

# VILLE



THE  
PREMIERE  
ISSUE

---

GET THE DISH  
SEATTLE  
RESTAURANT  
AWARDS

SEE WHO MADE OUR LIST

---

TOP SEATTLE CHEFS

TOM DOUGLAS  
ETHAN STOWELL  
JOSH HENDERSON

---

2016 MENU GUIDE  
DISCOVER THE SEATTLE SYMPHONY  
BIG THINGS ARE COMING TO SEATTLE

CELEBRITY CHEF  
**DEVIN  
ALEXANDER**  
EXCLUSIVE INTERVIEW

---



*She is a thing of beauty*







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**VILLE**  
MAGAZINE

**Vann•Edge**  
hair • makeup • skin

2016

# COVER GIRL SEARCH

4 EVENTS | 15 FINALISTS | 1 WINNER

*The search returns for the next girl to win the cover of Ville Magazine's  
March/April People Issue and \$1,000 cash.*

**BE DISCOVERED**

*Mix and mingle with all the contentests and vote for your favorite*

## SEATTLE PRELIMINARY EVENT

Tuesday, January 19: 8:00 pm  
Tr3s Cocina/Cantina in Belltown

## BELLEVUE PRELIMINARY EVENT

Wednesday, January 20: 8:00 pm  
Suite Restaurant/Lounge at Hyatt Regency

*Mix and mingle with all the contentests and the last chance to vote for your favorite*

## SEMIFINALS EVENT

Tuesday, February 9: 8:00 pm  
Tavern Hall at Bellevue Square

*See the winner revealed with the release of Ville's Magazine March/April People Issue*

## FINALE EVENT

Tuesday, March 8: 8:00 pm  
Frolik! Kitchen + Cocktails at Motif Seattle

Entries accepted until January 18

*event and sign up details at:*  
[www.covergirlsearch.com](http://www.covergirlsearch.com)

#SEACOVERGIRL







# CONTENTS

January/February 2016

19

## FEATURES

- 19** | **2016 Seattle Restaurant Awards**  
Greater Seattle area's best restaurants & eats in 35 unique and classic categories
- 27** | **Kings of the Kitchen**  
One on one with 3 of Seattle's top chefs
- 32** | **Devinly Delightful**  
Get to know celebrity chef, Devin Alexander, with our exclusive interview



## TECH SPECS

- 11** | **Virtual Love**  
Six dating mobile apps to find love in time for Valentine's Day



## CITY SCENE

- 12** | **A Greater Seattle**  
Things are getting bigger and taller in the greater Seattle area



## COCKTAIL CULTURE

- 16** | **Toast To Being Toasty**  
Winter cocktails to warm you up

## COCKTAIL MAKERS

- 17** | **Allotted Craft**  
Spotlight on bartender Josh Woodbridge

## GET FIT

- 38** | **Kickin' Butt In 2016**  
Six workout options to keep your New Year fitness resolutions going

## HEALTH CHECK

- 39** | **Technically Healthy**  
Healthcare is going mobile with alternative options to keep you healthy

## HOME DESIGN

- 41** | **Rendering the Trends**  
Winter home decor and color trends
- 42** | **Cooking Up A Design**  
A beautiful and functional kitchen design by award-winning interior designer, Inna Dudko



## THE WORKROOM

- 44 | Making Space**  
Insider look at a unique Seattle  
coworking space
- 

## THE GETAWAY

- 47 | A Hui Hou Kakou**  
A personal travel experience to Hawaii  
in new, genuine, and luxurious style
- 

## BE ENTERTAINED

- 52 | Flick Picks**  
The must see movies for winter and  
spring 2016
- 53 | Soundboard**  
Upcoming concerts in Seattle that you  
don't want miss
- 54 | The Sound of Music**  
Get an indepth look into the Seattle  
Symphony's history, upcoming events  
and things that may surprise you
- 

## FASHION FOWARD

- 58 | En Noir Et Noir**  
Black and white fashion photoshoot of  
sexy Seattle lingerie
- 

## ONE LAST THING

- 66 | It's a Zoo Out There**  
Inspiring fashion designer from the  
upcoming sequel of Zoolander 2
- 

## THE STANDARDS

- 8 | Contributors**
- 9 | From the Publisher**



# The Suite Experience

SUITE Restaurant/ Lounge provides the perfect atmosphere for an exhilarating dining experience for friends, family and business gatherings. We invite you to come satisfy your taste buds with the unique seasonal offerings crafted by Chef Larry Gislason from our award-winning menu, and on Fridays and Saturdays you get to behold unforgettable Aerial Arts performances.

SUITE Restaurant/Lounge is the Eastside's most exclusive place to socialize or celebrate.

## Enjoy.



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# VILLE

MAGAZINE

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Photo by Michelle Pederson  
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## DR. SCOTT MINDEL, DC

A Seattle chiropractor for the past 20 years, Dr. Scott Mindel, has been using the chiropractic healing approach to solve people's pain through spine and postural rehabilitation to bring patients vitality and health. During his senior in high school, he sustained a football injury that pinched a nerve in his neck. Suffering from severely numbed hands, his doctors recommended surgery, but he knew there had to be a better answer. He tried a chiropractor and within three months he was completely healed, which convinced him that chiropractic was his calling. He earned his Doctorate of Chiropractic from Life Chiropractic College and founded Belltown Spine & Wellness in 1994. ([www.belltownchiro.com](http://www.belltownchiro.com))



## ANNA DIBLOSI

Anna is a Southern California native residing in Seattle as an undergraduate at the University of Washington. In addition to being the Editorial Manager for Ville Magazine, she spends her time cultivating her passions for people and culture as a journalism student and reporter for the UW campus newspaper.



## ERNIE SAPIRO

His passion for photography may be genetic as his father was NYC based fashion & advertising photographer, Scotty Sapiro. He spent countless hours playing in his dad's Carnegie Hall, Seattle studios and on location with him, learning to appreciate the artistry of photography while developing his eye behind the camera. He takes pictures because of the rush that comes with connecting to whatever is on the opposite side of his lens. Whether it's a model, dancer, athlete or musician, his natural sense of humor, rhythm and soul allows him to get the most from his subjects and helps him capture the best of whatever it is he's cheerfully pointing his camera at. ([www.erniesapiro.com](http://www.erniesapiro.com))



## AMY GRUNTNER

Born and bred in Minnesota, this Seattle transplant arrived via U-Haul and has hit the ground running in this vibrant city. Educated in film, and working in marketing and editorials, her interests are great and her curiosity is vast. Lover of puns, pints, and projects, this interior design guru is ready to inspire creativity and personality within your home.



# FROM THE PUBLISHER

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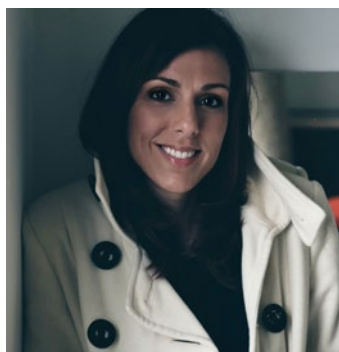
Allow me introduce you to the all new, Ville Magazine. After torturing my friends and family with my indecisiveness over 100 names, I chose Ville because it means city in French. (It's also part of my last name, which at the same I discovered I was part French as well... Oh la la.) With the Y generation coming into their own, the reality is that social media and technologically is now the norm. With an app for every single thing and services of convenience, we have it all at our fingertips. Seattle and the Eastside are filling up with the Y's as each year the average age of locals is getting younger and younger and are living closer and closer to downtown.

Now, I could have launched this magazine as digital only, but despite people's assumption, print isn't going away for a long time. In fact a lot of magazines that have tried to go only digital have gone back to print. The average attention span of digital reading is only eight seconds, which is less than the attention span of a goldfish (nine seconds average). When reading something in print, you are focused on what you're reading without interruption of notifications that ping through on cell phones, tablets, computers and now even your wrists. I want to make sure we are delivering engaging content to keep your attention page after page. I want to provide information that can be discussed amongst friends through all forms of communication. Now with that being said, of course there is a digital edition of Ville Magazine that includes an interaction with articles such as video, photo slides, and links to learn more.

This edition is letting you know what is coming to the greater Seattle area and what to expect in 2016 in fashion, technology, health, fitness, home, and work. At the same time it includes timeless elements such as this issue's fashion photography (pg. 58 - pg. 65), featuring images of our beautiful model showcasing lingerie in black and white that never goes out of style. It empowers a woman, making her feel sexy and powerful whether it's for her significant other or wearing it underneath her clothes for a business meeting or out at a bar.

Lastly, the Seattle area is traditionally known for its food. We love it. We want it natural, healthy, and rich in taste and presentation so it made sense for me to make the Premiere Issue for the foodies. That's the concept behind Devin Alexander's (pg. 32 - pg. 35) cooking using traditional recipes and substituting fatty ingredients with healthier options. She avoids fad diets, as her food isn't about dieting, it's simply healthy eating. That's what landed her as the featured chef on The Biggest Loser and having celebrities knocking at her door to cook. In addition, we are featuring the first annual Seattle Restaurant Awards (pg. 19 - pg. 25). Winners include new restaurants and those who have been around for years in 35 unique and classic categories throughout the city and Eastside.

I would like to say Ville Magazine has it all... Even the kitchen sink (literally - check out the home design). This magazine was designed those who want to stay informed and know the best of the best. And this, my friends, is only the beginning. Enjoy.



A handwritten signature in black ink that reads "Charity Mainville". The signature is fluid and cursive, with a long, sweeping line extending from the end.

Charity Mainville  
Photo by: Ernie Sapiro Photography



THE  
HOGUE  
CELLARS

SINCE 1982

# WASHINGTON

## THE HEART OF HOGUE'S SUCCESS



**1979** FIRST VINEYARD PLANTED—  
SIX ACRES OF RIESLING

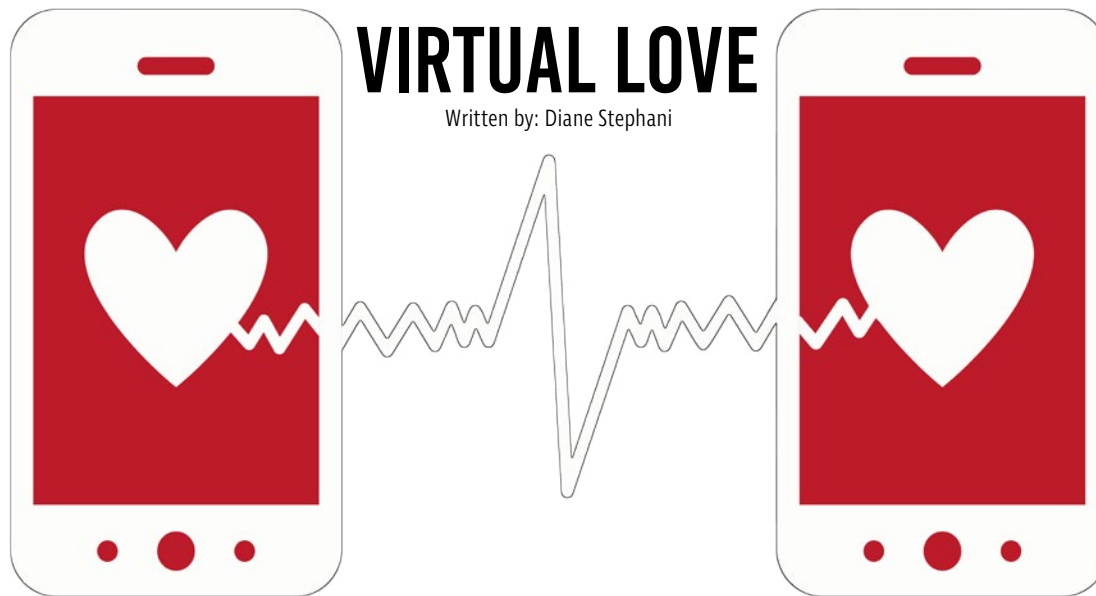


**1982** WINERY OFFICIALLY FOUNDED  
IN COLUMBIA VALLEY

**2012** WINERY CELEBRATED ITS  
30TH ANNIVERSARY

**2013** NEW DIRECTOR OF  
WINEMAKING—GREG WINTER





Did you know statisically, January is when most breakups occur? In fact, breakups continue at a high rate until May as summer lovin' begins. Reasons behind the breakups are unclear, but some speculate it's the "new year, new you" goal. But with the popularity rising in finding love via mobile app, the "new you" doesn't have to spend the cold winter and spring months alone. So which one do you use to find your heart's desire? The list of options is long, but I took six popular apps and tried them out to let you know which is best... right in time for Valentine's Day.

#### TINDER ♥♥♥♥♥

Like any dating app, you can modify your preferences based on location, gender, and age group, then choose to like or pass on other users in your feed. Subscribing to Tinder Plus (\$20/month) allows you unlimited use of "Super Like" (a way to let other users see that you've already liked them), the ability to revisit the last user you passed in case you hit the wrong button, and change your location to search for users anywhere in the world. It's user-friendly with an organized layout, a large variety of other users due to the app's growing popularity, and still provides an enjoyable experience without paying for a subscription to Tinder Plus. The app is mostly based off looks, but users can only message you if you are match and if they end up being a creeper you can block or remove them from your message list.

#### COFFEE MEETS BAGEL ♥♥♥♥♥

Coffee Meets Bagel allows you to meet users based on mutual Facebook friends. Your matches are referred to as "bagels." "Beans" are the official currency that unlocks more features. You earn beans by inviting friends to the app, following CMB on social media, and logging in on consecutive days. CMB prompts you to answer questions about yourself in addition to writing your own introduction so others can get an idea of you before they talk to you. Names are private until a connection is made. There's also a limited amount per day of a "give and take" feature that operates like Tinder; simply swipe or tap to like or pass. The app seems to value personal comfort by keeping certain information private. But it reminds you daily to log in and beans are needed to see which friends you have in common.

#### OKCUPID ♥♥♥♥♥

While the concept of OkCupid is great, this was by far the worst user experience I had. In addition to filling out a profile, users are asked a series of questions and told to choose their response, then choose the response that they'd want their ideal partner to pick. The questions can be about absolutely anything, i.e., "Should the burning of your country's flag be illegal?" Based on your responses, the app will display users in your feed and show a percentage of compatibility. The questions are great for matching up with other who have similar personalities to you. My main issue with OkCupid was that anyone was allowed to message me. My inbox completely blew up within 30 minutes of creating a profile. Most of the messages were extremely creepy and instant turnoffs. and the amount of attention received is just overwhelming. It killed the experience for me.

#### ZOOSK ♥♥♥♥♥

Zoosk was the first app that didn't require a Facebook account to use, giving the option to sign in via email. As a security measure, users are required to verify their profile pictures by submitting a video of themselves following a prompt, which is perfect for avoiding "catfish." I was required to look directly into the camera and then turn my head left and right as the app stated. Once my video was submitted and my profile was verified, I was able to start using. Then I was prompted to answer a series of questions about myself, including height, ethnicity, body type, but some were awkward, such as income, religion and preferences regarding children. Users have the option to browse other users that want to chat, find random users on the carousel, and smart picks are chosen each day based on users who match with you most. The downfall is that Zoosk requires users to pay for a subscription just to view messages and connections. Without the subscription (ranges \$15-\$30/month), it's useless.

#### BUMBLE ♥♥♥♥♥

What makes Bumble so unique is that it's entirely up to the woman to make the first move. That's right, ladies, this one's all on you. Bumble starts out with the option to like or pass users in your feed, but the catch is that matches will disappear within 24 hours if the woman doesn't initiate conversation. Men are allowed to extend one match per day for an additional 24 hours, but the match will still disappear if the woman doesn't send the first message. The app organizes conversations and connections, allows one to secretly favorite chats that stand out, and separates your expiring connections into their own section.

#### CLOVER ♥♥♥♥♥

Clover has a layout very similar to Tinder, but it specializes in actually setting up dates for you. There's a separate feed showing users matching your preferences that are looking for dates, and tapping "I'm interested" will prompt the app to set up a date between you and the other user if they confirm. If you aren't interested in setting up a date right away, you can always scroll through the regular feed and like or pass other users to create matches. You can also play 20 questions to find matches, similar to OkCupid but not as detailed. The app does most of the work and sets up the date for you, but still asks some of the awkward questions for your profile, such as religion, income, drug use, etc.

# A GREATER SEATTLE

Written by: Charity Mainville

Feature artworks of the Seattle, Bellevue and Kirkland skylines that are hanging on the walls of homes and businesses across the area will soon be historic pieces as every one will need to be updated. As more and more transplants move to the greater area, the cities are getting ready to impress them with new developments and expansions. Investors from all the world are getting in on the action not sparing even a penny to create their vision of record high architecture and complete remodels of what once was.

## SEATTLE'S GETTING HIGH

This past September, Crescent Heights proposed bringing a new skyscraper to downtown Seattle. It will tower Seattle's current tallest building, Columbia Towers located right across the street from the proposed location and will be twice the height of the Space Needle as well as the tallest building on the West Coast. The 101-story tower named 4/C, will be 1,111 feet and will hold residences, office spaces and hotel rooms. Even though Crescent Heights is known for its high priced properties, the company stated it wants to provide choices for all types of people and incomes. If approved, construction is slated to start in 2017 and when it is done, Seattle will have a new skyline to view.

(photo credit: Daily Journal of Commerce)



## GROWING MARKET

For the first time in 40 years, Pike Place Market started its expansion plans of 30,000 square feet this past spring to create a public plaza with views of Puget Sound and Olympic Mountains scheduled to be completed before the Viaduct removal in 2016. The market will include the usual shopping of local farmed food, crafts, and art on 47 new rooftop day stalls with 12,000 extra square feet of commercial and retail space. In addition, 40 new low-income housing units, a neighborhood center and 300 covered parking spots and the Marketfront will be connected to the future Overlook Walk. People will be able to walk down to Seattle's new waterfront scheduled to be completed in 2020, pending Bertha doesn't decide to take another break.

(photo credit: Pike Place Market PDA)

## LOVE TRIANGLE

The development of the Denny Triangle is rising with about 40 new projects on the docket to be built and there is still room for more. Some construction has been completed, some has already begun, and there will be plenty more in the coming years. To go through the list of every new thing would put strain on your eyes much like the 51 cranes scattered across the area so I'll try to sum it up. Amazon is taking up space with its seven phase projects totaling over 3 million square feet; maybe they will soon get their own official named neighborhood, "Amazon." Besides the mini-city within the city, there will be multiple new apartments to house all the newcomers relocating for new jobs, office spaces to hold those new jobs and retail spaces for locals that are making money from those new jobs to spend at.

(photo credit: Downtown Seattle)







### SEATTLE. LUXURY. SPOT

Back in 2013, SBE Entertainment announced its plans of bringing its luxury SLS Hotel to Seattle on 5th and Columbia. It was suppose to break construction that same year, but instead not a jackhammer was heard and it became yesterday's news. That was until this past year when it came back from the dead. The hotel was originally scheduled to open in 2016, but now its plans have been updated to 2017. Another recent announcement included that famous chef José Andrés will be opening up his first restaurant for Seattle. He's credited for introducing the concept of small plates to America, making foodies' hearts flutter with joy. SBE is known for its luxurious restaurant and nightlife spots scattered across the U.S. in Las Vegas, Miami, Los Angeles and more. Seattle is about to get swanky.

(photo credit: LMN Architects)

### BOOMING BELLEVUE

Bellevue has been a staple for class and luxury in the greater Seattle area with its upscale events, restaurants, hotels and retail shops - the majority of which can be credited to Kemper Freeman, the development company of Lincoln and Bellevue Square along with co-producing of Bellevue Fashion Week that sells out every year. They are continuing to expand their reputation as they are expanding Lincoln Square 1.5 million square feet. Besides adding more retail, dining and entertainment, they are also building the second W Hotel in the greater Seattle area. Recognizing the growth of the urban environment and young entrepreneurs (average age of residents in Bellevue is younger than Seattle), Kemper hopes to adhere to those dwellers giving them more to do instead of them having to cross the bridge. Well played.

(photo credit: GLY Construction, Inc)



### A WHOLE NEW WORLD

The quaint small town feel of Kirkland is dramatically shifting this upcoming year. Park Place businesses have shut down or have relocated to make room for a new updated urban downtown area that will respectfully be called Kirkland Urban. The pedestrian-friendly public space spans more than two acres and will feature sitting areas, artwork and landscape with water displays around the retail and entertainment spots. Sprinkle in a new fancy movie theater, a huge remodeled QFC, office spaces, event venues and a lot more parking, Kirkland will be a new player in the citylife game and looks to be a winner.

(photo credit: Kirkland Urban)

# A New Orleans French Quarter Dining Experience

Breakfast | Lunch | Happy Hour | Dinner | Late Night



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# TOAST TO BEING TOASTY

Written by: Lauren Adam

The benefits of the cold weather cocktail are endless. Hot Toddy's can cure the common cold, cider has all your daily recommended fruit servings, and bourbon can warm you up without having to put on your onesie. What's your ailment this season? Catch the healing powers of cold weather cocktails at one of these local craft havens.



## 1. HOLIDAY HOLISTIC

Rich notes of caramel and vanilla from the hefty Old Grand-dad 114 Bourbon join a peppery holiday mint in Giffard Menthe Pastille. Add indulgent chocolate Melletti Cioccolato and combine with steaming hot coffee. Finish with cinnamon and the fluffy perfection salted stroh whipped cream. Perfect for the mind and body. Lot No 3, 460 106th Ave NE, Bellevue, WA 98004; (425) 440-0025; [lotno3.com](http://lotno3.com)

## 2. COLONIAL CAPTAIN

Citrusy pisco, luxury vodka Absolut Elyx and earthy floral Amaro Montenegro, jazz up lemonberry sage tea. Insert the zest of fresh citrus and bitters served in a copper "pineapple" mug. While vitamin C isn't actually a treatment, oranges, lemons, grapefruits and limes all contain flavonoids, which can help boost the immune system. Aye, aye. Canon, 928 12th Ave, Seattle, WA 98122; [canonseattle.com](http://canonseattle.com)

## 3. BUTTER ME UP

This one makes you want to cuddle up by the fire for an infinite amount of r&r. Sweet, smoky, Willie's Montana Honey Moonshine with Apple Knocker hard cider get drizzled with cardamom butter syrup and an acidic squeeze of fresh lemon. It's served either hot-toddy-style or on the rocks. There's nothing like backcountry moonshine to warm up with. Local 360, 2234 1st Ave, Seattle, WA 98121; (206) 441-9360; [local360.org](http://local360.org)

## 4. HOUSE SPICED CIDER

Fresh nutmeg, cloves, allspice, cinnamon, demarerra sugar simmered with fresh 100% Washington Apples & Cider. Finished with fresh dairy butter and a shot of either brandy, dark rum or Tuaca. The spices are the antidote here — cinnamon is recognized for lowering blood sugar levels, reducing heart disease. Nutmeg has a reputation for strengthening cognitive function and detoxify the body. Lowell's, 1519 Pike Pl, Seattle, WA 98101; (206) 622-2036; [eatatlowells.com](http://eatatlowells.com)

## 5. CABIN FEVER

Served in a blue camping mug, this spin on a whiskey sour was beamed down straight from the Great White North. The mix includes Crown Royal, Taylor Fladgate 10-Year Tawny Port, ginger, pineapple, fresh lemon and Moondog Bitters garnished with a sprig of mint, a pinecone, and a spray of Bowmore 12 year scotch with atomizer. Widely known for treating sore throats and boredom. Earls Kitchen + Bar, 700 Bellevue Way NE #130, Bellevue, WA 98004; (425) 452-3275; [earls.ca](http://earls.ca)

## 6. MS. TOKLAS

Lucid Absinthe takes anise with mild bitterness and the contrasting floral power of St Germain, chamomile, honey, and lemon juice on the rocks. This is calming digestif will alleviate that classic holiday tensions. Step into the sophisticated (and maybe haunted) European style bistro and enjoy the benefits of the absinthe's wormwood: muscle relaxant and mild sedative. Dunbar Room, 900 Madison St, Seattle, WA 98104; (206) 693-3767; [hotelsorrento.com](http://hotelsorrento.com)



# ALLOTTED CRAFT

Interviewed by: Diane Stephani / Photo by: Daniel Hager



Josh Woodbridge, a Renton native, began his career at Heavy Restaurant Group in 2010. He started in the kitchen at Purple Café and Wine Bar to pouring drinks behind the bar at Lot No. 3 and was promoted to Bar Manager this past year.

**What do you like most about managing the bar at Lot No. 3?**

Lot No. 3 and Heavy Restaurant Group as a whole, is a really good company to work for. We have buying power to get all of the different spirits and equipment for all of the fun stuff we want to do, but we're still able to be creative. They let us make the decisions as far as what's on the menu, which is the best part about working in this industry.

**Where do you like to go out [drinking] when you're not at work?**

If I'm going to Seattle, I think Rob Roy and Zig Zag. I think those are two of the most interesting and relaxed bars in Seattle.

**How would you describe bartending to those who think you're just pouring drinks behind the bar?**

Pouring drinks is nowhere near the most important or difficult thing behind the bar or the job. Multi-tasking, being a good host, managing people/situations and keeping your composure all while making good drinks is really the name of the game.

**In the time you've been bartending, what's the most important thing you've learned and what do you consider to be your area of expertise?**

It has taught me about people, reading people's moods, demeanor, wants, etc. That can be a great trust building tool behind the bar and in everyday life. If we're talking expertise in a spirits related sense, then I would have to say whiskey at this point in time. I'm a product of my environment.

**What made you decide to take on bartending and bar management?**

It was never a conscious decision to start bartending, it was just the natural progression through different jobs at the restaurant. Cocktail bartending suits me because of my time spent in the kitchen, I get the best of both worlds between the creativity of drink making and the social aspect of guest interaction. Management was more of a personal challenge and the desire to push myself and prove that I can do it.

**Do you consider yourself to be more of a bartender or a mixologist?**

To call yourself a mixologist is really putting the emphasis on the wrong part of the job. Everyone standing behind a bar should be a bartender first and foremost. I love creating cocktails, that's the reason I continue to stay in this line of work, but there's more to the job than mixing alcohol. I don't care if you've perused every ancient cocktail book through horned-rimmed glasses, or if your finely-waxed mustache contains traces of Fernet at the end of the night. If your main focus isn't on taking care of guests efficiently and making them feel comfortable and welcome then you have a lot more to learn.

---

**Favorite liquor:** Rye whiskey, specifically Sazerac 18 yr.

**Favorite ingredient:** Vermouths; there are so many different styles

**Favorite cocktail to drink:** Old Fashioned.

**Biggest bartending pet peeve:** Pretentious bartenders.



# Seattle's Most Visited Happy Hour Restaurant and Lounge

Breakfast | Lunch | Happy Hour | Dinner | Late Night



"Every city worthy of a cocktail has a place that....on any given night, it's cool to hang out with the knowledge that, if anything is likely to happen that night, it will start there...in Seattle that place is Peso's."

—Seattle Bar Guide

Mon – Tue 4pm to 2am    Wed – Fri 11am to 2am    Sat – Sun 9am to 2am

605 Queen Anne Ave North, Seattle | [pesoskitchenandlounge.com](http://pesoskitchenandlounge.com) | 206.283.9353



MEALS ON WHEELS/HIDDEN GEM/OUTDOOR VIEW/SHARE  
PLATES/CLASS-ACT BRUNCH/MORNING AFTER BRUNCH /SPOT  
FOR A BLIND DATE/LATE NIGHT/PLACE TO RIDE SOLO/PLACE  
TO GRAB A SLICE/NEW KID ON THE BLOCK/INDOOR VIEW  
ESCAPE SEATTLE/DINE WITH YOUR DOG/TASTING MENU/BANG  
FOR YOUR BUCK/ PLACE TO BE ENTERTAINED/PLACE YOU  
HAVEN'T HAD FISH AND CHIPS YET /DARE TO TRY



PRESENTED BY



Written by: Lauren Adam

GUILTY PLEASURE/JUCIEST BURGER/MOST DECADENT  
DESSERT/AUTHENTIC TACOS WITH A WISY/BEST CEVICHE  
CHOW THIS CHOWED AWAY/CRISPER/LOCAL  
OYSTERS/HOUSEMADE NOODLES/LATE NIGHT SEATTLE  
DOG/MUST HAVE MAC AND CHEESE/GLUTTONOUS FRIES/COLD  
WEATHER CRAVING/BEST THING IN A BOWL/SHORT RIBS

Ville Magazine introduces the 1st Annual Seattle Restaurant Awards presented by Stella Artois. As Seattle isn't shy to best restaurants and eats list, we decided to step it up a notch and recognize the best in 35 categories with a twist from the norm. Fair warning, don't read this on an empty stomach or you may end up eating the food right from our pages.

# VILLE MAGAZINE SEATTLE RESTAURANT AWARDS 2016

## BEST MEALS ON WHEELS

### Papa Bois

From Tukwila to Lower Queen Anne, Kirkland and Lake City this tropical Caribbean oasis doles out sandwiches like The Jerk – dry rubbed and grilled to perfection with that West Indies kick. Get it with fried plantains, *mon.* *various locations; papaboisfood.com*

## BEST CLASS-ACT BRUNCH

### Joule

Joule takes brunch then spins, twists and enhances it with all the fixings. Choose an entrée like the shrimp & grits with Chinese sausage, brown butter and ginger then load up on sides from the thematic rotating buffet. Pair it with the morning cocktail, Kinetics made with Batch 206 vodka, crème Yvette, grapefruit, and cava. 3506 Stone Way N, Seattle, WA 98103; (206) 632-5685; [joulerestaurant.com](http://joulerestaurant.com)

## BEST PLACE FOR THE MORNING AFTER

### Super Six

Between the Loco Moco (beef patty, brown gravy, rice, two eggs), The Hangover (kalua pork, fries, brown gravy, cheese, eggs, scallions), and the bottomless mimosas, Super Six is the brunch chill spot to hang loose and discuss questionable choices in the same outfit from the night prior. 3714 S Hudson St, Seattle, WA 98118; (206) 420-1201; [supersixseattle.com](http://supersixseattle.com)



## BELLTOWN PUB

## BEST PLACE TO DINE WITH YOUR DOG

It's a dog eat dog world out there and what better way to live it than with kicking back a few drinks with man's best friend? Belltown Pub was one of the first restaurants in Seattle that encouraged patrons to bring their dog along, even offering a "Yappy Hour" back once upon a time. Now a days, it's just happy hour from 4 PM – 6:30 PM and 10 PM – 1 AM every damn day. Make it a dog day afternoon and chill out with \$5 Jameson Whiskey Fondue and Salted Pretzel or Fried Mac and Cheese Balls with Marinara. 2322 1st Ave, Seattle, WA 98121; (206) 448-6210; [belltownpub.com](http://belltownpub.com)

## BEST PLACE TO ESCAPE SEATTLE

### Nue

Nue doesn't want to be "fusion" or "street food" or any form of trending buzz word. The aim is to make good food with new flavors where guests can experiment and explore without leaving Seattle. The menu is always changing so every visit will be to a new destination. Discover Trinidad Goat Curry or Grilled Barbados Pig Tails. 1519 14th Ave, Seattle, WA 98122; (206) 257-0312; [nueseattle.com](http://nueseattle.com)

## BEST PLACE FOR YOUR TASTE BUDS

### Canlis

Canlis is the full dining experience. Whether with a group for a special occasion or a romantic interlude this well-recognized fine dining extravagance is one that every Seattlite has come to boast of. The tasting menu lets guests choose between a three, four, or seven-course menu. Don't miss out and work in the Classic or Sommelier wine pairing. 2576 Aurora Ave N, Seattle, WA 98109; (206) 283-3313; [canlis.com](http://canlis.com)



## BEST NEW KID ON THE BLOCK

### **The Carlile Room**

The Carlile Room has been dazzling an eclectic crowd since July. Chef Dezi Bonow is fun, but progressive and it shows from the staff to the groovy atmosphere. Duck Fat Hush Puppies, Buffalo Mozzarella with Marinated White Chanterelles, Tomato Jam, Aged Vinegar and Basil Oil, and the ever intriguing Popcorn Sherbet, exemplify exciting, unpretentious perfection. 820 Pine St, Seattle, WA 98101; (206) 946-9720; [thecarlile.com](http://thecarlile.com)

## BEST PLACE TO SHARE

### **Din Tai Fung**

If you haven't been to Din Tai Fung yet, you are missing out. Don't believe us? Just head over to one and you are guaranteed to see a line at both locations. Taste Taiwan at this popular spot for dim sum, noodles, and dumplings. It's perfect for groups — just throw your name on the list and peruse the local shopping options. Don't miss the famed tender Pork XiaoLongBao (steamed bun) or try something new like the Red Bean Bun. (Seattle) 2621 NE 46th St, Seattle, WA 98105; (206) 525-0958; (Bellevue) 700 Bellevue Way NE #280, Bellevue, WA 98004; (425) 698-1095; [dintai fungusa.com](http://dintai fungusa.com)

## **FRÉLARD PIZZA COMPANY**



## BEST PLACE FOR A SLICE

Ethan Stowell's fast casual pizza concept expanded to Fremont earlier this year, delivering slices of thin woodfired pizza pie with a wide variety of craft beers. Choose a piece of hot gooey cheese for \$3.25 or a slice of whatever the daily special is for \$3.75. Kid friendly! 4010 Leary Way NW, Seattle, WA 98107; (206) 946-9966; (photo) [ballardpizzacompany.com](http://ballardpizzacompany.com)

## A HIDDEN GEM

### **Cantinetta**

With an unassuming space and simple string of white twinkle lights this is a sleeper of culinary feats. Handmade pasta and authentic Tuscan techniques won't go unnoticed. Get the thick hand-rolled pici, with succulent braised wild boar, and vincotto. (Seattle) 3650 Wallingford Ave N, Seattle, WA 98103; (206) 632-1000; [cantinettaseattle.com](http://cantinettaseattle.com); (Bellevue) 10038 Main St, Bellevue, WA 98004; (425) 233-6040; [cantinettabellevue.com](http://cantinettabellevue.com)

# VILLE MAGAZINE SEATTLE **RESTAURANT** AWARDS 2016

## BEST SPOT FOR A FIRST DATE

### **The Alibi Room**

A speak-easy style hideaway that is constantly inundated with patrons that are plain and simply having fun. The bustling atmosphere and casual flair with incredible pizza, makes The Alibi perfect for the possibility of love, lust or clumsy conversation. The Truffle Tre Fungi and Green Eggs and Ham are a must. 85 Pike St #410 (in Post Alley), Seattle, WA 98101; (206) 623-3180; [seattlealibi.com](http://seattlealibi.com)

## BEST PLACE TO RIDE SOLO

### **Lecosho**

The seamlessly intimate atmosphere is the ideal destination for solo diners to enjoy beautifully prepared food with the company of a book. There's a combination of bustling quaintness that feels inevitably European. Enjoy the comforts of housemade sausage, lentils, braised greens, and a local wine. 89 University St, Seattle, WA 98101; (206) 623-2101; [lecosho.com](http://lecosho.com)

## BEST PLACE FOR LATE NIGHT BITES

### **Pel'Meni Dumpling Tzar**

Every day until 2:30 AM Pel'Meni feeds the masses dough filled morsels with beef or potato topped with sour cream, butter, curry, Tzar special spicy sauce, and cilantro. There's never been a better late night snack regardless if you've had one cocktail or eight. 3516 Fremont Pl N, Seattle, WA 98103; (206) 588-2570; [dumplingtzar.com](http://dumplingtzar.com)

# VILLE MAGAZINE SEATTLE RESTAURANT AWARDS 2016

## BEST INDOOR VIEW

### **520 Bar & Grill**

See and be seen with the Seattle area's best looking staff. This mainstay eastside American lounge is a go-to for upscale, casual and an indoor view that matches the high quality fare, the cuisine will be right in line with your high expectations. 10146 Main St, Bellevue, WA 98004; (425) 450-0520; 520barandgrill.com

## BEST BANG FOR YOUR BUCK

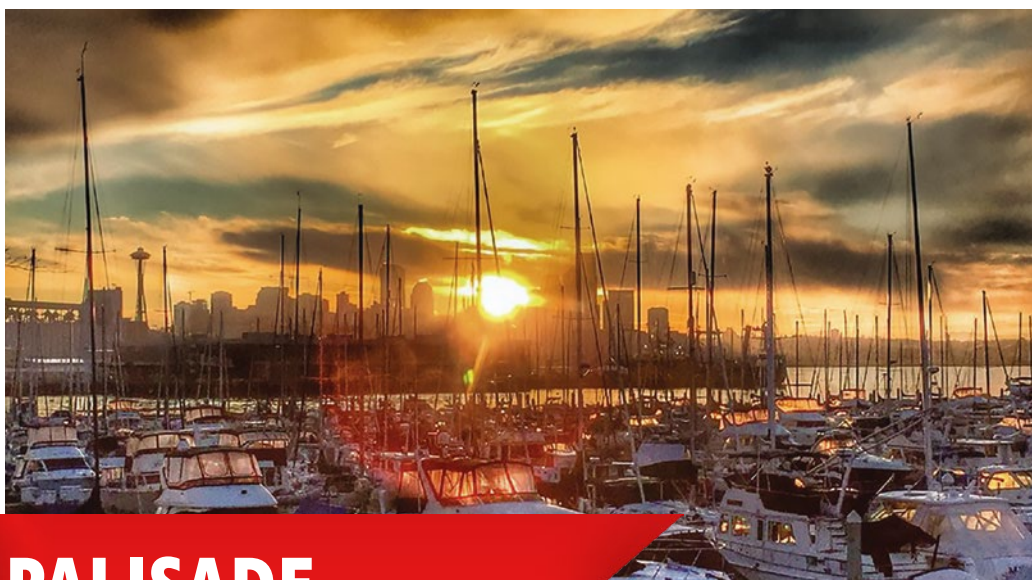
### **Tacos Chukis**

The tacos at this authentic hot spot go for the slammin' price of \$1.90 – 2.25. The house specialty is what most leave raving about. Corn tortillas are loaded with juicy adobada pork, melted cheese, creamy guacamole, and topped with a chunk of sweet pineapple. 219 Broadway E, Seattle, WA 98102; (206) 328-4447

## BEST PLACE TO FISH

### **Salted Sea**

A family owned raw bar with a Vietnamese twist, Salted Sea is a jewel on the South side's up and coming culinary landscape. With so many long-time stakeholders for Seattle fish and chips, Salted Sea offers an upscale take on our most well-known dish – the Pacific Cod is coated in baguette crumb and ale crust then served with crispy salt and vinegar potatoes plus herbed tartar sauce. 4915 Rainier Ave S #101, Seattle, WA 98118; (206) 858-6328; saltedseaseattle.com



## **PALISADE**

## BEST PLACE TO CATCH THE SUNSET

Rich colors of the Seattle sunset dazzle against the panoramic views of Elliot Bay making Palisade a luxury, unparalleled dining experience. After marveling at the scenic city scape, feast your eyes on a culinary vision like the Dungeness Crab Stuffed Colossal Prawns. 2601 W Marina Pl, Seattle, WA 98199; (206) 285-1000; palisaderestaurant.com; photo credit: Palisade's Facebook page



## **TEATRO ZINZANNI**

## BEST PLACE FOR A SHOW

Dine on a four-course meal with the ultimate in entertainment at Teatro ZinZanni. The cirque, cabaret destination for special occasions includes shows like January's old Hollywood Nights and February's Belly Dance Off Brunch. Both feature star studded casts and interesting stunts. 222 Mercer St, Seattle, WA 98109; (206) 802-0015; zinzanni.com; photo credit: Michael Craft



## MOST DECADENT DESSERT

### **Single Shot: Toasted Honey Pot de Crème**

The elegant lines and dark wood accents at Single Shot Saloon and Kitchen immediately exude picturesque luxury. Treat yourself to the decadent Toasted Honey Pot de Crème where Chantilly cream with the crisp nutty compliment of sesame tuille will charm. Garnished with just a hint of clean, alpine sharpness, the juniper ties this together. 611 Summit Ave E, Seattle, WA 98102; (206) 420-2238; [singleshotseattle.com](http://singleshotseattle.com)

## BEST THING ON A BONE

### **Kalbi Marinated Short Ribs**

Kalbi is Korean BBQ. This is the kind of meal that makes you want to lick your fingers – but don't worry, you won't need to because the meat on Girin's Kalbi marinated Short Ribs is falling off the bone. Garnished with the salty sweet pickled perilla. 501 Stadium Pl S, Seattle, WA 98134; (206) 257-4259; [girinseattle.com](http://girinseattle.com)

## **GIRIN**



## BEST THING IN A BOWL

### **Un Bien: West Caribbean Bowl**

Un Bien has been called the new Paseo because the sandwiches are on point. But don't limit yourself to a sandwich. The flavors of the island are beamed straight up to the Pacific Northwest in the original West Caribbean Bowl. A generous portion of jasmine rice is covered in seasoned black beans, drowned in warm salsa, shredded cheddar, sour cream, jalapeños, and one tender chicken thigh. 7302 15th Ave NW, Seattle, WA 98117; (206) 588-2040; [unbienseattle.com](http://unbienseattle.com)

## BEST THING FROM THE "C"

### **Rockfish Ceviche**

Manolin was voted one of the best new restaurants of 2015 by *Bon Appetite* and it's easy to see why. The clean nautical ambiance sets the tone for quality seafood and Caribbean undertones. Try the Rockfish Ceviche – the fish is light and citrusy which works nicely with the fried sweet potatoes coupled with buttery avocado. 3621 Stone Way N, Seattle, WA 98103; (206) 294-3331; [manolinseattle.com](http://manolinseattle.com)



## **MANOLIN**

# VILLE MAGAZINE SEATTLE **RESTAURANT** AWARDS 2016

## APPETITE CRUSHER

### **Palace Kitchen: Loco Moco**

Did you know that Palace Kitchen has a rotating late night dish that will curb even the most satiated? The late night cuisine is a one dish only specialty served after 10 PM and is usually an all-out appetite crusher. Hurry over and don't miss the best of Hawaiian comfort, Loco Moco: ketchup fried rice and topped with a beef patty, sunny side egg, and then smothered in mushroom gravy. 2030 5th Ave, Seattle, WA 98121; (206) 448-2001; [tomdouglas.com](http://tomdouglas.com)

## GUILTIEST PLEASURE

### **Ma'ono Fried Chicken & Whisky: Chicken Nugget French Toast**



Take the normal already indulgent French toast dipped in egg then dredge it in savory chicken breading for a fried-chicken-like goodness. The best part about this brunch favorite is that it's soaked in rich sausage gravy and topped in creamy, tropical coconut butter. Ono! 4437 California Ave SW, Seattle, WA 98116; (206) 935-1075; [maono.springhillnorthwest.com](http://maono.springhillnorthwest.com)

# VILLE MAGAZINE SEATTLE RESTAURANT AWARDS 2016

## BEST APHRODISIAC

### **Frank's Oyster House: On the Half Shell**



Plump house oysters are served cold in the half shell with mignonette. Choose a champagne, red wine or gin & Lillet mignonette. You can also opt of mignonette and compliment the salted juicy morsels a bloody mary granite to wake up the taste buds and inner desires. If raw isn't your thing, try Baked Oysters Bingo with spinach and parmesan aioli. 2616 NE 55th St, Seattle, WA 98105; (206) 525-0220; [franksoysterhouse.com](http://franksoysterhouse.com)

## FOR THE LOVE OF MAC AND CHEESE

### **Bitterroot BBQ: Build your own**

Bitterroot is a macaroni and cheese lover's cheddar laden heaven. The name of the game is build your own and cheese heads can choose ingredients from braised greens, bacon lardons, chili, pulled pork, sliced hot link, english peas, roasted red peppers, smoked jalapenos and caramelized onions. The portions are plentiful and chances are you will leave with leftovers that will have you singing "hallelujah!" 5239 Ballard Ave NW, Seattle, WA 98107; (206) 588-1577; [bitterrootbbq.com](http://bitterrootbbq.com)



## **SUITE RESTAURANT / LOUNGE**

### JUCIEST BEEF ON A BUN

#### **Kobe Beef Burger**

This isn't first award this tasty buger has won and there's a reason why. It's hard not to enjoy a succulent 8 oz. cut of Kobe beef crowned with munster cheese and the nefarious Suite special sauce plus your classic fresh lettuce, tomato, spicy red onion. Everything is situated delicately on a local Macrina ciabatta bun served with a side of fries. If you are feeling crazy and a little spicy, you can add jalapeno bacon for an extra kick. 10500 NE 8th St, Suite 125, Bellevue, WA 98004 ; (206) 679-6951; [suitebellevue.com](http://suitebellevue.com); photo credit: JIVE Photography



## SO HOT IT'S ON FIRE

### Orfeo: Carmen

Dim lighting and attentive service make this new addition to Belltown the best for woodfire pizza. This is not your typical pizza. Topping the charts is the Carmen which is layered with mozzarella, tomato, calabrese sausage, mama lil's peppers, serrano chile and oregano. The spicy serrano and the pickled mama lil's give the perfect bite a welcomed zing. 2107 3rd Ave, Seattle, WA 98121; (206) 443-1972; [orfeorestaurant.com](http://orfeorestaurant.com)

## THE TERRIFIC TACOS

### Chavez: Barbacoa

When you combine the perfect amount of spicy, salacious, crunch with the right amount of creaminess you've found a good taco. Check out the new leader in everything Mexican and get the "Barbacoa" – braised pork shoulder and smoky roasted poblano. 1734 12th Ave, Seattle, WA 98122; (206) 695-2588; [chavezseattle.com](http://chavezseattle.com)



## TOULOUSE PETIT

## THE CURE TO COLD WEATHER

### Crispy Fried Chicken Gumbo

Toulouse Petit brings you the eternal warmth of a pleasantly humid Louisiana day. From the lavish spread of glowing tea lights and the fiery flavors of the South, the best dish to warm up with is the holy grail of Cajun: Crispy Fried Chicken Gumbo. It's hearty, flavorful, and ideal for a frigid winter night. 601 Queen Anne Avenue N, Seattle, WA 98109; (206) 432-9069; [toulousepetit.com](http://toulousepetit.com)



## VOLTERRA

## BEST FROM THE HOUSE

### Tagliatelle with Lamb Ragu

Just right al dente pasta is handcrafted and cut in house at Volterra. Made with organic egg the organic egg noodles tossed with a rich ragu made with Anderson Valley Lamb, sangiovese and plum tomatoes; garlic and rosemary are added to taste then everything topped generously with freshly grated pecorino Romano cheese. 5411 Ballard Ave NW, Seattle, WA 98107; (206) 789-5100; [volterraballard.com](http://volterraballard.com)

## THE DOG GONE BEST

### Comet Dogs: Beef Seattle Dog

Comet Dogs slangs Seattle dogs to the Capitol Hill crowd like it's going out of style (it's not). Comet Dogs may not have invented the Seattle Dog but they certainly have kept it alive and well. Open after 11 PM this well-loved and highly trafficked god-send delivers your style dog – beef, polish, hot link or veggie with sinfully satisfying cream cheese and grilled onions all for the affordable price of \$5. 922 E Pike St, Seattle, WA 98122

# VILLE MAGAZINE SEATTLE RESTAURANT AWARDS 2016

## MOST GLUTTONOUS FRIES

### The Swinery: Danger Fries

This unsuspecting premiere butchery in West Seattle has gourmet fries with a gluttonous twist. Take their swine fries – handcut and fried in rendered pork fat, tossed with salt, fresh garlic and chives then smother them in an edacious bacon blue béchamel sauce. 3207 California Ave SW, Seattle, WA 98116; (206) 932-4211; [swinerymeats.com](http://swinerymeats.com)

## CHOW ON DOWN

### RN74: Taylor Shellfish Clam Chowder

Taylor Shellfish Clams are the most local you can get in the seafood scene. Saturated in creamy, steamy broth, these clams taste like little pockets of butter and garlic filled balloons. Mix in potatoes, house-smoked salty guanciale, and warm up after a day downtown. 1433 4th Ave, Seattle, WA 98101; (206) 456-7474; [michaelmina.net](http://michaelmina.net)

## DARE TO TRY

### Poppy: Grilled Red Braised Beef Tongue

Think about the decadent delicacy of liver and tweak it a little to embody a smoky, substantial rarity. Poppy enlists the sweet acidity of caramelized carrot and a seasonal balancing herb salad. Just try it, we dare you. 622 Broadway E, Seattle, WA 98102; (206) 324-1108; [poppyseattle.com](http://poppyseattle.com)

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# KINGS OF THE KITCHEN

One on one with three of Seattle's top chefs

Interviewed by Anna DiBlosi



## ETHAN STOWELL

Photo by: Geoffrey Smith

### **Favorite ingredient to cook with:**

I have three: pasta, vegetables, seafood. Whichever I'm feeling that day.

### **Cooking invention you would love to see made:**

Something that makes my knees not hurt on the line, I'm getting old

### **What you are doing when you aren't in the kitchen:**

Being with family is ideal.

### **What has been your most interesting experience while working as a chef?**

For me food is so much about people; my entire career is people. I don't cook because I love salmon, I cook because I enjoy feeding people and seeing them gather around a table and having fun.

### **What's your favorite thing about Seattle's culinary scene?**

The customers. We have some of the most educated and fun customers in the whole country. It's enjoyable cooking for customers who understand and appreciate it.

### **You currently have 13 restaurants. Is a number 14 on the horizon?**

14 and 15 are opening soon, I'll probably chill out after that. 14 is another Ballard Pizza Co. that will be opening in the Amazon area in a few more months.

### **Do you feel your cooking style changed since you opened up your first restaurant?**

Yes, it has become more approachable. Our goal is to make people happy. The industry has changed. When I started, restaurants were for occasions - birthdays, anniversaries, etc. Now restaurants are for Tuesday nights. They don't want eight, nine, ten course meals. They want a pizza or a salad and to call it a night. Now people like to dine out every night and we have to match that.

### **What sets an Ethan Stowell restaurant apart from all the rest?**

Family culture. We are family owned and operated and we enjoy that. We want kids involved, we want to have a good time with family.

## TOM DOUGLAS

Photo Credit: Robin Layton

### **Favorite dish:**

Whatever my wife Jackie is cooking.

### **Favorite place to eat other your restaurants:**

I don't have a favorite. I just love restaurants. Restaurants are my work, my hobby and my life!

### **Favorite thing about Seattle:**

Seattle continually says it wants to be a small vibrant city yet it continues to grow like crazy. It's an odd juxtaposition.

### **An invention you hope exists in the future:**

Moving aerial sidewalks so you can walk and be above traffic at the same time, with entrances only at my restaurants... haha.

### **What was Seattle's culinary scene like when you arrived compared to how it is now?**

The scene was vibrant, not as exciting as it is today. For excitement we would go to Vancouver, BC. New York, or San Francisco. Now Seattle has an exciting scene full of lively restaurants, leading the way with sustainable practices, exciting new techniques, and a customer base that is burgeoning.

### **How have you and your cooking style changed since you opened up your first restaurant in 1989?**

I still cook in a very similar way, although I'm a cleaner cook than ever. I like the simplicity of finding the most pristine products and getting out the way and letting them shine.

### **What has been your most interesting experience while working as a chef?**

Throughout my career I have worked with many chefs who've gone on to become world famous. While that's all well and good, the funnest part of my job is when a young cook comes through our system and shows the talent and effort needed to become a great chef and does it.

### **With 19 restaurants, how do you keep coming up with new concepts? Is a number 20 on the horizon?**

I have ADD.

### **What sets a Tom Douglas restaurant apart from all the rest?**

Nothing other than we really believe in our people.







## JOSH HENDERSON

*Photo Credit: Sarah Flotard*

### **Favorite thing about the Seattle culinary scene:**

The fact we are in the midst of creating it right now, and we have such an amazing amount of unique ingredients and topography that create a foundation for incredible chefs to do amazing things on a world class level.

### **Favorite current food trend:**

I'm not really a believer in food trends.

### **Favorite place to eat other than one of your restaurants:**

Samurai Noodle.

### **You are doing a sweep of new restaurants, why the aggressive plan and why now?**

There is such a need and so many opportunities in the city right now. I want to be a part of where food is going in Seattle and in some small way hopefully help drive and change it. So it seems this is one way to do that.

### **You started with a food truck back and then added brick and mortar restaurants. How did your cooking style change from mobile to standing?**

It really hasn't changed much in the sense I cook what I want and create it still the way I want. There is obviously a big difference between food truck food and restaurant food as far as prep and production, but ultimately it is still creating.

### **Your restaurants vary a lot in menu and atmosphere, how do you come with your concepts?**

I have an amazing team of people in which we all collaborate and bounce ideas off each other. Between Matt, Lesa, Eric, Chad, Mi Suk, and Seth (all with different backgrounds and expertise) there are great creative minds for sure, and we work together in developing new concepts.



## FOOD'S FUTURE

Written By: Lauren Adam

Out with the old and in with the new. As we eat and drink into 2016, don't be surprised if you notice these food and dining industry trends rising up.

### 1. THE NEIGHBORHOOD SPECIAL

Neighborhood grocery stores that carry unique brands and specialized retail items are curated to fit the needs of the community. The hyper-local feel, and intimate relationship between patrons and retailers makes a trip to the store more of an experience — less like a chore. Many include cafes or restaurants inside.

### 2. CASUALLY FAST

New vision and accessibility are the driving factors in this rising trend. Chefs conceptualize an approachable dining experience with a low price point — guests won't have to pay \$100 to get a chef-inspired meal. Typical fast casual includes names like Panera, Five Guys, and Chipotle. On the local scene keep an eye on Ethan Stowell's Ballard Pizza Company.

photo credit: ballardpizzacompany.com

### 3. FOOD TO YOUR DOOR

In 2016, the ability to get quality cuisine delivered will continue to grow. According to Forbes, "Amazon, Google, Instacart and Uber are leading the way as over \$500 million was invested in food delivery start-ups in 2014." Meal kits and services like Blue Apron, which deliver ingredients and recipes to your home mean farm to table ingredients, pre-portioned servings, clean eating and convenience. Restaurants will respond by make delivery options more available and updating websites or technology to be increasingly user-friendly.

### 4. BREAKFAST STORIES

The National Restaurant Association states that food with a "compelling story" will be in this year. In addition to local and sustainable, diners will resonate with the excitement of unique ethnic fare. If you can't afford to travel the world at least there's Filipino Tosilog and Portuguese Francesinha.

### 5. ARTISAN BUTCHERY

Chefs are butchering their own animals. The result is a more artisan and holistic approach to meat. Diners should expect to see an influx of house-made sausage and charcuterie, and dishes that include new cuts of meat like the lamb neck or spinalis (the cap of the ribeye).

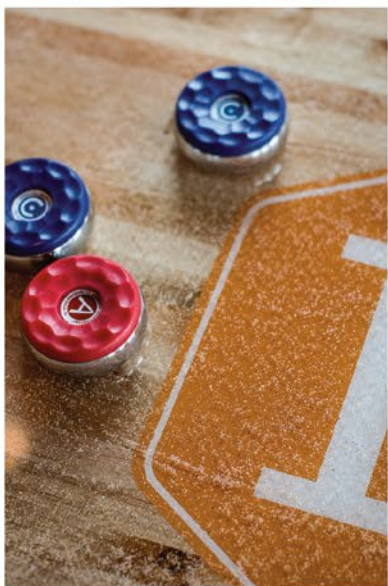
photo credit: salon.com



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“Best Burger In Bellevue”

THE SEATTLE TIMES  
NOVEMBER, 2014









# Devinly Delightful

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**In today's world, people are striving to be more health conscious. There seems to be a new diet fad every month, and it drives celebrity chef, Devin Alexander, totally crazy. As someone who has experienced what it's like to be overweight and the struggle of losing it all, she learned dieting doesn't work, but eating right does. She has kept the weight off for over 20 years, cooking up a storm for herself and celebrities as well. She spent six years as the chef for *The Biggest Loser*, has published eight cookbooks and is launching her new food line this year. I was lucky to speak with Devin and she shared with me her story of growing up overweight, overcoming challenges, and how she is a damn good cook. She was honest, sincere, and well... simply delightful.**

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*Interviewed by: Charity Mainville*

*Photos by: Michelle Pederson*

## **By age 15, you were over 175 pounds. How did you gain that much weight?**

I'm a person who has always been wired to turn to food for comfort. My two Italian grandmas taught me how to cook when I was four so I was really good cook. When I was six my uncle, who I was really close with, was shot and died. My mom said that is when I really started to change and began having a lot of fear. Then when I was eight my best friend's parents were killed in a plane crash. I only saw her once after that and she said she had dreamt that her parents had died before it happened. But somehow, for an eight-year-old, I decided that when my parents traveled I wasn't going to sleep because if I dreamt they would die, they would. So I would stay up all night eating when my parents were gone.

When I started getting chubby, I was on the cheerleading squad and in little league. When I went to junior high my four best friends made the squad and I didn't, so I was ousted from my friend's group on top of it. I stayed home on Friday nights baking and eating while they were jumping around doing cheerleading. The second year I was even heavier and spiraled down further from there.

## **Did you deal with bullying in high school?**

It was a huge issue. That is one of my passions, anti-bullying, because yeah, it was horrible for me. I was bullied from the time I arrived at school until I got out at 3 pm. It was even worse because there were only three of us in my entire high school overweight. I went to a really small school. It's not like now where at least a third of kids are overweight so you can't bully all the kids, there's too many of them. But also no one was calling my house or posting "I hope you commit suicide" online. There wasn't such a thing. It doesn't surprise me that kids lash out the way they do because it was brutal.

## **At what point did you decide you wanted to lose weight?**

I had decided to lose weight a lot younger than I did. I had been dieting since I was 8. I just loved food so much and cooking was the only thing I was good at. Even today I am still wired to eat for emotion. Basically, I really wanted to be an actress. When I was getting ready to go to college, I was a plus size model. It was weird, I went from being in school being bullied to a plus size model. I got straight A's in school so all the colleges I wanted to go to I got in for academics, but not in the acting program.

It was obvious being overweight was going to be a problem. That summer I went to Carnegie College's pre-college theater program and I had a huge crush on this guy. It was the first crush of my life. But he liked my roommate and thought I was fat.

It was sort of at that point that I really wanted to lose weight, but I still couldn't do it because I have no willpower. Then I heard that if you cut 100 calories from your diet per day, you lose on average 10 lbs. per year. I knew so much about calories from dieting that I started cutting 200 - 300 calories per day. I lost 25 lbs in a year after gaining 15 lbs. year after year.

## **Did you get into fitness at that time as well?**

No. I played tennis, but I literally lost all 70 lbs. without stepping foot in a gym. Not that I would encourage that, but I believe that working out to lose weight is kind of a lost cause. Working out to feel awesome is definitely something I encourage to do because I feel better when I work out. Also I tend to eat less. When I get really stressed then I will work out. Not because it will burn calories, but because it prevents me from eating and boosts endorphins.

*"I think that for people that don't naturally want to eat healthy or crave it, I'm the best solution out there."*

**You graduated with BA in theater, do you feel that you couldn't get into the programs in the beginning because you were overweight?**

It definitely was a factor, but my degree was in scriptwriting. I do think, especially back then, you had to be in a great shape to be an actress. I was also never character type. I wasn't quirky enough. If I was quirky when I was overweight than maybe it would've worked, but I'm so "middle America sweetheart" type and there were no actors on TV at the time that were overweight.

**Is the screenwriting what brought you to Los Angeles?**

Yes. I wrote a script and my senior thesis was a sitcom. It ended up getting ton of press and as a result I was recruited by the television academy and got an apprenticeship. I really wanted to write sitcoms, but I was volunteering to cook at charity events because I didn't know anybody and wanted to make friends. Some celebrities found I could cook food and it was healthy and tasted good, so I wound cooking for them.

**Is helping to cater charity events what led you to going to culinary school and cooking solo verses becoming a chef in a restaurant?**

Honestly when went to culinary school I wasn't going to be a chef. I did it because people wanted me to cook for them when they found how much weight I had lost, and that's the reason why. I was like, "I can't be around food all day; that's how I will gain weight." I decided that it would be better being a small girl from Pennsylvania living in someone's private house and cooking healthy food for them instead of waiting tables when I was trying to be a screenwriter, and I fell into owning a catering business.

I was on the alumni board of Smith College when I moved out here and the Vice President found out I going to culinary school. She said, "You should help me. I have parties all the time." So for \$20 an hour she would have me help manage her kitchen. Within 6 months I was catering full parties, one in which was a cocktail party for many women that had given endowments to the college. They had me in a booming catering business before I graduated college or even wanted to be a caterer. I did that for years, then I had a premature midlife crisis (as I call it), because that wasn't my dream. All my friends were starving actors because I worked such weird hours, and that isn't what I wanted. I took a step back and took a job at *Muscle & Fitness Magazine*, which launched this whole side of my career, and I am over the moon ecstatic about what I'm doing.

**How do you feel your plan differs from all the multiple other diets, or what makes yours a better choice?**

First off, my number one diet advice is don't diet. Meaning I don't feel anyone should follow any diets unless you really feel like you can follow it for the rest of your life. Mostly because diets like South Beach and Atkins cuts out so many things. I did Atkins for a little while in a my crazy dieting phase, but when I went off it and started eating carbs again, my body was resistant and it took years to get my metabolism back in check. Now at 44, I would swear my metabolism has been the fastest it's been in my entire life. Still, it's not fast as I would like it to be. I don't struggle, I'm a size 4 so I think that's nice.

So how mine is different from other people's is that it is way more indulgent. I work really hard to find different flavors and textures. I was in Barcelona last month sourcing other ingredients to use soon. It's so important to eat foods that are indulgent instead of being on diets. I know there are a lot of dieticians that cook lower fat, but honestly I just want to scream at the TV because first of all, beans in brownies don't taste good. One show, a chef was lightening up lasagna, and they put mushrooms and fennel seeds instead of sausage. It was way more fattening than my chorizo lasagna. I use extra lean pork that is seasoned and texturized to make it taste like sausage. When it's nestled in lasagna you can't tell that it isn't sausage. I think that for people that don't naturally want to eat healthy or crave it, I'm the best solution out there.

**What made you decide to publish your own cookbook?**

It was actually sort of an accident. I had a column in *Muscle & Fitness Magazine* and meeting with Rodale to potentially be a consultant with the company, which I ended up doing and help started *Women's Health Magazine*. They offered me a book deal to write *Fast Food Fix*, which is sort of a dumbed down version of the column that I had.

**How did becoming the chef on *The Biggest Loser* come about?**

I did pursue that. My first cookbook was coming out and at the time they were looking for someone. I'm a little bit of a stalker at times when I want something and so I hunted down numerous producers of the show and I sent them things, dropped off desserts, doing all sorts of little things. I met one the producers at NATPE, which is a television conference, and made my pitch to him. I met another producer I dropped off food for who actually called me and said the food is amazing. Then the fact Rodale was the doing book, they pitched me to the producers to be the girl to do it and they said yes.

**This led to being a part of publishing five more cookbooks with *The Biggest Loser*. How did you manage to come up with so many different recipes?**

It's not as hard as you think. I did over 500 magazine articles over the years. I have a really creative mind and everywhere I go look for inspiration and thinking of ways to make things better. I have coleslaw in 3 different books but they're completely different.

**Your book, *I Can't Believe It's Not Fattening*, gives answers to people who think they are too busy to cook. What is the secret to fast cooking?**

I think a lot of it is about being prepared. I always tell people it's money versus time. You can buy baby potatoes even though they cost a lot more than regular potatoes. There is a pot roast recipe in the book and you literally just put a London broil with potatoes, again you can use baby potatoes, and baby carrots, put it in a pan and pour tomato juice, thyme and maybe garlic and onion over it in less than ten minutes and you can just put in the oven. If you have extra pot roast, you can slice that and use it as deli meat. A lot of the recipes is stuff you eat once, some you can eat for leftovers and some are just little shortcuts and things. It doesn't have to take long to make a meal. It's easy.

**Do you feel America is shift to become more health conscious?**

We definitely are. Before when I would tell people I was a healthy chef they would be like, "Oh, so you eat vegetables." Somehow people thought healthy meant vegetarian or completely boring. Now people's eyes are open to know that there is really good stuff. People care about GMO, which they never did before. Also, I never really socialized in the chef community years ago because there was a stigma that you weren't a "real chef" if you weren't eating everything. But now I do try everything because I know I can have a bite of pork belly and know it's not going to kill me. But there's no question if it's shifted a lot. For example, in the recent years the frozen food companies have removed preservatives – people are being forced to take more responsibilities and I think it's great. But we still have a long way to go.

**You are creating your own food line, *Devinly Delites*. What is the concept behind it and when will be ready to launch?**

I'm going to be selling my desserts on QVC the second quarter this year. We are starting with brownies - the 2-bite brownies that are 50 calories with 1 gram of fat and 2 grams of fibers, all natural gluten free and non GMO, and most are 70 – 100 calories each, no fiber, and 12 grams of fat, so these are just super different.

**Seeing where you are now and being able to maintain your weight since you have lost it, if you could go back and give your younger self advice, what would it be?**

I think don't diet, just cut a little bit and be active – find passion because I was really lost as a kid.





**One item everyone should have in the kitchen:**

Cocoa Powder

**Favorite dish:**

Meatballs or Little Dev

**Guiltiest pleasure:**

Anything chocolate peanut butter

**Favorite ingredient to cook with:**

My own spice blends

**The worst dish you have ever made:**

Mushroom loaf – I was catering on Thanksgiving for one of the producers of *Seinfeld* many years ago. I had to make a full Thanksgiving meal and Vegan Thanksgiving meal. Especially back then, I wasn't familiar with vegan and there weren't a lot of vegan recipes. I don't even like mushrooms. I had friends over so I had them try some dishes and to this day people still comment on "the mushroom loaf."

**The best dish you have ever made:**

Little Dev, it's a makeover of Big Mac and I do a makeover of a Cinnabon, which tastes exactly the same if not better. But the Cowboy Tenderloins, a recipe I made in my restaurant on Royal Caribbean Cruise Line, is one of the best steaks I've ever had and I really enjoy it... and brownies.

**A diet fad that that shouldn't be one:**

For people that are actually gluten intolerant, I think that it's important that they have so many options. But for people that don't and have doctors that don't know what they are doing and took a shot in the dark and diagnosed them gluten free makes me crazy. Because most of the time the alternatives they are using such as tapioca starch or other starches are actually a lot worse for you than eating whole wheat.



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## KICKIN' BUTT IN 2016

Written by: Lauren Adam / Photos by: Shutterstock

It's that time of the year where we've justified the second piece of pie as we vowed to work off the extra holiday weight come January. As the new year rang in, we've sign up for the trial gym membership and drop-in for a class. We've sworn off carbs and to cut back on drinks. But soon we'll complain about the gym being crowded until the trial membership runs out, think one piece of bread won't hurt and we totally forgot about that celebration where everyone will be drinking. But it doesn't have to roll out the same way year after year, does it? With the right fitness resolutions, this year could mean something new and maybe we will even stick to it.



### GET BACK TO THE COUNTRY

With the lackluster conditions last year, snow sport enthusiasts are anxious for what looks like will be a decent year for snow in the mountains. Pros and adventure seekers will head for the illusive ungroomed wilderness of the backcountry and glide through deep, untracked snow. ([www.ncmountainguides.com/backcountry-skiing](http://www.ncmountainguides.com/backcountry-skiing))



### A NEW PAIR OF SHOES

Interested in a full body workout that requires only a leisurely walk through scenic Pacific Northwest mountain vistas? Check out snowshoeing — no special skill required. For first timers, a groomed trail is easier but untapped snow is optimal for best results. Try Gold Creek at Snoqualmie Pass or Skyline Lake at Stevens. ([www.wta.org/go-hiking/hikes](http://www.wta.org/go-hiking/hikes))



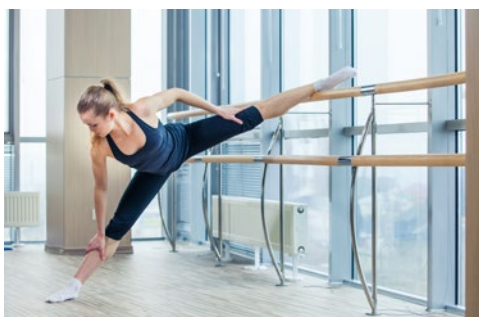
### GET WRECKED

Recreation leagues are a laid back way to get your fitness in especially if you're the type to get bored on a treadmill and meet some new people. Teams usually have players of all skill levels and leagues can include everything from bocce ball to bowling or try out a co-ed winter flag football with Underdog Sports. ([www.underdogseattle.com](http://www.underdogseattle.com))



### STAND ON YOUR HEAD

Yoga isn't about what you can and can't do. But it never hurts to practice something challenging. Headstands promote circulation and balance. As the inversion flushes new blood through the body, the glands are detoxified and the result is a heightened feeling of energy and positivity. Where will you practice? Try Breathe Hot Yoga ([www.breathehotyoga.com](http://www.breathehotyoga.com)) or Corepower Yoga ([www.corepoweryoga.com](http://www.corepoweryoga.com)).



### BARRE SURVIVAL

The Barre Method is one of the hottest emerging fitness trends. The classes revolve around a ballet barre. The workout focuses on isometric contractions — holding postures and pulsing. It means you'll target multiple muscle groups at once. But fair-weather fitness fans beware: this high powered sculpting session is a fierce testament to strength. ([www.purebarre.com/wa-seattle](http://www.purebarre.com/wa-seattle))



### KICKIN' IT

Kickboxing has a reputation for being one of the most impressive workout regimes. It is known as a comprehensive way to get fit, learn discipline, and understand self-defense. From Karate, to Muay Thai, kickboxing, and aikido there are several practices and they are all a little different. ([www.mkgseattle.com](http://www.mkgseattle.com))



# TECHNICALLY HEALTHY

Written by: Dr. Scott Mindel

As the world is increasingly phasing into a technology based system, how is this affecting healthcare? We are in a time of convenience and a fast pace world wanting answers quickly, looking for a quick fix. People not only want to feel better quickly, but have no time to take off work or wait to see their provider for questions from lab results to basic health needs. The surge of over-the-counter medication and the marketing of quick relief has taken healthcare to a very short sighted view that mask symptoms that would otherwise be detected. A 2013 study in the *Journal of Patient Safety* projected that medical errors now account for 210,000 to 440,000 in U.S. deaths annually. Making medical errors is the third leading cause of death behind heart disease and cancer. Americans account for 70% of the world's prescribed medication, yet we were ranked last among the 11 largest developed countries for health by *The Commonwealth Fund*.



Luckily the medical treatment model is changing to a wellness paradigm where people are searching for different answers. There are so many revolutionary ideas and companies that are trying to disrupt healthcare and change patient behavior to look beyond relief care to start looking at prevention. The beauty of technology and the movement towards multiple platforms to access care has allowed consumers a more cost efficient way to receive care. With healthcare reform in full steam and data becoming available, mobile health apps will not only see growing number of users, but studies suggest they will become people's preferred resource over physicians. According to a study by ITOnline, two-thirds of Americans have already shown a favor for digital health management over physical care and PricewaterhouseCoopers' recent study shows healthcare as top 3 biggest mobile trends for 2016.

## ARIVALE

The Seattle based company, Arivale, believes healthcare should be about optimizing your health and wellness, not treating it when you're already sick. Through their web-based and personalized care model, the system is not about short-term fixes, but a long term approach to help optimize health and minimize disease risk. They share with you your personalized data points from specific testing and assign a dedicated coach to help you navigate the results, understand what they mean, and put them to use. They don't treat or diagnose, they only give life style recommendations. You start with an initial consultation with a nutritionist and have a call each month with your coach to review results of your tests and discuss your action plan. You can email or text your coach anytime with questions. Every four months, a physician will order tests of your blood, saliva, and a gut Microbiome to look at microbes living in your gut, which appears to have a direct impact on your overall health. Throughout the process you can access your results through your private dashboard. Your test results will be in your hands to share with your medical providers.

## VIRTUAL DOCTORS

This web-based service that is becoming very popular for non-emergency care. One company, Teladoc is a convenient, cheaper alternative for non-emergency and after hours care when needed. Consultations are \$49 and can supplement your relationship with your primary care provider with an affordable option to access care anytime you need.

## WEARABLE DEVICES

In 2015, 39.5 million U.S. adults, 18 and over used wearable devices, including smartwatches and fitness trackers — an increase of 57.7 percent over 2014, according to eMarketer, explode in 2016 to over a \$6 billion market and will continue to grow with 81.7 million adults using wearables by 2018. Examples such Netatmo's June bracelet, prevents UV damage via a mobile app measuring sun exposure and offers advice on sunscreen applications. Knowing when to get out of the sun may help prevent skin conditions such as melanoma. Another that has grown immensely in popularity is Fitbit. It's most advanced model, Surge tracks your fitness and all day physical activity from GPS tracking to calories burned, monitors your sleep patterns, and tracks your heart rate and zones. Other features include syncing with your phone with caller ID, text notification and music, and a silent alarm that wakes you in a more healthier way.

Healthcare has always lacked transparency in its services and prices. In 2016 we will see hundreds of Expedia-like apps that will give consumers the ability to shop for better pricing and quality in healthcare services as they are used to in all other services. Between what's available online with all of these new niche services from prevention to acute care, the approach is changing and as far as I can see in a good way. With more information available for prevention and easier access points to providers, most consumers truly have the ability and information to take charge of their own health.

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*If we cannot add days to the life of a child,  
we will add life to their days.*



## RENDERING THE TRENDS

Written By: Amy Gruntner

As we enter the impending winter and the new beginnings of a new year, we look forward to what's to come in the trend world to give a fresh new look to your home. This year's trends will push you out of your comfort zone, make you a believer in colors you may not have thought you would ever do, incorporate prints that you didn't think would match and pull out decor pieces that you considered antiques. So with 2016 home design trends, put your pedal to the metal and grab your paintbrush for a whole new home.



### PRETTY IN PINK... AND BLUE

It was an expected surprise when Pantone released their 2016 Pantone Colors of the Year, Rose Quartz and Serenity making it the first year they have chosen two instead of one. This combination of soft pink fading into baby blue showcasing a pull away from gender-segregated coloring. With this blurring of lines, they hope to achieve an opposite, universal effect. An easy way to incorporate this into any space is through artwork, a true conversation piece and staple in any home.



### WARM METALS

This season we're continuing to pull away from the metal silver and leaning towards copper, brass, gold, and rose gold. These metals add a warm element to contemporary homes with an eclectic, worldly vibe. Don't be afraid to mix and match your metals throughout a single space or add some metallic throw pillows to any leather armchair for an instant simple yet luxurious update.



### NATURE LOVER

Another hot trend of 2016 focuses on using natural materials such as marble, wood, bamboo, cork, wool, and raw concrete. The layering of these textures together with faux fur and cotton will add dimension, warmth and interest to your space. Incorporate woven tapestries, rugs and throws, to pottery dishes, handmade soaps and candles to fill your home with these items made of natural materials.



### ANTIQUe TOUCHES

Mix the old and the new by added antique finds to your traditional or modern space. Scour antique stores to find unique, worldly furniture pieces that can be refurbished or reupholstered to bring them to life again. A simple way to add antiques to any space is by getting small trinkets, figurines, lighting pieces or dinnerware. These pieces are plentiful, easy to find, and easy to add into your existing style.



### IN PRINT

Prints are in, in a big way so its no surprise that wallpaper is back. Temporary wallpaper is a great way to transfer any space. In terms of color and style, wallpaper comes in a mass variety of patterns, prints and textures. If you're ready to jump in headfirst a bold look go for a large floral design. This is going to be your top print for the season. It's great to use as an accent wall, to transform any room in a dramatic way.

## COOKING UP A DESIGN

Interior Designer, Inna Dudko of Unique Design Visions, knows home is where the heart is, putting love into every design she cooks up. Keeping up to date with trends and mixing in some European design, this featured kitchen is perfect for the chef that loves to entertain. Both functional and beautiful, it's easy to see how her designs are award-winning.

*uniquedesignco.com / photos by Anthony Hayward*

### THE CONCEPT

I aim to stay on trend with new appliances, techniques in lighting, and "it" colors and materials. I am influenced by European kitchen designs but most importantly, I design from the heart. I pick and chose every detail carefully for a consistent look that won't sacrifice beauty for utility. I love creating something different that my clients have never seen before. It's a large working space that we wanted to be both functional and striking.

### STORAGE SPACE

The American style fridge gives plenty of storage on both sides, along with the freezer on the bottom portion. There are also pull out drawers and extra shelves inside the cabinets where food, utilities, pots and pans, can be stored. The extra drawers near the dishwasher can be for housekeeping items.

### THE APPLIANCES

Newly designed Miele appliances are used all throughout the kitchen for a sleek, cohesive look. The white glass appliances blend with the white exterior of the cabinets for a modern finish. The kitchen is equipped with a Miele steam oven, conventional oven, dishwasher, and refrigerator. The sink and faucet are an Italian brand, Ruvati.

### MUST HAVE ITEM

The Miele steam oven is a must-have. It has only become available for the home use in the past few years. The efficiency and energy savings from using a steam oven result from the greatly reduced cooking time as compared to a conventional oven. Roasting a large chicken in a steam oven takes about 20 minutes as compared to two hours in a conventional. The overall heating element wattage is less, and is also the healthiest way of cooking because the steam helps retain more nutrients. With our culture's emphasis on a healthy lifestyle, the steam oven provides a healthy alternative to the traditional microwave.





*"The design allows for more than one person to cook or enjoy the space around the island or the dining table. All the fresh and frozen food is kept in the refrigerator, while the space in the cabinets allows for extra storage. The steam oven serves as a microwave directly across the dishwasher for easy access while cooking or entertaining guests. The kitchen is open towards the living room and the dining room that creates an even more spacious atmosphere where guests can be entertained."*

The materials were all used to keep as much of the space as clutter-free as possible. German, white Siematic cabinets and island keep on trend with the minimal, contemporary style that I love and use green build materials. Materials include, Italian tile and backsplash, white quartz counter top, and exotic wood that line the island near the stools. I added a few finishing touches – white LED lights line the bottom of the cabinets and around the island for additional light at night and the unique hood has custom changing LED lights.

# MAKING SPACE

Written by: Charity Mainville / Photos by: MAKERS

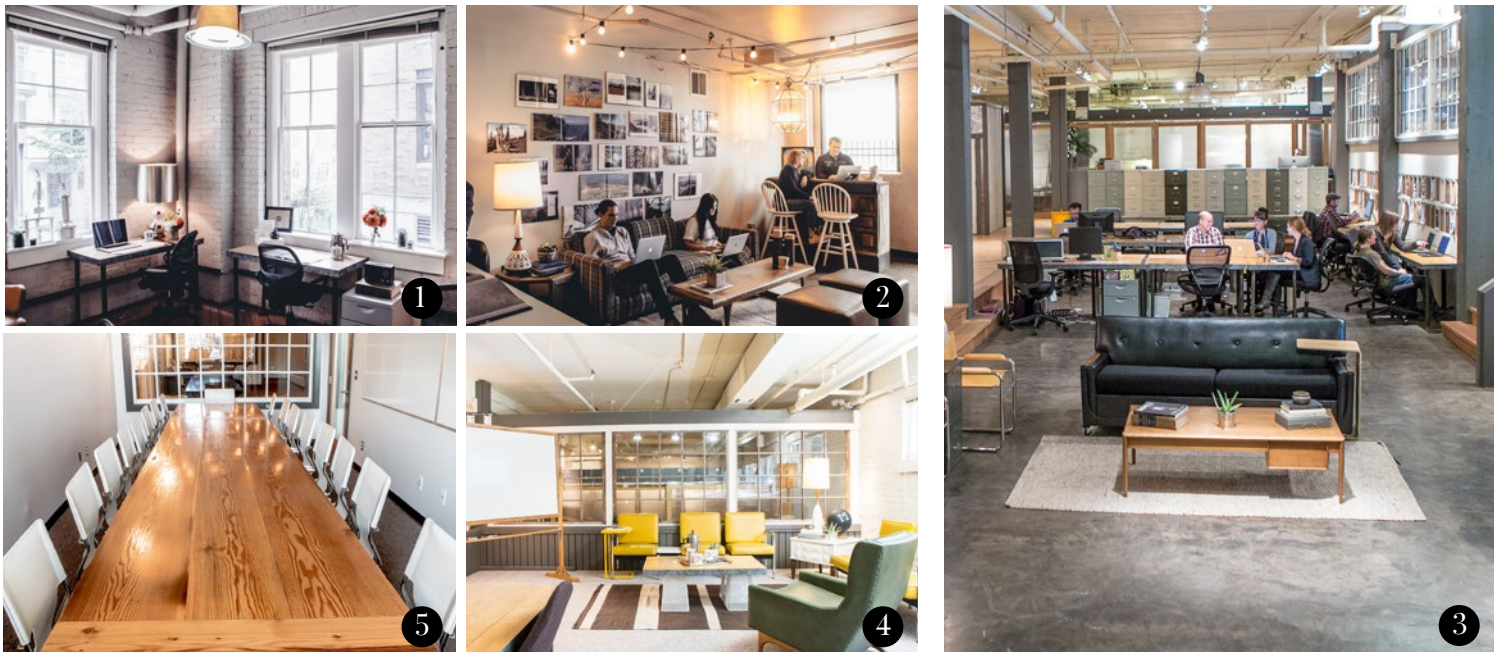
As Seattle continues to grow so do the innovators and inventors. Most freelancers and start-ups are not able to afford office space as the rent market continues to rise. A desirable alternative is coworking spaces that provide a virtual office and Seattle is booming with them. This option has become so popular that the Seattle Collaborative Space Alliance was formed to unify, support and promote a coworking and collaborative space movement. There are over 34 coworking spaces in the city and more are being built every year. All require a monthly membership fee for use of the community space in which some include designated desk space or a private office. Besides being an excellent source for networking, these spaces also offer amenities such as use of conference rooms, phone privileges, event space, full kitchen and free coffee, tea and other beverages.

Each are unique in their own way, but some stand out above the others such as MAKERS, located right next to Pike Place. The 11,000 square foot space was founded in 2011 by two entrepreneurs, Caitlin Agnew and Lana Morisoli. Memberships include the usual benefits such as high-speed wifi, a mailbox so you can have an office address, presentation needs like copying, printing (small jobs) and scanning. But what makes MAKERS so desirable is not only the chance to grab fresh flowers for your desk every day, but its design and openness is great for creative entrepreneurs. Its intimacy gives off a homelike feel with a tight knit and friendly community. The fully equipped kitchen can be used for cooking your lunch, whipping up a meal for a large party or baking dessert to enjoy while sipping on the freely offered coffee or tea.

Whether you have a company of one or a staff of forty-five, there are conference spaces to hold large meetings that feature project screens for video or slides and white board for talking points. You can opt for the small lounge areas if having a one-on-one to close that big sales deal. If you have to make an important phone call and don't want to use your cell, you can hop in one their cute phone booths and dial in. Another feature is that MAKERS is rentable for photoshoots, offering its award-winning interior design as the background and the use of their vintage props for an extra touch.

If you're working on a budget, there are multiple types of membership that vary in rates. You can choose from a full-time membership with or without a designated desk, a part-time membership with 5, 10, or 15 days per month or just a mailing address for your business. In addition, MAKERS also has private suites for two up to ten people that comes with desks, chairs and lockable filing cabinets and feel free to decorate your new office to make it your own. Lastly, MAKERS loves to throw parties and you don't have to be a member to attend; events are listed on their website or Facebook page. But fair warning, once you walk in, it will be hard to think of working anywhere else.

92 Lenora Street, Seattle, WA, 98121; (206) 457-3130; [www.themakersspace.com](http://www.themakersspace.com)



1. One of MAKERS' private suites 2. Back lounge: great for coworking, meetings or photoshoot 3. The main coworking space where desks are designated or can be reserved 4. The Warehouse: great for meetings, photoshoots, or a small event 5. The Shop: great for business or group lunch/dinner meetings





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# A Hui Hou Kakou

Written by: Charity Mainville / Photo: The Westin Resort Maui by DonLand

Hawaii is a top destination for most Seattlelites with affordable nonstop flights and a sunny warm escape from the gloomy Seattle days. It's perfect for those who love to relax, go on an adventure, be one with nature or learn about culture. For myself, I like to do all the above - when I get time. Being an admitted workaholic (seriously), it didn't seem like Hawaii and I would meet anytime soon. That changed when I was contacted by Starwood Hotels & Resorts and Alaska Airlines, inviting me to a new "Luxploration" experience this past December. Since it was "technically" work, I justified taking the time to go. What can I say? My job doesn't suck. I want to make it clear that I wasn't required or paid to write this. I am sharing this because I am grateful for it and hopefully give you ideas for your own Hawaiian vacation.

The seven-day trip included flying via Alask Airlines, Island Air and Hawaiian Airlines to Maui, Oahu, The Big Island and Kauai staying at Starwood properties while experiencing adventures and culture, dining on great food and enjoying a little leisure time.

I wasn't able to experience everything due to my crazy schedule and sadly had to leave a day early. I have to give a huge amount of gratitude to Alaska Airlines for changing my flight at the last minute to get back in time for deadlines. I hadn't flown Alaska for a few months so I was ecstatic when I found out they had upgraded their planes and installed power outlets so my laptop never ran out of juice. Movies and television shows were available to purchase even during the five hours without wifi. The staff was friendly and one stewardess was on both of my flights and actually remembered me, which those little things impress me a lot.

When choosing a hotel, I only stay at properties that have at least four stars. I have had horrible experiences on anything less including dirty hotel rooms, bugs and unsecured room locks. I've always been a fan of Starwood because luxury is a standard at every property and Starwood's Hawaiian resorts are in the best locations because they are the closest to the beaches than any other resort. If you want a prime location with an incredible view and beach access, Starwood is your best bet.

Each island had its own uniqueness, but one thing they all had in common were the people. They truly appreciate those who visit and love to share their passion for their land. The trip gave me an appreciation for Hawaii other than just the beautiful weather and scenery. I look forward to returning one day, but until then, a hui hou kakou Hawaii.

[www.starwoodhotels.com](http://www.starwoodhotels.com) / [www.alaskaair.com](http://www.alaskaair.com)



# Maui

## WHERE I STAYED

**The Westin Ka'anapali Ocean Resort Villas:** Located on North Ka'anapali Beach, the villas are a home away from home and best for long-term stays. It is equipped with a full kitchen, a dining and living area, a whirlpool tub, a washer and dryer and more. [www.westinkaapali.com](http://www.westinkaapali.com)

**The Westin Maui Resort & Spa:** The resort is very family friendly featuring five pools, two waterslides, flamingos, swans, koi fish feeding, and birds, but there is an adult pool area to sip on cocktails and not have to worry about getting splashed. *photo credit: DonLand / www.westinmaui.com*

## WHERE I ATE

**Sheraton Maui Resort & Spa' Black Rock Kitchen:** Chef de Cuisine, Jeffrey Rayno released his new menu and the Ahi Sashimi and the Stuffed Chicken Breast were my favorite. For you party-goers, Black Rock also has a lounge with a DJ on the weekends and a great drink menu to enjoy. [www.blackrockkitchen.com](http://www.blackrockkitchen.com)

**Hank's Haute Dogs** offers a Seattle Dog, but the Lobster Dog is the one to order.

**Westin Maui Resort & Spa's Relish Burger Bistro** may be similar to Seattle's location, but Seattle doesn't offer the Spicy Ahi Poke Tostadas and they're worth the trip. [www.westinmaui.com/dining/relish](http://www.westinmaui.com/dining/relish)

## THINGS TO DO

**Cliff Diving Ceremony:** Every night at the Sheraton, they honor the iconic cliff diving where the last chief of Maui, Kahekili (Thunderer), proved his spiritual strength by challenging other chiefs to dive from sacred Pu'u Keka'a to the Pacific. It's also a right of passage for boys to become men. **Maui local and my lifelong friend's recommendations:** Big Beach and Little (nude) Beach, that has a drum circle on Sundays and check out Lao Valley, La Perouse, the Haleakala sunrise/sunset and the Olivine Pools.

## TIME TO GO

**Whale Season:** One-third to half of the population of North Pacific Humpback Whales migrate from the PNW to Maui every year where a majority have their calves. Baby whales... Adorable.

Maui has something for every type of traveler, which is probably why it's so popular. It was a bit too touristy for me, but I would still return. The Sheraton would be my chose of stay because they offer the most things to do.



# Oahu

## WHERE I STAYED

**Moana Surfrider, A Westin Resort & Spa:** This Starwood property opened in 1901 on Waikiki Beach. It has been restored to bring back its Victorian elegance and it is gorgeous, which is probably why the resort hosts on average three weddings a day. In the pool area you will walk out to see it's iconic banyan tree that was transplanted from India. These trees' roots grow up from the ground and can make one tree can look like multiple ones. In the India there is even a forest that is made up of one tree only. [www.moana-surfrider.com](http://www.moana-surfrider.com)

## WHERE TO EAT & DRINK

**Duke's** only steps from the ocean and features local music on Sundays. **Irifune** is recognized for the best place to get Japanese food. **The Chart House** was founded by surfer Joey Cabell in 1969 located at the beautiful Ala Wai Harbor and has live music every night. **Bogart's** is place locals go for breakfast. Located between Waikiki Beach and Diamond Head, they are known for their Acai Bowls.

## THINGS TO DO

If you want to learn about the history of Honolulu, Moana has a museum full of historic information that is open 24 hours and of course Pearl Habor is a standard. For the nature lovers, take a hike at Diamond Head for an incredible view. If you are into surfing, the north shore is the best place to hit the waves with local surfers.

## FAVORITE MOMENT

The first night we had dinner at the Moana's Beachhouse. The crab legs and prawns were the freshest I've had. I also met Krislyn Hashimoto, Senior Vice President Stryker Weiner & Yokota Public Relations and informed me about this fashion fact: Waikiki Beach is known for being the originator of the modern bikini. Makes sense.

I enjoyed my time in Honolulu, but the tourist spot wasn't a fit for me and have no desire to return. As I mentioned, Moana is a beautiful place but the walls in my room were thin and so I had to deal with a crying baby in the next room.





## Kona

**WHERE I STAYED:** Sheraton Kona Resort & Spa at Keauhou Bay is situated on 22 oceanfront acres and the only hotel that was able to be built at that location. It was by far my favorite place I stayed and my favorite island. It could have been because the people at the resort were so nice and made sure we had a great time or because the rooms have such beautiful views of the bay. Order room service for breakfast and enjoy the sunrise. [www.sheratonkona.com](http://www.sheratonkona.com)

### WHERE TO EAT & DRINK

Rays on the Bay is the only Hawaii Island restaurant built on lava cliffs and is the perfect view to Keauhou's resident manta rays in their natural habitat. The best time to see them is after 8 p.m. but sightings are never guaranteed.

### THINGS TO DO

If you could only do one thing, you must experience the evening Manta Ray snorkel with Eka Canoe Adventures ([ekacanoeadventures.com](http://ekacanoeadventures.com)). These creatures are truly magical. I was nervous to dive in the ocean at night, but it was totally worth it. Check out my video in this issue's digital edition. Also, if you get a chance, take a walk with Ho'okipa Ambassador of Culture and Activities, Nani Kupihe. She is very knowledgeable of the land's history and shares it with such passion and excitement that she will keep your attention the entire time. Lastly, go take a hike at Hawaii Volcanoes National Park to get yourself in touch with the feel of the land.

### FACTS TO KNOW

The Big Island can tend to be a bit cloudy due to its active volcano erupting under sea level that is currently creating another island as it reaches the surface. However, it will take years for the island to form so don't plan on taking any trips there in your lifetime.

The Big Island isn't the best spot for beaches, but it is great for nature lovers and cultural seekers. The land holds a spiritual presence that it will help center you no matter how stress you are. Trust me I am a stress expert and this was the only time during the entire trip I felt the most relaxed. I can't wait to return.



## Kauai

**WHERE I STAYED:** I only stayed in Kauai for a short time so I didn't get the chance to see the north shore, which is just if not better than the south. I stayed at the Sheraton Kauai Resort located on Po'ipū Beach on the south shore. The pool has bungalows that guest can rent to enjoy poolside dining and shade when the sun gets too hot. If you want a great way to relax, grab a beachside massage where you have the warm weather breeze of Kauai while listening to the ocean waves in the background. [www.sheraton-kauai.com](http://www.sheraton-kauai.com) (photo credit: DonLand)

### WHERE I ATE

Sheraton wine and dined us at its RumFire restaurant. It has an incredible view and the food is fantastic. The menu features local Hawaiian cuisine so you can eat as the locals do. The restaurant supports the Kaua'i community through its Table 53 program. You can reserve the table or get lucky and be seated at Table 53, which has the best view in the restaurant and all net food & beverage proceeds from this table is donated to local charities year-round.

### THINGS TO DO

As you drive through Kauai you may feel like you've seen it before. Well, if you have watched any of the *Jurassic Park* movies, *Six Days/Seven Nights*, *Pirates of the Caribbean: on Stranger Tides* (just to name a view), then you have. If you want to explore some of the on-location spots then take the Kipu Ranch Ultimate Ranch Adventure Tour ([www.kiputours.com](http://www.kiputours.com)). The area is privately own so you won't be able to see it any other way - not even the locals have access to it.

### FACTS TO KNOW

Kauai is the wettest spot on Earth. The average yearly rainfall is about 397 inches so the weather can be sunny one minute and rainy the next, but it usually doesn't last that long. Kauai is the oldest of the major Hawaiian islands and the population is only 67,000 that limits the opportunity to expand the tourism.

I would definitely go back and explore the island more, especially the north shore. This is a great spot to relax as it has the most beaches and rivers, streams and waterfalls for the nature lovers and the adventurers. It's also great a romantic destination for you and your love or to celebrate a honeymoon.



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## FLICK PICKS

Written by: Casey Martin

A new year means new movies. It's always so exciting to see a great preview and count down the days until you can grab your friends, your snacks and check it out. Some of these films have been long awaited, some featured big name stars you can't ignore and others may have completely slipped by you. Whether you are a complete film snob who critiques every tiny detail or just someone who appreciates a great story, these upcoming five films should be seen.

**Aferim!****Release date: January 22nd, 2016****Teodor Corban, Mihai Comanoiu, Toma Cuzin**

Originally released in Romania in 2015, this foreign film has already won countless awards in Berlin, Belgium, Bulgaria and Portugal including Best Director and Best Cinematography. *Aferim!* tells the story of a local policeman who is hired to recover a slave who has run away after having an affair with his master's wife. The story is full of adventure and comedy but also sheds a light on slavery in Romania, something many viewers weren't aware of, which began in the 14th century and ended during the middle of the 19th century. This movie strives to expose the horrible truth of slavery in Romania and shame the former masters. (Adventure, Comedy, Drama)

**Hail, Caesar!****Release date: February 5th, 2016****Josh Brolin, George Clooney, Ralph Fiennes, Jonah Hill, Scarlett Johansson, Tilda Swinton, Channing Tatum**

The Coen Brothers are at it again. This zany comedy follows the life of Eddie Mannix (Brolin), a Hollywood studio fixer, in charge of protecting the reputation of the studio and the stars. Suddenly, a huge movie star, Baird Whitlock (Clooney) is kidnapped. Eddie must get him back in order to finish the studio's newest release, *Hail Caesar!* And that's only one of the many problems Eddie faces trying to keep the studio afloat. Fans of *Burn After Reading*, *The Grand Budapest Hotel* and *Blazing Saddles* will enjoy this one. (Comedy, Drama, Musical)

**Batman V Superman: Dawn of Justice****Release date: March 25th, 2016****Ben Affleck, Henry Cavill, Gal Gadot, Jesse Eisenberg, Amy Adams**

The trend of superhero films continue from DC Comics when a once retired Batman (Affleck) suits up to challenge the god-like super hero, Superman (Cavill) as a personal vendetta. As they battle each other, a new evil slowly creeps into Metropolis and puts everyone in danger. These two heroes must put aside their own squabble to unite and save the world with Wonder Woman (Gadot) Aquaman, Cyborg and The Flash; the first time these live-action character portrayals are seen on the big screen. (Action, Adventure, Drama)

**The Jungle Book****Release date: April 15th, 2016****Scarlett Johansson, Idris Elba, Bill Murray, Christopher Walken, Ben Kingsley, Lupita Nyong'o, Neel Sethi**

The classic Disney cartoon comes to life on April 15. Mowgli (Sethi) is a young boy who is raised in the jungle by Bagheera (Kingsley) the panther, Baloo (Murray) the bear, and (Nyong'o) Raksha the wolf. Following the day to day adventures and misadventures of Mowgli's life, he encounters King Louie (Walken) King of the Apes, snake Kaa (Johansson), and tiger Shere Khan (Elba). In the original version, Mowgli is led to a village and rejoins human society. Will the modern film follow the same story line or will Mowgli stay in the jungle forever? (Adventure, Drama, Fantasy)

**Finding Dory****Release date: June 17th, 2016****Ellen DeGeneres, Diane Keaton, Eugene Levy, Albert Brooks, Hayden Rolence**

The long anticipated sequel to *Finding Nemo* is finally here. This takes place a year later off the coast of California. The forgetful blue fish, Dory (DeGeneres), searches to reunite with her equally forgetful mother (Keaton) and father (Levy). She has a little help from Marlin (Brooks) as well as Nemo (Rolence). This movie will be great for kids (and adults) of all ages. (Animation, Comedy)





## SOUNDBOARD

Written by: Casey Martin

As it has been said time and time again, Seattle isn't shy to amazing music with some of the biggest names originating from Emerald City, which has prepared us to hold some big named outside acts. No matter what genre you prefer, the upcoming months have a little something for everyone. Mark your favorites and grab your tickets before these shows sell out.

**TOWER OF POWER**

January 21st-24th: Various Times

Dimitriou's Jazz Alley

The classic R&B funk band, Tower of Power, will be in Seattle for an eight show spread over four days. Originating from Oakland, this ten-man group has been delivering funky R&B tunes since 1968. Their group includes lead singers, a powerful horn section, keyboard, guitar, bass and drums. They have released 18 studio albums, 7 live albums, 6 compilations and toured with Credence Clearwater Revival and Sly Stone. Their unique horn driven sound draws you in and you can't help but be entertained. Almost every year the group tours the United States and Europe, playing to packed stadiums and adoring fans, new and old. The band will play two shows each night. I would recommend attending the later shows for a better chance of multiple encores. Tickets: \$52.50 ([www.jazzalley.com](http://www.jazzalley.com)) photo credit: Alex Solca

**REFLECTION ETERNAL**

January 30th: 9:00 PM

The Showbox

Reflection Eternal is a hip hop collaboration of MC Talib Kewli and MC/producer Hi-Tek. Talib and Hi-Tek met in Cincinnati in 1995, began working together and created the record label, Rawkus. They released their first album, *Train of Thought* in 2000 and second, *Revolutions per Minute* in 2010. Both artists are known for creating some of the best classic Hip Hop to date. Talib Kewli's rhymes are intelligent and descriptive. He promotes social consciousness and speaks about political issues in his stories. Hi-Tek has produced for 50 Cent, Black Star, Blackalicious, Busta Rhymes, Common, Slum Village and Snoop Dogg. His jazzy style is similar to producers like J Dilla, Ali Shaheed Muhammad and 9th Wonder. Tickets: \$30 - \$50 ([www.showboxpresents.com](http://www.showboxpresents.com))

**BLACK SABBATH**

February 6th: 7:30 PM

Tacoma Dome

If you speak about heavy metal you must include Black Sabbath. The English rock band formed in 1968 and is often cited as the founder of the heavy metal genre. They originally began as a blues rock band but soon began incorporating supernatural and horror themed lyrics into their songs on the evils of war, political corruption and the dangers of drug abuse. Ironically, in 1979, vocalist Ozzy Osbourne was released from the band due to alcohol and drug abuse, but rejoined in 1997 for their live album justly entitled *Reunion*. Tony Iommi, Geezer Butler and Ozzy Osbourne, will perform at the Tacoma Dome as a part of their last tour ever. This may be your last chance to see this pioneer heavy metal band. Tickets: starting at \$85 ([www.dome-wa.com](http://www.dome-wa.com))

**PEPPER**

February 19th: 8:00 PM

Showbox SODO

The reggae rock band, Pepper, will be performing at Showbox Sodo with help from Iration. Pepper began in Hawaii but the members now reside in San Diego. Their mellow music definitely fits the laid back surfing lifestyle of both Hawaii and San Diego. During their career, Pepper has toured with bands like 311, Slightly Stoopid, Snoop Dogg, Flogging Molly and Sublime with Rome. They have also spent many summers on the Van's Warped Tour. If you are a fan of any kind of reggae you will definitely enjoy this concert Tickets: \$27 ([www.showboxpresents.com](http://www.showboxpresents.com)) photo credit: Livenation

**GREGORY PORTER**

February 17th: 7:30 PM

Moore Theater

Gregory Porter is a jazz vocalist from California. He's released 3 albums and has been nominated for Grammy Awards in Best Vocal Jazz album and Best Traditional R&B Performance. Porter has made many guest appearances on tracks and his most recent was Disclosure's "Holding on". Gregory rocks a modified flat cap that covers the sides of his face. In 2012 when asked about it in an interview with *Jazz Weekly*, Gregory stated, "I've had some surgery on my skin, so this has been my look for a little while and will continue to be for a while longer. People recognize me by it now. It is what it is." You don't want to miss this great fusion of jazz, R&B and soul. Tickets: \$41 ([www.stgpresents.com](http://www.stgpresents.com))

**JUSTIN BIEBER**

March 9th: 7:30 PM

Key Arena

Over the last few years it seems Justin Bieber has been better at attracting negative attention than actually creating music. You can blame it on his attitude or his wealth at a young age, but he is a kid the media loves to hate. The once shaggy haired pre-teen is now 21 years old. His latest album, *Purpose*, was released on August 28, 2015 and exploded with songs like "What Do You Mean?" and "Sorry". This album shows a new, more creative side of Bieber with lyrical content that anyone can appreciate. It also appears that Justin is trying to clean up his act and public image and seems to be coming into his own. Tickets: \$180 - \$4K (resale only)

## THE SOUND OF MUSIC

Written by: Casey Martin / Photo by: Brandon Patoc Photography

*“So much of what we do is about making the symphony accessible, crossing over with other genres like film, pop and rock. The atmosphere is much more informal than people think.”*

The Seattle Symphony first performed on December 29th, 1903. Conducted by Harry West, they played in the Arcade Building, a building that doesn't even exist anymore. Since its inception, the symphony has had several different titles including The Seattle Philharmonic Orchestra (1911), the Seattle Symphony Orchestra (1922), the Pacific Northwest Orchestra (1947), Seattle Orchestra (1948) and the same year settled The Seattle Symphony. The symphony has had several homes over the years including the Grand Opera House (now a parking lot), The Moore Theatre, Meany Hall, Metropolitan Theatre and the Seattle Opera House. In 1998, the Seattle Symphony finally found their permanent home at the spectacular Benaroya Hall. Currently 25,000 people are season ticket holders and over 300,000 people per year attend one or more of their 200 performances. Nothing can prepare you for the powerfully moving sound by some of the best musicians in the world.

As some may not know, the Seattle Symphony doesn't just perform classical music nor is just a place for your grandparents. Simon Woods, President and CEO of the Seattle Symphony explained, “We are one of the few symphonies in the U.S. that is genuinely cool. The classical repertoire is only a portion of what we do. So much of what we do is about making the symphony accessible, crossing over with other genres like film, pop and rock. We have one of the youngest audiences of any major American Symphony Orchestra, which shows that we are doing something right. My message is, ‘Hey! The symphony is fun. We play great music. Come and try it and you might discover something you never knew you loved.”

Over its 112 years, the symphony has had 15 conductors who have made unique contributions to its development. Sir Thomas Beecham was known for finely tuning the orchestra's skill and reputation. The symphony toured in Europe for the first time in 1980 under Rainer Miedel. Gerard Schwarz is responsible for over 140 recordings, twelve Grammy Awards nominations and two Emmy nominations during his 26 year tenure. Today the Seattle Symphony is being led by Ludovic Morlot for his fifth season. Since Morlot became the Music Director, the symphony has been nominated for three Grammy Awards and won for Best Contemporary Classical Composition in 2015 for their performance of John Luther Adam's "Become Ocean". Woods stated "One of the pinnacles of our business is the Grammys. You don't get better than the Grammys." Their recording of Henri Dutilleux's "Métaboles, L'arbre des Songes" and "Symphony No. 2", they have been nominated for Best Orchestral Performance, Best Engineered Classical Album, and Best Classical Instrumental Solo by Augustin Hadelich for the 2016 Grammys. In 2014, the Symphony started Seattle Symphony Media, its own recording label at Benaroya Hall. Maestro Morlot recently received a letter from recording artist, Taylor Swift, saying that she was spellbound by a recording of "Become Ocean". In fact, she was so moved that she donated \$50,000 to the Seattle Symphony. Taylor has not yet attended the Symphony but Simon assured me that they are working on it.

The symphony involves itself in the Seattle community through programs that reach over 65,000 children and adults annually. In 2001, the Soundbridge Music Discovery Center was opened in Benaroya Hall, which hosts events for families, schools and the general public focusing on playing and appreciating music. The symphony also provides workshops for older students as well as teachers called Teaching Artists. Young Artists is a program that gives students a chance to play original chamber works on stage with members of the Seattle Symphony. These young musicians commonly perform solos during performances. This year's youngest member is 11 and the oldest is 17. The Merriman Family Young Composers Workshop picks ten talented college bound musicians to take part in a 12-week program focusing on all aspects of composing. At the end of the program, the Young Composers perform their original pieces on stage at Benaroya Hall.

Despite being 112 years old the Seattle Symphony shows no signs of slowing down. It's international reputation and abundant awards and nominations are a testimony to everyone in the organization. The Seattle Symphony is more than a large group of talented musicians. It is a showcase for classical music and new orchestral works in the Pacific Northwest. It is a place for those who want to engage and be educated in music and composing. It is an experience that everyone must have at least once in their lifetime and be enthralled by one of the many performances of the Seattle Symphony this year in Benaroya Hall.





### MOZART VIOLIN CONCERTO NO.3

January 21th - 23th; \$21

Conductor, Olari Elts and soloist, Baiba Skride they perform this exciting piece of classical music with the Seattle Symphony.

### SIDE-BY-SIDE WITH CASCADE YOUTH SYMPHONY ORCHESTRA

January 26th: 7 PM; free

Support the Cascade Youth Symphony Orchestra as they perform pieces from Franck, Mozart, Waxman and Stravinsky alongside the Seattle Symphony.

### CELEBRATE ASIA

January 31th: 4:00 PM; starting at \$20

Korean Music Association Evergreen Choir, Seattle Chinese Chorus and the Seattle Symphony will share the stage to perform music from the Far East. This concert comes highly recommended by the Symphony's president, Simon Woods.

### BEETHOVEN PIANO CONCERTO NO.2

February 4th: 7:30 PM; February 6th: 8:00 pm; \$21

Seattle Symphony's musical director, Ludovic Morlot, will be conducting and soloist, Yefim Bronfman, will be playing piano. The spoken word group, Roomful of Teeth, a Grammy award winner, will also perform, ensuring a unique symphony experience.

### JAMES OWEN PRESENTS CLASSICAL MYSTERY TOUR: A TRIBUTE TO THE BEATLES

February 19th: 8:00 PM; February 20th: 8:00 PM; February 21st: 2:00 PM; start at \$30

This will be a performance unlike any other this season. A full Beatles cover band with support from the Seattle Symphony will give you goosebumps. This is the way the Beatles must be heard, live. Don't miss your chance to see this concert.

### J.S. BACH BRANDENBURG CONCERTO NO. 3

March 4th & March 5th: 8:00 PM; \$20

J.S Bach is often called the father of classical music. Come see why and enjoy some wine tasting where \$10 gets you 4 pours.

### PETER AND THE WOLF

March 12th: 11:00 AM: \$15

Seattle Symphony pairs up with Really Inventive Stuff to provide your children with laughs, music and entertainment. This performance is a great way to introduce your child to classical music. Each instrument in the performance represents a character in the story. The bird by the flute, the duck by the oboe, the cat by the clarinet, the grandfather by the bassoon, the wolf by the French horns and Peter by the strings.





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# IT'S A ZOO OUT THERE

Written by: Tannya Bernadette / Photo by: Paramount

Derek (Ben Stiller) and Hansel (Owen Wilson) made a celebratory come back after strutting down the catwalk in the Valentino fashion show back in February and their grand announcement of the upcoming sequel *Zoolander 2*. Fans, old and new are waiting for opening day to see the hot new cast and fame obsessed comedy of the extremes in fashion and society today. There is a lot of buzz around the new characters, which includes Kristen Wiig (Alexanya Atoz), Penelope Cruz (Valentina), Benedict Cumberbatch (All), Justin Bieber, Usher, and Miley Cyrus. There is no doubt this is going to be a hit. The trailer had over 52 million views within a week of its release and according to Paramount, is an all time high for a comedy trailer. This time around the movie takes place in Europe, fashion capital of the world, and the highly anticipated characters are set to inspire new looks with five trends we are loving. *Zoolander 2* will be released in theaters February 12, 2016.

## HANSEL'S SILK PANTS

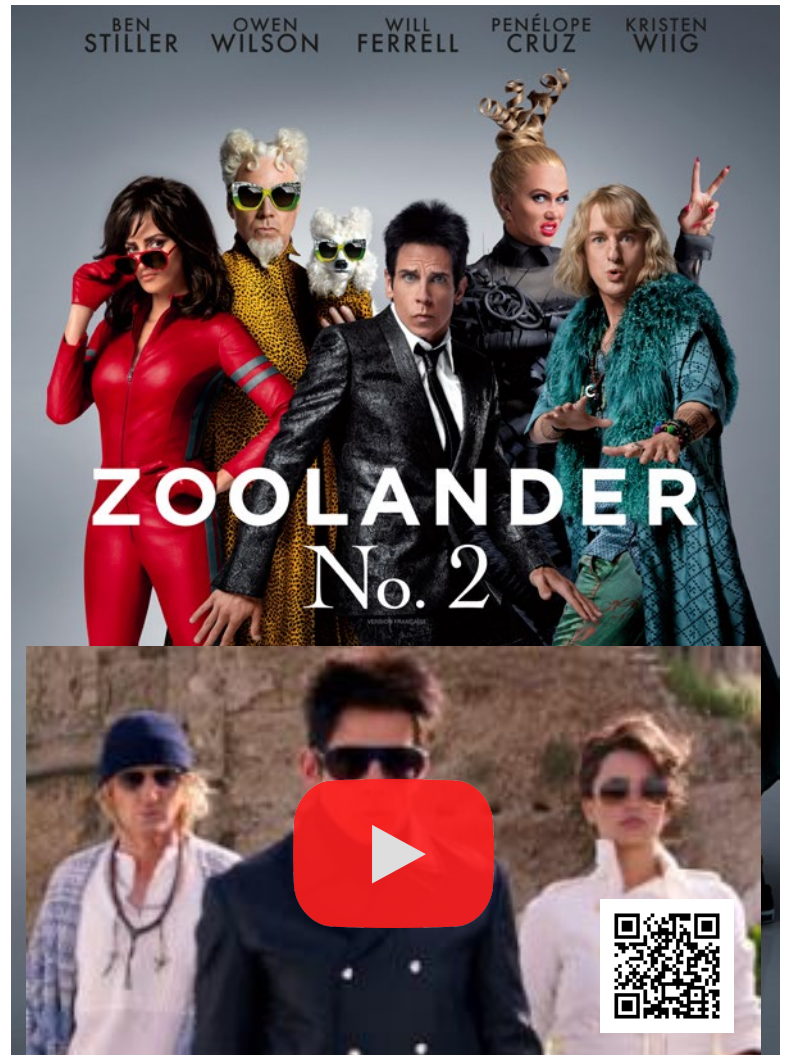
I've admired the men's silk pant look on the runway, but Hansel really pulls it off very nicely. When I initially think of soft silky silhouettes I think of a very feminine piece due to the draping and shine the fabric gives off. Hansel proves us wrong and pairs his pajama-like trousers with leather necklaces, sandals, blazers and linen shirts giving off a handsome hippie vibe right in tune with this spring's pajama fashion trend. With his laid back persona in the movie, his casual high fashion outfits compliment his character accordingly.

## ALEXANYA'S RUFFLE PLAID JACKET

After posting an Instagram photo teaser, the public went crazy trying to figure out who played Alexanya because her character's body and facial features dramatically changed for the role. We now know the European-over the top fashion model is played by Kristen Wiig. Her clothing is tailored perfectly with every ruffle pressed exactly in place. We still only know little about this character at the moment but are intrigued by her trendy style and overly plumped botox lips.

## DEREK AND HANSEL'S COLORED CAMOUFLAGE HOODIE & TEE

While on a mission amongst the sparkle and shine in a room full of models, the characters must wear colorful camouflage to hide in the crowd. The matching hoodie and tee camouflage gear doubled as a fashion statement and a way of masking their identity. It's the print to watch. Since the Derek and Hansel debut on the runway, other designers such as Dior, Homme, Neil Barrett, and Louis Vuitton have added the military print to their designs for their spring/summer 2016 collection. Guess the two former famous models are not so out of style as they think.



## HANSEL'S MAN JEWELRY

Men's jewelry is not commonly worn, but in almost every scene of the trailer Hansel is wearing a different necklace with his outfit and looks good. Hansel's free spirit character has a down-to-earth style with layered looks and necklaces of all kinds. The materials prove to be very masculine made of mainly braided leather, twisted rope, and substantial silver elements. This hippie model has a step up on personal style.

## VALENTINA'S EMBROIDERED PONCHO

Secret Interpol agent Valentina is hot. Hansel quoted, "She's hot, we trust her." Valentina's duty is to stop the killing of ridiculously good looking people and at the same time look ridiculously hot. There is a scene where she is wearing a sheer black poncho embellished with sequins and thigh high boots, definitely on our must have list. You'll be seeing the poncho in a whole new light, more elegant with a sexy silhouette.





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