

Good Times

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

"The Wild Ones" Copper River salmon returns May 17/18!

ALASKA—In a tribute to wild salmon restoration efforts by Alaska, the southeastern Alaska drift gill-netters will catch Taku/Stikine king salmon for the first time in 20 years. This salmon run is not well known because it has been closed for years in an effort to protect and restore the fishery. Their accomplishment means Alaskan wild salmon will be available at Salty's in Seattle this Friday, May 13 (Portland may get it at a later date).

Of course, we're all waiting for Copper River salmon! This fishery opens May 16 with Salty's Chefs serving you signature Copper River salmon dishes hopefully on Tuesday, May 17, for dinner, but most likely on Wednesday, May 18, for lunch and dinner. Make reservations online at www.saltys.com or call us: Alki (206)

937-1600; Redondo (253) 946-0636; Columbia (503) 288-4444.

Are Taku/Stikine king salmon as good as Copper River kings? These kings have a good fat content, deep orange red color and are favorably compared to the Copper kings.

WHY IS COPPER RIVER SALMON REVERED AS THE FINEST EATING SALMON IN THE WORLD?

The river makes the salmon! The headwaters of the Copper River lie high above the Gulf

of Alaska in the peaks of the Wrangell Mts. The terrain is rugged and majestic and the river especially turbulent as it thunders through the Chugach Mts. to the Gulf. Its descent is 70 ft./mile making it un-navigable.

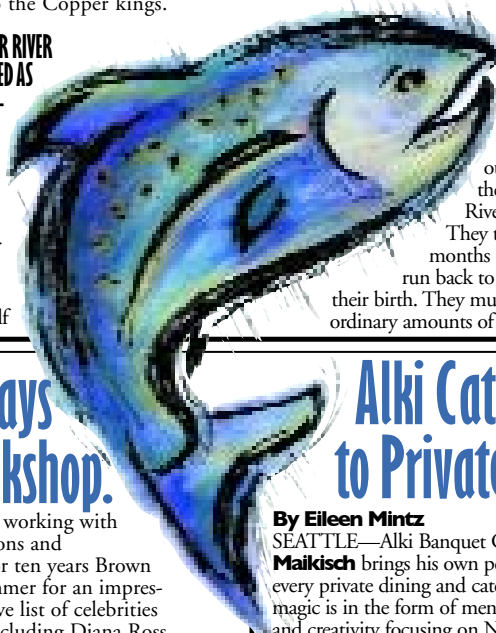
This intense slope combined with the spring thaw creates a fierce and often dangerous journey for the Copper River salmon.

They take 3-4 months to make their run back to the place of their birth. They must store extraordinary amounts of energy in the

form of oils and fat in order to make the trip. It is this fat and oil that gives Copper River salmon a remarkable, delicate flavor.

Known as "The King of Kings," Copper River salmon are harvested in their prime out in the ocean near the river delta or on the Copper River flats right before they enter the river. Their oil and fat content is at its highest. They have a deep orange color and a silky, tender texture.

The fat in salmon gives it a wonderful juicy flavor and tenderness; fortunately, it's NOT high in cholesterol. It contains polyunsaturated Omega-3 fatty acids which doctors say helps lower cholesterol levels and actually helps prevent hardening of the arteries, strokes and heart attacks. It's also a great source of protein, vitamin D, phosphorus and calcium. Some experts even contend salmon enhances your sex life!



"The Gentleman of Jazz" plays in Portland, offers jazz workshop.

PORTLAND—Salty's on the Columbia is honored to host world-class drummer, bandleader and native Oregonian, **Mel Brown**, every Friday and Saturday night. Known as "The Gentleman of Jazz," Brown has been associated with the Portland Jazz Scene for over 40 years. He is an Oregon Jazz Society Hall of Fame recipient. Because of his accomplishments and enormous contributions to the Oregon jazz scene, Portland gave "The Musician's Musician" yet another title when June 22, 1989 became "Mel Brown Day." In 2002 Governor Kitzhaber awarded Brown the coveted Governor's Arts Award. This year Jazz at Newport festival attendees will have Mel Brown as their Master Jazz Artist creating three days of musical enchantment at the city by the sea, Newport, Oregon.

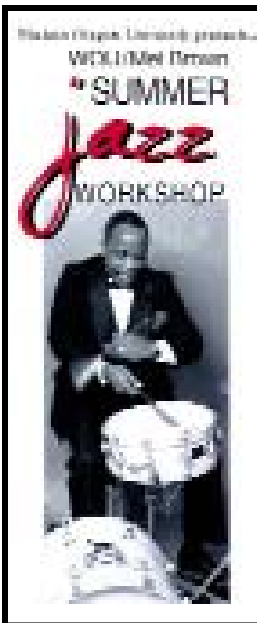
Brown has an amazing résumé of musical experience. When playing in band as a youngster at Washington High School, Mel decided music would be his life. Soon thereafter, he found himself playing at the legendary Cotton Club where he would also spend time between sets working on college math assignments. Later when Redd Fox heard Mel's drumming, he made a call to Martha Reeves. Weeks later Mel found himself at Whiskey a Go-Go in Los Angeles playing for Martha and the Vandellas. Eventually, Brown was the staff drummer for Motown Music

Corporation, working with the Temptations and Supremes. For ten years Brown was the drummer for an impressive list of celebrities including Diana Ross, Suzanne Somers, Hal Linden, Connie Francis, Pat Boone, Smoky Robinson, Stevie Wonder, etc.

Despite his many brushes with celebrity, Brown stays connected to the local community where he is on the Board of Directors for the Portland Youth Harmonic, Portland Music Association and Mt Hood Jazz Festival. Mel loves to teach and has served as Assistant Band Director for Wilson High School and Clackamas Community College.

If you yearn to learn how to play the drums, Brown offers you a one-on-one workshop, or sign on for his upcoming **Western Oregon University Jazz Workshop** August 7 to 13. Now in its sixth year this workshop showcases an all-star roster of regionally and nationally acclaimed instructors. The workshop is designed to further development in jazz in a variety of musical settings. It is open to jazz students age 13 and up. Instruction is provided by skill level and includes big band, combo, technique, improvisation, jazz composition, jazz history and master class sessions.

The sign-up deadline is July 1 and the workshop fills up quickly. To find out more, come to Salty's on the Columbia Friday and Saturday nights and talk to this jazz great in person. You may also call toll free 800-451-5767 or email extend@wou.edu.



Alki Catering Chef brings panache to Private Dining menu.

By Eileen Mintz
SEATTLE—Alki Banquet Chef **Noah Maikisch** brings his own personal magic to every private dining and catered event. This magic is in the form of menu development and creativity focusing on Northwest seafood cuisine. Working closely with Catering Director **Collin Forseth**, they personalize every event whether on site or off premises.

"I like to think of the banquet menu as a starting point," says Maikisch. "I take our client's thoughts and ideas and together we design a menu of special choices." Maikisch returned to Salty's in May 2004 to head up the Alki Banquet kitchen. He was previously with Salty's for four years and we're happy to see him return.

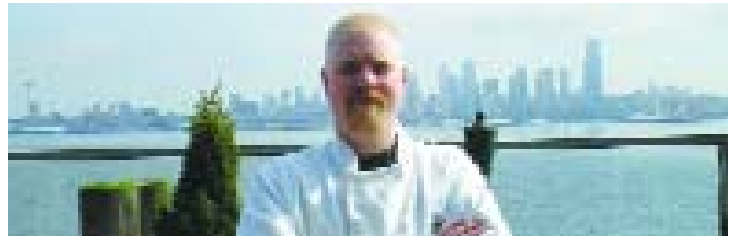
Mentored by Chef **Kaspar Donier** with studies at Seattle Central Community

College, Maikisch is an accomplished and appreciated member of Seattle's culinary community. He leans towards Asian cuisine from cooking at Miashiko's Sushi Bar adding a Pan Asian touch to many of his dishes.

When asked about his hobby of collecting volumes of recipes and over 100 cookbooks, he notes that *La Varenne Pratique*, by Anne Willan, the founder and director of Paris's prestigious La Varenne cooking school, serves as his guide to classic modern cooking.

"I have studied with the best and have a broad spectrum of cooking experiences and knowledge to bring to Salty's private dining events," says Maikisch with panache.

Today this 32-year old bachelor makes the Alki banquet kitchen his home away from home.



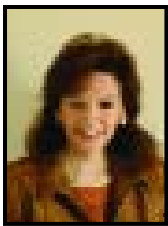
CEDAR PLANK-ROASTED COPPER RIVER KING SALMON
By Noah Maikisch, Salty's on Alki Banquet Chef

One of the great advantages of living in the Pacific Northwest is that we get to enjoy Copper River salmon before anyone else, except Alaska, of course. Here's one of my favorite preparations.

(Serves 4)
Bronzed Salmon:
4 each 6-ounce portions of Copper River King Salmon
4 teaspoon Salty's Seasoning
Season salmon and place in center of cedar plank. Bake in pre-heated oven at 400 degrees for 10 minutes.

Roasted Vegetable and Potatoes:
1 pound red potatoes, quartered, steamed
12 ounces broccolini, blanched
6 ounces shiitake mushrooms, stems removed and quartered
6 ounces baby carrots, peeled
1 bunch green onions, cut into 2" pieces
2 tablespoons fresh thyme sprigs
1 tablespoon Salty's Seasoning
2 ounces butter, melted
Toss all vegetables and potatoes with seasoning mix. Melt butter in sauté pan and add mixture. Sauté on stovetop for 1 minute and place in oven with salmon. When the salmon is done cooking remove from oven.

Remove salmon from plank and place vegetable mixture in center of plank and top with the cooked salmon.



Mintz— Her Words

By Eileen Mintz,
Public Relations
Spokesperson for
Salty's

"Sexy Syrah" is an annual event at Salty's now thanks to David LeClaire of Wine Events and Promotions. As a benefit for **FareStart** it's a wonderful charity party.

Money raised this year was close to \$2,000.

It was especially exciting this year when KOMO's Lady of the Soaps, **Cindi Rinehart**, and KOMO TV Northwest Afternoon co-host **Elisa Jaffe** popped in. **Team Photogenic** partied with us capturing this image with LeClaire (center), Rinehart (left) and Jaffe (right).

Stop by and visit Salty's Group Executive Chef Dan Thiessen at the Taste of the Nation for Share Our Strength on Sunday, May 15, 2005. This 18th

annual event is held at Bell Harbor International Conference Center at 6:00 p.m. It's your opportunity to sample cuisine from not only Salty's, but also 60 Pacific Northwest restaurants, wineries, breweries and coffee roasters.

It's the Party of the Year! You'll have an opportunity to meet the chefs and bid in silent and live auctions. One hundred percent of the ticket sales benefit the fight to end childhood hunger. To purchase the \$75 tickets call (877) 268.2783. VIP tickets cost \$125 with early admission at 5:00 p.m. Learn more at www.TasteoftheNation.org/seattle

Congrats to runners-up for Salty's "Brunch for Life" Contest. Each will receive a brunch for two at their choice of Salty's Seafood Grills. They are **Jayotta Felmoefiati**, Portland; **Stephen Orin Knoblauch**, Mukilteo; **Ken and Esther Bellgarat**, Seattle; **David Yeoman**, Des Moines; **Lorilou Salee**, Browns Point; **Rob Pedrini**,



Sumner; **Mette-Lise Bailey**, Bellingham; **Donna Stirton**, Seattle; **Annette Aiwohi**, Seattle; **Karen McCartney**, Seattle.

Victor's "Random Acts of Music" at Alki.

SEATTLE—"Piano-man **Victor Janusz** has been such a hit with Salty's guests that we're adding Vic's 'Random Acts of Music,'" says **Bonnie David**, Alki Managing Partner.

These monthly musical specials started last month with Northwest saxophone sensation **Mark Taylor** who joined Victor and **Tim Koss** on upright bass.

In May, on Friday the 20th, wonderful **Joanne Klein** joins Janusz and Koss. Klein, the torch and jazz-singing star of the revue "Nightcap" (with Vic in photo right) is returning home to Seattle after a six-month stint as the Evil Queen in a live production of "Snow White" in Disneyland's new Fantasyland Theatre.

Klein and Janusz performed a 22-week engagement of the hit cabaret act "The Night is Bettah" at Kirkland's Marina Park, Thumpers

Oak Room, and Arts West Playhouse in 2003.

Their new set at Salty's, which they're calling "Nightcap," includes selections from that show with some new jazz and torch ballads, showcasing Klein's inimitable style and class.

"Joanne Klein is incapable of being anything other than dynamite," says the *Seattle Times*.

"Klein is amazingly versatile ... zany, then poignant.... Victor Janusz is at

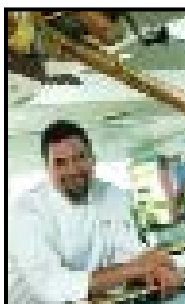
home with matter-of-fact outrageousness He is also a good jazz pianist," says the *Seattle P-I*.

"Klein is the torchiest torch singer in town," says **Roger Downey**,

Seattle Weekly. Don't miss



Janusz and Klein in this "Random Act of Music" at Salty's on Alki, Friday, May 20th, 8:30 p.m. to midnight. Make your reservation today!



Food Talk

By Dan Thiessen,
Salty's Group
Executive Chef
dthiessen@saltys.com

Want to know more about cooking with Copper River salmon? We'll be talking about it Saturday, May 14, on the

"Homefront" live radio show on KVI 570 featuring "Having Fun in the Kitchen" with myself and Tami Michaels. This show is sponsored by Newport Seafoods and I'll have some interesting news to share with you about their wholesale opportunity.

Want to make summer seafood cooking more fun? I've got a great class for you and I just happen to be the teacher!

The **Blue Ribbon Cooking School** invited me to be the opening chef at their "Seattle Dining Presents" cooking series. The Blue Ribbon Cooking School is known for its classes planned to "Take the challenge out of

cooking and put you in command of relaxed entertaining with updated culinary style."

In my class we'll focus on summer seafood with demos you'll find enlightening. Afterwards we'll eat and drink our creations together.

Date—Thursday, May 26, 2005
Time—6:30 to 9:30 p.m.

Cost—\$85 per person (tax included)

It's held at the Blue Ribbon Cooking School located at 2501 Fairview Avenue East in Seattle. (The building that was most recently a vegetarian restaurant, and Azteca before that.) It's right on the water below Eastlake Ave East. To sign up for class call Blue Ribbon at (206) 328-2442 and for more information please go to www.blueribboncooking.com.

On Sunday, May 15, I'll be at the **Taste of the Nation** which starts at 6:00 p.m. The 18th annual Taste of the Nation is Puget Sound's premiere event to benefit the hungry. Top culinary talent comes together at Bell Harbor Conference Center. I'll be serving Seared Ahi Tuna with Soy-Miso Vinaigrette and Asian Slaw on Crispy Wontons. For more information, go to www.tasteofthenation.org. Hope you can join me!

Be sure to listen to the "Homefront" featuring "Having Fun in the Kitchen" with Tami Michaels and Chef Dan, on KVI 570, Saturday May 14, 1:00-2:00 p.m.



Wine Talk

By Tim O'Brien, Salty's
Sommelier
tobrien@saltys.com

The month of May provides us with an opportunity to team up with our long-time winemaking partners **Hogue Cellars** in a promotion to benefit **Puget Soundkeeper Alliance** and the quality of Puget Sound waterways.

We're quite fond of Hogue Cellars, the third largest winery and the largest family-owned winery in Washington State.

They produce our Salty's Chardonnay and Cab-Merlot in the Columbia Valley, a premiere grape-growing region, and it gets better every year.

During May, the R H Phillips Hogue company will donate \$6 for every case of Hogue wine Salty's sells. You already know our Hogue Chardonnay, Cab-Merlot, and Cabernet Sauvignon. In May we are adding

Hogue Cellars 2004 Pinot Grigio by the glass and the bottle.

Known as Pinot Gris in France, Pinot Grigio grapes are named for their characteristic grayish color, but they actually take on a pink and even purple hue as they ripen. Pinot Grigio is a refreshing white with plenty of fruit character. Hogue Pinot Grigio has up front aromas of pear, orange peel, cedar, apple, and lemon curd. Flavors are similar: rich and soft, with pear, quince and a slight herbalness.

Filled with fresh melon and lemon zing, Pinot Grigio is a perfect wine for sipping on our soon-to-open outside decks or with wild salmon soon to be swimming onto our menus.

The mission of Puget Soundkeeper Alliance is to protect and preserve Puget Sound by tracking down and stopping the discharge of toxic pollutants. The Alliance is the only organization that actively monitors and patrols the waters of Puget Sound. The goal of the organization is simple, to prevent pollution. Find out more at <http://www.pugetsoundkeeper.org>, then make a reservation at Salty's and help contribute to this great steward of our waterways by freshening your palette with a bottle of Hogue wine at Salty's in May. (Available at Redondo and Alki only.)

Seviche comes with your Margarita Mondays only — at Redondo.

Come into Salty's at Redondo on Mondays and order a Salty's Select Margarita and you'll receive a Sunday-Brunch style Seviche with it – all for just \$4.99. Redondo's Sunday Brunch-style Seviche is a classic seafood presentation with bay scallops and bay shrimp marinated in lime and lemon juice. It's accented with tri-color peppers, cilantro, tomato and cocktail sauce. Make your reservation today for any Monday, only at Salty's at Redondo.

Private dining with a River view.

You deserve the best. And that's what you get when you have your private dining event, meeting, party or wedding reception/rehearsal dinner at Salty's on the Columbia. It starts with our breathtaking panoramic view of the Columbia River. It includes our award-winning cuisine and attentive service to every last detail. Let us take care of everything for you. Choose our North Shore View Room for seating 150 with 200 reception style. Our Private Wine Room is perfect for smaller groups and seats 30 with 40 reception style. Just like our view, your event will be sensational at Salty's. Call Dorothy Lane today at (503) 282-2205 ext. 16 or go online to www.saltys.com/columbia/catering for more information.



World Class Seafood,® Steaks, Service & Smiles!

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Catering 206.937.1085

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253.946.0636

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