Contemporary Native Art in the Northwest

Native artists are flourishing in the Northwest. We are fortunate to have several generations of accomplished artists and curators organizing challenging exhibitions. In addition, the Climate Change movement is led by eloquent native poets and musicians as well as political activists. Susan Platt, our Art Critic, will present a selection of these creative voices as well as highlight an important upcoming event.

Also, SPU will give us a preview of their next project, which will affect traffic patterns in south Leschi, and the Senior Center Director Dian Ferguson will tell us about the Center’s quest for independence.

TUESDAY, NOV 7, 7PM—CENTRAL AREA SENIOR CENTER, 500 30TH AVE. S.

inside the news
3 A View on the Supreme Court
4 A Public Bank for Seattle?
7 The CASC Quest for Independence
12 Top 10 Turkey Wines

SAVE THE DATE
Don’t miss the LCC Holiday Party!
Dec. 5 at 7:30pm
Greetings to all,

Fall is here in full swing. With some of the natural weather events in the U.S. this year, we have been treated well by Mother Nature. I was in Texas last week on business. The day I arrived it was 94 degrees and humid. The next day it was 42 and freezing. Apparently, the system is called a Blue Northern. Meanwhile back in Seattle, you had exceptional fall days filled with sunshine.

Looking ahead to December, we will have our annual Holiday Party in lieu of a program. Great libations, appetizers and desserts will be served. Save the date of December 5, and come mingle with your neighbors, meet new friends and indulge in a cookie or two.

We have some exciting and timely programs planned for 2019. I encourage you to reach out to us with programs that interest you. The LCC Board tries to cover a cross section of topics that could be of interest to our little community, but we are always open to ideas and participation.

A speaker at my conference last week caught my attention. We, as a society, seem to constantly say something like, “Hi, how are you?” The response we give or get is usually, “Fine.” Or perhaps this simple question leads to a long exchange that might not have been expected. The conference speaker suggested to ask instead, “Tell me something good.” I tried a version of this today with someone I didn’t know in an elevator. I said to her, “Tell me what happened good for you today.” Well, her face lit up as she told me she had completed a project and felt really good about it. We parted, feeling uplifted and connected.

So, my fellow Leschi Village dwellers, “Tell me something good.”

Warm regards,
Janice Merrill Brown
LCC President, 206-679-4004
A View of the Supreme Court

My interest in the Supreme Court dates to third grade. At such a tender age, I knew the State of Louisiana was not my friend. The Supreme Court’s decision striking down separate but equal made me believe the men on the Supreme Court understood my situation in a way I could not believe the average Southerner understood or cared to know. During my college years I made my first trip to Washington, D. C. Amazed at the number of columns on what I called the porch of the Supreme Court building, I was more amazed when the young tour guide said, “The twenty-four columns represent the twenty-four hours of the day—justice is the rule.” I audibly voiced my one-word dissent. The young woman heard and responded, “That’s what it stands for.”

Of course, the Court has made decisions with which I and many others disagree; Dred Scott and Plessy vs. Ferguson come to mind, the most glaring. But lately this senior usually disagrees with the court: Bush v. Gore (2000), Citizens United (2010), Hobby Lobby (2014), Voting Rights (2014), Gerrymandering (2018), for example. After the Voting Rights and the gerrymandering decisions were handed down, I wrote the Court expressing my displeasure. (smile)

Recently, I decided to look at the history of the Supreme Court, the persons who get security in the form of job tenure for life, pensions and medical care, persons who leave the positions only after retiring or dying. It took from 1789 until 1967 to have an African-American justice, until 1981 to have a white woman justice, and until 2009 to have a justice of Hispanic descent. Of the 113 justices, two are African Americans, and three are women. I wonder how many other Americans know this, think about it, wonder if it makes any difference. And then I looked at the education of the justices. Every Supreme Court justice went to Harvard or Yale! Though the U. S. has more than 200 law schools, Harvard and Yale graduates predominate.

Scholars far more important than I have looked at these numbers. Author and University of Tennessee law professor Benjamin H. Barton in “An Empirical Study of Supreme Court Justice Pre-Appointment Experience” argues that justices of the Roberts Court “...have spent less time in the private practice of law, in trial judging, and as elected politicians than any previous Court.” Washington Post reporter William Wan points out that Neil Gorsuch and Brett Kavanaugh went to the same prep school and both clerked for retired justice Anthony Kennedy!

The duty of the Supreme Court is to make the final decision when there is a controversy about the interpretation of the Constitution or any laws. The operating principle of the Court, always uppermost, I think, should be what I label the Court’s motto: “Equal Justice Under the Law.” If justices have important similarities, we should not be surprised when they rule similarly. I submit that some members of the Court know little about the people whom they represent. I would not be surprised if those members said, “To be fair, we do not need to know about the constituents, our concern is with the law.”

However, if we are to have “equal justice under the law,” it seems that judges must know more about the population, know about the present—and often longstanding inequality—of some of the laws. Take, for example, the voting rights change. President Barack Obama, Former Attorney General Eric Holder, Southern Poverty Law Center founder Morris Dees, Equal Justice Initiative Bryan Stevenson, Former Secretary of State Hillary Clinton, and President Jimmy Carter are among the millions of Americans who knew that this decision would work to the detriment of voting rights for millions of Americans. Perhaps if some of the justices had been in one of the neighborhoods, perhaps they could have seen the error and foreseen the decrease in the number of voters.

Citizens have little to say about who becomes a Supreme Court justice. Since the 60s, only three nominees have been rejected by the Senate. Most of us of a certain age know Speaker Mitch McConnell took no action on the nomination of Merrick Garland in March of 2016 and said, “One of my proudest moments was when I told Obama, ‘You will not fill this Supreme Court vacancy.’" Do you think the founders expected majority leaders to act in this manner? The appointees seem to be beholden to the persons who nominated them to the Court, or, at least, to their party. Considering the need for impartiality, the goal to make the United States a “more perfect Union,” the American people need to act now.

~Georgia S. McDade

Food for thought

Even though 51% of the U.S. population is women, there are only three women on the Supreme Court. And though only 22% of U.S. population is Catholic, 66% of the Supreme Court is Catholic.

(Facts from U.S. census and Google)
A PUBLIC BANK FOR SEATTLE?

Our October meeting featured State Senator Bob Hasegawa talking about the reasons for establishing a state bank. It was difficult to take coherent notes in the atmosphere of questioning and we have taken the liberty of printing the white paper, which lays it out in a more logical manner. Left out is the history of other states, the longest publicly held bank is in North Dakota and it is highly successful. It gives student loans and their college graduates are not burdened with years and years of onerous debt.

Introduction

The Public Banking Institute defines public banking as: “...distinguished from private banking in that its mandate begins with the public’s interest. Privately owned banks, by contrast, have shareholders who generally seek short-term profits as their highest priority. Public banks are able to reduce taxes within their jurisdictions, because their profits are returned to the general fund of the public entity. The costs of public projects undertaken by governmental bodies are also greatly reduced—the mission of public banks is to respond immediately to assure the long-term prosperity of the community.”

Proposal

1. Purpose

To meet the banking needs of the City of Seattle as well as to support development and infrastructure lending for public housing, transportation projects, schools, energy efficiency and other public purposes. The Bank would be a wholesale bank or ‘bankers bank’ and will generate new revenue for the city without raising taxes.

2. Governance

The Seattle Municipal Bank will be an agency of the City of Seattle with a Governing Board chaired by the Mayor with the City Council President serving as Vice Chair. The City Attorney will also serve on the Board. The Chief Financial Officer of the City or Seattle would serve as a non-voting member on the Governing Board.

The Board of Trustees, accountable to the Governing Board, will oversee the overall operations and functions of the Bank. The Mayor would appoint seven Trustees and the City Council would appoint six additional trustees. This Board would appoint bank officers.

3. Capitalization and Liabilities

There are several options available to capitalize the Bank. The most desirable option would involve redirecting $100 Million of the City’s current $1.437 Billion (2015) treasury investment for capitalizing the Bank. City officials have taken the position that all of the funds within the treasury investment pool have been committed to other sources, but these officials have advised that with the approval of the Mayor and the City Council a portion of these funds could be directed towards Bank capitalization. The Bank plans to leverage this capitalization with municipal cash flow, fixed rate loan advances from the Federal Home Loan Bank of Seattle (of which the Bank can become a member)
and other funding so that loans can be made below current retail market pricing. An important function for the Bank will be the specialized technical assistance in marketing and underwriting loan assets.

4. Assets (Loans and Investments)
The Bank’s assets will include loans made for local infrastructure projects and participation interests in loans made by local and regional banks and credit unions along with more liquid investment grade assets. In keeping with internationally accepted bank regulatory policy, assets could total up to $1 billion for every $100 million of capitalization. We plan to syndicate the Bank’s portion of the loans in order to increase lending capacity and reduce both interest rate and timing risk. This syndication may include the sale of individual loans, pools of loans or securities backed by these loans. Buyers may include socially responsible and program related investors and investors looking for tax-exempt income through the securitization of individual or pooled loans. Such securitization can be accomplished through existing State of Washington programs such as the Washington Economic Development Finance Authority (economic development), the Washington Housing Finance Corporation (housing) and the Washington Education Facilities Authority (non-profit education).

The Bank would be responsible for servicing all loans; both retained and sold, initially through a third party administrator.

5. Operations
The major Bank functions would be: Executive Office, Underwriting, Risk Management, Technical assistance, Finance, Accounting, Audit, Loan servicing. The Bank staff would be supported by current employees of various City of Seattle operating departments as the Bank increases its lending and operational capabilities and hires permanent staff.

6. Oversight
Oversight would come from the Washington State Auditor, who could call upon the Washington Department of Financial Institutions for their expertise. Audits would be conducted annually. The expectation is that the Seattle City Council will also have oversight authority. An outside audit would also be conducted annually.

7. Growth
The Seattle Municipal Bank would grow conservatively and capitalization is assumed over several years as demand allows for increased profitable lending. Growing from an initial 20 employees, the Bank is projected to have about 50–75 employees when it reaches $1 billion in assets.

8. Earnings
Income earned by the Seattle Municipal Bank would be used to: 1. Fund a loan loss reserve equal to at least 2.5% of outstanding collateralized loans and 5% of non-collateralized loans. The actual reserve would be established for each loan based upon a number of factors. 2. Used to increase Bank capitalization and allow for additional lending and investments. 3. Pay dividends to the City of Seattle.

9. Perceived Obstacles
(We have left out the “Perceived Obstacles” which details how the Supreme Court of Washington could find a public bank constitutional. This may be read by finding Hasegawa’s Public Bank through Google.)

Conclusion
There appears to be no legal or other impediment to the City of Seattle establishing a public bank. Assuming approval by the City Council, the Municipal Bank of Seattle could be up and operating by the start of 2019, providing both the banking services necessary for the City of Seattle operations as well as the beginning of a community bank lending program.

About the Author
John Paul Comerford is a fiduciary consultant in Seattle. In 1978, he was appointed by President Jimmy Carter to shepherd the National Consumer Cooperative Bank through the U.S. Congress and to begin operations of the Bank in 1979 as its first President. John later chaired an investment group in acquiring the Old Stone Banking Company and through state legislation turned it into a community bank and trust company, the Bank of Massachusetts, now part of Century Bank Corp. More recently, John served as the founding President and CEO of Prime Bank, a community bank that is now part of the SunTrust Banking System. John has learned firsthand how shareholders want to capitalize on their growing bank equity through the sale of these community banks to larger regional banks, something that would never happen with public banks.
**RECENT EVENTS AT LESCHI ELEMENTARY**

**Art from the Heart**
Art from the Heart builds relationships between students across grade levels and exposes them to a wide variety of visual and performing arts. On 10/18, students attended workshops of their choosing, each organized by teachers, support staff or volunteers, to work on a group art project or activity.

**Taste of Leschi**
We held our annual celebration of the diverse Leschi community on 10/25, enjoying the foods (and fashions) of numerous countries and regions with a special children’s performance!

**Contribute to the School Break Backpack Program**
Leschi Elementary has 78 students who are experiencing homelessness. During week long school breaks, students are vulnerable to food insecurity without the school lunch program. These break bags provide all the meals students typically get at school: breakfast, lunch and a snack. These nut-free, pork-free meals fill the gap. You can contribute by purchasing items from the wish list and having them delivered to the school. Thanks to the generosity of friends of Leschi, we’ve packed more than 15,000 meals in the past two years! View the wish list at [http://a.co/HiqiWJib](http://a.co/HiqiWJib). Contact [rachelfabermachacha@gmail.com](mailto:rachelfabermachacha@gmail.com) with questions.

**9th Annual Giving Garland**
The 9th Annual Giving Garland at Leschi Elementary will be hanging in the halls in mid-November!
Leschi Elementary currently has 375 students enrolled with approximately 50% of the student body qualifying for free and reduced lunch and 9% qualify as homeless under the McKinney–Vento Homeless Assistance Act. Our number of homeless children has dramatically increased over the past 3 years, with a high percentage of children attending Leschi who meet the criteria of “homeless”, Leschi Elementary has one of the highest homeless populations in the Seattle Public Schools. Support provided to these families from our community through events and services such as the Giving Garland and our Family Support Office (thank you Mr. Donaldson) are incredibly important.

For the past eight years, the Giving Garland, a holiday charitable event, at Leschi Elementary School, has served families in need of help during the holidays. Last year we supported more than 36 families with approximately 120 children. The Giving Garland is geared to support the children in the families; we hang tags on the garland which represent a gift; some items are fun: toys, bikes, art supplies, board games, balls, books and some are basics: clothing, bedding, warm coats or diapers. We also give every family gift cards for easily accessible grocery stores.

We greatly appreciate the past generosity, support and partnership from our neighborhood community: the Leschi Community Council, local businesses and residents in our neighborhood. And we welcome your support again this year!

For more information, contact Jennifer Marquardt at [jmarquardt1@yahoo.com](mailto:jmarquardt1@yahoo.com). In mid-November, check the Leschi School website at [leschies.seattleschools.org](http://leschies.seattleschools.org) for involvement in the Giving Garland wish list on [Amazon.com](http://www.amazon.com).

**IslandWood Camp scholarships**
Sponsor a Leschi student to attend overnight camp, so that he or she can experience the memorable tradition at IslandWood Camp!
Leschi Elementary has a tradition of sending fifth Graders to overnight camp. It is a wonderful, once in a lifetime opportunity for students to spend time as a class outside of the traditional school space, working as teams in an outdoor learning environment. In late November 67 Leschi 5th graders, their classroom teachers and chaperones will take a ferry across the Puget Sound to IslandWood camp on Bainbridge Island for 3 nights and 4 days.
While many Leschi families can afford the subsidized $200 per student camp tuition, several families experience the cost of camp is a significant or impossible burden. This year we anticipate approximately 30 students will need a partial or full scholarship. We strive to ensure no child misses out because of money, but it isn’t possible for the school to absorb all cost for all the kids who need financial relief.

Please help send a Leschi student to IslandWood Camp! Full or partial scholarships are greatly appreciated! If you have questions or want to donate, please contact Meredith Kirkpatrick at [meredith@drg.com](mailto:meredith@drg.com).
Thank You! Every donation amount makes a difference!

**MEANY MIDDLE SCHOOL**
An International Food & Gift Marketplace event supporting Arts and Education programs at Meany Middle School
On Saturday November 17th from 10:00am to 4:00pm, join us at Meany Middle School (301 21st Ave E, Seattle, WA 98112) to celebrate the diverse community in and outside of our newly re-opened school; socialize with friends and neighbors, shop for holiday gifts, enjoy delicious food and treats and learn about resources available from community organizations.
We invite anyone to participate as a vendor, professional or novice alike! The deadline for vendor registration is November 5, with the vendor entry fee of $50 per table. Entry fees will support Meany Middle School arts and education programs and vendors keep all profits from the day.
You can look forward to finding jewelry, hand knit hats, gloves & scarves, delicious foods and sweet confections, handmade soaps, art in various mediums, health, beauty & body products, handmade dolls, and much more. Some participating local community organizations include UW School of Social Work–Communities in Action, Therapeutic Health Services (THS), Latino Community Project, Country Doctor Community Clinic, Sarah Allen Sewing Sisters, Meany PTSA and others.
If you have questions of are interested in participating as a vendor, please contact Brenda Nelson at [bnpta20023@yahoo.com](mailto:bnpta20023@yahoo.com).
THE CASC QUEST FOR INDEPENDENCE: SENIOR CENTER UPDATE

The focus of the October member meeting was how to advocate for the purchase of the building. Director Dian Ferguson had invited John Perkins to advise us on content both for letter writing and for speaking. Speakers at a City Council hearing have only 2 minutes to get their point across and it is imperative to practice so one concentrates on the main points delivered in a very short amount of time. Perkins also told us that letters should not be more than one page and again focus on the main points. The idea of this is to get the transfer of the building into the new budget; if it is not there, there will be no discussion in the upcoming year.

Other items: Dian emphasized that there is not further need for study; an analysis of the slope has already been done and it is not feasible for building unless one has 5–7 million dollars handy to firm up the slope. What we don’t want is further study; that is Seattle’s classic tactic for not deciding and pushing it down the road...perhaps even to the next mayor?

Monthly expenses for operation at the Center are $7000, which includes utilities.

The delay in resurfacing the parking lot is causing constant increases in cost: estimate is now $125,000. Cost of replacing the windows for more efficiency is $34,000. Cost of painting the interior is $5000–6000. The Center cannot get grants for this increases in cost: estimate is now $125,000. Cost of replacing the windows for more efficiency is $34,000. Cost of painting the interior is $5000–6000. The Center cannot get grants for this.

Coming up next month is Spa Day! This takes place on November 19 (in time to be beautiful for Thanksgiving!) You must sign up ahead of time for the service(s) you wish: haircut, pedicure or manicure. Suggested donation is $5 per service. Spa Day will be held in the dining room from 1–6pm.

The rest of the meeting was given to the explanation of choices during the Medicare Open Season. Judy Ellis is the resident expert on this.

-Diane Snell

LETTER TO THE PARKS BOARD
RE: BUDGET

As Chair of the Parks and Greenspace Committee of the Leschi Community Council, I am writing you from deep concern about the level of spending provided for the maintenance of parks. It is especially alarming to see the level of maintenance decline when we were promised better maintenance from the Park District funding.

Staff expertise is declining at many levels with the result of under-staffing of trained gardeners, ecologists and professional craftspeople, such as plumbers, painters and carpenters. The under-staffing existed for several years but is increasing with failure to replace retired employees in the special fields and under-staffing of trained gardeners, ecologists, and landscape and natural areas crews.

The District seriously lacks the funding commitment to responsibly manage and maintain the parks and boulevards. For example, staff is so stressed that the fallback method for maintaining the landscape next to boulevards and other park streets is machine mowing or thrashing. This year some of the boulevards are characterized by sections of landscape mowed to the ground, ugly brown scabs. There are virtually no plans for re-vegetating these gashes. The near future is repeated mowing and continuing uglification. Other short cuts for Parks’ care of landscape beds are use of mechanized equipment, like weed-whackers, but too often, the landscape beds are left uncared for and toil with weeds. (This year, Frink Park averted major mowing because the volunteer Forest Steward had already arranged to schedule work by the Natural Areas Crew for another part of the park and was able to get that work re-scheduled for the Boulevard.)

Staff claims that increasingly it operates on a “complaint” basis—not a schedule of regular maintenance care. Staff waits for complaints, then they prioritize when to send in a garden or natural areas crew, or more frequently, the machine mowers. The complaint method amounts to an addressing of maintenance care postponed for weeks until all complainers are consulted, and an approach developed. Staff suggests that they need to operate this way because there are not the resources committed to do otherwise. Parks maintenance should be working according to a calendar of landscape care that meets the needs of each park and boulevard.

Approved landscape maintenance plans are frequently skirted by Parks employees with the result of discouraging volunteer stewards who sacrificed to raise money for planning and to clear landscape areas, to remove invasives, to plant, and to maintain them under approved plans. Examples are Frink Park, which has a vegetation management plan that was approved by the Parks Board in 2001 and Colman Park, which had an even earlier plan. Repeatedly, Parks staff has destroyed, by weed whacking and mowing, native ground cover and shrubs that were planted by volunteers, in accordance with the plans.

Clearly, Parks needs to increase its staff with additional gardeners, assistant gardeners, ecologists, and landscape and natural areas crews. Management also must be staffed to oversee a professional system of landscape maintenance. Maintenance of park facilities and buildings need skilled and adequate staff of craftspeople to maintain the image of quality that users respect.

A+ IN FRUGALITY
GROCERY OUTLET
bargain market

A BOUNTIFUL HARVEST OF PLENTIFUL PRODUCE
SET A SUMPTUOUS THANKSGIVING TABLE WITH BOUNTIFUL BARGAINS FROM GROCERY OUTLET!

Check out www.groceryoutlet.com to see this week’s specials and read up on the Bargainsta Blog!

1126 Martin Luther King Jr. Way, Seattle, WA 98144 (206) 302-1005
Store Hours: 8 a.m. - 10 p.m., 7 Days a Week
A planning effort should be undertaken to analyze and clarify the landscape treatment of the edges of parks and boulevards which are the parts of the parks that most of the public sees. Edge treatment defines an experience of the landscape. Through Frink Park and parts of Colman Park, for example, the natural area is defined by bringing native ground cover to the edge of the pavement, and care should be to control the plants from intruding into the traffic areas or obstructing views for safety.

Finally, last I saw, the City Charter requires that budgeting for the Parks Department is to be set at no less than 10 percent of the General Fund. Please verify.

—John Barber, Leschi’s Parks & Greenspace Chair

Editor’s note: we could not find verification that uglification is a word, but we decided it should be!

A DISAPPOINTING HARVEST

Global warming seems to have had its effect on our bees again this year. There has been only about one-third of our earlier best cocoon production while we’ve also discovered an interloper in the form of a grass-carrying wasp, which likes our nests. We have also lost two of our participating cocoon stewards; their harvest has not been included in the total. Meanwhile, Crown Bees has reduced their reimbursement rate for cocoons by one-third. We will therefore not send any of our cocoons to Crown but will keep them all in refrigeration and sharply increase the cocoon stocking of our nesting blocks next spring. We hope thereby to increase our production of cocoons, and in time resume supplying the extras to Crown Bees for their experimental native bee pollination project.

—Jim Snell

THE SMALL-TOWN GROCERY

I have this memory of a picture showing an old-fashioned grocery store with two men sitting in rocking chairs near an old wood stove, with a tall pickle barrel nearby. It’s a very different store than we have today; many products are stored in large jars or barrels and customers obviously buy in bulk or perhaps by the single piece. I thought perhaps it was a Norman Rockwell cover from the old Saturday Evening Post that used to arrive at our house weekly when I was growing up. Or was it a photo by Walker Evans? I have not found it, but the image exists in my mind and I have this fantasy about the local store being a community gathering place. The men in the rocking chairs are greeting customers as they come in and sharing the news about who is in the hospital, the latest birth or the gathering at the last funeral. The crops and the weather would also be big topics of conversation.

The closest I have come to seeing this grocery would have been at the lake where my grandparents had a cottage and the local grocery was only open part of the year as the winter snow storms kept the summer folks away. This store was open for the summer and then for hunting season (Michigan men hunt). The folks who staffed the store knew us and the other cottage owners and would greet Grandpa personally, asking about the health of Grandma and did he have hunting plans this year? How was the fishing or blueberry picking? There was talk about bait (boring) and news about someone’s new boat motor. The ice cream was in huge containers and you scooped the amount you wanted into the desired size container.

The idea of the local grocery as a place to share the news is still strong. I remember going to the local store near the end of my Dad’s pay period with bottles that had a deposit on them. I would gather the refunded coins and buy a loaf of bread or a quart of milk, whichever we were running out of, to tide us over to Saturday. The staff would inquire about my mother; how was she? And the weather was usually discussed, as well as the abundance...
of mosquitoes this year and the hot nights. This was Michigan after all. On Saturday, my Dad would drive my mother to the “big” A&P to get the week’s groceries. We girls would stay home to take care of our little brother. (I never saw the “big” A&P until I grew up and moved away to Chicago!)

What intrigued me about Leschi was the grocery store. No rocking chairs or pickle barrel, but definitely the hub of the community. I remember sharing my efforts to save bus #27 with the late butcher, Robert, who needed that bus to get to work. I could always look for Ken B. to find the bottle of wine we had tried and liked so much. We would inquire about Steve’s health and of course, they would ask about my health, which seemed to be getting more precarious by the moment. And they would inquire about the grandson we had raised and was now living independently and not hanging around the store anymore.

I think the turnout at Robert’s memorial indicated that others feel the same way about this small neighborhood store. When I go further afield (QFC or Safeway), I am anonymous. In this busy world, where often we are anonymous in the places we go, it’s nice to have this vestige of a former simpler life.

~Diane Snell

EL NIÑO COMES ALIVE

Sea surface temperatures really ramped up in the Tropical Pacific over the course of October, and it is looking increasingly likely that we’ll have a weak to moderate El Niño for the 2018–2019 winter. The Pacific Northwest is generally warmer and calmer than normal during El Niño years, with near or slightly below average precipitation, below average mountain snowfall, and a significantly reduced risk of widespread arctic outbreaks and lowland snow events.

During El Niño winters, the increase in sea-surface temperatures at the equator warms the air mass over the Tropical Pacific, which in turn enhances the strength of the Pacific jet stream by increasing the meridional temperature gradient over the mid-latitudes. However, this jet stream often splits into two off the West Coast, with one stream going into the Alaska Panhandle and another going into California, leaving the Pacific Northwest warmer and drier than normal. This El Niño is expected to be similar in strength to the 2002–2003 and 2009–2010 El Niños, both of which had this split flow pattern in spades and had above-average temperatures, below-average mountain snowpack, and slightly below-average precipitation over the region.

Of course, all El Niños stick to the script of warmer and calmer-than-normal weather. The extremely strong 2015–2016 El Niño gave Seattle its wettest winter on record, and Seattle’s snowiest winter occurred during the weak El Niño of 1968–1969. My mom still talks about her sled races down Clyde Hill in Bellevue during January 1969—I wish I were there!

The Blob Returns, but will it stick around?

Remember the “Blob” of warm water off our coast in 2014 and 2015 that made the 2014–2015 winter the mildest one on record for many locations around the Pacific Northwest? Well, recent satellite observations show yet another “blob” of warm water in the North Pacific that was formed by a large ridge of high-pressure there. This blob may quickly dissolve during November or December if a series of storms move over the North Pacific and mix the water column, but if a general ridging pattern remains, the blob will continue to increase in depth and extent and will help increase surface temperatures throughout the West Coast.

The Final Word

Given the El Niño in the Tropical Pacific and the large area of warm water in the North Pacific, above-average temperatures look likely, with precipitation probably near or slightly below normal. If you are a skier or snowboarder, I’d hold off on a season’s pass at this point, as the odds favor below-average snowfall for the Cascades.

~Charlie Phillips

Charlie is a Madrona resident, received his B.S. in atmospheric sciences from the University of Washington and works in Portland as a meteorologist. Check out his weather website at charlie.weather together.net.

Leschi Market
SPECIALIZING IN FINE MEAT, WINE AND PRODUCE

Your neighborhood store that offers so much more!

HOMEMADE SAUSAGE ORGANIC PRODUCE
GOURMET COFFEE OVER 1400 WINES
ARTISAN BREADS CRAFT BEERS

103 Lakeside Ave, Seattle, WA 98122  ♦  206-322-0700
open MON-SAT 8am to 8pm, SUN 8am to 7pm
www.leschimarket.com  ♦  info@leschimarket.com

Drawing by Kate Barber
PEACOCK IN THE DESERT:  
THE ROYAL ARTS OF JODHPUR, INDIA

The distinguished curator/director Karni Jasol of The Mehrangarh Museum Trust elegantly explained for me the high points of “Peacock in the Desert: The Royal Arts of Jodhpur, India.” Fortunately, I have visited Rajasthan and its capital, Jodhpur, so I clearly remember the brilliant colors of the dress of everyone from the elite to the farmers in the field, as well as pungent spices, arresting music, snake charmers, monkeys, parrots, fascinating Hindu mythology, and the warm and friendly people. We visited the Mehrangarh Fort museum with its unique collections now at the Seattle Museum.

The exhibition begins on the third floor with an installation invoking the royal wedding procession of the “homecoming” of a bride as she arrives at her husband’s palace. It includes an elephant mannequin with a gilded ‘howdah’ and elaborate adornments, as well as horse mannequins with full regalia and jewelry. The bride was hidden from view in a curtained palanquin. There are also video projections based on the procession of the 2010 marriage of Yuvrain Gayatri Kumari Pal from the former royal family of Askot in the Himalayan foothills to Yuvraj Shivraj Singh, son of the current Maharajah. A wall of the famous “paag” or turbans rises on the double height gallery.

At the entrance to the fourth floor gallery, stunning photographs present the landscape in Marwar-Jodhpur as well as the history of the Rathores who ruled from the 13th to the mid 20th century. In the same gallery, a dramatic gilded palanquin evokes royal processions and a large cradle for Krishna makes a reference to spiritual loyalties.

As we enter the “The Rathores of Marwar,” paintings depict the descent of the Rathore kings from the Hindu god Rama as well as worship of the Goddess Devi and many portraits of the Maharajas. “Conquest and Alliance: The Rathores and the Mughals” presents the long relationship with the Mughals both in battle and in court, through intermarriage and cultural exchanges. For example, the builder of the Taj Mahal, Shah Jahan, is the son of the marriage of Akbar’s son and a Rajput princess. In this gallery a full scale 17th century Indian court tent Lal Dera fills the space, alongside references to military weapons and other objects exchanged or altered by the many years of serving in Mughal campaigns all over India.

The wedding installation links to the theme of the “Zenana: Cross Cultural Encounters” the role of women as bearers of culture. Far from simply being enclosed in the “Zenana” or women’s quarters, royal women brought new cultural traditions when they married into the Jodhpur court. The Zenana here features a full pavilion, as well as textiles, jewels, and dresses and invokes the musicians, dancers and artists who lived or visited the women of the court. A personal shrine to Krishna made of silver includes a small statue of the deity: it was the focus of a daily ritual.

The “Durbar: Rathore Cour” marks the era after 1707 when the Rathores were liberated from Mughal control as the Mughals weakened. Many artists came to Jodhpur from the Mughal Courts leading to a flowering of creativity in painting, textiles, tents, arms and jewelry.

In a sequence of alcoves, a selection of devotional paintings introduces Krishna and his familiar frolics with gopis, but don’t miss in this gallery, the trademark watercolor of the exhibition: Shiva on his Vimana (aircraft!–a huge bird).

The last section of the exhibition “The Raj” presents the final diplomatic and cultural exchange of the princely court, with the British Empire. All the princely states worked with the Raj, rather than resisting it. We see this most obviously in the portraits and now photographs of the Maharajas of this era, with dress and jewelry that bring together traditions from India and Great Britain. Also showing cultural exchange is the Umaid Bhawan palace where the family now lives, designed in the 1920s by Henry Lanchester, an English architect, who combined Art Deco and Indian motifs. A large part of the palace today is a hotel, another innovation of the current Maharajah. He has been a major catalyst for tourism in Jodhpur by renovating the Mehrangarh Museum, not to mention sending this exhibition to the United States (it is making only three stops).

The exhibition, like India itself, is full of elaborate objects, stunning color and fascinating history. To expand our experience, the museum has organized a film series, a Diwali family festival, presentations on South Indian court dance and saris and a program on the “Songs of Rajasthan.” Check the museum website seattleartmuseum.org for more details.

PEACOCK IN THE DESERT:  
THE ROYAL ARTS OF JODHPUR, INDIA

Seattle Art Museum
October 18, 2018–January 21, 2019
1300 1st Ave, Seattle, WA 98101, 206-654-3100
seattleartmuseum.org

~Susan Noyes Platt, artandpolitics.com

The Mahi-o-maratib (Fish Insignia) in Procession, ca. 1715, Mehrangarh Museum Trust, photo: Neil Greentree

Shiva and Parvati in Conversation; Shiva on His Vimana (Aircraft) with Himalaya, Folio 53 from the Shiva Rahasya, 1827, Mehrangarh Museum Trust, photo: Neil Greentree
Leschi News November 2018 | 11

FIRST DRUGS ON JACKSON
[Or, Leschi Pharmacy Home to the Bartell’s Empire]

George Bartell Sr. was born in 1868 in Dickinson County, Kansas. He spent his early years on his family’s farm, but even at an early age knew farming was not his calling. At age 14, he left home and went to Lincoln, Kansas, and began looking for work. Bartell found a mentor who owned a drugstore and saw the young man’s potential. By the time he was 17, Bartell was an assistant manager of the drugstore. At 18, he became a licensed pharmacist after completing a year’s apprenticeship.

Like many in the late nineteenth century, Bartell was lured by the call of the West. In the summer of 1887, he moved to Seattle, where he did some occasional pharmacy work and was active in real estate. In the late 1880s, he briefly moved to Whidbey Island to recuperate from typhoid fever (which he believed he had contracted from Seattle’s water system), but soon returned. Late in March 1890 he began part-time work at the Lake Washington Pharmacy at 2911 Jackson Street (later renumbered 2711 Jackson Street) in a then lightly developed area that later became the Leschi neighborhood of Seattle. In June, he was hired full time. Opportunity knocked when he learned that the owner, Horace Hall, was more interested in his medical practice than his pharmacy. Two weeks after starting full time at the Lake Washington Pharmacy, Bartell bought the store for $3,000, most of which he had to borrow. He remarked in a 1950 Seattle Times interview, “That first store might have had trouble, except that a cable car ran right by the door. Persons going to Lake Washington and back to Seattle had to go right by the door.”

Bartell’s First Drugstore

Bartell hung red and green globes in his storefront windows, a common practice of pharmacies in the late nineteenth century, and in the store’s earliest years traveled to San Francisco to buy many of his supplies. In his 15-by-30-foot store, Bartell sold crude drugs extracted from plants, such as bloodroot, belladonna, and foxglove, as well as bark from cascara and cinchona trees. He also sold oils and medicinal chemicals such as calomel, sulfur and ipecac. The store carried a stock of herbs and spices, and in an era before the automobile, the store sold horse medicines. In the 1890s, prescription capsules were not yet in common use, which created challenges as to how medicine should be dispensed. Bartell handmade various medications into pills and powders, and folded some of the more unpleasant-tasting medicines in onionskins to try to hide the taste. When capsules later came into use, he had to warn his customers not to open them before taking them.

Bartell lived in the back of the building and worked 12-hour days (sometimes longer) seven days a week. He was essentially on call to fill prescriptions whenever he was needed, and his prescription blanks read, “Prescriptions Carefully Compounded at All Hours.” But he also found time to pursue pharmacy studies at the University of Washington during the first half of the 1890s, when the college was still located in downtown Seattle. His business steadily increased, but eventually the long hours began to take a toll on his health. In 1897, Bartell hired an assistant, A. E. Casey, but accounts differ on whether he hired Casey to help him with his workload or to run the store while he went to the Yukon to join in the Klondike Gold Rush in July 1897.

Bartell did relatively well in his adventures in the far North, managing to nearly break even even after factoring in the steep expenses required for the trip. After a year or so, he returned to Seattle, and this time he had a plan—to open several drugstores downtown. He opened his first new store late in 1898 at 506 2nd Avenue and named it “Bartell’s Owl Drug Store.” The “owl” came from the all-night hours that the store stayed open. (The store remained open until 1911, when it was razed to make way for the Smith Tower.)

In 1900, Bartell sold the original Lake Washington Pharmacy and focused his efforts on the downtown store. He named his growing business the Bartell Drug Company. The Bartell Drug Company currently has 67 stores throughout the Puget Sound region and enjoys the distinction of being the oldest drugstore chain in the United States.

Editor’s Note: This is an abridged version of “Bartell Drug Company” by Phil Dougherty, published by HistoryLink.org in 2010. You can read the entire history there.
TOP 10 TURKEY WINES

Happy Thanksgiving Leschi! Let Leschi Market be your one-stop-shop for the upcoming holiday. Turkey, prime rib, Brussels sprouts, mashed potatoes, pecan pie and of course, wine! Here are six reds, two whites and two pinks that are in good supply and sure to please the whole family. The Market will be well staffed to help you with all your needs. Don’t forget the cranberries! Enjoy!

Red

2017 Savage Grace Red Côt Malbec
Dineen Vineyard Yakima Valley ($25)
“This bright and light-bodied red wine was made from 100% Malbec grapes. It is reminiscent of some of the Malbec-based wines I’ve tasted from the cool-climate Loire Valley, where the grape is called Côt (pronounced ‘Coh’). Food-friendly and almost Pinot Noir-like. It shows aromas of red berries and spice. A truly unique spin on Malbec. 96 cases produced.” ~Michael Savage, Winemaker

2017 Paetra Red Pinot Noir
Eola-Amity Hills Oregon ($23)
“Our second release Pinot Noir is even better than the first. It is fresh and elegant with moderate alcohol and a long finish. It is very red-fruited (strawberry, raspberry) and aromatic with notes of rose and hibiscus. The longer, cooler vintage of 2017 produced very special Pinot Noir of lighter and brighter character. 13% Alc., 195 cases produced.” ~Winemaker notes

2016 Syncline Subduction Red Columbia Valley ($20)
“This wine is a blend of 40% Syrah, 20% Grenache, 15% Mourvèdre, 14% Cinsault and 11% Carignan. High toned aromas of dried herb, red plum, white pepper, smoked meat, raspberry, dried flower and fennel lead to a soft, flavorful palate, with a lengthy, raspberry and spice filled finish.” ~Wine Enthusiast, 90-points.

2013 Zenato Alanera Rosso Veneto Italy ($15)
A blend of 55% Corvina, 25% Rondinella, 10% Corvinone, 5% Merlot and 5% Cabernet Sauvignon. “A red with dried and juicy fruit. Medium to full body, round and velvety tannins and a flavorful finish. Drink now.” ~James Suckling, 91-points.

2017 Domaine Chanteleuserie Cabernet Franc Cuvée Alouettes Loire ($15)
“Thierry Boucard represents the seventh generation. The Cuvée Alouettes comes from sandier soils, which tend to yield softer wines with very supple tannins. It saw fermentation and aging in stainless steel to preserve maximum aromas of fresh fruit. Wild berries jump out of the glass invitingly, while a peppery note adds an earthy twist.” ~Winemaker Notes

2016 Gérard Bigonneau Rouge
Reuilly Loire Valley ($14)
What’s this? It’s Pinot Noir from the Loire Valley. This 370-acre appellation is unique among neighboring villages because it produces Sauvignon Blanc, Pinot Gris as well as Pinot Noir. This small-production, estate Pinot is medium-bodied with framboise on the nose, and ripe raspberries and red plums on the palate. The long finish is bright and fresh with hints of earth.

White

2015 Tranche Pape Blanc Estate Blue
Mountain Vineyard Walla Walla ($20)
“Vibrant melon and stone fruit aromas are complemented by notes of honeysuckle, citrus, white tea and baking spice. The wine is fresh and tactile on the palate with flavors of cantaloupe, white peach and nectarine, enhanced by flint and lightly toasted notes.
A blend of 29% Viognier, 22% Roussanne, 16% Grenache Blanc, 15% Marsanne, 10% Clairette Blanche and 8% Picpoul Blanche. 489 cases produced.” - Winemaker Notes

2016 Newton Skyside Chardonnay
Sonoma County ($18)
Taking a blend of fruit from Knights, Alexander, Russian River and Dry Creek Valley, Newton crafts their 2016 from grapes of optimal ripeness and balanced acidity. New and used barrel aging lends a soft background of vanilla and spice to honeysuckle and ripe peach flavors followed by baked apple and a supple, slightly mineral finish. Expressive and delicious.

Rosé

2017 Moulin De Gassac Rose Guilhem
Languedoc Roussillon ($13)
Aromas of fresh picked strawberries and crushed red fruits—raspberries and cherries—get a lift from floral accents and a hint of citrus rind. In the mouth, it’s bright and crisp but also fleshy and rich, with loads of ripe berry fruit and just a touch of mineral. It fills your mouth with flavor and fun before the acids come up on the finish. Equal parts Syrah and Carignan.

2016 Domaine Sorin Rosé ‘Terra Amata’ Côtes de Provence ($11)
Brilliant pink robe with aromas of white peaches and citrus fruit on the nose, hints of minerals and spice. Attacking freshness with hints of raspberry and red current on the palate. The blend is 40% Grenache, 15% Cinsault, 10% Syrah, 10% Mourvèdre, 10% Carignan, 10% Rolle and 5% Orgi.

Kenneth Benner, a Seattle area native, is a trained chef and has worked in such restaurants as Barbacoa, B.O.K.A. Kitchen + Bar, and Dahlia Lounge. Ken is the wine buyer at Leschi Market. He has a passion for learning, a meticulous palate, and a tenacity for searching out the best for his customers while offering some of the most highly coveted wines in the area. His wine column is intended to inspire and explore new choices in wine, learn about wine with his readers, and share his knowledge and experiences in the wine world. Check out the latest at www.LeschiMarket.com or request to be added to email updates or send questions, comments, or suggestions to ken@leschimarket.com and follow the wine department directly on twitter at twitter.com/leschimarket.

HUMBLE PIE

We were driving down Rainier from Jackson to Dearborn and passed the distinctive smokestack that identifies Humble Pie on the right...where is their sign? We expressed some concern about their continued existence when new construction was springing up in that area and decided we needed to have lunch there and write about it.

Humble Pie is unlike other pizzerias one has visited; the first thing you see as you approach the building is a large chicken coop with some happy looking hens strutting around. (Unhappy caged chickens have that look in their eye which makes you back off!) On the street side of the approach is a raised bed with healthy looking herbs. There is an outside area for eating and a ramp as well as stairs making access easy for those who might use a cane or walker or even a wheelchair.

The menu is posted inside and there is an order window. As one of us is a veggie and the other a carnivore, we asked about splitting a pizza. We were told that if our two choices had the same base (tomato sauce or white sauce), it could be done. To allow my spouse to go for a sausage (Uli’s sausage), I opted for the Field Roast sausage. I am not one of those veggie who needs a meat substitute, and would have chosen the roasted garlic, Gorgonzola and mushrooms instead. But the Field Roast was nicely spicy as were Mama Lil’s Peppers. The crust is thin for those who prefer a thin crust and I would say that this is a healthier pizza with less cheese than most and more toppings. Beverages are beer, cider and wine as well as Mexican Coke (real sugar instead of high fructose corn syrup) and San Pellegrino sodas. I had a Spire cider, which was very good, and I was surprised it had some alcoholic content (no buzz).

Prices range from $15 for the Margherita to $20 for the meat selections and our split pizza. There is the choice of a salad as well. A young man brought in a huge bowl of fresh basil while we were sitting there, most impressive! I had visions of a winter’s worth of pesto!

Oh! The distinctive smokestack? They have a wood-fired pizza oven! And they use Beecher’s flagship cheeses on some of their pizzas, particularly an intriguing one with apple, spiced walnuts and cheese.

HUMBLE PIE
Hours: Tuesday–Friday 11am–9pm, Sat & Sun 12–9pm
525 S Rainier Ave. S (corner of Weller), 206-329-5133
humblepieseattle.com

-Diane Snell

GOLDEN WHEAT UPDATE

Golden Wheat Bakery has opened a second location where Repast used to be on the Mt. Baker Ridge: 1368 31st. Ave. Best wishes to Angel and staff for giving us another community gathering space. Try the Tres Leches cake some time...muy deliciosa!

Image courtesy the Seattle Globalist, seattleglobalist.com
NEW BUSINESS

JANET: Treasury report: current ad revenue will boost the general fund as well as repayment for ArtWalk expenses once the grant is completed. Janet has not rec’d the requested paperwork for the tree removal in Frink Park.

JANICE: Requested ideas for programs for rest of year. Preliminary choices: No meeting in January (this is usual); February: cancel regular meeting and sponsor a wine tasting to benefit the Senior Center on Saturday February 9 (There will be a Valentine’s theme); March: possible talk on Washington suffragists as this is women’s history month. April: the second chapter in emergency preparedness with Madrona folks. May: Annual meeting; celebrate the 2019 Leschi Stars; Leschi Park history. June: invite our State Senator Rebecca Saldana.

Discuss balance of year and what help we might need: Need help erecting the Halloween tent at 3:30 on Oct. 31 and then again at 6pm to take it down. Janice and Trevor offered.

TREVOR: Halloween Spooktacular; his family will participate.

JOHN: Urged that we have a voice in the up-coming budgets, esp. Parks which is a 6-year budget.

Three work parties in a row did a lot to conquer the blackberries but he wants to finish the work at the cable car bridge, He will be reporting the assessment of the recent mowing and cutting. He has the moorage folks, a parks employee and a longtime sailor participating in the discussion at the November meeting.

DIANE: Nuisance property 1126 29th Ave. S: took concern to EastPAC and discovered that the house is now empty and Wells Fargo is foreclosing mid October. Unable to reach the complainant by phone; letter sent following the meeting. No response.

NEWSLETTER DEADLINE: Oct. 22; postage decrease due to increase in 98144 subscribers helping to meet the minimum number for lower cost bulk mailing; Whiney letter time for those behind in dues; urged the Board to renew so no letter has to be sent to their house!

OLD BUSINESS

TRACY: Upzoning. She feels it was poorly communicated but is hearing that it is not an issue in the single-family zones yet.

DIANE: Leschi Diary; asked for feedback on what to include. Several members did not remember receiving the email with the list. Trevor found it in his email and resent to everyone. Some suggestions rec’d but most already in the list. John asked for a summary of Leschi Stars.

What is already written up can be given to appropriate folks to proof and correct. Some events will need to be written.

Some confusion expressed over a recent email from the Dept. of Neighborhoods. Not everyone rec’d it; Janet to send it out. Can discuss next month.

Leschi Star form with added description was approved.

NOTE: board meetings will commence at 6pm on the Tuesday following the General Meeting.

RESPECTFULLY SUBMITTED BY DIANE SNELL

RESTRICTED FUNDS

The Officer Brenton fund is restricted; its funds come from donations after the officer was shot and killed on Halloween at the corner of 29th & Yesler. Donations came from citizens, the Police Guild and the companies involved in providing the materials for the memorial donated their goods & services, so the fund is large. There is a $10,000 CD in addition to the amount you see in the bank account. This fund is managed by the neighbors who organized the committee to install a memorial at that corner. Leschi CC pays SDOT each December for use of the parking strip. That fee comes from the Officer Brenton Fund as does the annual upkeep. The flowers are replaced usually on an annual basis.
Support your community by joining the Leschi Community Council!
We create awareness of neighborhood issues so residents may make informed and effective decisions.
LCC joins with the Leschi Business Association on ArtWalk and Halloween Spooktacular
LCC supports the Instrumental Music Program at Leschi Elementary
LCC supports volunteer activities in our local parks and on our public stairways
LCC supports the Central (Central Area Senior Center)
LCC produces the Leschi News 10 times a year

Name________________________________ Phone____________________
Address_____________________________________________________
City________ State____ Zip________ Email________________________

All donations are tax-deductible as we are a non-profit 501(c)(3).

My check is enclosed: $35 family membership $25 individual membership
☐ $15 student/low income/ senior membership
☐ I am making an additional donation for LCC work

Mail to:
Leschi Community Council • 140 Lakeside Ave. Suite A #2 • Seattle WA 98122-6538

IT'S THANKSGIVING
SO GIVE THANKS
AND BE HAPPY
Leschi News advertising rates:
business card, $35; 1/4 page, $70;
1/2 page, $140. Contact Diane Snell
at 206-726-0923 to advertise to
your community.

Leschi Community Council is a participating member of the Seattle Community Council Federation.

Leschi Community Council
140 Lakeside Ave Suite A #2
Seattle WA 98122-6538
Address Service Requested

Leschi News

November 2018 Calendar

November 3
9am–3pm. Leschi Natural Area work party. Lunch & tools provided. 36th & Terrace.

November 7
7pm. Guest speaker at the Central Area Senior Center (aka The Central)
500 S 30th Ave S.

November 8
6–7:30 pm. Central Area Neighborhood District Council (CANDC) at The Central

November 10
9am–12pm. Seattle Neighborhood Coalition (SNC) Breakfast $14 at The Central

November 12
6pm. LCC Board meeting at The Central in the Technology room. Please note the new time.

November 16

November 17
10am–4pm. International Food & Gift Marketplace at Meany Middle School, 301 21st Ave E.

November 22
HAPPY THANKSGIVING!

December 1
10am–3pm. Holiday Bazaar at ORCA in Whitworth Elementary School, 5215 46th Ave S

December 6
The November EastPAC meeting has been moved to the first Thursday in December: Dec 6 at 6:30 to 8:30pm. No one wants to leave the holiday festivities to attend yet another meeting!