

## Good Times

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

SEATTLE AND  
PORTLAND –  
**Wild salmon**  
tenderly grilled  
with pesto  
beurre blanc and  
basil garlic butter

is a Northwest delight, both simple and grand. This dish is an infinitely delicious celebration of approaching summertime served with garlic mashed potatoes and fresh garden asparagus. It's available in June at all Salty's. The salmon is none other than fresh and wild from the Pacific. The **Cook Inlet** wild salmon run is open and the **Yukon River** run opens early to mid-June (some say it's the best of all).

**Nushagak** and **Quinhagak** both open mid-June. "Does life get any better than this," queries Redondo Chef **Gabriel Cabrera**.

Salmon has always been a crowd-pleaser at Salty's. We create interesting recipes and lovely presentations but beneath the care is the fish itself. "Without the right handling, salmon (like any other fish) loses its texture, mouth-feel and taste. It's critical to get fish from the right sources so it's handled correctly from the time it's caught to its arrival in our kitchens. We want to ensure your family gets the best from ours," says Alki Chef **Jeremy McLachlan**.

Who do we count on to provide the best of the best? Another family company, **Koike Seafood**. Owned

and run by **Paul and Takako Tourangeau** (pictured here), Koike opened in 2001 in a small warehouse in Seattle's International District, then moved to their current, larger location in South Seattle later that same year.

Paul has always loved fish and has been processing and cutting fish since he was 18. When the time was right, Takako's family helped them raise the money to open their own business. It's tough to open a new business, but Paul had clientele before he made the move and friends in the business who had known him for years. Unfortunately, the impact of 9/11 took a huge toll on restaurants and normal opening struggles were magnified. "It took time to build cash flow," explains Paul. "Between the two of us, we were working 200 hours a week. Starting at 4 a.m. and getting home at 11 p.m. was a short day. Amazingly, we made it through."

They started with one large truck and a small van. They now have five trucks and three employees. "Our crew are hard workers," says Paul. "One has been in the industry 16 years and another for eight years. It's not a pretty busi-



## Yukon wild salmon arrives.

ness—it's cold even in summer and there are long hours on your feet."

Paul works both with plants/distributors and independent fishermen. He likes the fish from day boats in Southeast Alaska because they only carry 10,000 pounds at a time, meaning they can't stay out more than two days. Fish coming in are fresher, as opposed to those on a larger boat that can stay out for

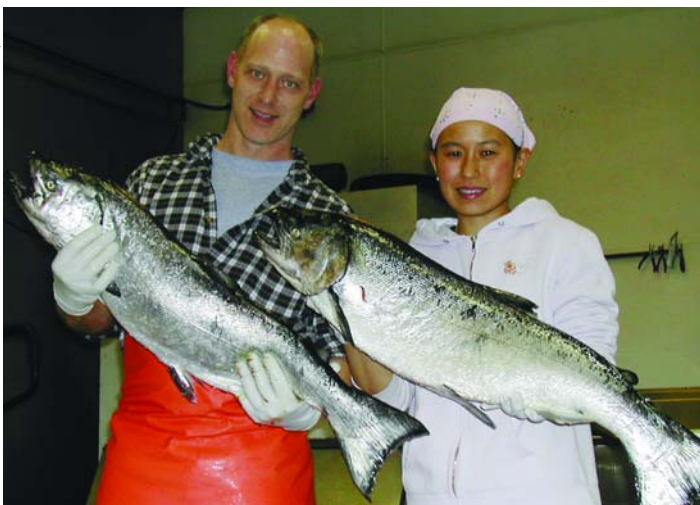
fish, timing is critical. From the time fish are caught to the moment they go onto a plate, fish lose water. Water loss speeds up once fish are filleted and skinned. That is why Koike only buys day boat whole fish, then fillets them each day per restaurant order.

One of the reasons Koike has been successful is that Paul understands what a chef is going to do with the end product. "Chefs want to produce a work of art for the customer," he says. "Presentation is a key part of the dish. They look for a perfect fillet. If it breaks on the grill, it's not going to be plated. I know how important the quality of the fish is to them and I see pretty much every single fish that we buy. We try very hard every day to meet their expectations."

Alki and Redondo have been buying finfish (exotic and local) from Paul and Takako since 2005. Salty's Purchasing Manager **Jamie Meade** says, "Paul and I are exploring possibilities of bringing Koike fish to our Portland location as well."

When you're enjoying salmon, halibut, tuna, black cod and more at Salty's, you'll know the care that went into the dish started even before it was caught! Don't miss wild salmon at Salty's in June. Go to [Saltys.com](http://Saltys.com) for reservations.

(Story by Writer/Reporter Connie Adams.)



extended periods of time. "**Picking from smaller boats guarantees fresher fish. We fly them to Seattle so they're about 12 days fresher than fish you get at the grocery store,**" explains Paul. The crew at Koike cuts the fish according to what customers request, primarily fillets, and then makes deliveries.

When fish are caught, water retention is critical. The more water retained, the better the taste and texture. For a moist, succulent piece of

## Cocktails to cure malaise.

By **Tim O'Brien, Salty's Apothecary**  
SEATTLE AND PORTLAND – We titled Salty's cocktail menu with a tongue-in-cheek "**World-Famous Apothecary Bar**" for one reason alone, these cocktails are enough to cure any malaise! Coupled with our *funshine* decks, they really hit the spot.

With over 30 signature cocktails on our menu it is your assignment to find a personal favorite, but two unique cocktails have separated themselves from the pack. The first is Salty's **Unbridled Mai Tai**. We unleashed our imaginations with the help of Malibu's four flavored rums, Coconut, Passion Fruit, Mango and Pineapple, and with four juices,

orange, pineapple, lemon and lime, and topped them all off with a splash of grenadine along with a classic layer of Myers Dark Rum. Our bartenders report that their guests say they won't drink a Mai Tai anywhere else.

Even more successful is the introduction of the **Pomegranate Martini**. We must be doing it right because it has gained in sales every month. The secret is fresh pomegranate juice. The pomegranate fruit has a vibrant flavor without being overly sweet which makes it a perfect candidate for a martini makeover, just shake and strain.

Another signature cocktail recently found itself featured as "Drink of

the Week" in *The Ranger*. \*Writer **Brad Allen** says, "I'd dropped by Salty's at Redondo Beach, an old favorite, comfortable waterfront joint that's hard as hell to get to – at 6:30 p.m. on a Friday looking for a roll in the sand as they say. The Jimmy Buffet-loving weekend crowd had yet to show up for their pop guitarist fix in the lounge

(8:30 p.m. Thursday-Saturday), and I felt like the barroom version of the old man who stops by for the blue plate special. The lounge was surprisingly young. Cocktail! My choice – the **Wild Berry Sling** made with Beefeater Gin, blackberry brandy, blackberries, orange juice, lemonade, and cranberry – was a delicious pounder-size drink that gave me a quick relief . . ."

We thank Mr. Allen for his attention. The Wild Berry Sling is intended to be an updated Northwest version of the old classic Singapore Sling. I am quite proud of it and glad to hear he likes it. I know you will find your favorite on our menu and I'd love to hear from you about our cocktails at [tobrien@saltys.com](mailto:tobrien@saltys.com). (\*Fort Lewis 2/15/07, see [www.lewis.army.mil](http://www.lewis.army.mil) for more.





## Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

**Father's Day Weekend**, June 16 and 17, is fast approaching so be sure to make reservations soon for Salty's Sunday brunch (Saturdays too at Alki), or maybe you want to treat him to a wild salmon or steak dinner. Resident Brunch Pianoman **Victor Janusz**, Bassist **Tim Koss** and Saxman **Brian Kent** will play for fathers on Sunday at Alki. If you can't make it in, give him a **Salty's Gift Card**. Make reservations or buy gift cards at [Salty.com](http://Salty.com).

The first annual **Duwamish Tribe Gala Dinner & Auction** honoring Seattle's first people is Sunday, June 10, at 4 p.m. at the Museum of History & Industry. Proceeds benefit Duwamish Tribal Services, a nonprofit organization. Enjoy a live show by **Gene Tagaban and The Little Big Band**. Highlights include a cocktail reception, a traditional feast and a live auction of Northwest art. See [www.duwamishtribe.org/html/Events.html](http://www.duwamishtribe.org/html/Events.html) for tickets.

Salty's first ever eBay Mother's Day brunch auction raised \$1,305 for Seattle Children's Hospital. **Deborah Girdler** donated \$1,000 as the high bidder for Alki's table for 10 on the most sought-after day in their history. Both Redondo and Columbia raised funds with tables of four.



Remember **Peaches the Portland Pig** rescued from the Columbia River by Line Cook **Josh Thorburn**? Managing Partner Lindy Addy says Peaches was bred at the home of Kevin and Lynda Silveira and on May 5 gave birth to 11 piglets. They're all held daily so they grow up friendly just like their mom. They say Peaches is a rock star mom. Hopefully she got something

special on Mother's Day for all this! I wrote a thank you note to *Seattle Times* Wine Writer **Paul Gregutt** for remembering Alki in his **Washington Wine Highway** column. He replied, "My pleasure. I take a lot of hometown (West Seattle) pride in Salty's and especially Tim's (Tim O'Brien, Sommelier) many accomplishments." The event held at Woodinville's Chateau Ste. Michelle over Memorial Day weekend saw Alki Pastry Chef **Jane Gibson** and Accounting Manager **Maggie Hanson** lending a hand (pictured here).



Portland Salty's Sommelier **Jason Ludlow** hosted Winemaker **Steve Westby** and Cellar Master



**Mark Pape** (pictured here) at the recent Witness Tree Vineyard wine dinner in Portland. Ludlow says, "My favorite pairing was wild mushroom salmon roulade with Elemental Cellars Syrah 2004." In attendance was **Alisa Sloan** from **Portland Picks**.

While American Idol finalist **Sanjaya Malakar** was signing autographs at the Commons in Federal Way, Redondo Van Driver **Bryce Ancheta** delivered a Sunday brunch invitation. Sanjaya accepted and Redondo's brunch guests had quite a surprise! Manager **Scott McDowell** reports that Sanjaya was shy, humble and gracious. As you can see from our photo, he went with a "non-event" hairstyle for the brunch. (Photo left to right are friend Chad Quist, mom Jill Blyth, sister Shyamali Malakar, Sanjaya and Ancheta.



Don't miss **FareStart's Guest Chef** on the Waterfront July 11 at Elliott Hall and Pier 66 on Seattle's waterfront. Tickets are \$50 if purchased on or before June 15, \$60 after. Enjoy over 50 restaurants,

breweries and wineries along with fine food and spirits purveyors. See [www.farestart.org/help/events/waterfront/index.html](http://www.farestart.org/help/events/waterfront/index.html) for more.

Columbia participated recently at the **Taste of the Nation in Portland**. Alki's Executive Chef **Jeremy McLachlan** will do the same July 19, 6 to 9 p.m. at Fisher Pavilion at the Seattle Center. Proceeds go toward helping end childhood hunger. See [www.tasteofthenation.org/seattle\\_tickets](http://www.tasteofthenation.org/seattle_tickets) for tickets.

The **Bite of Seattle** July 20-22 at Seattle Center will feature a chef demo with Redondo Executive Chef **Gabriel Cabrera** on Saturday, July 21 from 11:30 a.m. to noon. He takes center stage with Celebrity Host **Carol Dearth**. As a beneficiary, **Food Lifeline** distributes food to more than 550,000 people through a network of 250+ food banks, hot meal programs and shelters. You can help as you enter The Bite by donating (\$5 suggested) or enjoying food from five restaurants in the Tom Douglas Alley (\$10). See [www.biteofseattle.com/home/featured](http://www.biteofseattle.com/home/featured).

**Salty's Unbridled Act Awards for 2006** were announced for staff members voted as the best unbridled acts of passion. Redondo Server **Vanessa Corey** won for "Team to Guest" when she gracefully and tactfully helped a developmentally disabled teenager reunite with his family. Vanessa was immediately concerned that he was lost as he seemed confused and cold. The young man had wandered three miles from his home and had trouble communicating, writing his name in Korean and adding extra digits to his phone number. Vanessa says, "I'm a mother of a 13-year-old and I used my motherly instincts.

He was worried that he was in trouble with his dad and didn't want the police involved, so I called the non-emergency number to find out if a child was missing. I then called the Federal Way police and a report had just come in." On top of being lost, he also has diabetes. Vanessa fed him to ensure he was all right. The family was very grateful.

Salty's Marketing Communications Director **Cindy Smith**

## Please vote on NWSource.com

NWSource.com is asking for your vote. Salty's is nominated in several categories and we hope you'll vote for us! You only have until Sunday, June 3.

### Brunch, Dessert Spot, Outdoor Dining, Groups, Romantic and Seafood

Go to [www.nwsource.com/people-spicks/2007](http://www.nwsource.com/people-spicks/2007) to place your 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](mailto:eileenmintz@comcast.net).

won Unbridled Act of the Year for "Team to Team." This recognition was given because "She pursues us relentlessly to make sure we're doing what we need to do," says Redondo Managing Partner **Terianne Broyles**. She juggles publishing the Good Times monthly news and email for guests and marketing collateral not only as the editor, copywriter and graphics designer but also as the in-house printer. On top of that, she handles advertising, the Salty's.com web site, marketing data base management, outside printing, and last but not least, budgeting. She also works with me closely to coordinate PR efforts. She tells me "I'm surrounded by unbridled passion! The Salty's team has an unbridled passion for the Salty's brand, not only the owners and the management team, but every team member, and especially you, Eileen!"

Alki Executive Pastry Chef **Jane Gibson** always says Yes! to the **Taste of West Seattle**, a fundraiser for **West Seattle's Helpline**. Working the event with Jane (pictured below center) were fellow Bakers Julie Hammond (left) and Karen Smith (right). She donated her fabulous cakes and then dashed off to Chicago for a meeting



with 18 other worldwide Chocolate Ambassadors. They were VIP visitors and judges for a Chocolate Masters competition at the French Pastry School and learned about Barry Callebaut Chocolate products.

## Redondo Beach outdoor seafood bar now open.

SOUTH SEATTLE – A wonderful, sunny summer day at Redondo Beach ... bring the family, fish off the pier, play in the sand, wade in the surf. And then have lunch at the walk-up window Seafood Bar at Salty's. Our outdoor Seafood Bar offers a kid-friendly menu with a wonderful selection of local seafood favorites cooked to perfection. After making your selections from our menu, all you have to do is choose which of our out-



door picnic table suits you best.

Here's the menu: Cod Fish & Chips

3 pieces \$8.95, 2 pieces \$6.95 or 1 piece \$3.95, Salmon & Chips 3 pieces \$8.95 or 2 pieces \$6.95, Halibut & Chips 3 pieces \$11.95 or 2 pieces \$7.95, Oysters & Chips 5 pieces \$9.95, Prawns & Chips 5 pieces \$9.95, Small Salads \$3.95, Large Salads \$4.95, Salty's Seafood

Chowder Cup \$6.95 or Pint \$7.50, Crab Cocktail \$9.95, Prawn Cocktail \$8.95, Shrimp Cocktail \$5.95, Calamari Rings \$9.95, Clam Strips \$7.95, \$8.95, Chicken Strips \$6.95, Blackened Salmon Caesar Salad \$9.95, Corn Dog \$3.95, Kid's Fish & Pop \$3.95, Ice Cream Sandwich \$1.95, Homemade Cookie \$1 or Popsicle \$1.95. No reservations required but call ahead so your order is ready when you arrive: (253) 946-0636. Open daily 11 a.m. to 9 p.m.

## Redondo music.

SOUTH SEATTLE – Redondo café-bar live music schedule:

Fri 6/1 Paul Kroeger  
Sat 6/2 Glenn Harrell  
Thu 6/7 Myles Crew  
Fri 6/8 Jonny Smokes  
Sat 6/9 Billy Farmer  
Thu 6/14 Justin Kausal-Hayes  
Fri 6/15 Syndy Lee  
Sat 6/16 Myles Crew  
Thu 6/21 Sundry Lee  
Fri 6/22 Paul Kroeger  
Sat 6/23 Myles Crew  
Thu 6/28 Billy Farmer  
Fri 6/29 Paul Kroeger  
Sat 6/30 Glenn Harrell



World Class Seafood,® Steaks, Service & Smiles!™

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