

Good Times

A newsletter for all the favorite guests & friends of Salty's Restaurants in the Pacific Northwest.

Grilled salmon and prawns marry on Basmati Mt.



SEATTLE AND PORTLAND – “Grilled salmon and prawns marry on Basmati Mountain and the wedding is on your plate at Salty’s,” says Redondo Beach Chef **Gabriel Cabrera**. This delightful seafood couple is skewered on brochettes with crisp, juicy peppers and onions grilled within a whisper of perfection. They’re dressed up in a dreamy white balsamic-honey glaze and mated on a mountain of basmati rice kissed with sun-dried tomatoes alongside a red pepper remoulade.

“You’re invited to this wedding on a plate in January,” says Salty’s Sommelier **Tim O’Brien**, “and we suggest you pair it with a glass of Chateau Ste. Michelle Cold Creek Riesling.” This Riesling is one of Washington State’s finest. Apricot and honeysuckle greet your nose followed closely by a rainbow of citrus flavors with tangerine leading the way. Planted in 1973, it is the 30th harvest from the Cold Creek Vineyard, one of Washington State’s oldest and warmest vineyards. The fruit from Cold Creek is intense and concentrated due to the small berry size that this vineyard consistently pro-

duces. Lip-smacking fruit wrapped up in bracing acidity elevates this Riesling above most and places it alongside the best in the world.

“Come in and enjoy a glass or share a bottle over lunch or dinner and you will agree Cold Creek Vineyard and Salty’s offer excellence in a world of average,” says O’Brien. It makes for a perfect union with you and your family, friends or associates at Salty’s in Seattle or Portland. Please call for your reservation today or go to www.saltys.com. If you can’t make it in, try Salty’s recipe at home: www.saltys.com/recipes/entrees/salmonprawnskewers.asp.

Sokol Blosser wine dinners at Portland Salty’s.

PORTLAND – In 1971, when **Bill and Susan Sokol Blosser** planted their first vines in the Dundee Hills, there was no Oregon wine industry. Now Dundee, in the heart of the Willamette Valley, is the epicenter of Oregon Pinot Noir. Still family owned, with the second generation

taking the helm, Sokol Blosser farms 72 acres, crafting wines with a sense of place. You can experience their elegant, seductive estate wines at two Portland Salty’s winemaker’s dinners in January. **Alex Sokol Blosser** and **Lee Medina** will host two dinners featuring five courses of fresh, local food paired with Sokol Blosser wines. **Susan Sokol Blosser** will make a

guest appearance at one of the dinners (see following story). “I chose Sokol Blosser because of our strong relationship and their reputation in the wine community,” says Portland Beverage Manager **Jason Ludlow**. “Not only does our staff know their family (they host our Valentine’s event annually), but also we especially like that they run their business as we do Salty’s, going the extra mile with unbridled passion.”

Sokol Blosser farms organically and views all buying and building through the lens of **The Natural Step**, a science-based systems framework for sustainable business practices. Examples would be using cork because it’s a renewable resource and remodeling offices with sustainable products. Sokol Blosser’s underground barrel cellar became the first in the country to earn the U.S. Green Building Council’s prestigious LEED certification.

Wines featured at the two wine dinners include **Pinot Noir**, the grape at the heart of Sokol Blosser, a seductive grape that pulls you back to the glass, evokes thought and presents subtle texture and complexity. The commitment behind the pas-

sion means careful handwork on each vine, hand-harvesting and fermentation in small lots, and aging 16 months in small French oak barrels from 14 different cooperages. You can’t be serious all the time. Sokol Blosser makes wines that help you kick back and enjoy life. Their proprietary wines, **Evolution** and **Meditrina**, also featured at the dinners, are spirited, whimsical, and a delicious way to relax and laugh with a group of friends. Evolution’s

mantra says it all: Chill. Pour. Sip. Chill. At Salty’s. In January.

Call (503) 288-4444 with your reservation soon because there are only 20 seats each at two evenings, Thursday and Friday, January 25 and 26. The cost is \$95 (all inclusive). See www.sokolblosser.com for more about the winery.

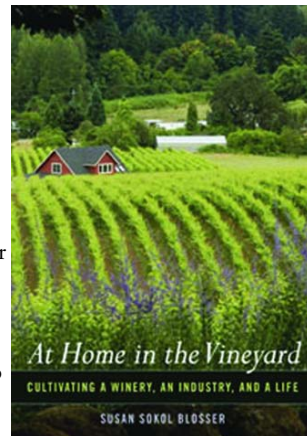
At Home in the Vineyard: Cultivating a Winery, An Industry, and Life

Meet wine pioneer and industry icon **Susan Sokol Blosser**, the author of *At Home in the Vineyard*, at Salty’s wine dinner Thursday, January 25. She’ll be here to tell us about her moving, evocative memoir, which tells the inspirational story of one woman’s journey to success in an industry run mostly by men. She recounts how she fell in love with a vineyard, learned how to run it, and ultimately achieved her vision of producing Pinot Noirs to rival those of Burgundy.

Susan started out writing a memoir. She ended up telling her layered and rich story of arriving in Oregon more than 35 years ago as an idealistic wife, planting a vineyard in Dundee Hills, creating one of Oregon’s first and most widely respected wineries and raising a family – all this while thriving in the mostly male-dominated wine industry and eventually becoming presi-

dent of Sokol Blosser winery. As another feather in her cap, Susan’s world-class and delicious wines, along with the vineyard-winery operations, have just achieved full USDA organic certification,” says **Mina Williams**, editor of www.nwstir.com.

An intimate family story, *At Home in the Vineyard* gives a candid insider’s view of Oregon’s flourishing wine industry. Sokol Blosser begins her narrative in the 1970s, when, as a young, idealistic wife, she helped her husband make his wild idea of planting a vineyard in the Dundee Hills become a reality. By the book’s final pages, she has become president of Sokol Blosser Winery, widely respected for gaining national visibility and for producing world-class wines,



especially the elusive Pinot Noir. Along the way, Sokol Blosser tells how she learned to do everything from driving a tractor and managing a picking crew to selling Oregon wine in Manhattan. She also shares some special accomplishments: how she instituted values of environmental sustainability and social responsibility at the vineyard, integrated family and business life, and successfully brought the second generation on board.

If you can’t make it into Salty’s wine dinner, buy a copy of the book personally inscribed by Sokol Blosser at http://sokolblosser.com/mercantool/mtool.pl?command=product_show&product=163 for \$24.95.

 *The Menu*

1st Course

Sokol Blosser Pinot Gris '05
Trio of Tapas, Sweet Gorgonzola & Lobster Fritters, Cured Hamachi with a Lemon-Coriander Vinaigrette, Lamb-Stuffed Piquollo Peppers

2nd Course

Sokol Blosser "Evolution" 10th Edition (Non Vintage)
Smoked Dungeness Crab & Wild Greens

3rd Course

Sokol Blosser Pinot Noir Dundee Hills '04
Classic French Onion Soup

4th Course

Sokol Blosser "Meditrina" (Non Vintage)
Braised Veal Chop, Roasted Tomato & Chanterelles, Finished with Sauce Italienne

5th Course

Sokol Blosser Late Harvest Riesling '05
Caramel Mousse in a Hazelnut Cookie Basket, Marionberries & Poached Pears



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Hit-and-Run

Victim Chris Niemeyer needs your help! Struck by a hit-and-run driver and left to die on the side of a dark road during the worst part of our mid-December windstorm, this brave young man is fighting to recover from severe trauma. He's a popular part-time server at the Redondo Beach Salty's restaurant and a father to be, but now he is at Harborview Hospital in serious condition with his life turned upside down. With the love of his family, fiancé and friends, Niemeyer is striving to recover. With massive injuries, his medical bills are enormous and the Redondo and Alki team members are collecting funds, sending recovery wishes and doing their best to let Chris know that people care. If you can contribute please send funds to any branch of the Washington Mutual Bank. Harvard Market Branch, which is administrating the funds, can be reached at (206) 461-1712 ext. 3. See http://seattlepi.nwsource.com/jamieson/296711_robert21.html for a story by P-I Columnist **Robert L. Jamieson Jr.** For an ongoing journal see <http://www.caringbridge.org> (select Visit and then enter "chrisniemeyer" for the Site Name). We at Salty's extend heartfelt recovery wishes to Chris Niemeyer and his family.

"Gifts from the Earth" features Alki Executive Chef **Jeremy McLachlan** as one of 15 celebrity chefs to raise funds for **South Seattle Community College Foundation** on Saturday, January 27. This annual spectacular fund-raiser includes a reception, silent and live auction as well as a featured celebrity chef multi-course dinner with Washington wineries. Book your table with Chef McLachlan as soon as possible as tickets sell quickly. Other celebrity chefs

include **Bill Morris** from Seattle's Rainier Club, **Bobby Moore** from Barking Frog in Woodinville, Washington, **Roy Breiman** from the Salish Lodge in Snoqualmie, and **Wayne Johnson** from Andaluca in the Seattle Mayflower Hotel. The event highlights the college's Culinary Arts, Hospitality Management and Wine Studies programs. Proceeds support the South Seattle Community College Foundation "Fund for Opportunity." Send emails to ssccd.ctc.edu or call (206) 764-5809 to purchase tickets for \$125. See www.southseattle.edu for more information.

It's a girl! The newest addition to the Salty's team isn't in management yet but she is managing to keep Portland Salty's Managing Partner **Linda Addy** and her husband **Cameron** wonderfully busy. Adorable **Ella Claire** pictured here was born Tuesday, November 28, 2006 (7 lbs. 6 oz. and 20.5 inches long). "I feel like one of the paparazzi these days," says Linda. "I follow her around taking her picture constantly." Congratulations to the Addys and their baby news!



Frommer's named Portland, Oregon, as a Top Travel Destination for 2007! Only 12 destinations in the world were chosen, making this quite an honor. How did it happen?

"SEATTLE CITY'S BEST" ON AOL CITYGUIDE IS ASKING FOR YOUR VOTE.

AOL City Guide is asking for your vote. Salty's is nominated in four categories and we hope you'll vote:

- Alki for Best Brunch at <http://cityguide.aol.com/seattle/bestbrunch>
- Alki for Best Restaurant with a View at <http://cityguide.aol.com/seattle/bestrestaurantwithaview>
- Redondo for Best Outdoor Dining at <http://cityguide.aol.com/seattle/bestoutdoor dining>
- Columbia for Best Romantic Restaurant at <http://cityguide.aol.com/portland/bestromanticrestaurants>

You have until January 12 to vote. I love a good contest and I'd like to know if you don't feel Salty's is worthy. Please email me your thoughts at eileenmintz@comcast.net.

www.frommers.com that reaches 7 million potential visitors. See www.frommers.com/articles/4056.html for the story. **KPTV Fox 49 Good Day Oregon came to Salty's on the**

Columbia at 4 a.m. for a three-hour remote live broadcast. Early birds pictured here left to right were Manager **Matt Carter**, Weatherman **Andy Carson**, and Sous Chef **Damian**



Mann (with photo by PR gal **Jenny Storer**). Carson did the weather forecast at Salty's and interviewed owners of the holiday-decorated Christmas ships. He also does the weather on **KWJL 99.5 FM The Wolf** at the same time and our staff spoke with him on air. **Bette Sinclair**, our Portland PR Maven, shared these words, "It was another fabulous remote broadcast from our friends at **Fox, Channel 12**, tops in local news across the board." To top it off, www.portland-picks.com picked Salty's as the best place to view holiday ships on the Columbia River. If you missed it this year, be sure to keep it in mind for 2007! It was the best view in town!

PDX magazine's monthly guide to the arts, culture and lifestyle in Portland selected Salty's on the Columbia as one of the five top destinations for a New Year's Eve dinner. Congratulations to Columbia and team! Go to www.pdxmagazine.com for the current issue (Salty's is on page 25).

Win free tickets to the upcoming 5th Avenue Theater production of the musical *Buddy: The Buddy Holly Story*, just by filling out a Comment Card every time you dine at Alki during January. There will be a drawing February 1 for a single winner of the two tickets. Drummer **Mike Daugherty** and Bass Player **Matt Weiner** with Alki's favorite band **Blue 4 Trio** perform in *Buddy*. They play parts in *Buddy*'s band **The Crickets**. *Buddy* starts February 13, 2007 and runs through March 4, 2007. Order tickets by calling (206) 625-1900 or go to www.5thavenue.org and guests at Alki can fill out a Comment Card for a chance to win tickets for two. Our photo is when Buddy and his band The Crickets played in Seattle in 1957. Let's see, where was I in 1957? Well, I was dancing on



Seattle Bandstand! A real rock and roller. We taped the shows on Thursday at **KING TV Studios** on Aurora and then sat back and watched the show on Saturday afternoons. (See more in story on *Buddy* below.)

A Christmas Toy Drive organized by the Alki Business Group brought loads of toys to Salty's on Alki for a wrapping party. "We had toys galore donated by the Alki community and business employees for the **West Seattle Help Line**. They asked us to wrap 'em and we made a party of it," says **Bonnie David** (pictured here almost buried by all those toys). David is not only the Managing Partner of Salty's on Alki but also finds time to head up the Alki Business Group (Bonnie, how do you do all this?). The Business Group's byline is "Businesses working together to enhance the Alki Community." The toys they collected enhanced the Christmas of needy children in West Seattle.



Find out more about the Alki Community at <http://www.alkibeach.ws> where you will find valuable information on fun things to do and even a map at www.alkibeach.ws/images/alkimap7LR.jpg to figure out where to have that fun. "We had a lot of fun working for the Seattle Help Line and now plan a food drive this spring to help local food banks," says the very busy and community minded David.

Salty's at Redondo supported two families in South King County this holiday season in association with the non-profit **R.Place of Refuge**, which is known for spreading random acts of kindness. They matched the restaurant with two families in need. "We wanted to make it a Dream Christmas for the children," says Redondo Managing Partner **Terianne Broyles**. We collected toys for the kids



and furniture for the adults. "One of the families had been robbed so our pitching in made a difference," says Broyles. "My staff wanted to adopt a family and turn their life around, and that's just what happened. I'm really proud of all their effort."

The rumors are true, Salty's musicians go Broadway. Redondo café-bar live music.

SEATTLE — "For a few weeks now, the whispering has been growing steadily louder in the back of the Salty's on Alki Beach café-bar. Did they get it? Did who get it? Did who get what? What are you all talking about?" says **Matt Weiner**, Blue 4 Trio bassist.

Well, now it's official. **Mike Daugherty** and **Matt Weiner**, the drummer and bassist, regulars in **Casey MacGill's Blue 4 Trio**, are excited to report they garnered roles in the 5th Avenue Theatre production of the musical ***Buddy: The Buddy Holly Story***.

Daugherty will play the part of Jerry Allison, the drummer in Buddy's band The Crickets. Weiner will assume the role of Joe B. Mauldin, The Crickets' bass player. Both musicians have been honing their skills under Broadway veteran Casey MacGill's tutelage Monday and Friday nights at Salty's in Seattle for several months. MacGill played on Broadway as a lead in the original cast production of *Swing!*

After 13 sensational years in London, *Buddy*, the musical, and some say the greatest rock 'n' roll story, is on the road coming to Seattle in February. This smash

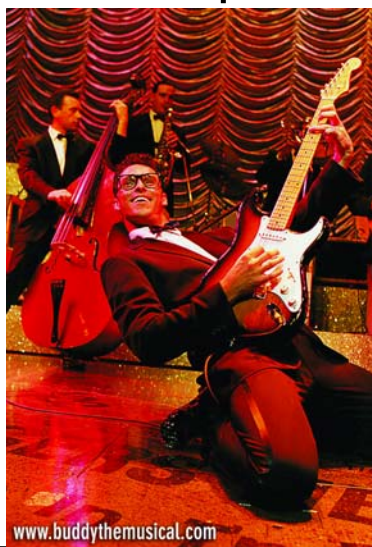
hit musical charts the meteoric rise of the legendary Buddy Holly, from his country roots in Lubbock, Texas, to his groundbreaking debut at Harlem's Apollo Theatre and, finally, to the fateful concert with **Ritchie Valens** ("La Bamba") and the **Big Bopper** ("Chantilly Lace") in Clear Lake, Iowa. With over 20 sensational hits, including "Peggy Sue," "That'll Be The Day," and "Maybe Baby," *Buddy* proves the music never died. Packed with raw energy and an infectious beat, this rollicking tribute to one of the giants of popular music is sheer unadulterated fun.

Buddy opens for previews February 13 and runs for three weeks until March 4. During this time and for a short time before the show starts, Daugherty and Weiner will be unavailable for performances at Salty's. Fear not. Casey is lining up a cavalcade of local stars to fill their shoes. Don't be surprised if West Seattle legend **Orville Johnson** or Teatro Zinzanni-fixture **Hans Teuber** show up. When *Buddy* wraps up in Seattle, MacGill's original band will reunite. Be sure to check them out while you can in January and see the upcoming replacement schedule

at <http://www.blue4trio.com> (see the "Shows" page).

You can win free tickets to *Buddy* just by filling out a Comment Card every time you dine at Alki during January.

There will be a drawing in early February for the single winner of the two tickets. If you don't want to take any chances, call (206) 625-1900 or go to www.5thavenue.org and order your tickets today. Stay tuned for more in the next issue of Salty's *Good Times*.



SOUTH SEATTLE — Don't miss the live pop music at Redondo Café-Bar in January:

- 1/4 Thu **Billy Farmer**
- 1/5 Fri **Poodlebomb**
- 1/6 Sat **Myles Crew**
- 1/11 Thu **Glenn Harrell**
- 1/12 Fri **Paul Kroeger**
- 1/13 Sat **Mark Fuegel, CoryWilds**
- 1/18 Thu **Jonny Smokes**
- 1/19 Fri **Paul Kroeger**
- 1/20 Sat **Dave Christensen**
- 1/25 Thu **Jonny Smokes**
- 1/26 Fri **Mark Fuegel, CoryWilds**
- 1/27 Sat **Paul Kroeger**

Make reservations at www.saltys.com/reservations or call us at (253) 946-0636.



World Class Seafood,® Steaks, Service & Smiles!

ON ALKI BEACH 206.937.1600
1936 Harbor Ave. S.W., Seattle, WA 98126

AT REDONDO BEACH 253.946.0636
28201 Redondo Beach Dr. S., Des Moines, WA 98198

ON THE COLUMBIA RIVER 503.288.4444
3839 N.E. Marine Drive, Portland, OR 97211