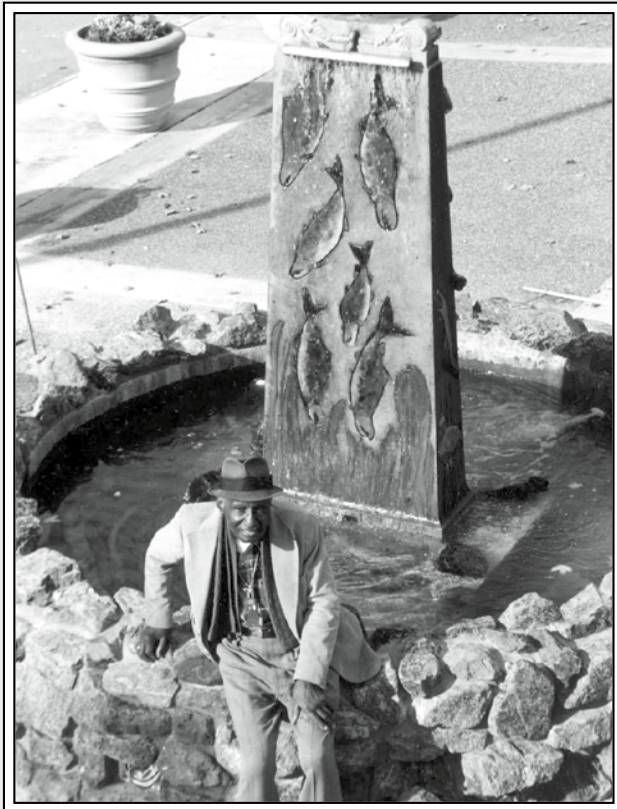


leschinews

January 201 Issue No. 328

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



Following the Fate of the Fountain

ARTIST JAMES WASHINGTON JR.
see pages 3 and 14

inside the news

- 4 Fate of the Fountain
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- 13 Culture Corner



**SAVE
THE DATE**

Next Leschi CC meeting:
February 3

Presidents' Message

One of the highlights of the month was our Holiday concert on December 2. Four awesomely talented Garfield students played for an hour in the Senior Center Solarium and what an hour it was! Adrian Steele played a very long solo piece from memory: no music sheets to guide him. And Riley Calcagno switched quickly from classical mode to use his violin as a fiddle and perform a plaintive Appalachian song. After that, the talented Riley picked up a banjo for a fast paced number that left Dueling Banjos in the dust! Thanks to Adrian, Riley, Alexandria Chuang and Sophie Morada for an evening we will long remember.

A group of concerned folks met on December 5 to review the Park's RFP (Request for Proposal) to privatize the moorages. We compiled our concerns and a letter was sent from LCC and Leschi Market to the current manager of the Parks' moorage. See the update on page 4.

Our December Board meeting was cancelled by an unscheduled power outage that kept the area in the dark for many hours; we went out at noon and came back on shortly after midnight. We completed council business by email after the power was restored and voted unanimously to endorse a of support letter that the Central Area Neighborhood District Council was sending to the Housing office for the Capitol Hill Housing project on Union where the Key Bank was formerly located. This project would provide some much needed low income housing to an area that is rapidly being gentrified and forcing out lower income folks. CHH has worked with the neighborhood to incorporate some of the history of this site where the first black-owned bank once stood: Liberty Bank.

In January, we like to print updates of our parks and it is usually good news: what has been accomplished by volunteers and the occasional grant, but this year except for the Leschi Natural Area, there are more concerns than victories. Usually our nemesis is a bureaucrat, but this time it is anonymous members of the public wreaking havoc on our parks. See the update in the following pages.

One of your presidents, Diane Snell, met with our Art Critic, Susan Platt and Carolyn Walden who was once known as the "Fountain Lady" to strategize for the preservation of the neglected fountain in the plaza at 23rd & Union (site of the old big post office and now the new tiny post office.) See the story on page 4. We suppose our next concern will be the site of the post office as that large corner property is sold to a new developer. We hear that Vulcan is interested in the Promenade property; change seems to be constant.

And speaking of change, we have reluctantly given up our attempts to alert residents to the traffic issues on our website as SDOT plans and then cancels intersection closings. It is better to go to their website or just Google 23rd Ave. construction to see the latest news before you leave the driveway.

Be the change you want to see in the world. -Gandhi

-Diane Morris & -Diane Snell

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Leschi Community Council

140 Lakeside Ave. Suite A #2
Seattle WA 98122-6538

Presidents

Diane Morris, 206.322.7648
Diane Snell, 206.726.0923
leschinews@comcast.net

Vice President

Janet Oliver, janetoliver@seanet.com

Secretary

Amy Fink
aefvpn@gmail.com

Treasurer

Kim Murillo
kim2938@gmail.com

Program Chair

Diane Snell, 206.726.0923

Parks and Greenspace

John Barber, 206.324.1548
barber-osa@comcast.net

Public Health and Safety

Tracy Bier
atbier@msn.com

SCCF Representative

Jeff Floor, jsfloor@gmail.com

Leschi Business Associate

Yousef Shulman
yousef@leschimarket.com

Newsletter Editor and Advertising

Diane Snell, 206.726.0923
leschinews@comcast.net

Production Manager

Kirsten Hopperstad
khopperstad@msn.com

Staff Photographer

open

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Dogs in Parks

Editor's note: We offered our editorial page to John Barber for an opinion piece he has written on dogs and parks. His views in no way represent those of the Leschi News, the editor or the Leschi Community Council Board.

In January, the Seattle Parks Department will issue a report that recommends a revised policy about dogs — off-leash or on-leash — in park-owned lands. Some dog advocates have pushed for more than just more fenced off-leash areas, but also open unfenced places to take dogs off-leash, including Leschi Park and the natural areas in Leschi — Frink Park, upper Leschi Park, Peppi's Playground, and the Leschi Natural Area.

As a dog owner, daily park user and volunteer/Forest Steward, I've had experience since 1971 with my own dogs and with other owners and their dogs. It can be fun to watch dogs playing, but off-leash dogs here are a problem on many levels and result in conflicts between park users that are difficult to resolve:

We've had numerous instances of park volunteers and forest stewards getting their hands and shoes smeared with dog waste. In the landscaped areas, dog owners often don't see their dogs doing their business, and when they do see them, they can't find the waste, or don't look. When vegetative ground cover or long grass obscure the location of dog feces, the soil and groundwater system is polluted, park maintenance staff who weed-whack the area are imperiled, and exploring kids are exposed to the dog doo.

Barking, charging dogs intimidate park users, and because there are all manner of dogs and levels of responsibility by owners, dogs are too often a threat to other dogs, animals, and park users. Some potential park

users are deterred from enjoying parks because of the threat of off-leash dogs.

Volunteers and forest stewards who toil to restore native vegetation see their efforts undermined by dogs tearing up the plantings and scraping the soil on a regular basis. During the wet season, dogs in Leschi's parks (like the grassy level area next to the tennis courts) damage the grass turf and make the park areas less useful for teaching tikes to play soccer or baseball, volleyball games, informal field sports or just walking or lying on the grass.

Contrary to discouraging uncontrolled dogs in open areas, fenced off-leash areas tend to simply encourage more dog owners to exercise their pets outside the fenced areas. We've even seen owners throwing balls over the fence to deliberately encourage their dog to jump the fence.

Some cities have experimented with allowing dogs off leash in limited park areas and hours. We should learn from that experience and make sure the conditions at such areas are relevant here, before experimenting with this policy.

But, overall, I think that we need to face up to the realization that we are an urban area with limited park land and various levels of responsibility by dog owners and limited ability to enforce the laws. For the safety of dogs and our fellow urban citizens and for a clean environment, I believe that dogs outside should always be leashed. Public policy should encourage residents to choose small, less needy of exercise, pets and not set up conflicts among the users of parks.

-John Barber

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The Neighborhood and Beyond

FOLLOWING THE FATE OF THE FOUNTAIN

In the mid 1990's, a sculpture by renowned African American artist, James Washington, Jr., was installed at the MidTown Center at 23rd & Union. The cover photo shows the artist sitting on the edge of the fountain, which at that time depicted salmon on their arduous return and was aptly named The Fountain of Triumph. Water actually flowed in the fountain then, but it sorely needs both repairs and restoration now. And the bigger concern is what will happen to it in the sale of the property to a new developer?

How widely known is the work of this important artist? One can see his sculptures many places in town: one at the Odessa Brown Clinic (to the right of the entrance, nestled in the shrubbery) and one at the Seattle Center's Playhouse (now the Cornish Playhouse.) It is located in the garden area in the lower patio level of the theater entrance. Unfortunately, his death occurred close to that of Jacob Lawrence, another African-American artist with more of an international reputation; this probably put Washington,

his life and his work, in the shadow of his more famous contemporary.

Washington and his wife, Janie, were mentors to artists and opened their studio to others during their lifetime. Upon their deaths, the home at 1816 26th Ave. became the Washington Foundation Museum and their mentoring



was continued by creating an artist in residence program, providing a place for artists to work and live.

The fountain belongs to the Bangasser family and Tom Bangasser has said he hopes it can remain in the Central Area. We do too, although some may wonder when they look at it now: the colors have faded and it has not been a functioning fountain for quite some time. It is often the depository for litter from passers-by, a sad fate for a work of art by an important Seattle artist. A small group of us wants to keep an eye on this work of art to make sure it doesn't disappear in the many changes at the 23rd & Union intersection and to try to get a larger organization to take on the repair, renovation and possible removal to another site, if that becomes necessary.


-Diane Snell with the help of Susan Platt, Art Critic, and Carolyn Walden, who has been known as the Fountain Lady in the past.

MOORAGE UPDATE

The Parks Department has sent out an RFP (Request for Proposal) to try to find a private operator for the three marinas in our area: Lakewood, North and South Leschi marinas. After reading the RFP, a letter of concern was sent by the Leschi CC and the Leschi Business Association to the current manager of the moorage, Paul Wilkinson. The letter was signed by Leschi Market owners, Steve and Yousef Shulman, John Barber, Leschi CC Parks & Greenspace Chair, and myself as co-chair of the Leschi CC.

One major concern was the lack of mentioning that concessions could not be put in the Leschi marinas; we had been given this assurance verbally by City Council but

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without documentation, so did it really happen? Another concern is the retention of the small slips for the smaller boat owner. Leschi has long been a popular moorage spot for the middle class boat owner and it is feared that a private operator will cater to the larger boats with the greater moorage fees.

I called Paul Wilkinson to discuss the letter and he did offer reassurance on the concession concern. He felt there was not room at either the North or South marina for a concession; the most that could be offered would be some marine supplies like rope. He also wants to retain the diversity of craft at the Leschi Marinas; we have small, medium and large boats and this is now the home of the Dragon Boats. He shared my vision of a more vibrant marina with small boats to rent as we saw over 100 years ago when Leschi Park was first developed. He addressed the other two issues in our letter of concern: establishing a list of priorities for repairs and environmental issues. He said the South Leschi Marina is the number one item on the priority list: the docks are sinking and must be taken care of first. They are using the \$2 million left in Parks budget from the original \$4 million approved during the McGinn administration. The other \$2 million is in the RFP for the use of the eventual operator, should some entity be chosen in the RFP process. The environmental issue was brought up by our Parks and Greenspace chair, John Barber, who noticed that the Leschi Marinas were not on the state list of those marinas meeting the environmental standards. Paul said that he had signed an agreement that both the Leschi Marinas would be in compliance by the end of 2016.

Any proposals from private operators need to be turned in by January 6 and we will be speaking with Paul again after that date. Look for another update in the February issue. (Our moorage letter of concern will be posted on the website.)

-Diane Snell

PARKS UPDATES FOR THE PAST YEAR

Leschi Natural Area

We are pleased to report that the Leschi Natural Area (LNA) has made considerable progress this year. We've especially benefited from the help of a group of a dozen or more UW international students, who often join us at our regular 1st Saturday of the month work parties. Additionally, park steward Rich Appleton's almost daily visits have provided a tremendous boost forward in the park's improvement.

Sadly, we were unsuccessful in our grant submission to Patagonia this year, but they have encouraged us to apply again for next October's decision. In the

meantime, we will begin another fund raising project within the Leschi neighborhood in early 2016.

Work completed this year includes mulching of both the upper and lower areas of the park, clean-up and trimming of many overgrown trees and bushes and planting of more than 200 native plants. These plants are provided by the Parks Department and Forterra, the state's largest land conservation, stewardship, and community-building organization and without their help we could not afford them.

A major change this year was the removal of the residential structure in the property formerly located between two LNA green spaces. We now have a fully contiguous, larger area of open space. Still to be done is the removal of the cement walkway and other architectural features from the residence. We have been in contact with the Parks Department regarding this matter and they have provided us with the following information:

Seattle Parks and Recreation will complete the demolition work at 319 36th Avenue in late February to mid-March, after the heavy winter rains decrease. This work will be completed by the Seattle Conservation Corps. The scope of work includes removal of the remaining hardscape walkways, the paver terrace, the graffiti, the water fountain as well as the concrete wall at the SE corner of the property. Erosion control

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measures will also be installed along these disturbed areas, consisting of grass seed and jute matting. Fencing will remain in its current location with Parks property and plant restoration signage. Restoration planting will occur in the fall of 2016 and the fences will remain to aid plant establishment. For additional information or questions please contact Katie Bang at 206-684-9286 or at Katie.Bang@seattle.gov'. Parks will hold a community meeting on Saturday, February 6, 2016 at the park site at 10:00am for individuals interested in attending.

Regrettably, vandalism remains an on-going issue in our park, with graffiti, drugs, and the breaking and burning of fence posts. We remind all those using this beautiful area to report acts of vandalism or other illegal activities immediately to the police. They will respond to calls made to 911 as quickly as possible, and have made it a practice to drive by frequently for walk-throughs as time allows. We are hopeful that the removal of the walkway and restoration of native plants will deter some of this activity but we need your help to prevent it and to maintain this open space for all to enjoy.

While working in and enjoying the LNA, we have spoken to several people who noted that they used to come to this park regularly, but have stopped doing so because of the groups 'hanging out, smoking marijuana or using drugs.' These issues need to be addressed by everyone - the small dedicated group of volunteers trying to maintain this space cannot do it alone. It is a task that we all need to participate in to keep this unique space - please do your part if you enjoy this area as much as we do. If you witness activities that are harmful to the area (trash thrown on the ground, standing/sitting on the fences, etc.) please remind

Ask me about real estate when you see me in Leschi!

EWING & CLARK

Kristine Losh
klosh@ewingandclark.com | 206.953.6786

actions.” Your editor leans toward the view that this was a deliberately aggressive act as the mountain bikers try to expand their turf. Leschi Park is not a park that is conducive to this type of activity. As Carlos points out: “Bicycles are prohibited on lawns and field areas of park. Please stick to roadways and marked trails and paths.”

Carlos also reported that a group of folks with metal detectors periodically walk over the grassy areas and dig at a spot where the metal detector indicates something metal might be lurking. Unfortunately, the person wielding the metal detector doesn't bother to replace the turned over sod, leaving the park looking like it has been attacked by giant gophers.

All this and the unleashed (big) dogs deplored by John Barber are wreaking havoc on a lovely Olmstead-created park.

-Carlos Arriola and Diane Snell

Frink Park

The Friends of Frink Park are about halfway through a \$45,000 King Conservation District (KCD) Grant down in the heart of the Park. We are restoring and enhancing the Park's largest wetland and its buffers just above Lake Washington Blvd. The benefits of wetlands include: water purification, groundwater recharge and stream flow maintenance/ protection. Wetlands also provide habitat for a diversity of wildlife, including threatened species.



photo courtesy Carlos Arriola

Take a look just past the Bridge on the west side of the Boulevard. We have about 1,250 plants installed and more are on their way! If you would enjoy getting out for some planting, just us give a call.

-Darrell Howe & Darcy Thompson, 325-4295

Powell Barnett Park

You may have noticed the chain link fencing blocking off a portion of the center of the park; this is intended to be the area for installation of the adult exercise equipment. A successful grant was submitted by The Trust for Public Land. The intention is that parents/ caregivers can exercise while keeping their eyes on their children in the playground. John Barber did a lot of the original marketing and found a receptive group of park

users. The installation has been somewhat delayed; we had been hoping for a September kickoff, but it now seems to be a reality.

-Diane Snell

DO NOT APPROACH THE CAMEL FROM THE REAR

This was the first instruction given at the Tabernacle Missionary Baptist Church's presentation of a live Nativity scene. Having read about the irritable moods of camels, I decided immediately that I would not be approaching the camel from any direction. But this did not diminish my pleasure in viewing this remarkable production. Much care went into the setting, the costumes and the accommodation of a camel, a donkey, a llama and several miniature goats. Anyone remotely connected to theater or movie productions can tell you that real live animals are unpredictable and one does take a risk in using live beasts. Congratulations to Rev. Manaway and his staff for taking that risk.

As the narrator told the familiar story, Mary and Joseph took their places in the manger and were soon visited by a host of cherubic angels with magnificent wings and three adorable magi. It was very charming with Mary rocking the baby and the miniature goat calmly grazing on the scattered hay. The scene was enacted every 20 minutes with a rotating cast (it was cold and wet out!).

Inside the church, they were serving hot chocolate and gathering the shoebox gifts (mentioned in the December Leschi News) to distribute to Nickelsville residents. Thanks to Tabernacle for their generosity in serving the homeless and inviting the community to their event.

-Diane Snell

PEACEFUL POLLINATORS NEED HOMES

Because of a chance stop at a booth at the NW Flower and Garden show, I became familiar with the Blue Orchard or Mason Bee. From this encounter a few years ago, I have become involved in and fascinated by the raising of these energetic little guys and gals. They are native to our area and are perhaps a potential hardy supplement to our troubled imported honeybees. Since they are solitary and do not live in hives, they are less subject to the transfer of disease or pesticides to their compatriots. As pollinators, they are many times more effective per bee than honey bees, and so are potentially valuable for American orchardists. In fact, the Japanese, since WWII, have come to raise and use them extensively for pollination of apples as environmental change affected other pollinators. A recent study by the U. of Vermont Gund Institute shows that Washington State stone fruit production may be at risk due to the decline of native bees.

This summer, our Mayor announced a "Bee Week" following a resolution by the City Council to make Seattle the nation's largest Bee City. Native wild bees are an integral part of this effort. In fact, the U.S. Agriculture Dept. has funded a large study by Washington State University of native pollinators and their role in organic food systems. The research project will continue through 2016 on 18 local farms. You can Google or Yahoo "NW Pollinator Initiative" and "Common Acre" for more information.

I have a small supply of Mason Bee cocoons and wooden blocks that are used to provide the holes that the bees need to raise their next generation. If any readers are interested in raising these gentle bees either for fruit tree pollination or just in order to observe their busy life cycle, they may contact me through the News. I will advise on placement and will collect the cocoons and materials at the end of the season. There is no need to feed or water them, just to enjoy. You do need to be quick though, because the bees will be ready to go soon and their housing needs to be set up and ready by late February, or early March at the latest. Placing these bees throughout Leschi will encourage more efficient pollination of our plants and trees.

-Jim Snell, leschinews@comcast.net

WHERE'S THE EL NIÑO?

Although we are in the midst of one of the strongest El Niños ever recorded, you wouldn't know it if you drove up to take a look at Snoqualmie Pass. Heck, it seems like for most of December the pass has been closed at some point every couple of days or so. In fact, the top of Alpentel has had 56 inches of snow fall in the last two days (December 22-23). Since I ski at Alpentel quite often, it's been great to see the snow piling up there, and I hope to get my first tracks of the season in soon.

With such a powerful El Nino in place, I expected our weather to be warmer and drier than normal. We have been a little bit warmer than normal (mainly due to heavy rains at the beginning of the month), but we have been



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a LOT wetter than normal, particularly in Oregon. In fact, this has already been the wettest December on record for many Oregon locations, and is definitely one of the wetter ones for Washington as well. We had some of our typical “Pineapple Express” floods earlier in the month, but the reason we’ve been so wet and snowy lately is because of a strong jet stream coming in from the northwest just to our south. This jet has mainly been pointed at Oregon, so they’ve racked up some historic precipitation totals and taken the brunt of the storms but because we’ve been on the cool, northerly side of the jet stream and still gotten plenty of moisture, we’ve had tremendous amounts of mountain snow. Moreover, this snow is making it down to low elevations; snow levels have been around 1000-2000 feet for the past two weeks, only occasionally going higher or lower.

The effects of El Nino generally don’t become super pronounced over our area until after Christmas. However, the pattern we have been in for much of December looks much more like a La Nina pattern (La Nina is El Nino’s baby sis), and this is unusual. It’s been a while since we’ve seen such a snowy stretch throughout the entire Pacific Northwest. Interestingly enough, we will calm down on Christmas morning and transition to a typical El Nino pattern shortly afterwards. El Niños often have “split flow” along the West Coast, meaning that instead of having one consolidated storm track bring powerful storms right at us, the storm track will split

into two, bringing weaker storms to Alaska and Southern California and leaving us warmer and drier than normal. We’ll see how long it lasts, but I have a feeling it will be the dominant pattern from here on out.

That being said, I’m very glad we had such a snowy December. Even if we got no more snow for the entire year, most places would still have more snow than they received last year. And as the winter goes on, our friends in Southern California will see more and more of our storms, and they’ll start to pack on some serious snowfall. It’s been a very snowy winter thus far for the Western U.S., and I don’t see that changing anytime soon!

Charlie Phillips, a Madrona resident, just received his B.S. in atmospheric sciences at the University of Washington. He writes for WeatherOn, a local organization that provides forecasts, blogs and podcasts for the Pacific Northwest. Check them out at www.weatheron.net/!


GARDENING 101


Who knew that those coffee grounds from your cuppa (or several) could have a second life in your garden, whether flower or vegetable beds? Many of us toss our coffee grounds and coffee filters in to the yard waste bin (a good thing), but a recent article by Melissa McGinn (Madison Park Times, November 2015) suggests an even better solution for home gardeners. Coffee grounds are a rich source of nitrogen with a ph that is essentially neutral. This is a good thing to add to our acidic Northwest soil. If you have a worm bin, those red wrigglers just “adore coffee grounds.” The rough texture of the grounds sprinkled around veggie and flower plants helps deter slugs and snails from feasting on your crops. Adding crushed eggshells to the mix is even more effective. Cats usually dislike the texture and aroma of coffee grounds, so they may not use our garden as a litter box.

Other uses by non-gardeners suggested by Jennifer Simpson in This Old House magazine:

- Deodorize your refrigerator
- Clean tools and dishware
- Hide scratches on dark furniture
- Give paper an “antique” look
- Exfoliate hands when washing after handling garlic or fish
- Reduce dust from fireplace ash

-Diane Morris




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DR. MIKE'S DENTAL TIPS

The Risks of Periodontal Disease

You may be among the nearly fifty percent of adults in The United States that suffer from some form of periodontal disease. The disease ranges from mild inflammation to serious tissue and bone involvement. In the worst cases, teeth are lost. Whether your disease is cured or not depends almost entirely on how you take care of your teeth from the time you discover the problem forward.

Bacteria live in your mouth, and along with mucous and other particles, constantly cause a clear, sticky substance called plaque to form on your teeth. Regular brushing and flossing helps prevent the plaque from hardening into tartar, which cannot be removed by brushing, but only by professional cleaning from your dentist.

The earliest stage of periodontal disease is called gingivitis and is mainly an inflammation of the gums. Gingivitis causes swelling, redness and bleeding of the gums, but does not cause tooth loss. Regular brushing and flossing along with routine cleanings from your dentist can keep this early periodontal problem under control.

When gingivitis is ignored, it can progress to periodontitis, which affects not just the gums but the teeth as well. Periodontitis means "inflammation around the tooth." In this stage of the disease, the gums pull away from the teeth, forming "pockets" which become infected. With the plaque spreading and growing beneath the surface of the gum, the body's immune system kicks in, in an attempt to stop the growth of the disease. Although this sounds positive, the bacterial growth and the body's natural response work together to break down the bone and connective tissue around the teeth. Untreated, the disease can cause untold damage to the teeth, gums and bones that hold the teeth in place. Tooth loss follows.

Normally, people begin to see gingivitis in their 30's and 40's. It is rare for teenagers to develop periodontal disease, but the milder form of the disease can show up whenever plaque is allowed to develop around and under the gum line.

You may be in that portion of the population that has risk factors for gum disease. Among those factors are smoking, diabetes, cancer (and its treatments), AIDS (and its treatment), medications, hormonal changes in girls and women, and genetic predisposition. (If you've ever wanted a reason to quit smoking, here's a good one!)

How do you know if you have periodontal disease? Some of the common symptoms are: red, swollen, tender,

or bleeding gums; chronic bad breath (halitosis); painful chewing; loose or sensitive teeth; teeth that look long or receding gums. Any of these symptoms should prompt a visit to your dentist.

Treatment for periodontal disease depends on the severity of the problem. The first goal is to eliminate infection. What type of treatment is used will vary, depending on the extent of the disease, but all treatments include keeping up good dental hygiene at home. The dentist may also suggest changing some behaviors, such as quitting smoking, to improve the outcome.

Treatment most commonly consists of scaling and root planing, which means scraping the tartar off the teeth and planing the root to remove rough spots. In more advanced cases, the dentist might need to do flap surgery, in which the gums are lifted up and the teeth deep cleaned. Then the gums are stitched back around the teeth. Sometimes bone grafts or soft tissue grafts are needed in severe enough cases. These are things only your dentist can tell you.

Periodontal disease is both preventable and treatable. Proper nutrition and regular hygiene are necessary, and they may prevent you from becoming a statistic in the war on gum disease.

-Dr. Michael Bilikas, 32 Pearls



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TINY VILLAGE BECOMES A REALITY

Editor's Note: We wrote about this plan in the November issue of the Leschi News; the tiny homes have come together quickly.

A new Tiny House Village will be opening at 22nd Ave and E Union St. in Seattle's Central Area at the end of December. Property owner, the Lutheran Church of the Good Shepherd, in partnership with the Low Income Housing Institute (LIHI) and Nickelsville will host the tiny house community on church-owned land.

The village will contain 15 tiny houses, a toilet pavilion, a shower pavilion, a kitchen/dining tent and a donation tent to be located at 1419-22nd Avenue. The village provides safe housing for individuals and families currently experiencing homelessness. The village will be managed by Nickelsville, a self managed community, in partnership with LIHI, who will provide social workers and assistance to move the residents into permanent housing. The village was developed as an innovative crisis response to homelessness by moving people into tiny houses instead of tents. Nickelsville will still maintain its two tent encampments, currently located at 1010 S. Dearborn St. and 2826 NW Market Street.

"Joining hands with the homeless is a vital part of our mission of reaching out to ALL of our neighbors," says Pastor Steven Olsen. "Our congregation has cherished

its partnership with Nickelsville over the past six years, especially as we have been privileged to welcome the camp to our property for a year, and to continue as their church host in their present location. We are overjoyed to see that partnership expand to include LIHI, Sawhorse Revolution, the Tulalip Tribes and many others who are working together to create this beautiful new village. To us it is a powerful sign of justice, community and healing in a city where the harmful effects of gentrification have largely been allowed to continue unchecked and unchallenged."

-Melinda Nichols, Low Income Housing Institute

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We will also be offering a weekday Open House from 9-11am on Friday, February 5th where you can see our dynamic classes in action. More information about STCA and the admissions process may be found online at www.stcaseattle.org.

*Jen Russell, Director of Advancement,
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Seeking Sustenance...

WINTER WINE HIGHLIGHTS

Happy New Year! Cheers to one and all, and here's to wishing everyone a happy and healthy 2016. Now that holiday madness has subsided, let's catch up on some items that you may have missed. Here are a few winter wine favorites.

2012 Cadence Red Camerata Cara Mia Vineyard Red Mountain (\$56)

"Vibrant, focused and aristocratic, centering on generous plum, currant, blackberry and floral aromas and flavors that play out against well-modulated, crisp tannins. Shows presence and excellent length. Cabernet Sauvignon and Cabernet Franc. Best from 2017 through 2025. 225 cases made." –Wine Spectator, 95 points.

2012 Colene Clemens Margo Pinot Noir Chehalem Mountains (\$34)

Winemaker Steve Goff was the assistant at Beaux Frères for many vintages; now he makes wine for Colene Clemens, one of the hottest new Oregon wineries. "Lithe and expressive, shading black cherry fruit with glints of mint, loamy earth and walnut. Fine tannins underline a long, dancing finish. Best from 2016 through 2022. Top 100: 2015, Rank: 45." –Wine Spectator, 93 points.

2006 La Fleur de Bouard Lalande de Pomerol Bordeaux (\$34)

"At present, this estate is the reference point for high quality wines from Lalande de Pomerol. A blend of 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon. Sensationally rich, with abundant quantities of blue and black fruits, spring flowers, graphite, licorice and hints of espresso roast as well as toasty oak, it is supple enough to be drunk now, or cellared for a decade." - Robert M. Parker, Jr., 91 points.

2014 Daou Vineyards Cabernet Sauvignon San Luis Obispo Central Coast California (\$20)

"I think even a step up over the killer 2013, the 2014 Cabernet Sauvignon is loaded with notions of black raspberry, cassis, spice and licorice. More textured, voluptuous, layered and concentrated than all of the previous vintages. Located at one of the highest spots in the appellation, it's worth noting this tiny microclimate of this estate and it has more in common with Napa Valley than Paso Robles. Drink 2017-2020." –Wine Advocate, 91-93 points.

2011 Château Laffitte-Teston Rouge Vieilles Vignes Madiran (\$17)

This is a burly, bloody, rustic full-bodied—a "winter wine." Needs fully braised meats, stews or casseroles. Made from the grape variety of the appellation, Tannat. The vines are about 70 years old and are harvested by hand, for low yields that make this wine its flagship wine. A fine wine, harmonious, where one crosses small black fruit, plum, vanilla and roasted notes. On the palate it is robust, concentrated and fleshy, with a remarkable finish.

2012 Domaine de la Rablais Rouge Touraine Chenonceaux (\$16)

"Our family vineyard has been handed down from generation to generation since 1790 and is located in the heart of the Loire Valley. Attacks with a fresh note and ends with a red fruits-flavored nose. It is fresh and light, low in tannin and with a peppery mouth. 50% Cabernet Franc and 50% CÔT (Malbec)." –Winery notes.

2013 Fattoria Selvapiana Vendemmia Chianti Rufina (\$15)

"Elegant and fragrant, this opens with aromas of pressed rose, crushed violet, wild berry and a whiff of baking spice. The vibrant, focused palate delivers juicy red cherry, raspberry, white pepper, cinnamon and dried herb. It's well balanced, with supple tannins and bright acidity. Drink through 2018." -Wine Enthusiast, 93 points.

CHEERS! ENJOY!

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.





...in the Wilds of Seattle

LOTUS THAI RESTAURANT

My husband likes to study Yelp emails and recently announced that Lotus Thai had been chosen one of the 10 best restaurants in Seattle. So a few days later, we ended up there. It is colorful, but do wear a sweater as the front door doesn't close properly and one of the jobs of the waitperson seemed to be closing the door emphatically as she also deftly took orders and handled the take-out crowd. The place is small, but the main business seems to be take-out although several booths were filled with eat-in customers when we were there on a Thursday. The menu is extensive as with most Thai restaurants, and we took our time to peruse the menu and the posted specials before ordering. A word of warning: the servings are very generous. I have been to Thai restaurants where a plate is beautifully arranged, but let's face it: there's not enough food there for a picky 2-year-old. Not so at Lotus! You will be taking some home for the next meal!

There is a take-out menu on line but I couldn't find either of our dishes on this menu. I ordered Rama veggies with Peanut sauce and my husband ordered Garlic Chicken. I asked for three stars but the server looked at



me closely and said I should take two stars! She did allow my husband to order his dish with three stars. There was not too much heat in either dish, but I worried that I had a white bread with Velveeta look about me that I was not previously aware of.

The servings are VERY generous, as I mentioned. A heaping mound of rice, but not short on the other ingredients, and my husband's chicken looked like an entire half breast. My only quibble was that the peanut sauce was thicker than I like: more cornstarch? It tasted good, but I would prefer a lighter sauce. I was able to order brown rice with my dish and there was no additional charge. My husband enjoyed his dish and said there was not too much garlic (in truth, we have only had too much garlic once in an Italian restaurant where we ordered garlic spaghetti.) The menu prices include the tax so it's pretty easy to figure out your bill.

Disclaimer: When I checked YELP, it was NOT in the top ten restaurants, but was number one in the top ten Thai restaurants in Seattle. The top ten included Pike Place Chowder, which I consider a good lunch place, Toulouse Petit which we reviewed last month, and The Pink Door, which is one of my two most favorite restaurants in Seattle, the other being Ponti. Happy Eating in the New Year! So many restaurants, so little time!

LOTUS THAI RESTAURANT

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Culture Corner

“LEGACIES: MUSIC, SCULPTURE OR ORANGE DUST?”

by Susan Noyes Platt, www.artandpoliticsnow.com

Black Friday concert

Owuor Arunga “The Sultan of Swag,” a world famous trumpet player, organized an astonishing Black Friday concert at the Langston Hughes Cultural Center. As he explained to us, almost all the now successful performers who shared their talents with us that night got their start as youth who first performed on the very stage where the concert took place. It was a moving evening, as we watched old friends greet each other, mentors give short presentations, and singers, rappers and musicians give extraordinary performances.

Owuor Arunga spoke of his own mentors in the Central District and at Garfield High School, and he, in turn, is mentoring many others. Some of the incredible performers with a wide range of ages, included singers Marissa Garret, Dadabass, Adra Boo, Otieno Terry, Black Stax (four musicians, with a political and avant-garde edge) , rapper Yirim Sec, and the distinguished Josephine Howell. Owuor believes that music can “heal the world.” Several of the musicians are part of the One Vibe Africa’s Music and Art Program, based in Kisumu, Kenya.

Each performance was punctuated by astonishing solo trumpet playing by Owuor along with his friends on trumpet, guitar, drums and keyboard. The importance of the Central District as an epicenter of Black culture in Seattle for decades disappears more rapidly every day as gentrification ravages the neighborhood. Wyking Garret spoke of current efforts to save African American culture and businesses. One critical location is the block at 23rd and Union. The UmojaFest Peace Center is located on the Southeast corner at 24th and Spring Street. At the Black Dot Cultural Innovation Space on the other side of the block, participants are working on solutions to keep affordable rentals and businesses in the Central District.

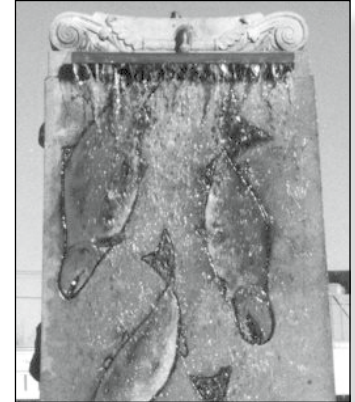
Fountain of Triumph

In front of Black Dot on 23rd Ave., stands the 1995 Fountain of Triumph by famous sculptor James W. Washington, Jr., owned by the family that is selling the block. We must stay vigilant to make sure it survives any new development. Washington’s vision of it as a

community gathering place with a message of struggle and determination, signified by the swimming salmon plunging toward the pool at the bottom, could not be more appropriate today.

Actually, the City of Seattle as part of the 23rd Avenue “improvement project”

has already commissioned a sculpture by prominent Washington DC based African American sculptor Martha Jackson-Jarvis for the corner of 23rd and Union. Her work is described as follows: “The artwork will include historically relevant narratives of the neighborhood and stories of the people who have lived or created significant impact in the neighborhood, as well as address the



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changing and widening demographics of this area of the city.” I don’t see any conflict with having both public sculptures!

James W. Washington, Jr. came to the Central District in 1944 and lived in the same house until his death in 2000. That house today is a Foundation and Cultural Center thanks to his scrupulous planning. Hopefully, his example can be followed for preserving the cultural significance of the Central District. The Mayor has recently declared the “Historic Central Area Arts and Cultural District.” Hopefully this will connect to the local activists at Black Dot as well as to funding to make it happen.

The survival of culture

Troy Gua’s “Orange Dust” at the Bonfire Gallery, a new art and design space in the Panama Hotel, addresses the survival of culture from a different



perspective. Bonfire director Bill Gaylord believes that “community engagement is the wellspring of civic vitality.” (By the way, the Panama Hotel itself is also up for sale)

Troy, a delightfully smart, but straightforward, person, explained to me that he believes the “idea of America is falling away.” This is even before the recent Islamophobia hysteria. He has always been fascinated with King Tut and Egypt (coincidentally resonating with the recent announcement that the tomb of Nefertiti may have been discovered).

But what will be discovered in an archeological dig in America, at some unspecified time in the future? Troy suggests some “fictional, metaphorical artifacts unearthed from America’s impending tomb.”

Take the pyramid: he made it with a Dorito and photographed it so that it looks monumental. “Orange Dust” means Dorito color and texture echoed in dozens of cast plaster orange pyramids (\$40, a great Christmas present!), but the pyramid also refers to the US (take a look at your dollar bill).

Cleopatra with Marge Simpson’s hair in glossy gold, a plate of gold coated bullets, a giant knife and fork crossed in the position of the symbols held by ancient Egyptian kings, “emoji cartouches,” from the iPhone 6, “American pie” of gold plated bullets, sugar plastic caskets, Mt Rushmore heads as stoppers for canopics holding oil,

blood, sugar, and bullets. You get the idea. Gua plays games and actually makes us laugh, even as he gets his more serious point across: what survives into the future reflects our values, and in the case of the US right now, they are pretty disturbing.

Also related:

Martha Rosler, renowned social critic artist, and a personal hero of mine, received \$100,000 from the New Foundation in Seattle! Rosler’s “Housing Is a Human Right” could not be a better fit for Seattle right now, and it will have various permutations all over the city for the next year. Already on view at the Seattle Art Museum is “Martha Rosler: Below the Surface” two series: House Beautiful: Bringing the War Home (1967-72) and House Beautiful: Bringing the War Home, New Series (2004-2008). The titles speak for themselves!

COYOTE CENTRAL LOSS

Brent McDonald, a popular teacher at Coyote Central for the past 11 years, was tragically killed in the Belltown area a week before Christmas. Claudia Stelle, Executive Director of Coyote Central, said that Brent was a wonderful mentor, encouraging the students to express themselves. A GoFundMe account has been set up to help Brent’s family with expenses. He leaves behind a partner and her 15-year-old daughter he helped to raise.

M. Suzanne Heidema

Certified Public Accountant

417 31st Avenue
Seattle, WA 98122

p 206.329.5221 • f 206.329.5415
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january 2016 | calendar

Editor's note: There is no Leschi CC meeting in January, and there will be no first Saturday Leschi Natural Area work party; see the January 18 event below.

JAN 9 Seattle Neighborhood Coalition 9am, The Central (Breakfast: \$14)

JAN 12 Leschi CC Executive Board Meeting, 7pm, 128 30th (Diane Morris's)

JAN 14 Central Area Neighborhood District Council, 6pm, The Central, 500 30th Ave S.; program on density and HALA's changes to accessory dwelling units.

JAN 15 Green Dolphin Street Lounge, 6-9pm featuring Debbie Cavitt. Admission is \$20 for non-members and \$15 for lifetime members. Refreshments, no host bar.

JAN 18 Leschi Natural Area work party, 10am-2pm. Tools and lunch provided. Work along with UW and Seattle University students in an event coordinated by the United Way.

JAN 28 EastPAC, 6:30pm, Chardin Hall at 12th & Jefferson

JAN 31 Open House at St. Therese; call 206-324-0460 for hours

Contact John Barber about String of Pearls work parties at 206.324.1548 and contact Darcy Thompson for Frink Park work parties at 206.325.4295.

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