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Good Times

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

Farewell to our dearest Eileen Mintz.

SEATTLE – It is with deep sadness that we wish our dearest Eileen Mintz farewell. As our public relations spokesperson for almost ten years, Eileen helped to make Salty's a shining star with her high standards and unbridled passion for perfection. Eileen's good friend Herb Weisbaum gave her eulogy and he is sharing it here. Please also visit www.pnwlocalnews.com/east_king/mir/news/38809474.html for the *Mercer Island Reporter* story on Eileen. See memorialwebsites.legacy.com/eileenmintz/Homepage.aspx for the family's memorial.

Gerry & Kathy Kingen, Salty's Owners

Eulogy for Eileen Mintz February 2, 2009

By Herb Weisbaum

I still can't believe she's gone. I keep thinking – it's Eileen – she's just in the kitchen making a few more cookies. She'll be here any minute. But I know that's not going to happen.

We lost a very, very special person yesterday – someone who was sweet and kind, smart and caring. Someone who was as beautiful on the inside as she was on the outside.

It is never pleasant to present a eulogy – especially when the person you are talking about is someone you love, someone who was such a part of your life. We weren't related by blood or marriage, but Eileen and Dave considered Deb and me part of the family.

I am deeply honored Eileen asked for me to speak here today and truly grateful to the family for letting me share my memories of this amazing woman with you.

Thank you for being here. You are a testament to how many lives Eileen touched in one way or another. And she touched so many people in so many ways. We are sad right now. We are in pain. As well we should be. Eileen was truly a gift from heaven – and she left this earth way too soon.

I don't know if the good Lord needed some new recipes OR maybe a good public relations person up there in heaven. Well, he got both. I sure hope he knows what he's in for. Because Eileen is going to run him ragged.

How can I possibly capture the spirit of someone like Eileen? It's like trying to catch lightning in a bottle. If you knew her, you know

what I mean. Eileen had more energy than anyone I have ever known. She thrived on activity. She lived for new challenges.

Eileen was passionate about everything she did. Whether it was testing out a new recipe or arranging a major publicity event for Salty's – 90 percent was not good enough for Eileen. She always gave 110 percent. It had to be perfect – every time.

Eileen had a zest for life. Every day was a new adventure. Every experience was something to cherish. Who else, at age 65, would audition for the chance to be a guest host on Northwest Afternoon?

Even as she underwent unpleasant treatments of chemo and radiation, she remained positive. "I'm going to beat this thing," she kept telling Deb and me. "I'm not ready to go yet. I have so much more to do!"

And in a way, she did win. She lived longer than anyone expected when she was first diagnosed with cancer.

I remember how she joked with us about her wig. Most people didn't realize she was wearing one. They just thought she got a new cut which made her look so much younger. I remember one night at dinner she told us: "I should have done this years ago!"

Eileen tried as best she could to live the life she loved for as long as possible – writing her articles, meeting with people, visiting new restaurants, and taking care of her clients, and hosting family gatherings at the house.

Eileen loved her family and adored her husband, Dave. They were true soul mates, best friends who enjoyed doing so much together. They were always there for each other. He looked out for her and she watched over him. It was a match made in heaven.

Dave, we all know how much

you did for Eileen these many months – always by her side. You were her rock, and her strength. And I know that wasn't easy. You did everything for her that could be done – and then some. That's what love is all about.

Eileen always cherished her Jewish heritage, and made the teachings of our tradition part of her life. She walked the walk: both charity and helping others were at the top of her "to do" list. Even when she was overloaded with work, Eileen would take on another charity event. She just couldn't say no.

Eileen had this amazing "can do" attitude. Ask her to do something, anything and she'd say, "No problem." It didn't matter what you asked.

Hello Eileen, this is the TV station calling. I know it's dinner time, but can you get us a chef to come down

to the studios tomorrow morning and do a live cooking demonstration? And by the way, we don't have a kitchen in the TV studio. Can you work around that? And she would.

I think this can-do attitude is why Eileen was so good at public relations. She'd meet

any and every challenge head on. Pulling off the impossible was almost routine.

Did I mention that Eileen liked to cook? And what a cook she was. Matzoh ball soup, kuggle, homemade gefilte fish and rugalah. Oh how I loved her rugalah. The best I ever had! Eileen made chocolate chip rugalah for the family, and fruit filling for me – just like grandmother made.

Don't tell anyone – I still have a batch in the freezer. I will cherish every last one, because I know each one was made with love.

It's always fun to come over the house for lunch or dinner and hear Eileen say, "I had this new recipe that I wanted to try, so I

made it. Let me know what you think." Of course, it was always fabulous. To this day, I don't know why Dave isn't 350 pounds!

Eileen did so many wonderful things for so many groups and so many people that I could be up here for a couple of hours and still not cover them all. Don't worry, I won't. Let me share two stories.

Eileen was a huge supporter of the Seattle Humane Society. She helped me every year with our big charity auction, Tuxes & Tails. She always got her restaurant friends to make a donation. Over the years, she literally helped us raise tens of thousands of dollars to save the lives of homeless animals.

I remember when Eileen was asked to do some consulting work for the new Trader Vic's. She didn't really want the job and didn't need the extra work. But she agreed to do the project IF – get this, they would pay her by donating a dinner for two to the Humane Society auction. Which they did. Who else would do something like this?

I also remember talking to Eileen about a friend of mine, a really nice guy who belonged to our synagogue. He was looking for some extra work, but couldn't find anything. Within a couple of weeks, Eileen helped him find a job. She didn't even really know him. She didn't have to. He was a friend of mine, I asked her for help, that's all she needed to know.

Eileen is gone now. But we are thankful for the time we had with her. We will cherish the memories – and she will live in our hearts as long as we walk this earth.

I would like to end with a poem someone sent to me when my dear mother, passed away many years ago, after battling a terrible disease.

*God saw her getting tired
And a cure was not to be.
So he put his arms around her
And said, "Come to me."
A golden heart stopped beating,
Hard working hands put to rest.
God broke our hearts to prove to us
He only takes the best.
Take her in your arms, dear Lord,
Treasure her with care.
Make up for all she suffered
And all that was unfair.
To some she may be forgotten,
To others just part of the past,
But to the ones who really loved her
Her memory will last and last.*



Photo by Connie Adams

Eileen Mintz's prize-winning chocolate chip rugelach.



Makes 50 cookies.

The Dough:

1 cup butter, softened, unsalted
8 ounces cream cheese, at room temperature
2 cups of unbleached flour
1/4 cup sugar
3/4 teaspoon vanilla
1/8 teaspoon rum extract
To make the dough, mix butter and cream cheese together in an electric mixer until blended. Add other sugar, then vanilla and rum extract, cream well. Then add flour. Take out of bowl and form into 5 equal pieces and flatten with hand to form a patty. Wrap in plastic wrap and refrigerate overnight.

The Filling:

4 teaspoons cinnamon
4 tablespoons melted butter, cooled
1 12-ounce package of dark chocolate chips
3/4 cup of toasted, chopped pecans (toast in a 325 degree oven until lightly browned)
3 tablespoons of instant coffee crystals (Sanka)
1/2 cup sugar
Have handy: oil and pastry brush, cinnamon and sugar mixture in a bowl (1/2 cup sugar and one tablespoon of cinnamon) and parchment paper.
Lay out 2 cookie sheets and line with parchment paper. Crush all the filling ingredients in a food proces-

sor. Add cool melted butter. Mix again and set aside. Take 2 patties at a time from refrigerator and leave out for 10 minutes. Roll to about an 8-inch circle. Brush lightly with vegetable oil. Sprinkle with cinnamon and sugar evenly and cut into 10 wedges (if you want them larger, cut less wedges). Add 1 heaping regular teaspoon of chocolate chip filling on edge and roll up like a crescent. Lay out on parchment-covered cookie sheet and brush tops with a little oil and sprinkle again lightly with sugar and cinnamon. Fill the cookie sheet and bake in a preheated oven at 350 degrees for about 20 minutes, or until browned to a medium toasted color. Cool on racks. Freezes well.
(Photo by Mina Williams.)

Jane Gibson's world's best cherry cobbler.

Makes 4 servings.

The Cherry Filling

1 lb. red tart pie cherries, frozen
1/2 cup sugar
2 tablespoons unsalted butter
Pinch of salt
1 1/2 tablespoons cornstarch
1/2 teaspoon cinnamon
Shot of Brandy

Note: You can use cherries in their frozen state.

In a non-reactive small saucepan over medium-high heat, add cherries and sugar and bring to a boil. Add butter and salt. Combine cinnamon, cornstarch and brandy in a

separate small bowl and stir. Add to cherry mixture and cook until thick — one to two minutes. Remove from heat.

Pasta Frolla (Italian-style Shortbread)

3 1/2 sticks unsalted butter
1 1/2 cups powdered sugar
1 1/2 tablespoons honey
1 egg
1 egg yolk
Seeds from one vanilla bean
Zest of one lemon
2 1/2 cups flour
Pinch of salt
1/2 teaspoon baking powder
In a large mixing bowl,

cream butter and sugar. Add honey and then eggs. Cream until smooth. Add vanilla seeds and lemon zest and mix well. In a separate bowl combine flour, salt and baking powder. Add dry ingredients to butter mixture and mix until it all comes together. This will make more than you need for the cobbler so it's a great time to make cookies!

Pour cherry mixture into a 1-quart casserole dish. Top it with pasta frolla dough. At Salty's restaurant



we just pinch off marble-size pieces of dough and put on top of cherries. It's okay to have a few gaps. Bake at 350 degrees for 25 to 30 minutes or until the top is golden brown and cherries are bubbly.

Jane Gibson's best chocolate cake ever!

The Cake

Makes 3 8-inch cake rounds.
2 cups flour
1 cup cocoa powder (we use Cacao Barry)
2 1/2 teaspoons baking soda
1 1/2 cups canola oil
2 cups sugar
3 eggs
2 teaspoons vanilla
2 cups buttermilk

Chocolate Cream Filling

1 cup milk
1 cup heavy cream
5 egg yolks
1/3 cup extra fine sugar
2 1/2 cups (14 ounces) bittersweet chocolate - Cacao Barry 70% bittersweet pistoles or buttons, see www.cacao-barry.com (you may also chop it from a block)

Preparing the Filling: In the morning or a day ahead, prepare the filling so it has time to set up.

In small saucepan combine milk and cream and bring to a boil. Turn off heat.

In a separate bowl, beat eggs and sugar together until smooth. Add a small ladle of hot cream to the egg mixture to temper; beat to incorporate. Add another ladle and repeat.

Add tempered egg mixture to cream. Turn the heat back on but do not bring to a boil. You want about 170 degrees (212 degrees is boiling). Remove from heat, mix in chocolate and whisk until blended and shiny. Cover with plastic wrap so the chocolate does not form a skin and store at room temperature.

Preparing the Cake: Prepare three 8-inch round cake pans (or use sheet pans and cut out circles). Spray with vegetable spray and line with a parchment paper round on the bottom. Set aside.

In a medium bowl combine flour, cocoa powder and baking soda to a bowl; stir to blend.

In a large bowl combine oil and sugar. Whisk to blend. Add eggs and whisk; add vanilla and whisk. Add one-third of dry mixture and blend in with a

spatula. Add another one-third of the dry mixture and blend in. Add a little of the buttermilk to thin out the batter, blend, then add the remaining dry mix and incorporate. Add the remaining buttermilk and mix in.

Divide batter equally between the three pans. Tap pans on the counter to knock out any air bubbles. Bake at 350 degrees in the middle to lower half of your oven for 20 minutes or until toothpick placed in middle of cake comes out clean.

Cool cakes and remove from pans. Cut each layer of cake in half horizontally (you'll have 6 layers now). A turntable cake stand is invaluable here. Spread bottom layer generously with filling, starting in the center and pushing it out to the edge. Repeat with all layers. Then frost the top with filling, then sides.

The frosting doesn't need to be perfect. Cover the frosting on the top and sides with shaved milk chocolate for a professional look. Use a spatula or bowl scraper to shave the chocolate (milk chocolate is best as it's softer). Garnish the cake with fresh berries, a mint sprig and chocolate curls. (Photo by Ilya Moshenskij, Ilyafood.com.)



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ON ALKI BEACH 206.937.1600
1936 Harbor Ave SW
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AT REDONDO BEACH 253.946.0636
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ON THE COLUMBIA RIVER 503.288.4444
3839 NE Marine Drive
Portland, OR 97211