL SEAFOOD

- PAN FRIED OYSTERS** \$15  
Five plump Goose Point® oysters lightly panko breaded, panfried & served with lemon, tartar sauce Pub-Cut fries & cole slaw
- NEAH BAY LING COD/ROCKFISH TOSTADA** \$17  
Pan-seared fish of the day served over organic greens in a crisp flour tortilla shell with black beans, pub-made pico de gallo, sliced avocado & sour cream
- ASIAN SALMON BOWL** \$19  
Charbroiled Bristol Bay sockeye filet served over organic brown rice, fresh organic spinach & warm Asian slaw with our ginger vinaigrette
- STEAMED MUSSELS IN BEER** \$15  
Washington Coast mussels steaming hot With Pub-cut fries & a side of mayo
- FISH AND CHIPS** \$13  
Consistently voted Bainbridge's favourite! Pub-made beer-batter dipped Pacific cod Served with traditional Pub-cut fries fried in trans-fat free canola oil, cole slaw,lemon & Pub-made tartar sauce
- STEAMED CLAMS** \$16  
Steamed Baywater® Salish Blue clams in white wine & lots of garlic Served with Pane D'Amore® bread rolls
- PUB CLAM CHOWDER** \$16  
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**
  - One large WA baker with butter & sour cream \$4
  - Add: Roasted & pulled Ranger® Chicken & Gravy \$5
  - Roasted & pulled Natural® Pork & BBQ Sauce \$5
  - Chicken or Beef Gravy from our own stock \$2
  - Beef Bourguinonne \$10
  - Sautéed Market Vegetable Mkt
  - Garden Green® Garbanzo Hummus \$2
  - Mt Townsend Creamery® Cheese Curd \$2
  - Pico de Gallo \$1

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

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