

leschinews

March 2015 Issue No. 320

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

**JOIN THE LESCHI COMMUNITY
COUNCIL TO VIEW AND DISCUSS**

“THE STORY OF STUFF”

We are a consumer society and we are also a throw-away society.

What happens to all that stuff? Are there any solutions?

We'll provide some resources that are available
and hope you will share your ideas as well.

March 4, 2015 at 7pm

**CENTRAL AREA SENIOR CENTER, 500 30TH AVE. S
(ONE BLOCK SOUTH OF JACKSON)**

Inside the News

4 Leschi Children's Garden

8 23rd Ave. Project

10 "Future Ruins" at the Frye

12 Washington Wine Month



**SAVE
THE DATE**

***Bringing Jazz Back
to Jackson Street***

Saturday, March 28 – see page 4

Presidents' Message

Despite a glaring error in not noting the date and place of our February meeting on the cover of The News, and despite a rainy evening, we had an excellent turnout for our February meeting. Maggie Glowacki presented the plans for review of the regulations on development in environmentally critical areas (of which Leschi has many!) Her slide on the presence of critical slopes in Leschi was so crowded, it was hard to discern the individual problem areas as it appeared that all of Leschi was a critical area. One thing we don't have is a liquefaction factor according to Maggie. In the event of an earthquake, we do not have areas where the underlying soil will liquefy...i.e., turn to water.

The Reflections on India presentation attracted a full house. The beauty of the architecture and colorful dress present a culture-shocking contrast to the poverty. Art critic Susan Platt made some Indian sweets for us to sample, Diane Morris brought Green tea and your other Diane brought an Indian banana/coconut/almond dessert. We are grateful to Susan Platt for sharing her travels and art/history knowledge with us.

Two Board members applied for Neighborhood Park/Street Funds for small projects. John Barber submitted an application to fund a sign for the King Street street-end shoreline park; it is unique in that it does not have the appearance of a park. It is native habitat which provides cover for native beasts. John is asking for an educational sign that describes the native habitat so that the public understands why it is not a "manicured park." Diane Snell submitted an application to install the "Living Wall" on the Lake Dell retaining wall. It is one of the three options that SDOT presented at our February 2013 meeting when we voted on the living wall as most affordable.

These NPSF project applications go to a committee of the local group: Central Area Neighborhood District Council where they compete with other projects from the Central Area. We have learned that there are 13 project applications from the Central Area so competition will be intense. The Committee will choose their top 3 and send them on to SDOT and Parks. They rate each project's feasibility and provide cost estimates, returning the projects to the neighborhood committees for a final review and possible change in ranking. The final decisions are not made by the city until September and implementation is not until 2016. Stay tuned!

We are beginning planning for our annual events: Flo Ware and the Art Walk. Please call either of the Dianas if you are interested in the planning process or you want to communicate some ideas for these events.

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

~Diane Morris & Diane Snell

Like us on Facebook: LESCHI
and visit our website: leschinews.com

Leschi Community Council
140 Lakeside Ave. Suite A #2
Seattle WA 98144-6538

Presidents

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

Vice President

Janet Oliver, janetoliver@seanet.com

Secretary

Amy Fink
amy.e.fink@morganstanleysmithbarney.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

Newsletter Editor and Advertising

Diane Snell, 206.726.0923
leschinews@comcast.net

Production Manager

Kirsten Hopperstad
khopperstad@msn.com

Staff Photographer

open

Leschi News is published monthly except July and August by the Leschi Community Council, 140 Lakeside Ave. Suite A #2, Seattle WA 98144.

Editor: Diane Snell, Issue #320

This newsletter is printed by Pacific Publishing on recycled paper. Please share with a friend.



Recycling and Preservation Woes

Having come of age in the early Be Kind to Mother Earth days (and a subscriber to the Mother Earth News), I have long been a recycler. Our first recycling center experience was in Maryland in the 70's. A Recycling Center opened on the weekends in our community (Columbia, MD) and it accepted newspaper, cardboard and glass but you had to sort your glass into clear, brown or green. (The kids loved to help with this; it was so exciting if the bottle actually broke on impact.) We had a VW camper and decided we could pick up the recycling for our entire cul-de-sac on one Saturday morning a month. We had to do some education along the way; unwashed beer bottles were giving our van an interesting odor and we feared that we would have to take breathalyzer tests if stopped for a traffic infraction. I was very happy when we moved here and found a well developed recycling program with curbside pickup!

Education is the key to a successful recycling program. I have noticed at the Senior Center that recycling is pathetic; it's a generation that is used to "throw it away" and where to put the various trash items we generate is complicated. As knowledgeable as I feel I am, I still feel uncertain about those hard plastic cups that drinks are served in and we have had long discussions and internet searches at home about meat/fish trays. I was delighted to see information about a website that has been developed by SPU and was featured in their Curb Waste and Conserve pamphlet. Questions about recycling can be answered by a series of drop down screens on the various categories. I chose meat trays and found that brown and tan trays are now recyclable in the yard waste. Seattle.gov/util/lookitup

This same pamphlet urges us to put our cast off clothing (not fit for another life) in a bag for the Goodwill (or whatever used goods place you support) where it is sent to a rag recycling operation and made into industrial wiping cloths, carpet padding, insulation, etc. I now have two bags for Goodwill: one for items that can be reworn or reused, and another bag marked "rag content." It's a good feeling to NOT have that stuff going into a landfill. There are much better uses for land than dumps.

And that brings me to the preservation issue. This morning I got yet another email urging me to sign a petition...which I quickly did once I read the facts. This petition would

urge Congress to preserve the Antiquities Act which gives presidents executive authority to preserve land as national monuments. (This is how we got the Grand Canyon National Park.) The Antiquities Act is being threatened by a Congressional bill called the MAST Act; this would cripple a president's ability to declare certain lands as national monuments or parks. The MAST Act is sponsored by Rep. Don Young of Alaska; his own website features a large picture of Denali National Park which also came into being under the Antiquities Act.

I think this is called IRONY in the trade.

-Diane Snell

AND NON-RECYCLING NEWS

Remember those identifying stickers on many fruits? They cannot be put into the food and yard waste because they don't decompose. If they get into the sewers or waterways, they kill fish. So please remove them and put them into the garbage bin. They do aid checkers at the grocery store to charge us the correct price for that piece of fruit; sometimes it's hard to tell apple varieties apart. But remember, the life you save may become your dinner some day!

-Diane Morris

LETTERS TO THE EDITOR

Elie Smith writes: I loved your WIDE embrace of so many who do so much for the community we call Leschi in the (Feb.) News. To us, whose lives are "slimmed down", we appreciate it Big Time!

M. Suzanne Heidema
Certified Public Accountant

417 31st Avenue
Seattle, WA 98122

p 206.329.5221 • f 206.329.5415
sheidema@msn.com

Neighborhood & Beyond

JACKSON STREET JAZZ

The Jackson Street Jazz Walk returns for a second year of Bringing Jazz Back to Jackson Street and a night of free music spread across eight venues on Saturday, March 28th, 2015. This year, we welcome Industrial Revelation, Tubaluba, the Brad Gibson Trio, the Garfield High School Jazz Band, Danny Quintero, Bembe Olele, Thione Dioppe, The Synrix Effect, JazzEd, Ari Joshua, Michel Navedo & Jason Goessl, the Honeyville Rascals and many more! The full schedule is available at www.jazzwalk.org.

In addition to all the great bands, Pratt's One Hot Night gives you a chance to check out the studios and artists in this neighborhood arts center, Hollow Earth Radio will be bringing part of its Magma Festival to the scene, plus a special collaboration with Freshest Roots and 206Zulu.

If you made it last year, you know you don't want to miss it! If you've never gone, now's a great time to come check out Jackson Street. All events are between 21st and 16th Ave S, and be sure to check the website for special performances leading up to this incredible night of free music.

-Knox Gardner



Tubaluba will be performing at Ernestine Anderson Place March 28 at 7:30pm.

PRATT OPEN HOUSE

Pratt holds its Spring Open House on March 28, 6-9 pm. It's an opportunity to view the classes, and the offerings are many. There are experiential art classes for kids 5-7 where you pay what you can; Central Area students are given priority in enrollment. There will be hands-on activities for the kids during the Open House.

Youth and Teen classes run the gamut from Comics and Cartooning to Blacksmithing (and we thought that had gone away with the Conestoga wagon!) Adult classes cover jewelry/metalsmithing, painting/drawing, printmaking, glassblowing, kiln working, bead making, woodworking, stone carving and blacksmithing. And if you don't have time to take a weekly class, there are weekend workshops in all these subjects.

One class quickly caught my eye: creating greeting cards in a Letterpress class. When I think of what I have given Hallmark over the years, I should have taken this class in my younger days.

PRATT FINE ARTS CENTER

ONE HOT NIGHT Free admission & free parking
1902 S Main St.
March 28, 6-9pm

-Diane Snell

LESCHI CHILDREN'S GARDEN

Leschi Elementary's school garden is ready for spring planting! On Sunday February 15th, we had a wonderful group of parent volunteers and two Leschi Community Council (LCC) members come together to prepare the garden for student education. Work included building a beautiful spiral herb garden, mixing in donated compost (from Cedar Grove) into soil, digging up existing lilac tree to create more room for planting, putting plastic cloches back up, transplanting herbs and cleaning up existing compost bin. The highlight of the work party was installing our "irrigation system" ollas. Here's a picture of these beautiful urns.

What a successful day! Thank you to all the parents and LCC for being there.

Outdoor Education will start back up the first week of March. With this warm winter upon us, spring feels like it's already here. The other wonderful news is that Leschi Elementary has been awarded a \$2000 grant from Whole Kids Foundation; \$1500 of this will be used to fund a garden

Madrona Computer

PC - Mac support & networking

Netflix, Amazon, Roku, Apple TV
Hardware & software installations
Virus & malware removal

Chris Kamila 206.462.4340
chris@madronacomputer.com





educator. The educator has already been “hired” and will start the first week of March and continue through August. Thank you, LCC, for being our community partner on the grant. Other collaborations include Green Plate Special and IslandWood. Both nonprofits will be providing volunteer outdoor educators to help teach garden and forestry to students of Leschi.

Since we are gearing up for planting, we could always use starts to help us get going. If you have any strawberries, herbs, kale and any other good spring season starts, please contact parent volunteer garden coordinator Kim Blakemore at kblakemo@uw.edu. We could always use volunteers interested in assisting our educators. Contact Kim if interested.

Thank you to our parents, school staff and teachers and to our surrounding community for making outdoor education possible at Leschi Elementary.

-Kim Blakemore

LESCHI ELEMENTARY UPDATE

Leschi Elementary is recommending a single blended approach that will provide the best of both programs to all students at Leschi. Every student would have a team of teachers. One teacher would deliver instruction in mathematics, phonics, grammar, and geography utilizing the Montessori methods, materials and approach.

The second teacher would deliver instruction in reading and writing utilizing the Workshop Model developed by Teachers College of Columbia University and science through the National Science Foundation Inquiry kits (which are currently used in both programs).

Background information

Evidence shows that in order to have an equitable learning opportunity for every child, our classrooms must be heterogeneous—integrated by race, culture, home language,

and economics. Right now, they are not. Leschi currently has 387 students. We have 211 students in the Contemporary program and 176 students in the Montessori program. We have 9 Contemporary classes and 7 Montessori classes.

Racial, cultural, home language, and socio-economic segregation has come to define the two programs. The Blended Model curricular approach offers the best approach to accelerating all students’ learning, starting from their just-right level.

On February 18th, the School Board of Seattle Public Schools will vote on our blended model. Call the school or go to leschischool.com if you are interested in the result of the vote.

Go Bull pups!

-Katie Busby

MEMBER MEETING 2/18/15

Dian Ferguson, Senior Center Director, holds a member meeting on the third Wednesday of each month, 1-2:30pm. She uses that time to bring the members up to date on the various issues surrounding the building, classes, trips, etc. (Members and public! Meeting is open to all.)

The first issue is the purchase of the building. Dian has discussed the issue with former City Councilman Richard Conlin and a real estate person, Ben Rankin. She is also hoping to involve Donald King (architect who has worked on the Center’s remodel in the past) and Peter Steinbrueck.



**It’s fine in the bottle,
but it’s better
in your glass.**

Free wine tastings every weekend!

**Saturday 2pm ‘til the bottles are gone
Sunday 11-5**

Stop in and find your new favorite.

**1127 34th Avenue (at Union) • 206-860-6017
www.madronawinemerchants.com**

The last appraisal for the property is several years old and was for \$882,000.

Real estate has seen many ups and downs over recent years, but when you hear folks look out the Center's windows and exclaim, "that's a million dollar view," one suspects a current appraisal would come in much higher.

Dian also plans to write a grant to pay for an assessment of the property, is it structurally sound? Can it be successfully remodeled? Or should it be a tear-down with a new building? This process for possible purchase will take about two years.

Dian repeated the figure for the monthly expenses to operate the Center: \$45,000. She corrected an error in last month's Leschi News: \$1000 monthly for utilities. That was a figure that I had from my time on the Senior Center Board but it was for heating costs only...not the full range of utilities, water, sewer, garbage, etc. Actual utilities run from \$1200-1500 per month. There has been a change in the heating costs as the Dining area is now heated by natural gas and is air-conditioned as well. The rest of the building is mostly heated by radiators dependent on an ancient monster of a furnace in the lower level. Although there are controls for increasing or decreasing heat in the dining area, the rest of the building is controlled downtown by Facilities.

Operational costs include staff salaries (and benefits) as well as utilities, food for the lunch program, maintenance, etc. Staff positions being considered are a van driver/building attendant and a kitchen assistant for Anthony.

The Facilities Committee is meeting on the 2nd & 4th Tuesdays of each month (7-8:30pm) to address the Center's needs. Current members are John Barber, Diane Morris, Joan Ervin and Vernetta Stowers. More members are being sought.

The Center is partnering with Lifelong Learning on the monthly trips. A new trip is one to Flower World and the Maltby Café on 3/13. Sign up at the front desk.

SHIBA is now at the Center on the 2nd & 4th Wednesday. This is a free service; the counselor helps to check on the most advantageous options for your health insurance.

A new blood pressure clinic will be available on the last Thursday of the month from 2-3pm.

Interest was expressed in holding a class for seniors on how to use their smart phone. Students were felt to be the most experienced in the use of these phones, and it was thought that maybe collaborating with Garfield High in exchange for community service hours for the students would be a good option.

The Center is also trying to schedule a Makeover day with Hearts for Humanity.

Only one person had signed up for the Senior Lobby Day trip and Dian urged folks to reconsider.

She said how important it was for our legislators to hear directly from seniors about the issues that affect them. She plans to drive the van herself!

Committees now in effect at the Center are Facilities, Green Dolphin, Marketing, and two new committees: Fundraising and a committee (as yet unnamed) that visits homebound seniors.

And the last but very important item in this land of 12, is the big sale of Seahawks merchandise on March 5th & 6th.

-Diane Snell

SENIOR CENTER EVENTS

World Kidney Day at CASC

Thursday, March 12

Celebrate World Kidney Day at the Central Area Senior Center on March 12th! World Kidney Day aims to raise awareness of the importance of our kidneys to our overall health and to reduce the frequency and impact of kidney disease. Representatives from Northwest Kidney Centers will be in the Central Area Senior Center lobby with information, resources, and free blood pressure screenings from 10AM-3PM on March 12th. A speaker will also join the regular Diabetes Workshop class that day from 10-12PM to share her experience as well as additional tools to keep your kidneys healthy.

Green Dolphin Street Lounge featuring Swamp Soul

Friday, March 20: 6-9pm

Join the Central Area Senior Center for our Green Dolphin Street Lounge with dancing, live music, a no-host bar, and



Prestige
RESIDENTIAL
CONSTRUCTION

206 722 1540
PrestigeCrafted.com

appetizer foods. March's Green Dolphin night features zydeco band, Swamp Soul! Zydeco blends blues, rhythm and music indigenous to Louisiana-punctuated by the horns, spoons, scrub board, fiddle, triangle, and accordion. Admission is \$20 for non-members and \$15 for lifetime members. To make a reservation, please call 206-726-4926.

Health Insurance Counseling

****Now on the 2nd & 4th WEDNESDAYS of each month**
(March 11 & 25)**

The SHIBA (State Health Insurance Benefits Advisors) are available by appointment for health insurance counseling at the Central Area Senior Center. Learn about your health care coverage options, find affordable health care coverage, as well as evaluate and compare health insurance plans. This is a free resource with appointment times at 10AM, 11:30am, and 1pm. Please call 206-726-4926 to sign up.

AARP Driver Safety Course

March 30 & 31 from 9AM-1PM

If you are 50+ and would like to save money on your car insurance, then sign up for the AARP Driver Safety Program at the Central Area Senior Center! You must attend classes on both days, and the class is \$15 for AARP members and \$20 for non-members. Please call the center at 206-726-4926 to sign up. Payment can be submitted the first day of the class to AARP.

The Central Area Senior Center is located at 500 30th Ave. S, one block south of Jackson.

Programs are open to the public.

PEOPLE'S MEMORIAL ASSOCIATION

The Central Area Senior Center hosted a presentation on People's Memorial, the oldest (and largest) memorial society in the United States. It was started 75 years ago by the same folks who later started Group Health Cooperative and REI.

People's Memorial promotes consumer choice; they work with 19 funeral homes and 5 cemeteries, and they opened their own Co-op Funeral Home in 2007. Over 200,000 people have joined PMA since their inception. It costs \$35 for a lifetime membership, and the benefits are access to more reasonable rates for funerals, no matter what your choice is for that final event.

There are 3 parts to PMA: the Association, the Education Fund (which paid for the informational presentation) and the Co-op Funeral Home which publishes a price survey every two years, which compares prices at funeral homes across the state for the various services: cremation, burial, burial with viewing and more recently, green burials.

My first experience with a funeral home was when my mother-in-law died. We were young marrieds with one small

child; she was a teacher and still had two kids at home, one in college and one in high school. The insurance was not impressive and as I listened to the funeral director, I started to worry that there would be nothing left for the two kids not yet through school. My husband seemed to be in shock and looked like a lamb being led to slaughter, so I put my aggressive hat on and told the funeral director the facts. He did scale down his offerings and given the fact that she had wanted to be cremated, the fancy silk lined caskets were inappropriate. A few years after that, Jessica Mitford's book, *The American Way of Death*, was published. I read it and was convinced there had to be a better way. We lived in Maryland then and there was no funeral coop at that time; when we moved to Washington state, I soon learned about People's Memorial and signed up the whole family.

These days, folks spend between \$10,000 and \$20,000 for funerals, when in fact it can be done for about a tenth of that cost. When it comes down to it, what do we remember about those who have passed on? We remember their personality, we remember the eulogies spoken at the memorial service and we don't remember the casket.

Check out People's Memorial website for information and prices. Read the section on green burials as this is the way it was done by our ancestors with less impact on the environment and our wallets.

-Diane Snell

A+ IN FRUGALITY
GROCERY OUTLET
bargain market

Frozen Foods • Deli • Meat • Fresh Produce • Beer & Wine
Household Goods • Health & Beauty
Natural and Organic Products • And so much more!

*Luck is always on
your side
when you shop at
Grocery Outlet!*

**Overshop.
Underspend.™**

1126 Martin Luther King Jr. Way
Seattle, WA 98144
206-302-1005
8 am - 10 pm Every Day!

VISA MasterCard Debit Checks EBT
For your Frugal Friends



SEATTLE NEIGHBORHOOD COALITION

SNC meets at the Central Area Senior Center every 2nd Saturday of the month and the programs have been very interesting. We have not been able to give much publicity as the program is usually not known in time for our deadline, so it was exciting to get this notice in time to spread the word. The breakfast is cooked by a local caterer. (Editor)

MARK YOUR CALENDAR: At the March 14 Seattle Neighborhood Coalition (SNC) meeting, Peter Steinbrueck will join us to discuss the details of his Seattle Sustainable Neighborhoods Project (SSNAP) report. This effort was funded by the City to assess how well the City has done in meeting the Goals and Objectives of the Urban Village growth strategy which was implemented with the Comprehensive Plan of 1994.

Steinbrueck will share what he believes has worked and how we can improve the Comprehensive Plan with the Seattle 2035 update.

The SNC meets on the second Saturday of each month at The Central, located at 500 30th Ave S in the Leschi neighborhood of the Central District. Meetings start at 9am. This is a breakfast meeting with the first 30 minutes focused on networking and engagement with fellow activists. Complete breakfast and beverages is \$14. This is followed by the speaker's presentation and up to an hour of lively Q&A.

-Bill Bradburd

23RD AVE. PROJECT

Reducing the traffic lanes from 4 to 3 lanes on 23rd Ave. from E. John to S. Jackson is now scheduled to begin in April, but the Greenway installation will begin in late February.

■ *Editor: The following information is from a SDOT bulletin.*

Phase 1 of the wCentral Area Neighborhood Greenway, in time for completion this spring, will run between South Jackson and East John streets along 25th Avenue, 22nd Avenue, and 21st Avenue East. Much of the work to be done involves repair or upgrade of curb ramps and sidewalks at arterial intersections. Crews will work south to north, one intersection at a time, at the following locations:

- 25th Avenue and East Yesler Way
- 25th Avenue and East Cherry Street
- 25th Avenue and East Columbia Street
- 22nd Avenue and East Madison Street
- 21st Avenue East and East John Street

Typical working hours will be 7 a.m. to 4 p.m., Monday through Friday. One of four crosswalks at each intersection will be closed during ramp construction. In addition, temporary on-street parking restrictions will be necessary to complete the work. Pedestrian and vehicle detours and signage will be provided.

Other elements of Phase 1 greenway implementation include:

- Bicycle pavement markings on the route
- Stop signs on all streets crossing the greenway
- Flashing beacons for pedestrians and bicycles at arterial crossings: 25th Avenue and East Yesler Way; 25th Avenue and East Cherry Street
- Enhanced pedestrian traffic signal at 22nd Avenue and East Union Street
- Approximately one speed hump per block on the route

Neighborhood greenways are residential streets made safer and calmer for people of all ages and abilities to walk and ride bikes. Greenways can provide access to schools, trails, parks, transit, and neighborhood businesses.

The Central Area Neighborhood Greenway will run on residential streets adjacent to 23rd Avenue between East Roanoke Street and Rainier Avenue South. SDOT selected the greenway route with the help of extensive community input gathered at open houses, drop-in sessions, presentations, and briefings. Phase 2 and 3 (the south and north ends of the greenway, respectively) will be implemented in late 2015.

Funding for the \$4 million Central Area Neighborhood Greenway project comes from a combination of local, state, and federal sources.



Leschi Market

SPECIALIZING IN FINE MEAT, WINE AND PRODUCE

*Your neighborhood store
that offers so much more!*

**HOMEMADE
SAUSAGE**

**GOURMET
COFFEE**

**ARTISAN
BREADS**

**ORGANIC
PRODUCE**

**OVER 1400
WINES**

**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

Pre-construction open house

Thursday, March 5, 5:30 – 7:30 PM
Garfield High School Gymnasium
400 23rd Avenue, Seattle, WA 98122

SDOT will host a pre-construction open house to share more information about Phase 1 construction activities. Please join us to meet the team and learn about:

- Construction activities and timing
- Traffic detours
- Metro bus detours and stop changes
- Plans to keep neighbors safe and moving during construction
- Resources for businesses and neighbors during construction
- How 23rd Avenue will operate after construction
- How to use the Central Area Neighborhood Greenway

For more information

Visit: www.seattle.gov/transportation/23rd_ave.htm

Email: 23rdAveCorridor@seattle.gov

Call the 24-hour project construction hotline:
(206) 727-8857

If you need this information translated, or to request an interpreter, please call (206) 727-8857.

23rd Avenue Corridor Improvements Project

The purpose of the 23rd Avenue Corridor Improvements Project is to improve safety and mobility for people who drive, walk, bike and take transit. Phase 1 of the project includes modifying 23rd Avenue from a four-lane street to a three-lane street. This means one lane in each direction with a center turn lane. This phase of work also includes new pavement, sidewalk improvements, traffic signal improvements, lighting improvements and public art.

MASON BEES FOR POLLINATION

Tree branches heavy with fruit. Limbs propped up to keep from breaking. This image is a gardener's dream. It's also a reality at Crown Bees, a supplier of gentle mason bee pollinators and bee products.

Elsie Olesen at Crown Bees explains, "Bees pollinate one-third of our food supply, which relies heavily on the troubled honey bee. With losses of 40 to 50 percent of honey bee hives, we need alternative bee pollinators. Our solution is the gentle, rarely stinging Mason bee. It is an amazing pollinator and a wonderful garden companion."

A single Mason bee efficiently pollinates 12 pounds of cherries - a task requiring 60 honey bees to achieve the same result. This 1:60 mason bee/honey bee ratio applies to other spring fruits (i.e., apples), flowering plants and nuts (i.e., almonds).

About the size of a house fly, Mason bees stay close to the nest, making them perfect for the backyard gardener. While they don't produce honey, these bees are fun to observe and easy to raise. Mason bees are native to North America, but have been largely overlooked in favor of the European honey bee. They are solitary bees which don't live in social hives. They prefer pre-existing holes to build their nests.

Olesen said Crown Bees has spent the past five years increasing awareness about the value of Mason bees for better crop yield. "We help our customers create healthy gardens with Mason bees and bee-safe nesting products."

She added that Crown Bees has a long-term mission to close the bee gap and protect the food supply. "We need more Mason bees to supplement honey bees in orchards and farms. Our approach is to enlist gardeners to raise Mason bees for their own crops. At the end of the season, they can send us their excess bees. Under our Bee BuyBack program, we'll exchange their bees for nesting material or cash. These bees will be re-homed in other gardens and organic orchards. In this way, we increase the Mason bee population."

Learn more about Mason bees at www.crownbees.com. Crown Bees has an annual booth at the Seattle Flower & Garden Show.

-article courtesy CrownBees

■ *Editor's Note: Jim Snell has been growing Mason bees here in Leschi for several years and was able to take his excess (about 1600 bees!) to Crown and exchange them for nesting blocks for next year's crop. And it is true, they don't sting! If you are interested, feel free to call Jim (726.0923) for information or to visit and view the bee growing system.*



elizabethrogers
PILATES & PHYSICAL THERAPY, PLLC

**Physical Therapy
Private Pilates
Semi Private Pilates**
Most insurances accepted

Call today to schedule
a complimentary consultation:
206.535.7356

3603 S. McClellan St., Seattle, WA 98144
(Located across from Mount Baker Park
within Vitality Pilates)

www.elizabethrogersPT.com

Culture Corner

RODRIGO VALENZUELA, THE 13TH MAN AND THE END OF UTOPIA

By Susan Platt

www.artandpoliticsnow.com

Rodrigo Valenzuela's "Future Ruins" exhibition at the Frye Art Museum (until April 26) aptly characterizes where we are at this moment in Seattle, and in other cities that are tearing apart their historic urban fabric in order to cater to the rich with high end housing.

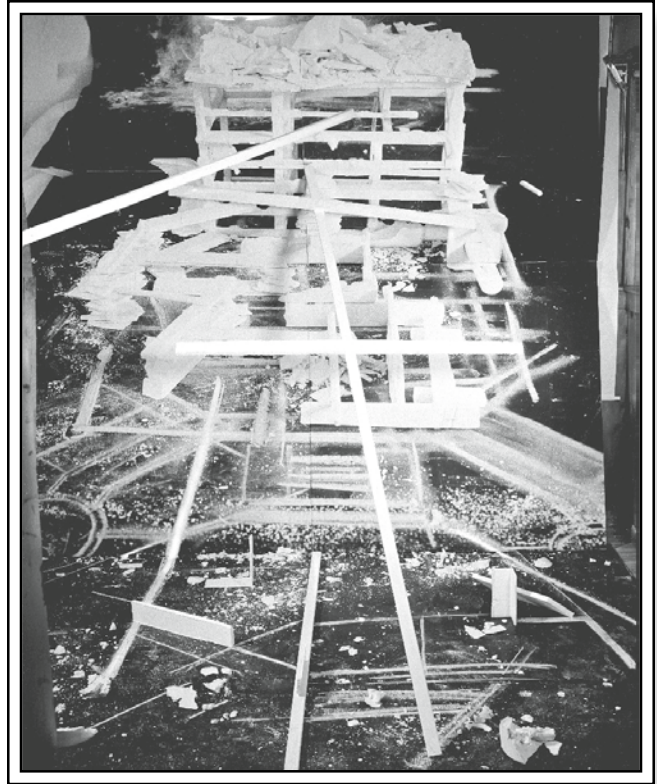
In his large installation *Hedonic Reversal*, Valenzuela presents us with photographs of constructed modernist ruins, with off-kilter perspectives, installed on scaffolding as though in the midst of a construction site with shadowy ghosts of collapsing buildings painted on the wall.

He carefully explained his materials and process to create the idea of collapsing buildings in dizzying perspectives that reminded me of the explorations into a physical fourth dimension by El Lissitzky or the light space experiments of Laszlo Moholy-Nagy. He re-photographed these set ups over and over, to convey a sense of irrational space.

We see here the end of modernism, the collapse of utopia, the final chapter in a cycle that began with the Constructivists in the early 20th century. Artists like those of De Stijl, and the Russian Constructivists as well as the famous Bauhaus, believed that art could build a new society; they idealized worker housing as a humane place, scaled to ordinary people, with usable spaces and shared community.

Located near the Frye Art Museum, Yesler Terrace was based on those ideals. Yesler Terrace is a community with shared public spaces and small scale. It was the first integrated public housing in the country. It is being torn down in order to make way for new market rate housing and high rises. Several enormous towers are being built on a part of the land sold way under market value to Vulcan, Paul Allen's company. When Yesler Terrace was built it represented a utopian principle in action. Now its destruction stands for the end of those principles. Run by Seattle Public Housing it offered a secure home for low income workers and a real sense of community. As the federal government as well as local public agencies try to get out of the support for public housing, our community is being flooded with ever more homeless people.

The video installation titled *El Sisifo* (Sisyphus) films workers as they pick up garbage after a game. Sisyphus, the well known Greek story, tells of a king who was punished for deceitfulness by being forced to roll a heavy boulder



Rodrigo Valenzuela. *Hedonic Reversal #1*, 2015. Inkjet print. Commissioned by the Frye Art Museum and funded by the Frye Foundation.

up a hill only to have it roll down again. It suggests the repetitiveness and meaninglessness of the efforts of these workers punished with minimum wage or below because they have been accused by our society as poor people, as workers, as undocumented migrants. The rich accuse the poor and the poor follow a continuous round of mundane labor that serves the rich.

They are the 13th Man, as Rodrigo puts it, after the 12th man leaves. He films up close to a single worker with his uniform for a "cleaning service" (a service industry notorious for its exploitation of non-union labor). The worker conscientiously finds every cup left behind and puts it in a garbage bag. But the artist also maintains a larger context, as he films from a distance: the tiny, anonymous workers move through the empty stands almost as though choreographed. On one of the videos, a worker diagrams his route through the stadium, a dizzying set of movements. The background sound track of "Pep talks" by sports coaches create an eerie contradiction to the silence of the stadium.

Rodrigo addresses worker issues in two other videos in the exhibition. *Diamond Box* films some of the many undocumented day laborers who stand by the road waiting for work. They are filmed in an anonymous studio setting, silent, but accompanied by a soundtrack of the stories of crossing the border, and their lives here. Their words are recorded in subtitles in English. It is a moving work, as the film protects the identity of the workers, underscoring their silent place in our economy, at the same time that we listen to the details of their unbearably painful and hazardous experiences. By disconnecting the words and image, by having the workers simply sit silently, we sense the distance between what we can understand, what can be documented, and what has been experienced.

Rodrigo does not hide his elite intellectual approach to worker subjects. He came here as an undocumented migrant himself, but with an art degree and carpenter skills, and he describes reading Kant at lunch as a worker on construction sites. Later, he realized that the stories of his fellow workers were extraordinary. He mentioned to me that many of the day laborers have degrees as plumbers or technicians, but they have lost all possibility of professional employment by coming here, and often live in shelters in a state of deep depression.

A third video *Maria TV* addresses female domestic workers (nannies and maids) in a "Playback Theater" format which is described on Wikipedia as follows:

"Someone in the audience tells a moment or story from their life, chooses the actors to play the different roles, and then all those present watch the enactment, as the story 'comes to life' with artistic shape and nuance."

Rodrigo starts the piece with an excerpt from a TV "novella" about a woman who is told to leave her child forever, a strange echo of the real tragedies of separation that women choose when they leave their families behind in order to make money in the United States to send to their children. (They always believe they will be gone only a short time, but usually stay for many years. *Enrique's Journey* by Sonia Nazario is the story of one of those children coming North to find their mother and what happens after they are reunited). The actresses enact both the melodrama of the novella and the real anger and frustrations of the domestic women.

The artist declares that he is functioning at the border of documentary and fiction. His own experience of crossing the border is never told as a narrative although sometimes he seems to refer to it as in *Walk by Night* (not in the exhibition, but visible on his website) which films the desert day and night from a moving vehicle. It is not clear if the artist actually walked across this desert or is representing this space as one which has been crossed by so many migrants.

Rodrigo Valenzuela is attracting a lot of media attention and awards. He is well on his way to being an art star. His subject matter of the undocumented workers and their lives and (nonexistent) homes is distant from his present life in the United States (he gained citizenship by marrying).

One hopes that he doesn't lose his soul in the glitz of art market success. The people and places he has been representing come out of the shadows of accusation, cliché, prejudice and exploitation. His success can hopefully enable him to cast an even stronger light on the human beings who stand so heavily accused in our society, but without whom our culture would collapse, to become ruins much like that vision of the future suggested in *Hedonic Reversal*. I still remember May Day 2006, the largest immigrant march to that date, when downtown Seattle came to a standstill as immigrants marched for their rights.

FREE FILMS

During one of my frequent internet wanderings, I came upon a wonderful website, www.freedocumentaries.org, that provides free streaming access to over 200 documentaries of all sorts. These are not your grade B films by any means. Many are winners of prizes and recipients of nominations at independent film festivals such as the Berlin and Vancouver International and Sundance. Major films such as Michael Moore's "Fahrenheit 911" and "Sicko" and Sean Penn's "War Made Easy" are featured. But I found myself also drawn to small productions such as a PBS biography of Muhammad and a treatment of the life and death of the internet prodigy, Aaron Swartz. But at the end of each movie are suggestion for additional watching which you must ignore if not to be drawn down the rabbit hole of "free documentary abusive syndrome".

-Jim Snell



Cambium

Landscape Architecture | Construction | Maintenance

cambiumlandscape.com

tel: (206)860-7625



Seeking Sustenance in the Wilds of Seattle

WASHINGTON WINE MONTH

March is Washington Wine Month! I thought it would be fun to sit down and have a conversation with some of the state's leading winemakers, in a "Meet Your Maker" type of scenario. I reached out to Leschi Market's best-selling WA wineries, and by my deadline had heard back from 3 extraordinary individuals. If this goes over well, I hope to continue this format for future columns. The 3 featured this month are Kay Simon from Chinook Wines, Steve Brooks from Trust Cellars, and Mark McNeilly from Mark Ryan Winery.

The wines should be very familiar to Leschi Market regulars, as the store routinely shelves several wines from each winery. Now it's time to learn a little bit about the individuals behind the wines we so love, cherish, and routinely pour for family and friends. Since these three call Walla Walla, Yakima, and Woodinville home, respectively, actually getting together would prove to be nearly impossible. So, we'll call this the virtual round table discussion with Chinook's Kay Simon (KS), Trust's Steve Brooks (SB), and Mark Ryan's Mark McNeilly (MM), with me as the moderator (KB). Enjoy.

KB: Thank you for joining me to celebrate your wines and WA Wine Month. To kick things off, how were you inspired to get into making wine for a living?

KS: Entrepreneurship side came from my family. We always grew a big vegetable garden in N. California, and usually had a steer in the pasture being groomed for the freezer. My folks were entrepreneurs and money was tight for groceries, so the Simons were early adopters of grass-fed beef. My folks also made some home wine with other families. My journey to wine came as I enrolled at U.C. Davis to study nutrition, but became interested in fermented foods: beer, cheese, wine. So, eventually I changed my major to Fermentation Science and graduated with that degree. Brewing jobs were pretty corporate and pretty male-dominated at the time so wine appealed to me. (Even though my first two winery jobs were fairly corporate -- they taught me through the diverse production technologies and lab work which one encounters).

SB: Happiness. Most people know that I used to be a journalist. I can count all the happy stories I covered in my career on one hand. Most of it is pretty awful stuff. It wears on you. The more I thought about it, all the people I had ever met at a winery were happy. Seemed like a better way to go through life.

MM: I got into wine making through my time working as a sales rep at Unique Wine Co. I was able to meet great winemakers and great grape growers and had the opportunity to put a small project together. This small project became a little bigger and I started doing it full time in 2003.

KB: Interesting! All different paths. Thank you for sharing! Now for a couple of quick hits, with it being WA Wine Month, what is your favorite wine that you make, and a favorite WA wine made by someone else?

KS: Chinook- Sauvignon Blanc, because it is the most versatile & interesting wine if you love to cook like me! Non-Chinook, I would say Barnard-Griffin Sangiovese Rose or Fume Blanc because wines should differ from vintage to vintage, but always be of predictable quality from a particular winery, and these are!

SB: Trust- Riesling. I love Riesling. I think it's so underappreciated and an incredibly complex grape that makes amazing wines. If only people would open up their minds to the notion that wine with residual sugar can be a tremendous wine, and not just for your grandmother! Non-Trust, how about the Dowsett Family Gewertztraminer? That wine is always amazing. And I think Riesling is hard to sell? Chris is such a good winemaker and even better person. I would take that wine and be happily abandoned on any island.

MM: My favorite? I'm supposed to say that I love them all, but the "Lost Soul" might be my favorite. There is textural component in there that I find very compelling and the aromatics are earthy, meaty and spicy with a core of dark, brambly fruit. I like to say that the style of Washington State wines are like a bridge from the Old World to the New World - Big expressive new world fruit with Old World structure, minerality and character. Lost Soul has all of that.



FIONNUALA O'SULLIVAN
 Managing Broker – Owner
 Direct 206.779.4643
 eirefos@comcast.net

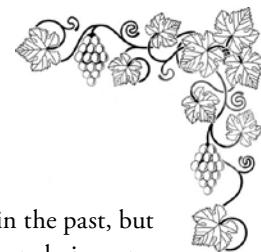
Gerrard Beattie & Knapp LLC
 1313 E. Pine, Seattle, WA 98122
www.gbk.com
 206.322.8940



**Sea Suds
Car Wash**
23rd & UNION

- ✓ **TOUCHLESS
AUTOMATIC WASH**
- ✓ **XTRA SOFT
TOUGH AUTOMATIC**
- ✓ **5 SELF SERVE BAYS**
- ✓ **CLEAN, SAFE
& WELL LIT**
- ✓ **NEW/POWERFUL
VACUUMS**
- ✓ **OPEN 7AM-10PM**

BEGREEN.STAY CLEAN.



Non-Mark Ryan, hmmm, with so many good wines coming from Washington State it's hard to choose, but I really like what Sean Boyd is doing at Rotie Cellars.

KB: How about your favorite wines or wine regions NOT in Washington?

KS: Love wines from the Loire Valley of France, and also love Canadian Okanagan- amazing scenery and wines. That region is also set up with a great tourism infrastructure.

SB: White wines from Alsace, especially Riesling from Domaine Weinbach, sign me up!

MM: I have two. Cornas, I love the style of the Northern Rhone Valley (actually mid Rhone Valley) and I appreciate the incredible focus on just one grape - Syrah. I also love the Willamette Valley. Pinot Noir is a household favorite and my wife and I got married in the Willamette Valley and had a great time.

KB: Okay- we are running out of time and space for this virtual round table. I thank you all for being here and opening up to our readers and customers. Let's wrap up with one final thought. What excites each of you the most about the future of the Washington Wine industry?

KS: For me, it's the young enthusiastic members of our industry who still think science matters, from those on the research and teaching side to the many interns who have energized us over the last 32 harvest seasons, and all the recent helpers who help bring in the harvest and are willing to do it the right way, OK, our way!

SB: What is exciting to me is that our region is still so new and the ceiling is so high. We may not even know where the best place to plant might be. Things are still evolving and we are all still learning.

MM: I agree, on the same line as Steve, the Washington State wine country is very large, so our best vineyards might still be undiscovered!

Find several offerings of Chinook, Trust and Mark Ryan throughout the shelves at Leschi Market!

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.

REVISITING A FAVORITE FEEDING TROUGH

We have reviewed Chuck's Hop Shop in the past, but wanted to update that review. The beer choices are still phenomenal, but the food trucks are no longer coming mid-day during the week, just at 5pm on. So Chuck's has been serving brats and veggie dogs with either sauerkraut or jalapenos during the lunch/early afternoon hours. The brats/dogs are simmered in beer (what else?) I had to ask Chuck where he got the veggie dogs as they are really good, not those little pencil slim, rubbery veggie dogs one usually finds in the grocery store; no one is yet making a bun sized to that monstrosity. It turns out they are made by Field Roast, a veggie company that also makes veggie sausages in various flavors. Areal bargain at \$4. If you happen to be there on a Sunday (11-4) when Halluva Falafel is there, do try one; I had been trying to get one at their original truck in Georgetown for months and finally scored. This has to be the King of Falafel and the pickle? Incredible.

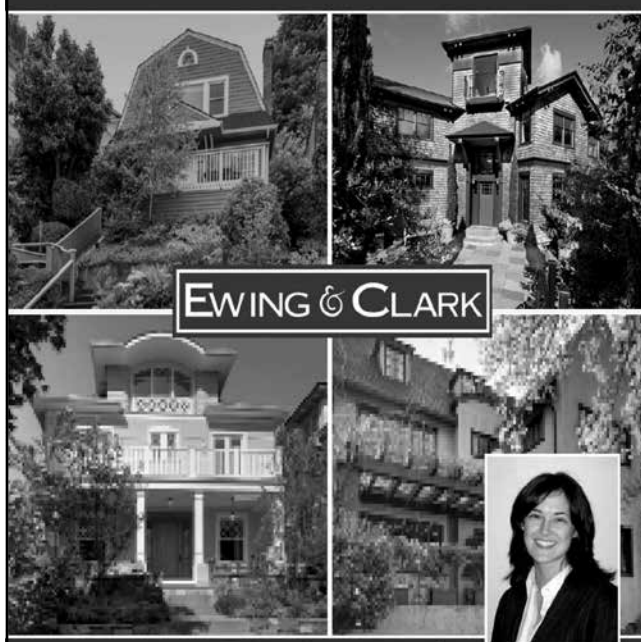


CHUCK'S HOP SHOPE

2001 E. Union (corner of 20th)

-Diane Snell

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



Kristine Losh

klosh@ewingandclark.com | 206.953.6786

LESCHI COMMUNITY COUNCIL EX BOARD MEETING 2/9/2015

Attending: Diane Snell, Diane Morris, Janet Oliver, Kim Murillo, Jeff Floor,

Excused: Amy Fink, John Barber and Tracy Bier

No motions or votes were taken during the meeting

Kim — Treasurer Report

January's income was \$1,085, mostly because of ad and membership revenue. Expenses were \$774.83. Balance in unrestricted fund \$9,520.26

Jeff — LURC Report

Jan 23rd-PLUS committee of the city council met. The committee voted to deny proposed Midtown up zone development project. The full city council will take a vote in the near future. At this write the date has not known for the vote. On February 14th from 10 to 4, Midtown and Seattle University will be holding a workshop on the history of the Union Street Business Association

John – Parks and Greenspace Report

No report

March LCC Program

Stay tuned

Flo Ware celebration

Discussed to continue having annual celebration. Diane S. will email Katie and Christine to see if they are interested in working with John to plan this year event.

Diane S. – updates

Starting in June the #27 bus will be completely restored.

Neighborhoods' Park and street grants applications are being accepted at this time.

Traffic calming meeting-interested applicants need to be attended

Discussion

LCC records and preservation of materials. Janet is going to scan two newsletters and research archiving other materials that are stored by current members.

-Respectfully submitted by Kim Murillo

CENTRAL AREA NEIGHBORHOOD DISTRICT COUNCIL 2/12/15

Presentation by SDOT's Jonathon Dong on changes to the bus stop at Dearborn & Rainier: NB stop lengthened; WALK push button moved to better spot, ramp to be improved and SB stop moved to King St. Both Goodwill and Jackson Place community have okayed the changes.

Thirteen applications for the Neighborhood Parks Street Fund were submitted. Three CANDC members volunteered to be on the committee that selects the top 3. Committee will share all apps and the finalists with the Council.

East Precinct Captain and officers met with owner of 23rd & Union property (old Post Office site) to offer guidance in keeping property safe with night time lighting and no trespass signs.

EastPAC is moving to a new model; they would like a rep from each community council to serve on their Board and communicate police issues directly to the Precinct.

Kshama Sawant's aide Clay Showalter attended; priorities in that office are lack of affordable housing (a crisis in city); expanding tenants' rights and working with groups opposing the new Justice Center.

Matt Thomas, Seattle U student, was introduced; he will be a research assistant with the East Precinct and work on collecting data.

-Diane Snell

Advocates Law Group, PLLC

Erin M. Fairley, Attorney

Estate Planning, Probate, and Guardianships

e-mail: EFairley@advocateslg.com
office: (206) 535-7929 cell: (206) 353-4625
address: 121 Lakeside Avenue, Suite 108
Seattle, WA 98122

advocateslg.com

FREE PARKING • DOG-FRIENDLY • GLASS & GOODS STORE ON SITE

Uncle Ike's

**POT
SHOP**

SEATTLE, WA

23RD & UNION

RECREATIONAL MARIJUANA

— NO CARD NEEDED —

FOLLOW US FOR UPDATES   

HEADY SELECTION OF FLOWERS, EXTRACTS & EDIBLES

For use only by adults twenty-one and older. Keep out of reach of children. Marijuana can impair concentration, coordination and judgement. Do not operate vehicle or machinery under the influence of this drug. There are many health risks associated with consumption of this product. This product has intoxicating effects and may be habit-forming.

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-C3.

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



Leschi Lakecenter and Yacht Basin

Moorage, offices, shops and restaurants where Lake Washington Blvd. meets Lakeside Ave. - www.leschi-lakecenter.com

BluWater Bistro - Crossfit 206 - Daniel's Broiler - Fido & Scratch Pet Store - Leschi Marker and Wine Store
Marshall's Cleaners - Pert's Deli - Sabai Ruby Asian Dining - Sol Yoga Studio - Starbucks

Leschi
LAKECENTER

Office and retail space available!
For leasing information, contact
Jim Edris at 206.838.2080 or
email jim@leavittcap.com

Leschi
YACHT BASIN
SEATTLE

For moorage information,
contact **Leschi Yacht Basin** at
206.328.6777 x102, or email
marina@leavittcap.com

LEAVITT
CAPITAL COMPANIES

Leschi Lakecenter is a Leavitt
Capital Companies development.
www.leavittcap.com

Leschi News advertising rates:
business card, \$30; 1/4 page, \$60;
1/2 page, \$120. Contact Diane Snell
at 206.726.0923 to advertise to
your community.

leschinews

The next Leschi News deadline is **MARCH 16**. Mail all articles, comments, letters, advertisements, and membership dues to this address:
Leschi Community Council, 140 Lakeside Ave Suite A #2, Seattle WA 98122-6538
or email Diane Snell at leschinews@comcast.net

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

Nonprofit Org.
US POSTAGE
PAID
SEATTLE, WA.
Permit No. 6873

March 2015 | Calendar

MAR 4 Leschi CC meeting, 7pm, Central Area Senior Center, 500 30th Ave. S.

MAR 7 Leschi Natural Area work party, 9am-3pm. Lunch & tools provided. 36th & Terrace.

MAR 7 Peppi's Park work party 9:30am-12:30pm. Meet at the picnic table near the children's play area at Peppi's Park. Gloves, tools and snacks provided. Questions, contact Jana Robbins jana_b@earthlink.net or Liz Ohlson dlizzie_97@yahoo.com.

MAR 9 Leschi CC Executive Board Meeting, 7pm, 128 30th (Diane Morris's)

MAR 12 Art Walk planning meeting, 3pm, BluWater Bistro

MAR 12 Central Area Neighborhood District Council, 6pm, The Central 500 30th Ave S.

MAR 13 Senior Center trip to Flower World and the Maltby Café. Call 726.4926 for details.

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

MAR 20 Green Dolphin Street Lounge, 6-9PM, featuring ZYDECO! Admission is \$20 for non-members and \$15 for lifetime members. Refreshments. No Host bar.

MAR 20 Hot Java Cool Jazz Garfield Jazz band, Paramount, 7-9pm. This Starbucks' sponsored event raised over \$400,000 for area high school jazz bands last year.

MAR 26 EastPAC meeting, 6:30pm, Chardin Hall, Seattle U. Parking off Jefferson past 12th on right.

MAR 28 Jazz on Jackson (8 venues between 16th & 21st). More on page 4.

MAR 28 Pratt Open House, 6-9. See article on page 4.

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.

Join us on Facebook: LESCHI or on our website: www.leschicommunitycouncil.org or leschinews.com