

Salty's®
SEAFOOD
GRILLS

Good Times

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

Pursuit of amusement on Seattle's west side is a long-lived story.

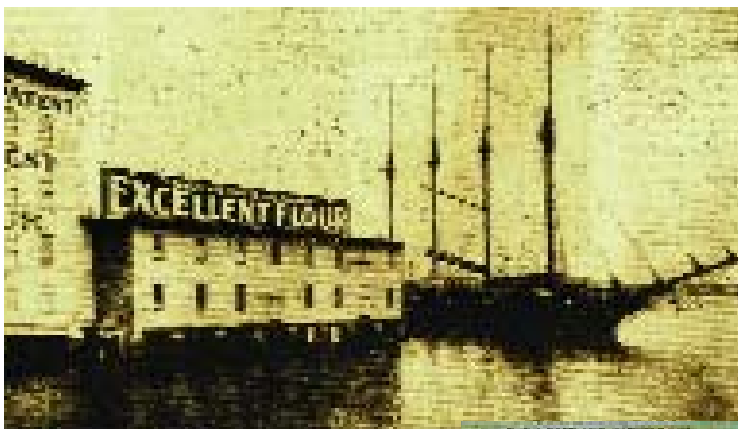
SEATTLE-PORTLAND – It's fitting that the building housing **Salty's on Alki** for 20 years this month was originally constructed as a flour mill. Although flour is no longer the output, it's one of the main ingredients used in the Pastry Kitchen and in the home-made pizzas. The Salty's team has their nose to the grindstone creating a delectable array of brunch pastries, desserts and wood-oven baked pizzas. "We use almost 20,000 pounds of flour annually," says Alki Pastry Chef **Jane Gibson**, a Salty's veteran of eight years.

One of Seattle's nationally recognized landmark restaurants, Salty's on Alki is located near the birthplace of Seattle, an area rich in history and the pursuit of amusement. The building on piers that houses Salty's was originally built as the **Novelty Flour Mill** in 1893 (see photo above). It ground out "Excellent Flour" for decades. The area known as the West Side was Seattle's escape from everyday life with sports, parks, clubs, festivals and a roller-skating rink and natatorium (swimming center) called **Luna Park** (see picture right).

"Salty's continues to serve the role of escape from everyday life for almost 200,000 guests annually," says **Gerry Kingen**, creator and owner of the Salty's concept along with his wife **Kathy Kingen**.

The pursuit of amusement in the 1900s centered around Luna Park, a combination swimming palace and car-

nival which opened in 1907. The 12-acre amusement center was set on pilings just north of Duwamish Head, where a recently opened waterfront park commemorates its location (at low tide



you can see the pilings). Luna Park was a waterfront pleasure resort with a large saltwater natatorium, a skating rink and a dance pavilion. The carnival attractions closed in 1913 but the saltwater natatorium stayed in business for many years.

Local history books tell us the area had a bad year in 1956, in the middle of an otherwise promising decade, and the Novelty Flour Mill ground to a halt. It was the West Side's oldest industry at the time. To find out more about the history of Seattle, plan a visit to the **Log House Museum** when you visit Salty's. It's located only a few miles away (see more at www.loghousemuseum.org).

Salty's history wouldn't be complete without mentioning the beloved **Joyce**

Entus, who greeted Salty's guests for 18 years before retiring just a couple of years ago. Before the Kingens bought the waterfront property in 1985, Entus operated the facility for many years as

the locals' favorite seafood grill **The Beach Broiler**. After extensive remodeling, the Kingens reopened it in 1985 as the third Salty's Restaurant, the flagship of the group.

Today Salty's on Alki ranks 90th in the Nation's top 100 restaurants in *Restaurants & Institutions* magazine.

"It's no small feat that we rank

Manager **Mary Davis** explains the spirit of Salty's, "This is *our* house, *our* family. When you visit us, you're sitting in *our* dining room. That's how much we care."

"**Cuca Cosette**, controller of the lunch-time Front Desk at Alki since its opening 20 years ago, is our prototype," says Davis. "Our long-time business lunch patrons keep coming back because they know Cuca and Salty's will take care of them."

"I've worked at all three Salty's from the time I was 18 years old," says newly appointed Alki Executive Chef **Jeremy McLachlan**, "and I can say without a doubt that this is a *family* company." McLachlan is returning to Seattle to head the kitchen at Alki after a celebrated two-year shift at Salty's in Portland (see *Mintz-Her Words* below).

Although Salty's on Alki opened its doors 20 years ago, **Salty's in Portland** has been in business for a quarter of a century opening on the Willamette River in 1980 as Salty Pickerel's and Angus McHereford's (well, it was the '80s). It is now located on the Columbia River and is known as **Salty's on the Columbia**. Next came **Salty's at Redondo Beach** in 1981 (more on their history in another newsletter).

"Visit us in January for the continued pursuit of amusement at all Salty's restaurants as we celebrate our 25th anniversary featuring **Salty's Chef's Best of 25 Years Sampler Platter**," McLachlan recommends.

(Historical information is from *West Side Story* published by Robinson Newspapers and available for sale at the Log House Museum; see www.loghouse-museum.org. The Luna Park picture is from the Jung Family.)



in the Nation's top 100 restaurants but I give it up to happy employees who create happy guests," says Alki Managing Partner **Bonnie David**, a veteran of 10 years.

You can learn a lot about the culture of an organization from its team members. A veteran of 12 years, Operations

Holiday parties are a specialty at Salty's.

SEATTLE-PORTLAND – There is no better way to enjoy your holiday get-together than by celebrating it at a Salty's restaurant.

"We'll make sure your holiday party is one that is remembered," says Redondo Managing Partner **Terianne Broyles**. "At Salty's, our staff feels a

special responsibility to ensure that your special occasion is a memorable one."

Salty's Restaurants offer a uniquely casual elegance that sets the stage for holidays dining. From festive decor and breathtaking views, to award-winning Northwest cuisine, to impeccable service, Salty's has everything you need to

create the perfect holiday party. Whether you are looking for aged char-broiled steaks, or fresh Northwest seafood, you can expect a distinctive, sumptuous menu showcasing Northwest cuisine.

"At Salty's Restaurant, we love to celebrate and we're always cooking up something special, and you'll find us in full festive swing during the holidays," says Columbia Managing Partner **Linda Addy**.

For private dining at Redondo in South Seattle, please call (253) 946-0636; at Alki in Seattle, call (206) 937-1600; for Portland (503) 288-4444.



Salty's gift cards now available at a 10% discount for school-scrip programs. Or get a free \$20 promo card with purchase of \$100.

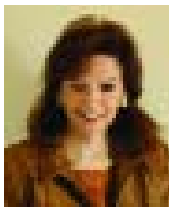
SEATTLE-PORTLAND – Salty's now feature a 10% discount for School Scrip Fund-Raising Programs. Approved schools can buy Salty's gift cards online at a 10% discount and sell them for the full amount to raise funds for their school. If you are interested, please request approval by emailing us at orders@saltys.com; give us your name, phone, school address, the principal's name and phone number. Once your school is approved (usually within five business days and depending on principal's response time) you will be given a password to enter a special gift card page online. Please call us at (206) 923-5455 with questions.

Buy Salty's Gift Cards for friends, family and business asso-



ciates and receive a \$20 promotional* card for every \$100 purchased when paying the full amount. You won't need approval to go online to www.saltys.com/gifts or just ask your server when you visit us.

Our offer is good through December 24, 2005. (*Promotional cards do not include tax, gratuity or alcohol and may be used from Jan. 1 to April 15, 2006.)



Mintz—her words.

By Eileen Mintz, Public Relations Spokesperson for Salty's

Rising Star Portland

Salty's Executive Chef **Jeremy McLachlan** (pictured right) returns to Seattle accepting the position of Executive Chef at Alki. He leaves his executive shift in the capable hands of another rising star, Sous Chef **Dana Cress**. Our Portland Managing Partner Linda Addy says, "Chef Cress has worked at Salty's for more than three years with a two-year tutelage under Chef McLachlan. We are excited to promote an amazing talent with a tremendous palate for Northwest ingredients."

McLachlan was recently lauded in the *Willamette Week*: **Byron Beck** says, "Returning Salty's to its former glory as one of the best semi-casual surf-and-turf joints in town, chef Jeremy McLachlan pays great attention to detail, whether it's the ahi tuna dipped in tempura or an expertly grilled Alaskan halibut with just a hint of truffle oil." McLachlan has spent the past nine years moving up the kitchen ladder at all three Salty's Seafood Grills and will bring his gifted culinary talents back to Alki, where he had previously risen to sous chef before his promotion to executive chef in Portland two years ago.



Look for more on Portland's new Chef Dana Cress in the January newsletter. We wish him a hearty welcome!

Moving on is former Salty's Corporate Executive Chef **Dan Thiesen**, who is heading for new adventures with media opportunities and his own restaurant. "We wish him well in all his future endeavors. Thiesen gave much of his time and talent to the culinary community and the philanthropic events he magnificently executed on behalf of Salty's," says Salty's Owner **Gerry Kingen**. Thank you, Chef Dan, for all that you have accomplished. We are all very appreciative! Listen for Thiesen on **KOMO-1000 Radio** Thursdays at 4:45 for his new five-minute "In the Kitchen" series.

Redondo Chef Gabriel Cabrera is a TV star in the making (pictured right). He recently demonstrated on the **KCTS-TV Cooks:Viewers Favorites** show his magnificent dish of macadamia nut-crusted sturgeon with jasmine rice and papaya salsa. His warmth, humor and uplifting personality have endeared him to all who viewed. It was pure joy to discover that Cabrera is a TV star in the making! To top it off, KCTS-TV pledges for that show came in at the "whopping figure of \$153,000," says **Tom Steele**, coordinator for the fund-raiser. Stay on the lookout for repeats of Cabrera's show on



KCTS-TV. Check out their web page at www.kcts.org for more information on their wonderful cookbooks. You can shop for holiday gifts in the KCTS-TV lobby at 401 Mercer Street in Seattle.

Chefs in the Round: I stopped by The Westin Hotel in Seattle to check out the 4th Annual Gala & Auction sponsored by the **Washington State Restaurant Association** to benefit ProStart, their education foundation. Participating chefs included **Gabriel Cabrera, Tom Douglas, Tom Black, Kaspar Donier, Jonathan Sundstrom, Lisa Dupar, Chef Daeng, Josh Green and Wayne**

PLEASE VOTE ON AOL CITYGUIDE.

We hope Salty's deserves your vote! If you can't cast your vote for us, we would really appreciate hearing from you. Let us know how we can improve our service to you at news@saltys.com. If we deserve your vote, please vote for Salty's on Alki for Best Weekend Brunch, and Salty's at Redondo, for Best View Restaurant online at cityguide.aol.com/seattle. We have until December 15 to vote. Thank you so much for your support!

Johnson to name a few. Each chef cooked dinner for 24 people. MC **Dan Thiesen** helped in the execution of the program. Auction items included a private pastry class for six with Salty's on Alki Pastry Chef Jane Gibson.

Seattle Magazine held their "Best of Everything" awards party at the Seattle Center's McCaw Hall with 1,000 festively dressed

attendees. MC for the evening was **Carol Handly**, the program director for KJWZ 98.9 FM, and *Seattle Magazine* Editor

Rachel Hart. Check out the awards in their December issue which includes a list of the biggest blunders, snafus and other "cringe-worthy" events.

Willamette Riverkeeper Benefit: This past spring we were honored to help support Willamette Riverkeeper, a steward for the watershed. Funds were raised via Salty's Portland's partnership with **The Hogue Cellars**. We sold 34 cases in May and June collecting \$204 for the riverkeepers. Many thanks to our Oregon guests and Salty's Sommelier **Tim O'Brien**. Find out more online at www.willamette-riverkeeper.org.

The Barry Callebaut Northwest Ambassador of Chocolate is Alki Pastry Chef Jane Gibson. She recently attended an Ambassadors Meeting in Brussels, Belgium (the acknowledged world capital of chocolate), where she met with other North American and European ambassadors. They toured the **Brussels Chocolate Academy**, discussed new products and shared recipes. On the agenda was a course on how to teach a chocolate class. Gibson has been teaching that very subject (she could do it blindfolded) for the past four years at **Cooking with Class**. Gibson recently taught a class on Spritz Cookies at **Sur La Table**; see the recipe below (yes, it includes a special note on chocolate). See also www.barry-callebaut.com.

Jane Gibson's Spritz Cookies by Salty's on Alki Pastry Chef Jane Gibson

I love this recipe! It's perfect for holiday cookies (it's a tradition in Scandinavian countries) and you get to be creative. Color the dough green to make wreaths. Use a

cookie press with a star shape (my favorite) and create S or O shapes with the dough. After baking, add icing and sprinkles. My favorite is to create an S shape and then dip half of a baked cookie into chocolate. Yum!

Spritz Cookies aka Holiday Butter Cookies

1 cup + 2 tablespoons Almond Paste
1/2 cup + 1 tablespoon Powdered Sugar
pinch Salt
3/4 cup Egg Whites (3 large eggs)

1 1/2 cups + 2 tablespoons Butter, very soft (softer than room temperature)

1 tablespoon Vanilla

3 cups + 2 tablespoons Flour

Preheat oven to 350 degrees F.

Grease cookie sheets with butter or line with parchment paper.

Using a stand mixer fitted with a paddle (or hand mixer), blend almond paste, powdered sugar and salt. Add just 2 tablespoons of the egg white. Scrape bowl so there are no lumps. Add butter

(must be very soft) and blend until smooth. Add vanilla.

Add remaining egg white very slowly until mixture is smooth. Fold in flour by hand.

Use cookie press to create S or O shapes. Cook for approximately 10-12 minutes or until light brown and firm to touch. Cool on wire racks. Add icing and sprinkles.

Here's to a Happy Holiday at your house!

Swing in the holidays with Vic and Tim.

SEATTLE – Got the "Fruitcake Blues"? Dreaming about a "Christmas in the Bahamas"? Will you be left "Alone on Christmas Eve"?

These are just a few of the song titles for Piano-man **Victor Janusz** and String Bassist

Tim Koss's holiday show Fridays in December. Janusz invites you to come into Salty's swanky cabaret where he will entice you to cast off your cynical airs, grab a glass of bubbly, nibble on holiday treats and listen to his festive tunes with your friends.

"I really like singing holiday tunes," says Janusz. "I get a kick out of the ones that are irreverent and parody-oriented, but I also love traditional, beautiful tunes like Irving Berlin's 'White Christmas' and Jules Styne's 'Christmas Waltz.'"

Especially festive will be Friday, December 9, featuring the return of Violin-star and wunderkind **Tyler Reilly**. Expect to be mesmerized by this fiddler.

Don't miss Friday, December 16, featuring a third return visit by both Sax-Man **Brian Kent** and Singer **Elizabeth Carpenter**. Carpenter, you

will recall, brought down the house in November when Janusz hosted a launch party of her brand new *Flirting* CD (more at www.blueweed.com).

Friday, December 23, Janusz will be ice fishing at the North Pole and won't make it in. But he'll be back on Friday, December 30, which features the return of Sax-man **Mark Taylor**, who was recently handpicked by **Doc Severinsen**, master of the trumpet, to play with him at the **Seattle Symphony Holiday Pops** show (more at www.seattlesymphony.org).

Does Janusz have a favorite holiday song? He says, "The one I never tire of is the Carpenters' classic 'Merry Christmas, Darling' – it has some beautiful jazz chords within a killer melody, and it's fun to sing, sad, but I always say gimme a sad song and I'm happy. I also really like the Ramsey Lewis holiday jazz album. It was given to me as a gift a few years ago and I always look forward to it."

Be sure to go online and check out www.VictorJanusz.com for details on his whereabouts when he's not transforming Salty's into a swanky cabaret. Of course you can catch him playing tunes to Alki brunch guests Saturdays and Sundays.



New Year's Eve menus are Chefs' best.

SEATTLE-PORTLAND – Celebrate the holidays with our award-winning brunches or ring in the New Year with sparkling wines and Champagne:

❖ CHRISTMAS EVE SAT. DEC. 24

Alki brunch buffet 9 a.m. to 7 p.m. (no dinner menu). Redondo lunch 11 a.m. to 3 p.m.; special dinner menu 4:30 to 9:30 p.m. Columbia lunch 11:15 a.m. to 3 p.m., dinner 5 to 9 p.m.; café-bar live jazz.

❖ CHRISTMAS closed.

❖ NEW YEAR'S EVE DAY SAT. DEC. 31

Alki brunch buffet 9 a.m. to 1:30 p.m. Redondo lunch 11 a.m. to 3 p.m. Columbia lunch 11:15 a.m. to 3 p.m.

❖ NEW YEAR'S EVE SAT. DEC. 31 ALKI NEW YEAR'S EVE PRIX-FIXE

DINNER MENU features your choice of grilled USDA prime filet mignon, Dungeness crab and sun-dried tomato-stuffed salmon, wood-oven roasted *poussin* (baby chicken), or pan-seared Eastern sea scallops. See www.saltys.com/seattle/menus. First seating is 5 p.m., last seating 10:45 p.m.

REDONDO NEW YEAR'S EVE SPECIAL

DINNER MENU features grilled salmon basted with lemon-vermouth butter sauce, blackened salmon crowned with pine nut butter, roasted garlic prawns laced with beurre blanc, seafood neptune, fettuccine alfredo, grilled chicken with mushroom ragout, live Maine lobster, king crab legs, Australian lobster, Angus beef. See

http://www.saltys.com/seattle_south/menus. Seating is 4:30 to 10 p.m. The Redondo café-bar open at 9:30 p.m. with Dan James live music 10 p.m. to 1:00 a.m.

COLUMBIA NEW YEAR'S EVE SPECIAL DINNER MENU features Dungeness crab-stuffed salmon with caviar hollandaise, lobster bisque, Eastern scallops with herb risotto, chive butter and pomegranate molasses served

5 to 10 p.m., live jazz in the café-bar. (Menu online soon.)

❖ NEW YEAR'S DAY SUN. JAN. 1

Alki brunch buffet 9 a.m. to 7 p.m., no dinner menu. Redondo brunch 8:30 a.m. to 4 p.m., closed for dinner. Columbia brunch 9 a.m. to 4 p.m., closed for dinner.

❖ ENJOY PARADE OF CHRISTMAS SHIPS.

The Spirit of Seattle is the Christmas Ship

decorated with hundreds of lights and Northwest choirs broadcasting holiday tunes to surrounding boaters. On shore thousands gather around bonfires to share the joy. Find out more about this flotilla which visits Redondo Beach December 7, Seacrest Marina and Alki Beach December 10, Don Armeni December 11 at <http://www.argosy-cruises.com/themecruises/xmas.cfm>. In **Portland** local yacht owners decorate their boats with holiday lights, parade down the Columbia and assemble in front of Salty's December 8 to 21 in the evenings 7 to 9 p.m. (see www.christmasships.org).

Redondo Café-Bar live music for December.

SOUTH SEATTLE – Don't miss the lively Café-Bar at Redondo Beach on New Year's Eve with Dan James. The December schedule: Thur 12/1 Sandra Locklear Fri 12/2 Justin Kausal-Hayes

Sat 12/3 Dan James Thur 12/8 Billy Farmer Fri 12/9 Dan James Sat 12/10 Poodlebom Thur 12/15 Billy Farmer Fri 12/16 Paul Kroeger Sat 12/17 Myles Crew

Thur 12/22 Poodlebom Fri 12/23 Myles Crew Sat 12/24 No music Thur 12/29 Myles Crew Fri 12/30 Paul Kroeger **Sat 12/31 New Year's Eve with Dan James**



World Class Seafood,® Steaks, Service & Smiles!

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