

## What's New and Cool in the San Juans

*Spring/Summer 2024*

### **On the Food and Farm Front**

Orcas Island Winery merges Wes and Tera's passion for wine, family, and art by offering fun events like their summer concert series, art openings, and solstice mercantile in the fall. Now every Friday they'll be hosting pop-ups with another Orcas favorite – Pan-Asian food from The Kitchen.

#### *Grab 'n' Go from the Bistro*

Lopez Island favorite Blue Heron Bistro has added to-go items to their offerings. Choose from alcoholic or non-alcoholic beverages, fresh house-made pasta, assorted sandwiches, assorted fresh salads, dressings and sauces, even fresh house-baked desserts! Now you can take your favorites out for a picnic to watch the sunset or grab lunch supplies on the way to the ferry. For more information:

[www.blueheronbistrolopez.com](http://www.blueheronbistrolopez.com). Contact: Than Peterson [than@blueheronbistrolopez.com](mailto:than@blueheronbistrolopez.com)

### **New Products & Services**

#### *Sea Salt & Soy Sauce...*

San Juan Island Sea Salt's new [Teriyaki Blend](#) is zingy and bold, with notes of soy sauce, pineapple and ginger. They kept it nice and salty too, since hey, that's what they do best, and also, to offset the sweetness. [Serve it](#) sprinkled over sides like rice and roasted sweet potatoes or pair it with a protein like glazed duck or chicken skewers. Find it and other favorites here: <https://sanjuanislandseasalt.com/>.

Contact: Brady Ryan [brady@sanjuanislandseasalt.com](mailto:brady@sanjuanislandseasalt.com)

#### *Golden Island Thyme*

Island Thyme Botanicals, Orcas Island's favorite skin and body care company, has added a new goat's milk soap bar to their pantheon – the Golden Chai Goat's Milk bar. This gentle turmeric-infused bar features goats' milk from the small herd of lovingly tended goats on their farm on Orcas Island. Scented to remind you of your favorite cup of creamy chai, spicy and sweet, this soap is sure to warm your spirit as you lather. The perfect addition to your daily cleansing routine. Complete the set with the chai lip balm, a warm combination of cinnamon and cardamom. Find them and other new favorites here:

[www.islandthyme.com/collections/new-products](http://www.islandthyme.com/collections/new-products)

#### *Peppered Peaches*

Inspired by an experiment in the kitchen, the new Peppered Peach Spoon Preserves from Girl Meets Dirt are an unexpectedly brilliant combination: Smallwood Farms peaches, a touch of orange zest, and a generous grind of organic black peppercorns. The addition of orange zest transforms this jam into a delightful peach creamsicle flavor, elevated by the kick of black pepper. This ultra-small batch production (only 100 jars!) is incredibly versatile on a cheese board and beyond. Paired with fresh soft cheeses like chevre, ricotta or burrata, the delicate floral peach notes shine. Find it and other favorites here:

[www.girlmeetsdirt.com/collections/spoon-preserves](http://www.girlmeetsdirt.com/collections/spoon-preserves). Contact: Audra Lawlor [audra@girlmeetsdirt.com](mailto:audra@girlmeetsdirt.com)

#### *Chocolate from the Tea Garden*

Earl Grey's Garden Milk Chocolate will be coming out later this year from Inspired Earth. Earl Grey's Garden is one of Inspired Earth's most popular tea blends. To create that tea blend they start with a classic Earl Grey tea with organic bergamot oil and then add in San Juan Island grown flowers to make it more floral in aroma and taste. Now they put that tea directly into their own scratch-made (from bean to bar) chocolate and refine it for about 36 hours until the tea ingredients and chocolate become creamy. And coming in July to celebrate Inspired Earth's third anniversary will be new tea blend Chocolate Rock Tea...a simple and balanced recipe that includes Inspired Earth roasted organic cacao husks and nibs alongside one of the most famous organic "rock" oolong teas in the world. "Rock Teas" are grown in stoney farmland and the mineral content in the dense soil gives the tea its signature sweet-roasted flavor. This tea blend is best described as roasted, sensual, smooth and enticing. Find these and other favorites at [www.inspiredearthtea.com](http://www.inspiredearthtea.com) Contact: Bobby Ryan [info@inspiredearthtea.com](mailto:info@inspiredearthtea.com)

### *Harbor to Harbor*

Kenmore Air is expanding their partnership with the Puyallup Tribe by launching seaplane flights out of a new terminal at Point Ruston in Tacoma up to San Juan Island with stops at Friday Harbor and Roche Harbor. Flights are bookable already with Thurs-Mon service, 9:30am and 4pm departures out of Ruston Way and departures from Friday Harbor at 10:25am and 4:55pm. Flight time up to the island is 55 min. For more information, contact Scott Meis [scottm@shgllc.com](mailto:scottm@shgllc.com) or visit [KenmoreAir.com](http://KenmoreAir.com)

### **New Events and Exhibits**

#### *Salish Sea Folk Arts Fest*

Mountain to sea, forest to valley plains, the power of this place influences our lives, every day. The Salish Sea Folk Arts Fest celebrates this intersection of place, people, and resiliency. Rooted in traditional hand-crafted skills and celebrated through music, dance, food, and artisan works, Folk Arts connect us to the place we live, the heritage we value, and help shape the future ahead. Explore a new Makers Fair filled with hands-on workshops, music, dance, and food at historic Camp Moran in Moran State Park. The Fest's lineup includes something for everyone - blacksmithing, wood working, boat building, bushcrafting, fire making, drum making, spinning, weaving, felting, quilting, cedar basket making, beading, leatherworking, raku ceramics, printmaking, off grid living, medicinal plants and herbal crafting. For more details: <https://orcaswondercamp.org/folk-fest-passes>. Contact: Marcy Montgomery, [support@sanjuanmakersguild.com](mailto:support@sanjuanmakersguild.com)

#### *Tsutakawa: Generations--A Flow of Water, Form, and Light*

Every day, thousands of people interact with artworks by a Tsutakawa, one of the most prolific and influential artist families in the Pacific Northwest. Come explore the iconic and interconnected work of George Tsutakawa, Gerard Tsutakawa, and Kenzan Tsutakawa-Chinn at the San Juan Islands Museum of Art. From public fountains, sculptures, and lighting displays to intimate pieces in private settings, the works of these three artists evoke harmony, movement, and presence with unifying themes of water, form, and light. George, the father, was a pioneer in the Northwest arts with global influence, Gerard, the son, first apprenticed with his father and went on to develop his own unique sculptural language, and Kenzan, the grandson, is exploring new ways of transforming space through sculptural form and light. This summer exhibition is the first time all three artists have been featured in the same exhibition. For more details: [www.sjima.org](http://www.sjima.org). Contact: Peter Lane [peter@sjima.org](mailto:peter@sjima.org)

### *Something Fishy This Way Comes*

The latest exhibit at the San Juan Island Historical Society's Museum of History and Industry pays homage to the once vibrant fishing industry in and around San Juan Island. The exhibit will focus primarily on salmon, emphasizing how the fish were caught and preserved, the people involved starting with the Coast Salish, and the rise and fall of the industry as a whole. It's a fascinating and complex history that has helped shape our island today. And part of the almost complete farming exhibit will be a profile of the life of early settler Jim Crook who lived with his family at English Camp (now part of the San Juan Island National Historical Park). His exhibit will focus on his unique wool processing equipment which he mostly made himself. He also made his own clothes, some of which are on display, on that equipment. For more information, go to <https://www.sjmuseum.org/exhibits/mhi/>. Contact: Kevin Loftus [museum\\_admin@sjmuseum.org](mailto:museum_admin@sjmuseum.org)